Char-Broil 4867720

Char-Broil Instant-Read Digital Thermometer

Model: 4867720 | Brand: Char-Broil

INTRODUCTION

The Char-Broil Instant-Read Digital Thermometer is designed to provide accurate and quick temperature readings for various meats. This manual provides comprehensive instructions to ensure proper use, care, and optimal performance of your thermometer. With its easy-to-read digital display, you can confidently monitor the doneness level of your steak, chicken, or roast, ensuring perfect results every time.

KEY FEATURES

- **Foldable Design:** Allows for easy storage and provides flexibility for different measurement angles.
- **Easy-to-Read Backlit LCD Screen:** Displays current and target temperature readouts clearly, even in low light conditions.
- **Pre-set Doneness Levels:** Features 7 meat types and doneness levels to help achieve perfect cooking results.
- **Audible Temperature Alarm:** Notifies you when the target temperature is reached.
- **Premium Stainless Steel Probe:** Durable and designed for accurate temperature measurement.

SETUP

1. **Battery Installation:** The thermometer requires 2 AAA batteries (included). Locate the battery compartment on the back of the unit, open it, insert the batteries according to the polarity markings, and close the compartment securely.

2. **Initial Power On:** Extend the stainless steel probe from its folded position. The device should automatically power on. If not, press the power button.

3. **Unit Selection (Fahrenheit/Celsius):** On the back of the thermometer, there may be a small switch or button to toggle between Fahrenheit (°F) and Celsius (°C). Select your preferred unit of measurement.

Figure 1: Char-Broil Instant-Read Digital Thermometer with its probe extended, ready for use.

OPERATING INSTRUCTIONS

1. **Power On:** Extend the stainless steel probe. The thermometer will power on automatically.

2. **Selecting Meat Type and Doneness:** Use the '+' and '-' buttons to cycle through the pre-set meat types (e.g., Beef, Pork, Poultry) and desired doneness levels (e.g., Rare, Medium, Well Done). The target temperature will be displayed.

3. **Taking Temperature:** Carefully insert the tip of the stainless steel probe into the thickest part of the meat, avoiding bones. Ensure the probe is fully inserted for an accurate reading.

4. **Reading Temperature:** The current internal temperature of the meat will be displayed on the backlit LCD screen.

5. **Audible Alarm:** Once the meat reaches the pre-set target temperature, an audible alarm will sound, indicating that your food is ready.

6. **Power Off:** Fold the probe back into the unit to automatically power off the thermometer.

Figure 2: Using the thermometer to check the internal temperature of a steak on the grill.

Figure 3: The thermometer in use, measuring the temperature of chicken and sausages on a grill.

CARE AND MAINTENANCE

- **Cleaning:** Wipe the stainless steel probe with a damp cloth and mild soap after each use. Ensure the probe is thoroughly cleaned to prevent cross-contamination. Do not immerse the entire thermometer unit in water.
- **Drying:** Dry the probe and unit completely before storing.
- **Storage:** Fold the probe back into the unit for safe and compact storage. Store in a dry place away from extreme temperatures.
- **Battery Replacement:** Replace batteries when the display becomes dim or the unit fails to power on. Use 2 AAA batteries.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No display/Dim display	Low or dead batteries	Replace with new AAA batteries.

Problem	Possible Cause	Solution
Inaccurate temperature reading	Probe not inserted deep enough; Probe tip touching bone or fat; Unit malfunction.	Ensure probe tip is in the thickest part of the meat, away from bones. If problem persists, contact customer support.
Alarm not sounding	Alarm feature not activated or volume too low.	Check operating instructions for alarm activation. Ensure volume is audible.

SPECIFICATIONS

Brand: Char-Broil

Model Name: 4867720

Special Feature: Fast Reading System

Color: Black, Silver

Outer Material: Stainless Steel

Display Type: LCD

Power Source: Battery Powered (2 AAA batteries required, included)

Upper Temperature Rating: 300 Degrees Celsius

Response Time: 500 Milliseconds

Reusability: Reusable

Product Dimensions: 1.4 x 2.4 x 8.6 inches

Item Weight: 0.026 ounces

Product Care Instructions: Wipe Clean
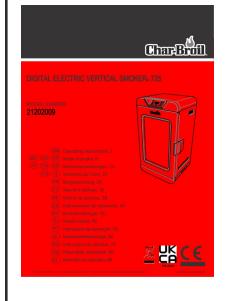
WARRANTY AND SUPPORT

For warranty information, technical support, or to purchase replacement parts, please visit the official Char-Broil website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.
Online Support: www.charbroil.com

Related Documents - 4867720

	Char-Broil Wireless Multi-Sensor Meat Thermometer User Manual (Model 4885637) User manual for the Char-Broil Wireless Multi-Sensor Meat Thermometer (Model 4885637), providing operation instructions, setup guide, specifications, and precautions.
	Char-Broil Color Change Wireless Grilling Thermometer User Manual Comprehensive user manual for the Char-Broil Color Change RF Programmable Meat Thermometer (Model # 11361), detailing its features, setup, operation, and care instructions for accurate meat temperature monitoring.

[Char-Broil Remote BBQ Thermometer Model #10981 Instruction Manual](#)

Instruction manual for the Char-Broil Remote BBQ Thermometer Model #10981. This guide provides information on setup, operation, features, cleaning, and warranty.

[Char-Broil Grill Safety Instructions and Warnings](#)

Essential safety guidelines and warnings for operating and maintaining your Char-Broil grill, ensuring safe use for all.

[Char-Broil Digital Electric Vertical Smoker 725 (Model 21202009) - User Manual & Safety Guide](#)

Comprehensive user manual and safety guide for the Char-Broil Digital Electric Vertical Smoker 725 (Model 21202009). Learn about safe operation, setup, maintenance, and cooking tips.

[Char-Broil Controller Replacement Guide](#)

A step-by-step guide for replacing the controller on a Char-Broil grill, including tools required and detailed instructions.