

## GEFU GF89247

# GEFU BBQ Premium Barbeque Digital Thermometer Instruction Manual

Model: GF89247

Brand: GEFU

## INTRODUCTION

This manual provides comprehensive instructions for the safe and effective use of your GEFU BBQ Premium Barbeque Digital Thermometer. Please read this manual thoroughly before first use and retain it for future reference.

## PRODUCT OVERVIEW

The GEFU BBQ Premium Barbeque Digital Thermometer is a high-grade stainless steel tool designed for precise temperature measurement of food items during grilling and cooking. It features a clear digital display and a practical hanging loop for convenient storage.



**Figure 1:** The GEFU BBQ Premium Barbeque Digital Thermometer, showing its sleek stainless steel design and digital display.

## Key Features:

- High-grade stainless steel construction for durability.
- Handy and precise digital display.
- Temperature display optionally indicated in Celsius (°C) or Fahrenheit (°F).

- Practical hanging loop for easy storage.
- Measures temperatures accurately for various doneness levels.

## SETUP

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The GEFU Digital Thermometer is designed for immediate use. Before first use, ensure the battery compartment is secure. No complex assembly is required.

1. **Unpack:** Carefully remove the thermometer from its packaging.
2. **Inspect:** Check for any visible damage. If damaged, do not use and contact customer support.
3. **Clean:** Wipe the probe with a damp cloth before initial use. Do not immerse the main unit in water.

## OPERATING INSTRUCTIONS

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Using your digital thermometer is straightforward. Follow these steps for accurate temperature readings.



**Figure 2:** Demonstrates the proper technique for inserting the thermometer probe into meat on a grill for accurate temperature measurement.

- Power On:** Press the power button (usually located near the display) to turn on the thermometer. The display will illuminate.
- Select Unit (Optional):** If available, press the °C/°F button to switch between Celsius and Fahrenheit temperature units. The selected unit will be displayed.
- Insert Probe:** Carefully insert the stainless steel probe into the thickest part of the food item, avoiding bone or gristle. Ensure the probe tip is fully immersed for an accurate reading.
- Read Temperature:** The digital display will show the current temperature. Allow a few seconds for the reading to stabilize.
- Hold Function (if applicable):** Some models may have a "HOLD" button. Pressing this button will freeze the current temperature reading on the display, allowing you to remove the probe and view the temperature more easily. Press again to release.
- Power Off:** Press the power button again to turn off the thermometer, or it may automatically shut off after a period of inactivity to conserve battery life.

### Recommended Internal Temperatures:

Always refer to official food safety guidelines for recommended internal cooking temperatures. Below are general guidelines:

Food Type	Minimum Internal Temperature
Poultry (whole, ground)	165°F (74°C)
Ground Meat (beef, pork, lamb)	160°F (71°C)
Beef, Pork, Veal, Lamb (steaks, roasts, chops)	145°F (63°C) with 3-minute rest
Fish	145°F (63°C)

*Note: These are general guidelines. Always consult reliable food safety resources for precise and up-to-date information.*

## MAINTENANCE

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Proper care and maintenance will extend the life of your GEFU Digital Thermometer.

### Cleaning:

- After each use, wipe the stainless steel probe with a damp cloth and mild detergent.
- Rinse the probe thoroughly with clean water.
- Dry the probe completely before storing.
- Do not immerse the main unit (handle and display) in water or place it in a dishwasher.** This can damage the electronic components.

### Storage:

- Store the thermometer in a clean, dry place.
- Utilize the practical hanging loop for convenient storage on a hook or utensil rack.
- Avoid storing in extreme temperatures or high humidity.

### Battery Replacement:

If the display becomes dim or the thermometer stops functioning, the battery may need replacement. Refer to the battery compartment for specific battery type (e.g., LR44, CR2032) and replacement instructions. Ensure proper polarity when inserting new batteries.

## TROUBLESHOOTING

If you encounter issues with your thermometer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Thermometer does not turn on.	Dead or incorrectly inserted battery.	Replace battery, ensuring correct polarity.
Inaccurate temperature readings.	Probe not fully inserted; probe tip touching bone/gristle; battery low.	Re-insert probe into thickest part of meat away from bone; replace battery.
Display is dim or flickering.	Low battery.	Replace battery.
Unit damaged after contact with water.	Main unit was immersed in water.	This product is not waterproof. Damage from immersion is not covered by warranty.

## SPECIFICATIONS

Feature	Detail
Model Number	GF89247
Measuring Range	-40°C to 200°C / -40°F to 392°F
Product Dimensions	11.02 x 4.33 x 4.33 inches (23 cm length)
Item Weight	1.23 ounces
Material	High-grade stainless steel
Manufacturer	GEFU
ASIN	B00VPZ9672

## WARRANTY AND SUPPORT

GEFU products are manufactured to high quality standards. For information regarding warranty terms and conditions, please visit the official GEFU website or contact customer support.

**Official Website:** [www.gefu.com](http://www.gefu.com)

**Warranty Information:** [www.gefu.com/garantie](http://www.gefu.com/garantie)

For further assistance or inquiries, please refer to the contact information available on the GEFU website.

