

thermotech 797063201580

# thermotech Preprogrammed Cooking Thermometer - Timer

USER MANUAL - MODEL: 797063201580

## 1. Introduction

Thank you for choosing the thermotech Preprogrammed Cooking Thermometer - Timer. This device is designed to help you achieve perfect cooking results by accurately monitoring food temperatures and timing your cooking processes. Please read this manual thoroughly before using the product to ensure proper operation and longevity.

## 2. Product Overview

The thermotech Cooking Thermometer - Timer combines a digital thermometer with a programmable timer, offering convenience for various cooking tasks. It features preprogrammed settings for different meat types and doneness levels, as well as a custom temperature alert function.

### Key Features:

- **Digital Display:** Clear LCD screen for easy reading of temperature and time.
- **Stainless Steel Probe:** Durable probe with a heat-resistant cable for accurate temperature measurement.
- **Magnetic Base:** Allows for convenient attachment to metal surfaces.
- **Foldable LCD Display:** Enhances portability and storage.
- **Preprogrammed Settings:** Includes taste selections (rare, medium rare, medium, well done) and meat selections (beef, veal, lamb, pork, chicken, turkey).
- **Custom Temperature Alert:** Set your desired high or low temperature alerts.
- **Timer Function:** Countdown and count-up timer for precise cooking durations.



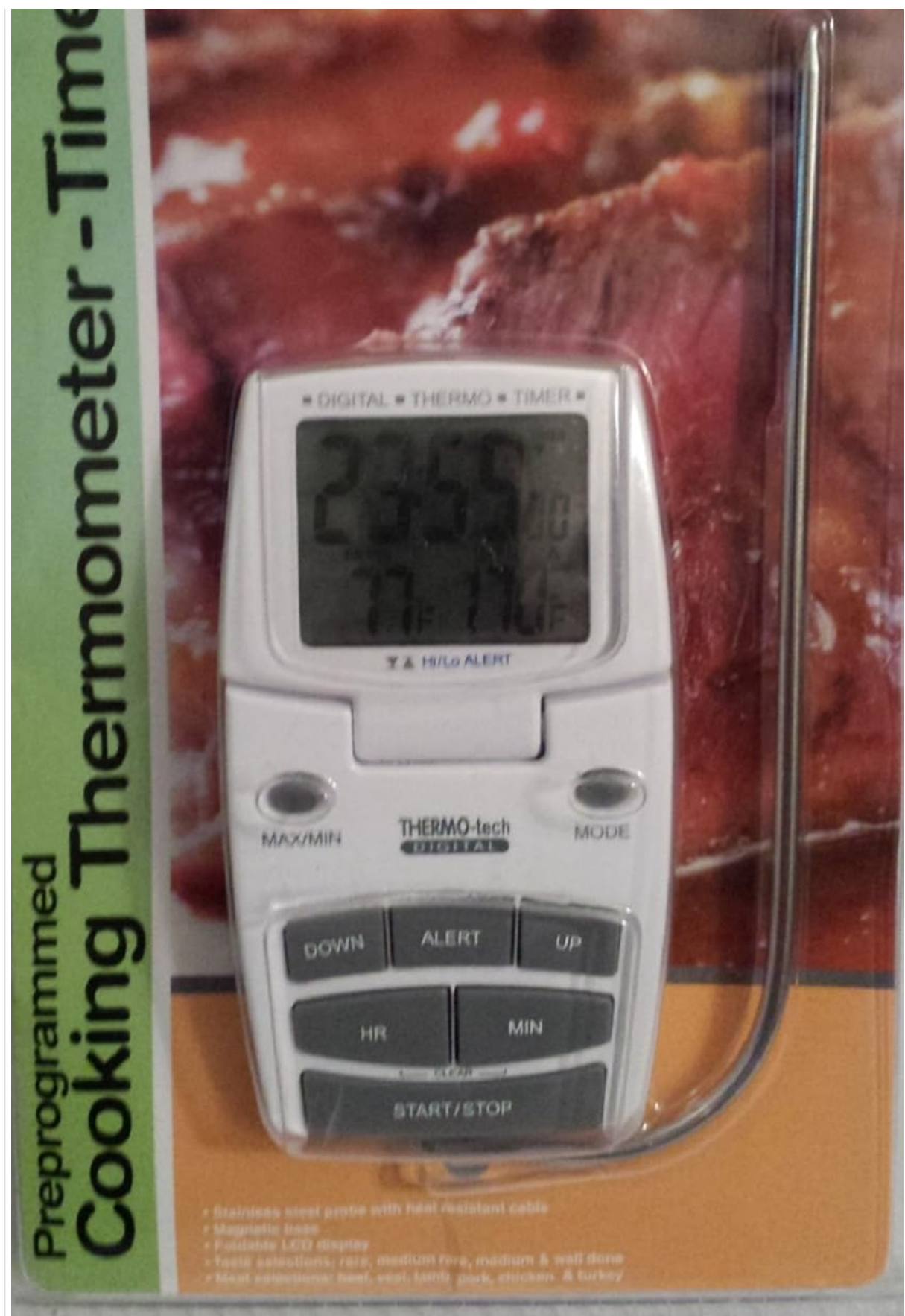


Image 1: The thermotech Preprogrammed Cooking Thermometer - Timer. The device features a digital display, control buttons, and a stainless steel probe connected by a heat-resistant cable. The packaging indicates it requires one AAA battery, not included.

### 3. Setup

#### 3.1. Battery Installation

1. Locate the battery compartment on the back of the unit.
2. Open the battery compartment cover.
3. Insert one (1) AAA battery, ensuring the correct polarity (+/-) as indicated inside the compartment.
4. Close the battery compartment cover securely.

*Note: A AAA battery is not included with the product.*

### 3.2. Probe Connection

- Insert the stainless steel probe's connector into the jack located on the side of the thermometer unit. Ensure it is firmly seated.
- The probe cable is heat-resistant, but avoid exposing the main unit or the cable connector directly to high heat or flames.

## 4. Operating Instructions

### 4.1. Button Functions

Button	Function
<b>MODE</b>	Switches between Thermometer Mode and Timer Mode.
<b>MAX/MIN</b>	Displays maximum and minimum recorded temperatures in Thermometer Mode.
<b>UP / DOWN</b>	Adjusts values (e.g., target temperature, timer settings).
<b>ALERT</b>	Activates/deactivates the temperature alert. Also used to set custom alert temperatures.
<b>HR / MIN</b>	Sets hours and minutes in Timer Mode.
<b>START/STOP</b>	Starts or stops the timer.
<b>CLEAR</b>	Resets timer or clears settings.

### 4.2. Thermometer Mode (Preprogrammed Cooking)

1. Press the **MODE** button until the display shows temperature readings and meat/doneness indicators.
2. Use the **UP** or **DOWN** buttons to cycle through meat types: Beef, Veal, Lamb, Pork, Chicken, Turkey.
3. Once a meat type is selected, use the **UP** or **DOWN** buttons again to select the desired doneness: Rare, Medium Rare, Medium, Well Done. The target temperature will be displayed.
4. Insert the probe into the thickest part of the food, avoiding bone or gristle.
5. The current internal temperature of the food will be displayed. When the food reaches the preprogrammed target temperature, an alarm will sound.
6. To silence the alarm, press any button.

### 4.3. Thermometer Mode (Custom Temperature Alert)

1. In Thermometer Mode, press and hold the **ALERT** button. The target temperature will begin to flash.
2. Use the **UP** or **DOWN** buttons to set your desired target temperature.
3. Press **ALERT** again to confirm the setting. The "HI/LO ALERT" indicator may appear.
4. When the food reaches your custom target temperature, an alarm will sound.

### 4.4. Timer Mode

1. Press the **MODE** button until the display shows only time digits (e.g., 00:00).
2. Press the **HR** button to set the desired hours.
3. Press the **MIN** button to set the desired minutes.
4. Press **START/STOP** to begin the countdown.
5. To pause the timer, press **START/STOP** again. Press it once more to resume.
6. When the timer reaches zero, an alarm will sound. Press any button to silence it.
7. To clear the timer settings, press the **CLEAR** button.

## 5. Maintenance and Care

- **Cleaning:** Wipe the main unit clean with a damp cloth. Do not immerse the main unit in water. The stainless steel probe can be wiped clean with a damp cloth and mild detergent. Ensure the probe connector is dry before re-inserting into the unit.
- **Storage:** Store the thermometer in a dry place at room temperature. The magnetic base allows for convenient storage on metallic surfaces, and the foldable display helps protect the screen.
- **Battery Replacement:** Replace the AAA battery when the display becomes dim or the unit stops functioning correctly.
- **Probe Care:** Avoid bending or kinking the probe cable excessively. Do not expose the probe cable or connector to direct flame or temperatures exceeding its heat resistance.

## 6. Troubleshooting

Problem	Possible Solution
No display or dim display.	Check battery polarity. Replace the AAA battery.
Incorrect temperature reading.	Ensure the probe is fully inserted into the food and not touching bone or gristle. Verify the probe connector is securely plugged into the unit.
Alarm not sounding.	Check if the ALERT function is activated. Ensure the volume is not muted (if applicable, though this model doesn't specify volume control). Replace battery.
Timer not starting/stopping.	Ensure you are in Timer Mode. Press START/STOP firmly.





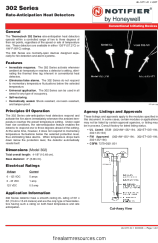

## 7. Specifications

- **Model:** 797063201580
- **Brand:** thermotech
- **Display Type:** Digital LCD
- **Temperature Range:** Up to 500°F (260°C)
- **Power Source:** 1 x AAA Battery (not included)
- **Outer Material:** Metal
- **Reusability:** Reusable
- **Product Care:** Wipe Clean

## 8. Warranty and Support

For warranty information or technical support, please refer to the retailer's return policy or contact thermotech customer service through the official website or your point of purchase. Please have your model number (797063201580) available when contacting support.

### Related Documents - 797063201580

	<p><a href="#">ThermoTech TT-5000 Smart Thermostat: Features and Specifications</a></p> <p>Explore the features, technical specifications, and installation overview for the ThermoTech TT-5000 Smart Thermostat, designed for energy efficiency and smart home integration.</p>
	<p><a href="#">Laing Water Heater Recirculation Pump Troubleshooting and Maintenance Guide</a></p> <p>A comprehensive guide for troubleshooting common issues with Laing water heater recirculation pumps, including system maintenance, noise problems, intermittent operation, slow hot water delivery, and signs of dry run. Features installation compliance information for Australia.</p>
	<p><a href="#">Skinner Innovations HST Series Heat Detector Tester Operation Manual</a></p> <p>Comprehensive operation manual for the Skinner Innovations HST Series Heat Detector Tester, detailing specifications, model configuration, safe operation, troubleshooting, and testing procedures for rate compensated and thermal fire detectors.</p>
	<p><a href="#">Potter Thermotech 302 Series Heat Detectors: Features, Specifications, and Models</a></p> <p>Detailed information on the Potter Thermotech 302 Series heat detectors, including their features, technical specifications, model descriptions, and ordering information for fire detection and alarm systems.</p>
	<p><a href="#">Notifier 302 Series Rate-Anticipation Heat Detectors - Technical Specifications</a></p> <p>Detailed technical specifications and features for the Notifier 302 Series Rate-Anticipation Heat Detectors, including model variations, electrical ratings, application information, and agency approvals.</p>
	<p><a href="#">Affiliated Parts Product Lines and Contact Information</a></p> <p>A comprehensive list of HVAC and industrial equipment manufacturers and their product lines distributed by Affiliated Parts, including contact details for inquiries.</p>

