

GEFU GF21790

GEFU GE21790 Thermo-Sonde Punto Digital Cooking Thermometer Instruction Manual

1. INTRODUCTION AND OVERVIEW

The GEFU GE21790 Thermo-Sonde Punto is a digital cooking thermometer designed for precise temperature monitoring during cooking. It features a touchscreen display, pre-set temperatures for various types of meat, and an audible alarm to indicate when the desired temperature is reached. This thermometer is suitable for use on barbecues, in ovens, and on stovetops. It measures temperatures from 0°C to 250°C with its durable stainless steel probe and includes a timer function up to 99 minutes and 59 seconds. The unit can be placed on a countertop using its integrated stand or attached to an oven or other metallic surface with its built-in magnet.



Image 1.1: The GEFU GE21790 Thermo-Sonde Punto digital cooking thermometer.

2. SAFETY INSTRUCTIONS

- The probe tip is sharp. Handle with care to avoid injury.
- Do not immerse the main thermometer unit in water or other liquids. It is not waterproof.
- Keep the device and its components out of reach of children.
- Ensure the probe cable does not come into direct contact with flames or heating elements, as this can damage the cable.
- Use only the specified battery type (3x AAA). Do not mix old and new batteries or different types of batteries.
- Remove batteries if the device will not be used for an extended period to prevent leakage.
- Do not attempt to disassemble or repair the unit yourself. Contact customer support if issues arise.

3. PACKAGE CONTENTS

Please check that all items are present in the package:

- 1 x GEFU GE21790 Thermo-Sonde Punto Main Unit
- 1 x Stainless Steel Temperature Probe with Cable

- Instruction Manual

Note: 3x AAA batteries are required for operation and are not included.

4. PRODUCT FEATURES

- **Digital Roasting Thermometer:** Provides accurate temperature readings for various cooking applications.
- **Integrated Magnet and Stand:** Allows for versatile placement on metallic surfaces or countertops.
- **Touchscreen Display:** Simplifies navigation and selection of settings.
- **Pre-programmed Settings:** Includes preset temperatures for beef, pork, fish, veal, chicken, turkey, lamb, and hamburger.
- **Precise Timer:** Alerts when the target temperature is reached.
- **High-Quality Construction:** Made from durable plastic and stainless steel.
- **Compact and Space-Saving Design:** Measures approximately 8.5 cm (L) x 8.5 cm (W) x 2.4 cm (H).



Image 4.1: The thermometer unit with its integrated magnet, stand, and touchscreen display.

VORPROGRAMMIERTE EINSTELLUNGEN



Programmierbar mit
voreingestellten Temperaturen für
Rind, Schwein, Fisch, Kalb, Huhn,
Pute, Lamm und Hamburger.

Image 4.2: The touchscreen display showing pre-programmed settings for different types of meat.

PRÄZISE



Der Timer meldet sich, sobald die richtige Temperatur erreicht ist.

Image 4.3: The precise timer function indicating when the target temperature is reached.

HOCHWERTIGE KONSTRUKTION



Kunststoff / Edelstahl Rostfrei

Image 4.4: The high-quality construction of the unit, made from plastic and stainless steel.

KOMPAKTES UND PLATZSPARENDES DESIGN



Image 4.5: The compact dimensions of the GEFU Thermo-Sonde Punto.

5. SETUP

5.1. Battery Installation

1. Locate the battery compartment on the back of the main unit.
2. Open the battery compartment cover.
3. Insert 3x AAA batteries, ensuring correct polarity (+/-).
4. Close the battery compartment cover securely.

5.2. Probe Connection

1. Insert the stainless steel probe's connector into the port on the side of the main unit.
2. Ensure the connection is firm and secure.

5.3. Placement

The main unit can be placed in two ways:

- **Countertop:** Use the integrated stand on the back of the unit to prop it up on a flat surface.
- **Magnetic Attachment:** The unit has a built-in magnet, allowing it to be attached to metallic surfaces like an oven door or refrigerator.

6. OPERATING INSTRUCTIONS

6.1. Power On/Off

The device typically powers on automatically when batteries are inserted and the probe is connected. To turn off, press and hold the power button (if available) or remove batteries for extended storage.

6.2. Temperature Measurement

1. Insert the stainless steel probe into the thickest part of the food, avoiding bones or gristle.
2. The current internal temperature of the food will be displayed on the screen.

6.3. Selecting Food Type (Pre-set Temperatures)

1. On the touchscreen, locate the 'M/M' (Meat/Mode) button.
2. Tap the 'M/M' button to cycle through the pre-set food types: Beef, Pork, Fish, Veal, Chicken, Turkey, Lamb, Hamburger.
3. Once the desired food type is selected, the corresponding target temperature will be displayed.

6.4. Setting Custom Temperature

If a custom temperature is desired instead of a pre-set one:

1. Tap the 'S/T' (Set/Timer) button.
2. Use the up/down arrows or numerical input on the touchscreen (if available) to adjust the target temperature.
3. Confirm the selection (if required by a specific button, otherwise it will set automatically).

6.5. Timer Function

The device includes a timer function:

1. Tap the 'S/T' (Set/Timer) button to switch to timer mode.
2. Use the up/down arrows or numerical input on the touchscreen to set the desired time (up to 99 minutes and 59 seconds).
3. Tap the 'S/S' (Start/Stop) button to start or pause the timer.
4. An audible alarm will sound when the timer reaches zero.

7. CARE AND MAINTENANCE

- **Cleaning the Probe:** After each use, carefully clean the stainless steel probe with warm, soapy water. Rinse thoroughly and dry completely before storage. Do not use abrasive cleaners.
- **Cleaning the Main Unit:** Wipe the main unit with a soft, damp cloth. Do not use harsh chemicals or immerse the unit in water.
- **Storage:** Store the thermometer in a clean, dry place when not in use.
- **Battery Replacement:** Replace all 3x AAA batteries when the display becomes dim or the unit stops functioning correctly. Dispose of old batteries responsibly.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
No display/Unit does not turn on	Dead or incorrectly inserted batteries. Probe not connected.	Check battery polarity and replace if necessary. Ensure probe is fully inserted.
Inaccurate temperature readings	Probe not inserted correctly. Probe or cable damage.	Ensure probe is in the thickest part of the food, away from bones. Inspect probe and cable for visible damage.
Alarm does not sound	Volume too low or muted. Target temperature not set.	Check if there's a volume setting (refer to specific model features). Ensure a target temperature is set.
Touchscreen unresponsive	Low battery. Screen dirty.	Replace batteries. Clean the screen with a soft, dry cloth.

9. SPECIFICATIONS

Feature	Detail
Model Number	GF21790
Dimensions (L x W x H)	2.5 x 8.5 x 8.5 cm (approx. 1 x 3.3 x 3.3 inches)
Weight	107 grams (approx. 3.8 ounces)
Temperature Measurement Range	0°C to 250°C (32°F to 482°F)
Timer Range	Up to 99 minutes and 59 seconds
Display Type	Digital, Touchscreen
Power Source	3 x AAA batteries (not included)
Materials	Plastic (main unit), Stainless Steel (probe)
Special Features	Integrated magnet, fold-out stand, pre-set temperatures
Care Instructions	Normal use, hand wash probe

10. WARRANTY AND SUPPORT

The GEFU GE21790 Thermo-Sonde Punto comes with a **5-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accidents, unauthorized modifications, or failure to follow the care instructions.

For warranty claims or technical support, please contact GEFU customer service through their official website or the retailer where the product was purchased. Please have your proof of purchase and product model number (GF21790) available when contacting support.

	<p>GEFU TEMPERE Digital Roast Thermometer with Timer - User Manual</p> <p>Comprehensive user manual for the GEFU TEMPERE digital roasting thermometer with timer, detailing technical specifications, usage instructions, cleaning, battery replacement, and safety guidelines.</p>
	<p>GEFU CONTARE Digital Timer User Manual</p> <p>User manual for the GEFU CONTARE digital timer (Model 12330). Provides comprehensive instructions on operation, safety, care, specifications, and troubleshooting for this versatile kitchen timer.</p>
	<p>GEFU Digital Roasting Thermometer PUNTO (21790) - EU Declaration of Conformity</p> <p>EU Declaration of Conformity for the GEFU Digital Roasting Thermometer PUNTO with timer (Item no. 21790), confirming compliance with RoHS, EMC, and Battery directives.</p>
	<p>EU Declaration of Conformity - GEFU Digital Roasting Thermometer TEMPERE (21840)</p> <p>Official EU Declaration of Conformity for the GEFU Digital Roasting Thermometer TEMPERE (Item no. 21840), confirming compliance with RoHS, EMC, and Battery directives.</p>
	<p>GEFU Digital Wireless Roast Thermometer HÄNDI (21850) - EU Declaration of Conformity</p> <p>Official EU Declaration of Conformity for the GEFU Digital Wireless Roast Thermometer HÄNDI (Item no. 21850), confirming compliance with RoHS, RED, and Battery directives, and relevant safety and EMC standards.</p>
	<p>GEFU Grill and Roast Thermometer CONTROL (Item 21950) EU Declaration of Conformity</p> <p>Official EU Declaration of Conformity for the GEFU Grill and Roast Thermometer CONTROL, 1 channel (Item no. 21950), confirming compliance with relevant EU guidelines and norms.</p>