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› Farberware Pro Meat Thermometer Instruction Manual

## Farberware 5141015

# Farberware Pro Meat Thermometer Instruction Manual

Model: 5141015

## INTRODUCTION

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The Farberware Pro Meat Thermometer is designed to accurately measure the internal temperature of various meats, ensuring they are cooked to safe and desired doneness. This manual provides essential information for the proper use and care of your thermometer.

## SETUP

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The Farberware Pro Meat Thermometer is a mechanical, battery-free device. No initial setup or battery installation is required. Before first use, clean the thermometer according to the maintenance instructions.

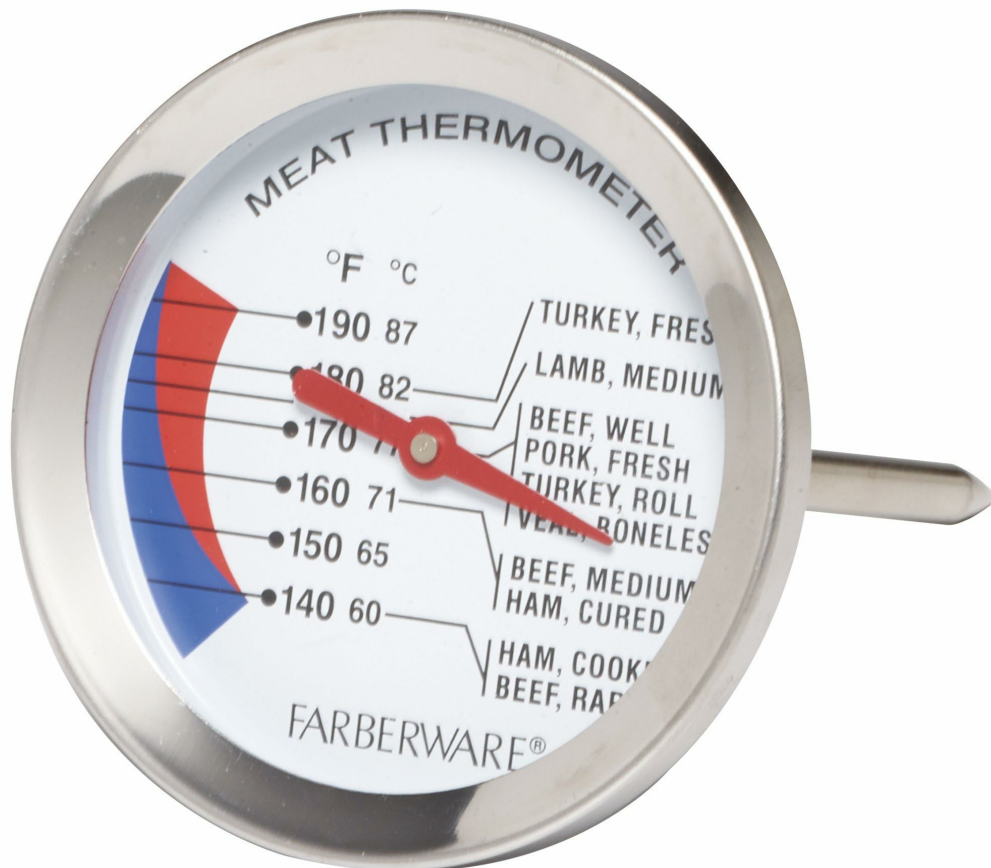


Image: The Farberware Pro Meat Thermometer, featuring a large, easy-to-read dial and a stainless steel probe.

## OPERATING INSTRUCTIONS

To use the meat thermometer, insert the stainless steel probe into the thickest part of the meat, avoiding bone. Ensure the probe is inserted at least 2 inches deep for an accurate reading. The dial will indicate the internal temperature of the meat. Refer to the recommended temperature guidelines printed on the dial for various types of meat.

- **Turkey, Fresh:** 180-190°F
- **Lamb, Medium:** 160-170°F
- **Beef, Well:** 170°F
- **Pork, Fresh:** 170°F
- **Turkey, Roll:** 170°F
- **Veal, Boneless:** 170°F
- **Beef, Medium:** 160°F
- **Ham, Cured:** 140°F
- **Beef, Rare:** 140°F



Image: The meat thermometer inserted into a piece of salmon while cooking, demonstrating proper placement for temperature measurement.



Image: The meat thermometer inserted into a piece of tuna steak in a pan, illustrating how to check internal temperature during cooking.

## MAINTENANCE

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To ensure the longevity and accuracy of your Farberware Pro Meat Thermometer, follow these care instructions:

- **Cleaning:** Hand wash only. Do not place in a dishwasher. Wipe the probe clean with warm, soapy water after each use. Rinse thoroughly and dry completely before storing.
- **Storage:** Store in a dry place at room temperature.
- **Calibration:** This thermometer is factory calibrated. If you suspect inaccuracy, you may perform a simple ice bath test: fill a glass with crushed ice and a small amount of cold water. Insert the probe into the ice water, ensuring it does not touch the bottom or sides of the glass. The thermometer should read 32°F (0°C). If it does not, contact customer support.

## TROUBLESHOOTING

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If you encounter issues with your meat thermometer, consider the following:

- **Inaccurate Readings:** Ensure the probe is inserted into the thickest part of the meat and not touching bone. Verify the immersion depth is at least 2 inches.

- **Slow Response:** Allow sufficient time for the thermometer to register the temperature, typically a few seconds.
- **Damage:** Inspect the thermometer for any visible damage to the probe or dial. If damaged, discontinue use.

## SPECIFICATIONS

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<b>Brand</b>	Farberware
<b>Model Number</b>	5141015
<b>Material</b>	Stainless Steel
<b>Display Type</b>	Analog
<b>Upper Temperature Range</b>	190 Degrees Fahrenheit
<b>Immersion Depth</b>	2 Inches
<b>Resolution</b>	5 degrees Fahrenheit
<b>Power Source</b>	Battery-Free (Mechanical)
<b>Product Care</b>	Hand Wash Only

## WARRANTY

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For warranty information regarding this product, please contact the seller directly. Additional warranty details may also be available on the manufacturer's website.

## SUPPORT

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If you have any questions or require further assistance with your Farberware Pro Meat Thermometer, please refer to the contact information provided by your retailer or visit the official Farberware website for customer support. You can also visit the [Farberware Store](#) for more products and information.