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› Polder Digital Touch-Screen BBQ and Smoker Thermometer User Manual

Polder THM-399

Polder Digital Touch-Screen BBQ and Smoker Thermometer

Model: THM-399

INTRODUCTION

The Polder Digital Touch-Screen BBQ & Smoker Thermometer is designed to provide accurate temperature monitoring for both meat and ambient air during grilling and smoking processes. It features dual probes, a large backlit touch-screen display, and preprogrammed USDA safe temperature presets for various meats, along with a customizable setting.



Image: The Polder Digital Touch-Screen BBQ and Smoker Thermometer, showing the main unit, two temperature probes, and a grate clip for holding one probe.

SETUP

1. Battery Installation

The thermometer requires two AAA batteries (included). Locate the battery compartment on the back of the unit. Open the compartment cover, insert the batteries according to the polarity indicators (+/-), and close the cover securely.

2. Probe Connection

Connect the two temperature probes to the designated ports on the side of the main unit. Ensure the connections are firm. One probe is typically used for meat temperature, and the other for ambient air temperature within the smoker or grill.



Image: The thermometer unit with both probes plugged into the side ports, ready for use.

OPERATING INSTRUCTIONS

1. Power On/Off

Press the power button to turn the unit on. The backlit touch-screen display will illuminate. To turn off, press and hold the power button.

2. Selecting Meat Type and Doneness (Food Probe)

The thermometer comes preprogrammed with 9 USDA safe smoking temperatures. Use the touch-screen controls to navigate and select the desired meat type (e.g., Beef Loin, Brisket, Pork Butt, Chicken, Turkey) and doneness level (e.g., Medium Rare, Well Done). The display will show the set target temperature.

3. Setting Air Temperature (Air Probe)

The air probe monitors the ambient temperature inside your BBQ or smoker. You can set high and low temperature alerts for the air temperature to ensure it stays within your desired smoking range. Use the up and down arrows on the touch screen to adjust these limits.

4. Custom Temperature Setting

For expert grillers, an open setting allows for customized temperature programming. Refer to the on-screen prompts to set your own target temperatures for both food and air probes.

5. Monitoring and Alerts

The large backlit display shows the current food temperature, target food temperature, current air temperature, and set high/low air temperatures. The unit will alert you when the food reaches its target temperature or if the air temperature goes outside the set range.



Image: A close-up view of the thermometer's digital display, showing selections for "BEEF LOIN" and "MED RARE" for food, along with current and set cooking temperatures, and air temperature readings with high/low limits.



Image: The Polder thermometer placed on a wooden surface next to a charcoal grill, with one probe inserted into a cut of meat and the other attached to the grill grate with a clip, monitoring temperatures during cooking.

MAINTENANCE

Cleaning Instructions

To clean the thermometer, wipe the main unit with a damp cloth. The stainless steel probes can be cleaned with warm, soapy water. Ensure the probe connections and the main unit are completely dry before storage. Do not immerse the main unit in water. Avoid exposing the main unit to extreme heat, as this can cause damage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit does not power on.	Batteries are dead or incorrectly installed.	Replace batteries with fresh AAA batteries, ensuring correct polarity. If issues persist, try removing and reinserting batteries.
Inaccurate temperature readings.	Probe not fully inserted or damaged. Probe tip not in the center of the thickest part of the meat.	Ensure probes are securely connected. Reinsert the probe into the meat, avoiding bone. If a probe is visibly damaged, it may need replacement.
Alarm not sounding.	Alarm function is disabled or volume is too low.	Check the alarm settings on the touch screen to ensure it is enabled and the volume is audible.
Display is dim or flickering.	Low battery power.	Replace batteries.
Unit or probe melted/damaged.	Exposure to temperatures exceeding the specified range (e.g., main unit left inside hot smoker).	Ensure the main unit is always kept away from direct heat sources and within its operational temperature range. Probes are designed for high heat, but the main unit is not.

SPECIFICATIONS

- Brand:** Polder
- Model Name:** BBQ Smoker Thermometer
- Model Number:** THM-399
- Color:** Red
- Display Type:** Digital, Touch-Screen, Backlit
- Probe Type:** Dual, Step-down stainless steel ULTRA Probes
- Temperature Range:** -58°F to 572°F (-50°C to 300°C)
- Power Source:** Battery Powered (2 x AAA batteries, included)
- Special Feature:** Dual Probe, 9 USDA Safe Temperature Presets, Customizable Setting, Air Temperature Alerts
- Outer Material:** Stainless Steel
- Item Weight:** 3.2 ounces
- Product Care:** Wipe Clean
- Indoor/Outdoor Usage:** Outdoor
- UPC:** 047188399007

WARRANTY AND SUPPORT

Polder products are designed for quality and durability. For specific warranty information or technical support, please visit the official Polder website or contact their customer service department. Keep your purchase receipt as proof of purchase. You can find more information and contact details on the [Polder Store on Amazon](#).

