

Electron Thermometer, Major use for family cook, outside travel barbecue



Feature:

- 1.Measurement range:-50°C to 300°C(-58°F to 572°F)
- 2.Measuring accuracy:display±0.1

Degree.-50°C to 20°C(-58°F to -4°F): ± 2 degree

-20°C to 200°C(-4°F to 392°F):±1degree

200°C to 300°C(392°F to 572°F):±2degree~±5degree

- 3.Waterproof
- 4.LCD display temperature value
- 5. Holding display temperature value
- 6.Auto power off

Operation:

- press the ON/OFF key once, the display will display all segments, after one second display measuing temperature, And press the key again, there will de turn off.
- 2.when the display is on normal state, press the HOND key the measuring temperature will be Holding to no change, press again, the holding state will be return to normal state of temperature measuring
- 3.At normal state, press the MAX/MIN key, there will Be displayed highest value in memory, press again, Displayed lowest value Memory

4.At normal,press the C/F key,there will be displayed Temperature from Celsius degree to Fahrenheit degree 5.Change the battery,open the battery cause as follow Draft,the battery is cell and the type for Barbecue reterence temperature form:

Meat type will may be selected temperature Forachieving taste.

Meat	Raw		Mediulm raw		Medium		Well doue	
	°C	° F	rc	° F	rc	° F	rc	° F
Beef	140	284	145	293	160	320	171	307.8
Lamb		No.	151	303.8	160	320	171	307.8
Pork			4:	:50		(2)	171	307.8
Chicken	1						180	356
Turkey	1						180	356

Warm and notice:

- 1.Do not barbecue together food, only need measuring
- 2.Do not touch the steel tube when the measurement is just now completed
- 3. Hold clearing and it will be wash the steel tube by boiled water before and After used