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Polder THM-362-86

Polder Classic Digital Thermometer and Timer Instruction Manual

Model: THM-362-86

PRODUCT OVERVIEW

The Polder Classic Digital Thermometer and Timer is designed to provide accurate temperature readings and precise timing for various cooking applications. It features a durable stainless steel probe, a clear digital display, and a convenient memory function.



Image: The Polder Classic Digital Thermometer and Timer unit with its connected stainless steel probe and silicone cord.

Fully programmable

thermometer and timer



Image: The thermometer unit displaying its temperature range of 32°F to 392°F (0°C to 200°C).

PACKAGE CONTENTS

- Polder Classic Digital Thermometer and Timer Unit
- Stainless Steel ULTRA Probe with 40" Silicone Cord
- 1 AAA Battery (pre-installed or included separately)

SETUP

1. Battery Installation

The thermometer requires one AAA battery. If not pre-installed, locate the battery compartment on the back of the unit, insert the battery observing polarity (+/-), and close the compartment securely.

2. Probe Connection

Insert the probe's plug firmly into the jack located on the side of the main unit. Ensure a secure connection for accurate readings.

3. Placement

The unit can be placed on a countertop using its flip-top display stand or mounted to a metallic surface, such as an oven or refrigerator door, using the high-strength magnets on its back.



High strength magnets
hold housing in place on metallic surfaces

Image: The back of the thermometer unit, highlighting the strong magnets for secure mounting.

Safely monitor temps

no need to remove meat or open door



Image: The thermometer unit magnetically attached to a metallic surface, demonstrating its versatile placement options.

OPERATING INSTRUCTIONS

1. Power On/Off

The unit is designed to be always on. A small slide switch on the back of the unit controls the main power. Ensure it is in the "ON" position for operation.

2. Display Orientation

The digital display features a flip-top design, allowing you to adjust the viewing angle for optimal readability while cooking.

Flip top display

for adjustable reading angles while cooking



Image: The thermometer unit with its display tilted upwards, illustrating the adjustable flip-top feature.

3. Temperature Monitoring

The large split-screen display shows both the current internal temperature (THERMO TEMP) and the set target temperature (SET TEMP).

Large split screen display

monitors meat temp, set temp, and time



Image: A close-up view of the thermometer's large split-screen display, showing both current and set temperatures.

4. Setting Target Temperature

1. Press the "TEMP SET" button. The "SET TEMP" digits will flash.
2. Use the "UP" and "DOWN" arrows to adjust the desired target temperature.
3. Press "TEMP SET" again to confirm, or wait a few seconds for it to set automatically.

5. Using the Timer

The unit features a 24-hour countdown timer that can be used independently or in conjunction with the thermometer function.

1. Press "HR" to set hours and "MIN" to set minutes for the countdown.
2. Press "START/STOP" to begin the countdown.
3. Press "START/STOP" again to pause or stop the timer.
4. Press "CLEAR" to reset the timer to 0:00.

6. Memory Function

The thermometer automatically recalls the last set temperature, which is useful for repetitive cooking tasks or batch cooking.



Memory function

*instantly recalls last set time;
perfect for batch cooking*

Image: The thermometer unit on a kitchen counter next to cooked meat, illustrating the convenience of its memory function for consistent results.

7. Temperature Unit Selection (Fahrenheit/Celsius)

A slide switch on the back of the unit allows you to toggle between Fahrenheit (°F) and Celsius (°C) temperature readings.

8. Audible Alert

The unit features an optional alert switch ("TEMP ALERT ON/OFF") on the front panel. When activated, an audible alarm will sound once the "THERMO TEMP" reaches the "SET TEMP".

Audible alert

optional alert sounds when the temperature is reached



Image: The thermometer unit with visual indicators of an audible alert, signifying that the target temperature has been reached.

9. Probe Insertion

Insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle. The extra-thin probe tip minimizes puncture holes. Ensure the probe tip does not touch the bottom of the cooking vessel for accurate readings.

MAINTENANCE

1. Cleaning the Probe

After each use, clean the stainless steel probe with warm, soapy water. **Important:** Be careful not to immerse the probe's connection point (where the cable enters the metal tube) in water, as this area is not waterproof and can damage the sensor. Wipe this area clean with a damp cloth instead.

2. Cleaning the Main Unit

Wipe the main unit clean with a damp cloth. Do not immerse the unit in water or use abrasive cleaners.

3. Battery Replacement

When the display shows "LO" or becomes dim, it indicates that the AAA battery needs replacement. Follow the battery installation steps in the Setup section.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Display shows "LO" or is dim.	Low battery.	Replace the AAA battery.
Inaccurate temperature readings.	Probe not fully inserted, probe tip touching bone/bottom of pan, damaged probe, or low battery.	Ensure probe is correctly inserted. Check probe for damage. Replace battery if low.
Alarm does not sound.	Audible alert switch is off.	Ensure the "TEMP ALERT" switch on the front panel is in the "ON" position.
Unit does not power on.	Main power switch is off, or battery is dead/incorrectly installed.	Check the main ON/OFF slide switch on the back of the unit. Verify battery installation and charge.

SPECIFICATIONS

- **Model:** THM-362-86
- **Temperature Range:** 32°F to 392°F (0°C to 200°C)
- **Probe Material:** Stainless Steel
- **Cord Length:** 40 inches (Silicone)
- **Power Source:** 1 x AAA Battery (included)
- **Display Type:** Digital, Split-Screen
- **Weight:** Approximately 5.6 ounces
- **Manufacturer:** Polder Products, LLC

WARRANTY AND SUPPORT

For warranty information or customer support, please visit the official Polder brand store or contact Polder Products, LLC directly. Keep your purchase receipt for any warranty claims.

[Visit the Polder Brand Store](#)

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question