

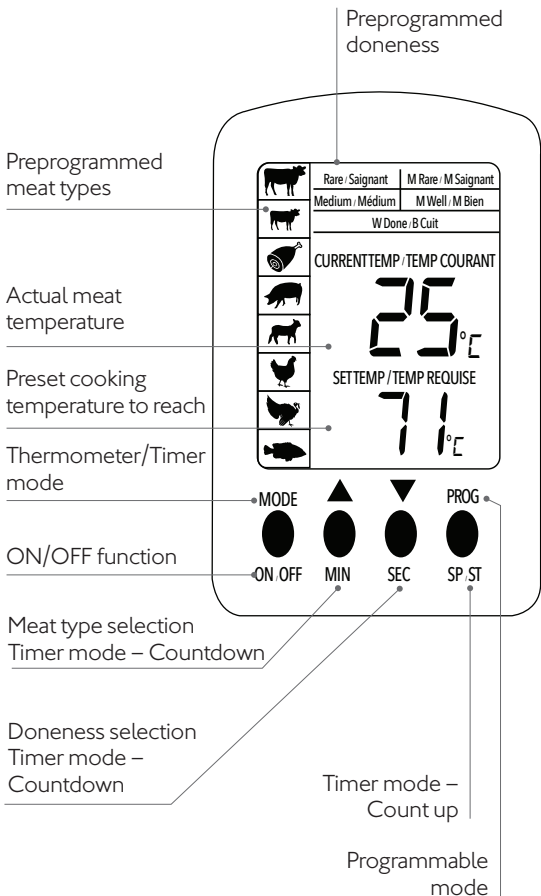
# gourmet

by par **Starfrit**



**DIGITAL THERMOMETER WITH PROBE  
INSTRUCTIONS**

# DISPLAY



## FUNCTION BUTTONS

### "MODE - ON/OFF" BUTTON:

- **MODE:** Switches from thermometer mode to timer mode.
- **ON/OFF:** Turns the thermometer ON or OFF. To turn off the thermometer, press the button for 3 seconds. After 10 minutes of inactivity, the thermometer will turn off by itself.

### "▲- MIN" BUTTON:

- **▲:** Allows you to change the selection of the type of meat.
- **MIN:** Increases the minutes for countdown while you are in timer mode.

### "▼- SEC" BUTTON:

- **▼:** Allows you to change the selection of doneness.
- **SEC:** Increases the seconds for countdown while you are in timer mode.

### "PROG - SP/ST" BUTTON:

- **PROG:** Set your own temperature in programmable mode.
- **SP-ST:** Count up function while you are in the timer mode.

## BATTERIES

- Requires two AAA batteries (included).
- To maximize the battery life, turn off the thermometer after each use by pressing the "ON/OFF" button for 3 seconds. After 10 minutes of inactivity, the thermometer will turn off by itself.
- To install or replace the batteries, open the compartment on the back of the thermometer, install the batteries and close the compartment. Pay attention to the polarity.









## UNIT CONVERSION °F OR °C

- To convert the temperature measurement, please press the "▲ - MIN" and "▼ - SEC" buttons at the same time to toggle from °F to °C temperature.

## HOW TO USE THE THERMOMETER

- Switch on the thermometer by pressing the "ON/OFF" button.
- Select the type of meat by pressing the "▲- MIN" button. Please refer to the cooking guide table on the next page.
- Select the doneness by pressing the "▼ - SEC" button. Please refer to the cooking guide table on the next page.
- You can also program your own temperature by pressing the "PROG" button. Once the setting temperature flashes, press "▲" or "▼" buttons to select desired temperature. Then press again on "PROG" button to confirm the temperature. To go back to the thermometer mode, press either "▲" or "▼" buttons.
- Insert the stainless steel probe into the meat. CAUTION, for a precise reading of the internal temperature, insert the probe at least 1.25" (3 cm) in the center of the thickest part of the meat. It is important to make sure that the probe does not touch any bone and does not go through the piece of meat.
- Once the probe is inserted, the actual meat temperature will be displayed at the center of the thermometer and will increase gradually during cooking. The alarm will start once the probe reaches the set temperature indicating that the meat has reached the desired cooking level.

# COOKING GUIDE TABLE

Pictogram	Type of meat	Doneness	Preset Temperatures	
				°F
	Beef	Well Done Medium Well Medium Medium Rare Rare	77 °C 74 °C 71 °C 66 °C 63 °C	170 °F 165 °F 160 °F 150 °F 145 °F
	Veal	Well Done Medium Well Medium Medium Rare Rare	77 °C 74 °C 71 °C 66 °C 63 °C	170 °F 165 °F 160 °F 150 °F 145 °F
	Ham	Well Done Medium Well Medium	77 °C 74 °C 71 °C	170 °F 165 °F 160 °F
	Pork	Well Done Medium Well Medium	77 °C 74 °C 71 °C	170 °F 165 °F 160 °F
	Lamb	Well Done Medium Well Medium Medium Rare Rare	77 °C 74 °C 71 °C 66 °C 63 °C	170 °F 165 °F 160 °F 150 °F 145 °F
	Chicken	Well Done	74 °C	165 °F
	Turkey	Well Done	74 °C	165 °F
	Fish	Well Done	70 °C	158 °F

## HOW TO USE THE TIMER

- The maximum time value is 99 hours and 59 minutes.
- Press the "MODE" button.
- To access the countdown mode, press the "MIN" button to increase the minutes and "SEC" to increase the seconds. Press the "SP/ST" button to start the countdown. Once arrived at "00.00" the alarm will start. Press the "SP/ST" button again to turn off the alarm.
- To access the count up mode, press the "SP/ST" button. Press this button again to stop the timer.
- To reset the counter to "0", press the "▲ - MIN" et "▼ - SEC" buttons at the same time.

## CLEANING

- The thermometer cannot go in the water or in the dishwasher. This could cause irreversible damage to the product. If necessary, simply wipe the thermometer with a damp cloth.
- Thoroughly clean the probe and wire before and after each use with a damp cloth and warm soapy water. Take care not to immerse the wire connector in the water.
- The stainless steel probe and the wire may become very hot after use. To prevent burns, wait until they have cooled completely before cleaning.

## WARNINGS

- Do not put the thermometer (part with the LCD screen) in the oven or barbecue. The thermometer should always be placed outside the oven and barbecue.
- The probe and the wire are the only parts designed to be heat resistant up to 482 °F/250 °C. The heat-resistant allows usage in the BBQ. However, always keep the probe and the wire away from flames, coals, oven elements, grill or oven racks. The probe and the wire should never be used at temperatures exceeding 482 °F/250 °C, this could lead to irreversible damages.
- **WARNING**, the probe and the wire can become very hot during use. Always use oven mitts when removing the probe from the meat.
- Do not pull on the wire, use the rounded part of the probe to remove it from the meat.
- For domestic use only.



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