Gefu GF21840

GEFU 21840 Digital Roasting Thermometer User Manual

Model: GF21840

INTRODUCTION

This manual provides comprehensive instructions for the safe and effective use of your GEFU 21840 Digital Roasting Thermometer. Please read all instructions carefully before first use and retain this manual for future reference.

The GEFU 21840 Digital Roasting Thermometer, featuring a clear digital display and a durable stainless steel probe, designed for precise temperature monitoring during cooking.

PRODUCT FEATURES

- Digital display for clear temperature readings.
- Integrated timer function with alarm.
- Pre-programmed temperature settings for various meat types and doneness levels.
- Heat-resistant stainless steel probe and cable (up to 250 °C / 482 °F).
- Magnetic back for convenient attachment to metallic surfaces.
- Compact and portable design.

The thermometer's display indicates various meat types and their recommended doneness levels, simplifying the cooking process.

The integrated timer function allows for precise timing of cooking processes, with an alarm to notify when the set time is reached.

SETUP

1. Battery Installation

The GEFU 21840 thermometer requires one AAA battery. The battery compartment is located on the back of the unit.

1. Open the battery compartment cover.
2. Insert one AAA battery, ensuring correct polarity (+/-).
3. Close the battery compartment cover securely.

2. Probe Connection

Connect the stainless steel probe cable to the designated port on the side of the thermometer unit. Ensure the connection is firm.

1. Power On/Off

Press the **ON/OFF** button to turn the thermometer on or off.

2. Setting Temperature

1. Insert the stainless steel probe into the thickest part of the food, avoiding bones.

2. The current internal temperature will be displayed under "THERMO TEMP".

3. To set the target temperature, use the **MODE** button to select the desired meat type (e.g., Beef, Poultry, Pork) and doneness level (e.g., Rare, Medium, Well). The "SET TEMP" display will show the pre-programmed target temperature.

4. Alternatively, you can manually adjust the target temperature using the **HR** (Hour) and **MIN** (Minute) buttons (these buttons also function as up/down arrows for temperature adjustment in some modes).

5. Once the food reaches the "SET TEMP", an alarm will sound.

HITZEBESTÄNDIGES
KABEL (bis 250 °C / 482 °F)

The thermometer can be conveniently attached to an oven or other metallic surfaces using its magnetic back, allowing for continuous monitoring of food temperature during cooking.

3. Using the Timer Function

The thermometer also functions as a standalone timer.

1. Press the **TIMER** button to switch to timer mode.
2. Use the **HR** and **MIN** buttons to set the desired countdown time (up to 99 hours and 59 minutes).
3. Press the **START**/**STOP** button to begin or pause the countdown.
4. An alarm will sound when the timer reaches zero.

MAINTENANCE AND CARE

- **Cleaning:** Wipe the thermometer unit clean with a damp cloth. Do not immerse the main unit in water. The stainless steel probe can be washed with warm soapy water.
- **Storage:** Store the thermometer and probe in a dry place when not in use.
- **Battery Replacement:** Replace the AAA battery when the display becomes dim or the unit does not power on.
- **Probe Care:** Avoid bending or kinking the probe cable excessively, as this may damage the internal wiring.
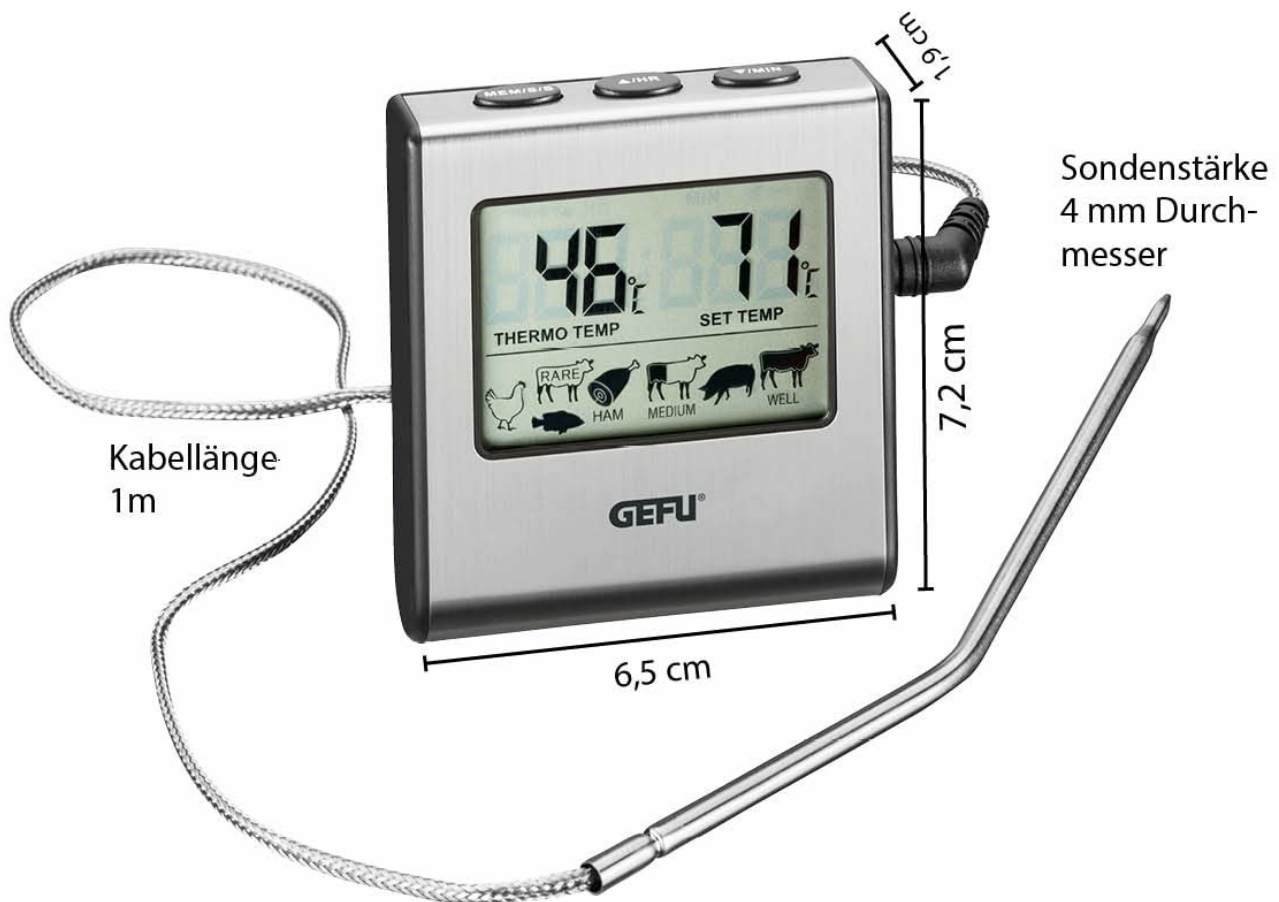
TROUBLESHOOTING

Problem	Possible Cause	Solution
Display is blank or dim.	Low or dead battery.	Replace the AAA battery.
Inaccurate temperature readings.	Probe not fully inserted or damaged.	Ensure probe is inserted into the thickest part of the food. Check probe and cable for damage.
Alarm does not sound.	Volume too low or alarm function disabled.	Check settings for alarm volume. Ensure alarm is enabled for temperature or timer.

SPECIFICATIONS

- **Model:** GF21840
- **Brand:** GEFU
- **Power Source:** 1 x AAA Battery (included)
- **Product Dimensions:** 6.5 x 7.2 x 1.8 cm (main unit) / 18.7 x 9 x 3 cm (packaging); 120 g
- **Probe Material:** Stainless Steel
- **Cable Heat Resistance:** Up to 250 °C / 482 °F
- **Display Type:** Digital
- **Special Features:** Alarm, Timer, Magnetic Back
- **Included Components:** 1 Thermometer unit, 1 Stainless Steel Probe, 1 AAA Battery
- **Care Instructions:** Wipe clean (main unit), wash probe with soapy water.

TEMPERE
BRATENTHERMOMETER

Detailed dimensions of the GEFU 21840 thermometer unit and probe, including cable length and probe thickness.

Warranty and Support

GEFU products are manufactured to high quality standards. For warranty information or technical support, please refer to the official GEFU website or contact their customer service directly. Retain your proof of purchase for warranty claims.
Manufacturer: Gefu
First Available Date: January 15, 2020

Related Documents - GF21840

[GEFU TEMPERE Digital Roast Thermometer with Timer - User Manual](#)

Comprehensive user manual for the GEFU TEMPERE digital roasting thermometer with timer, detailing technical specifications, usage instructions, cleaning, battery replacement, and safety guidelines.

[GEFU CONTARE Digital Timer User Manual](#)

User manual for the GEFU CONTARE digital timer (Model 12330). Provides comprehensive instructions on operation, safety, care, specifications, and troubleshooting for this versatile kitchen timer.

[GEFU Pasta Perfetta De Luxe Pasta Machine User Manual and Recipe](#)

Comprehensive user manual for the GEFU Pasta Perfetta De Luxe pasta machine (Art.-Nr. 28300), including setup, operation for various pasta types (tagliolini, tagliatelle, lasagne, spaghetti, ravioli), drying, cooking, cleaning, and a pasta dough recipe.