

Polder THM-390-39

Polder Safe Serve Instant Read Thermometer with Torch

Model: THM-390-39

Brand: Polder

INTRODUCTION

The Polder Safe Serve Instant Read Thermometer is designed for precise temperature measurement of various foods, both indoors and outdoors. Its integrated torch light and backlit digital display enhance visibility in low-light conditions, making it ideal for grilling at any time. This thermometer features preprogrammed USDA safe temperatures for common meat types and doneness levels, ensuring perfectly cooked meals every time. The 10-inch long probe allows for safe handling away from heat sources, providing quick and accurate readings in as little as 8 seconds.

KEY FEATURES

- **Speed-Read Probe:** Provides accurate temperature readings in as fast as 8 seconds.
- **Preprogrammed USDA Safe Temperatures:** Includes presets for various meat types and desired doneness levels.
- **Backlit Digital Display:** Large, easy-to-read display for clear visibility in any lighting.
- **Integrated Torch Light:** Illuminates the cooking area with the press of a button, useful for nighttime grilling.
- **Long Stainless-Steel Probe:** A 10-inch probe ensures a safe distance from heat sources during use.
- **Ergonomic Design:** Shaped for comfortable and simple insertion into food.
- **Audible Alert:** Sounds when the target temperature has been reached.
- **Thin Puncture Tip:** Designed for minimal impact on food, creating a small puncture hole.
- **Temperature Range:** Measures temperatures from 32°F to 212°F (0°C to 100°C).

SETUP

1. Battery Installation

The thermometer requires 2 AAA batteries (included). To install or replace batteries:

1. Locate the battery compartment on the back of the thermometer handle.
2. Open the battery cover.
3. Insert the 2 AAA batteries, ensuring correct polarity (+/-).
4. Close the battery cover securely.

2. Probe Unfolding

The stainless-steel probe folds for compact storage. To prepare for use:

1. Press the unlock button located near the probe hinge.
2. Carefully unfold the probe until it locks into one of the three available reading angles. Ensure it is fully extended for accurate readings.
3. Remove the protective cap from the probe tip. The cap includes a useful USDA temperature chart for reference.



Image: Polder Safe Serve Thermometer with its probe folded for compact storage.



Image: Polder Safe Serve Thermometer with its probe extended, ready for use.

1. Power On/Off

- Press the **POWER ON/OFF** button to turn the thermometer on. The display will illuminate.
- To turn off, press and hold the **POWER ON/OFF** button for 3 seconds.

2. Selecting Meat Type and Doneness

- Press the **MEAT** button to cycle through different meat types (e.g., Beef, Veal, Lamb, Pork, Poultry, Fish).
- For certain meats (Beef, Veal, Lamb), you can also select the desired doneness (Rare, Medium Rare, Medium, Well) by pressing the **TASTE** button. The display will show the recommended target temperature for your selection.

3. Taking Temperature Readings

1. Carefully insert the probe tip into the thickest part of the meat, avoiding bones.
2. The digital display will show the current internal temperature. Readings are typically available within 8 seconds.
3. An audible alert will sound when the food reaches the preprogrammed target temperature.



Image: User measuring the temperature of meat on a grill using the Polder thermometer.



Image: User measuring the temperature of a roast inside an oven with the Polder thermometer.

4. Using the Torch Light

- Press the **LIGHT** button to activate the integrated torch light, located at the end of the handle.
- This feature is particularly useful for checking temperatures in dimly lit environments, such as during evening barbecues.
- Press the **LIGHT** button again to turn off the torch.



Image: The Polder Safe Serve Thermometer with its integrated torch light illuminated.

5. Celsius/Fahrenheit Conversion

- To switch between Celsius (°C) and Fahrenheit (°F), locate the small **°C/°F** button near the display. Press it to toggle between units.

6. Official Product Video

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Video: An official product video demonstrating the features and use of the Polder Safe Serve Instant Read Thermometer.

MAINTENANCE

Cleaning Instructions

- The thermometer is designed for hand washing only. **DO NOT immerse the entire unit in water.**
- Wipe the stainless-steel probe with a damp cloth and mild soap after each use.
- Clean the body of the thermometer with a soft, damp cloth.
- Ensure the unit is completely dry before storing.

TROUBLESHOOTING

Common Issues and Solutions:

- **No Display/Unit Not Turning On:**
 - Check if batteries are installed correctly with proper polarity.
 - Replace old batteries with new AAA batteries.
- **Inaccurate Readings:**
 - Ensure the probe is inserted into the thickest part of the meat, away from bones.
 - Verify the probe tip is clean and free of debris.
 - Allow sufficient time (at least 8 seconds) for the reading to stabilize.
 - Press the **RESET** button to clear any previous settings and try again.
- **Audible Alert Not Sounding:**
 - Confirm that the desired meat type and doneness level are correctly selected.
 - Ensure the internal temperature has reached or exceeded the preprogrammed target.

SPECIFICATIONS

Brand	Polder
Model Number	THM-390-39
Product Dimensions	12 x 2 x 1 inches
Item Weight	7.2 ounces
Color	Red
Outer Material	Stainless Steel
Display Type	Digital
Power Source	Battery Powered (2 AAA batteries included)
Special Feature	Fast Reading System, Integrated Torch Light
Product Care Instructions	Hand Wash Only
Manufacturer	Polder Products, LLC

WARRANTY AND SUPPORT

Polder is committed to customer satisfaction and guarantees all of its products. If you are not satisfied with your Polder Safe Serve Instant Read Thermometer, please contact Polder customer service for assistance with a replacement or refund.

For further support or inquiries, please visit the official Polder website or refer to the contact information provided with your product packaging.

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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.

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