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San Jamar THDGBK

San Jamar THDGBK Gourmet Digital Thermometer

USER MANUAL

Introduction

Thank you for choosing the San Jamar THDGBK Gourmet Digital Thermometer. This precision instrument is designed to provide accurate temperature readings for various culinary applications, ensuring food safety and optimal cooking results. Its durable stainless steel probe and easy-to-read digital display make it an essential tool for any kitchen.



Figure 1: San Jamar THDGBK Gourmet Digital Thermometer with its protective sheath.

Safety Information

- Always handle the stainless steel probe with care. The tip is sharp.
- Do not expose the thermometer's main body to extreme heat or direct flame. The probe is designed for temperature measurement, not the entire unit.
- Keep out of reach of children.
- Do not immerse the entire thermometer in water. Refer to the "Maintenance and Care" section for cleaning instructions.
- Ensure the probe is clean before and after each use to prevent cross-contamination.

Package Contents

Upon opening the package, verify that all components are present:

- San Jamar THDGBK Digital Thermometer
- Protective Probe Sheath (often includes a pocket clip and temperature guide)
- Battery (pre-installed or included separately)



Figure 2: Thermometer with its protective sheath, which may include a lanyard for convenience.

Setup

1. **Battery Installation/Activation:** The thermometer typically comes with a battery pre-installed. If the display does not light up, check the battery compartment. Remove any protective tab if present. The thermometer uses a standard button cell battery (e.g., LR44 or similar).
2. **Initial Cleaning:** Before first use, wipe the stainless steel probe with a damp cloth and mild soap, then rinse and dry thoroughly.

Operating Instructions

1. **Power On/Off:** Press the **ON/OFF** button to turn the thermometer on. Press it again to turn it off. The thermometer may also have an auto-off feature to conserve battery life.
2. **Temperature Unit Selection:** Locate the **°C/°F** button (often inside the battery compartment or on the back). Press it to switch between Celsius and Fahrenheit temperature readings.
3. **Taking a Reading:**
 - Insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
 - Ensure the probe tip is fully inserted and not touching the bottom or sides of the cooking vessel.
 - Wait for the digital display to stabilize, which usually takes a few seconds. The displayed temperature is the current internal temperature of the food.



Figure 3: Using the thermometer to measure the internal temperature of a large cut of meat.



Figure 4: The thermometer can be used for various foods, including poultry and other dishes.

Maintenance and Care

- **Cleaning:** After each use, wipe the stainless steel probe with a damp cloth and mild soap. Rinse the probe thoroughly under running water, being careful not to get the main body wet. Dry completely before storing. The main body of the thermometer is not waterproof and should be wiped clean with a damp cloth only.
- **Storage:** Always store the thermometer with its protective probe sheath to prevent damage to the probe and for safety. Store in a clean, dry place.
- **Battery Replacement:** When the display becomes dim or the thermometer fails to power on, it's time to replace the battery. Open the battery compartment (usually a small screw or clip-on cover) and replace with a new battery of the same type (e.g., LR44). Dispose of old batteries responsibly.

Troubleshooting

Problem	Possible Cause	Solution
No display or dim display	Low or dead battery; Battery not inserted correctly; Protective tab still in place.	Replace battery; Reinsert battery correctly; Remove protective tab.
Inaccurate readings	Probe not inserted deep enough; Probe touching bone/gristle/pan; Thermometer needs calibration (rare for digital).	Reinsert probe into thickest part of food; Adjust probe position; If persistent, contact support.
Display shows "Err" or similar	Temperature out of range; Sensor error.	Ensure temperature is within operating range; Restart thermometer; If persistent, contact support.

Specifications

Feature	Detail
Model Number	THDGBK
Product Dimensions	10.5 x 4 x 1 inches; 1.6 ounces

Feature	Detail
Manufacturer	San Jamar
Brand	San Jamar
Special Feature	Break Resistant
Color	Stainless
Outer Material	Stainless Steel
Specification Met	NSF
Display Type	Digital
Product Care Instructions	Wipe Clean
Unit Count	1.0 Count

Warranty and Support

For warranty information, please refer to the documentation included with your product or visit the official San Jamar website. San Jamar products are designed for durability and performance, and specific warranty terms may vary.

If you require technical support or have questions not covered in this manual, please contact San Jamar customer service. Contact details can typically be found on the manufacturer's website:

[Visit San Jamar Official Website](#)