Bios PS100

BIOS Thermor PS100 Food Thermometer
USER MANUAL

1. INTRODUCTION

The BIOS Thermor PS100 is a professional digital pocket food thermometer designed for accurate and reliable temperature measurement in various cooking applications. This water-resistant thermometer features an LCD display, a 5-inch stainless steel stem, and is switchable between Fahrenheit and Celsius. It offers a wide temperature range from -40°F to 446°F (-40°C to 230°C).

2. SAFETY INFORMATION

- Always clean the thermometer probe before and after each use to prevent cross-contamination.

- Do not leave the thermometer in an oven or microwave during cooking. The plastic casing is not designed for high heat exposure.

- Keep the thermometer out of reach of children. The probe tip is sharp.

- Avoid exposing the thermometer to extreme temperatures outside its specified operating range.

- Do not immerse the entire thermometer unit in water, as it is water-resistant, not fully waterproof. Refer to cleaning instructions for proper care.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- BIOS Thermor PS100 Digital Food Thermometer Unit

- Protective Probe Sheath with Pocket Clip

- User Manual

- 1 Product Specific Battery (included and typically pre-installed)

4. PRODUCT OVERVIEW

The BIOS Thermor PS100 features a clear LCD display for temperature readings, a durable stainless steel probe for insertion into food, and control buttons for power and unit selection.

Figure 1: Front view of the BIOS Thermor PS100 Food Thermometer, showing the LCD display, ON/OFF, CAL, and °F/°C buttons.

Figure 2: The BIOS Thermor PS100 Food Thermometer with its stainless steel probe extended, alongside its protective sheath.

Key Components:

- **LCD Display:** Shows temperature readings.
- **Stainless Steel Probe:** 5-inch long probe for inserting into food.
- **ON/OFF Button:** Powers the thermometer on or off.
- **CAL Button:** Used for calibration.
- **°F/°C Button:** Switches between Fahrenheit and Celsius temperature units.
- **Protective Sheath:** Covers the probe when not in use and includes a pocket clip.

5. SETUP

Battery Installation:

The BIOS Thermor PS100 comes with one product-specific battery included and typically pre-installed. If the display does not turn on or appears dim, the battery may need replacement.

1. Locate the battery compartment on the back of the thermometer unit.

2. Use a small screwdriver (if necessary) to open the battery compartment cover.

3. Insert a new battery, ensuring correct polarity (+/-).

4. Securely close the battery compartment cover.

6. OPERATING INSTRUCTIONS

6.1 Powering On/Off

- To turn on the thermometer, press the **ON/OFF** button.

- To turn off the thermometer, press the **ON/OFF** button again. The thermometer will automatically shut off after a period of inactivity to conserve battery life.

6.2 Measuring Temperature

1. Remove the protective probe sheath.

2. Insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle. Ensure the probe tip is fully immersed.

3. Wait for the temperature reading on the LCD display to stabilize. This usually takes a few seconds.

4. Once the desired temperature is reached, remove the probe from the food.

5. Clean the probe immediately after use.

Figure 3: The BIOS Thermor PS100 Food Thermometer being used to measure the internal temperature of sausages on a grill.

6.3 Switching Temperature Units (°F/°C)

To switch between Fahrenheit (°F) and Celsius (°C), press the**°F/°C** button located on the front of the thermometer.

6.4 Calibration

The PS100 thermometer features a calibration function to ensure accuracy over time. For best results, calibrate the thermometer using an ice bath:

1. Fill a glass with crushed ice and add cold water until the glass is full. Stir the mixture for a few minutes.

2. Insert the thermometer probe into the ice bath, ensuring the tip is fully submerged and not touching the bottom or sides of the glass.

3. Wait for the reading to stabilize. The temperature should read 32°F (0°C).

4. If the reading is not 32°F (0°C), press and hold the**CAL** button for a few seconds until the display adjusts to 32°F (0°C).

5. Release the **CAL** button. The thermometer is now calibrated.

7. Maintenance and Care

7.1 Cleaning

- The thermometer probe should be cleaned with hot soapy water or an antibacterial wipe after each use.
- The main unit is water-resistant, meaning it can withstand splashes and brief exposure to moisture. Do not submerge the entire unit in water or wash it in a dishwasher.
- Wipe the body of the thermometer with a damp cloth.
- Ensure the thermometer is completely dry before storing.

7.2 Storage

- Always store the thermometer with the protective probe sheath in place to prevent damage to the probe and for safety.
- Store in a clean, dry place at room temperature.

7.3 Battery Replacement

Replace the battery when the display becomes dim or the thermometer fails to power on. Follow the battery installation steps in Section 5.

8. Troubleshooting

- **No Display** / **Dim Display:** Check battery installation. Replace the battery if necessary.
- **Inaccurate Readings:** Perform a calibration using an ice bath as described in Section 6.4. Ensure the probe is inserted correctly into the food.
- **Slow Readings:** Ensure the probe tip is fully immersed in the food and not touching bone or gristle.
- **Thermometer Not Turning On:** Ensure the ON/OFF button is pressed firmly. Check battery.

9. Specifications

Model Name	PS100
Temperature Range	-40°F to 446°F (-40°C to 230°C)
Display Type	LCD
Probe Length	5 inches (Stainless Steel)
Special Feature	Water Resistant
Power Source	1 Product Specific Battery (included)
Battery Life	Approximately 8 Hours
Product Dimensions	8.5 x 1 x 4.75 inches
Item Weight	1.41 ounces
Manufacturer	Thermor LTD

10. Warranty and Support

For warranty information or technical support, please refer to the contact details provided with your purchase documentation or visit the official Bios website. Keep your proof of purchase for any warranty claims.