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## Lavatools PT18

# Lavatools PT18 Digital Instant Read Meat Thermometer

User Manual

## INTRODUCTION

The Lavatools PT18 is a commercial-grade digital instant-read thermometer designed for precise temperature measurement in various cooking applications. It offers rapid response times and high accuracy, making it suitable for kitchen, grilling, BBQ, smoking, candy making, home brewing, and deep frying.

## Key Features

- **Ultra-Fast Response:** Achieves temperature readings in 1-3 seconds.
- **High Accuracy:** Provides readings with an accuracy better than  $\pm 0.9^{\circ}\text{F}$ .
- **Ambidextrous Backlit Display:** Large 1.4-inch display with backlight for easy reading in any lighting condition.
- **IP67 Splash-Proof:** Designed to withstand splashes and moisture.
- **Integrated Magnet:** For convenient storage on metallic surfaces.
- **Advanced Functions:** Includes depth gauge, temperature hold, temperature alarm, and MIN/MAX recording.
- **Durable Construction:** NSF certified for superior build quality.

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## PRODUCT COMPONENTS

The Lavatools PT18 thermometer includes the following components:

- Lavatools PT18 Digital Thermometer Unit
- Protective Probe Sheath
- 1 Lithium Metal Battery (pre-installed or included separately)
- Integrated Magnet



Figure 1: Front view of the Lavatools PT18 Digital Thermometer, displaying a temperature reading.



Figure 2: Back view of the Lavatools PT18 Digital Thermometer, highlighting the battery compartment and power button.

## SETUP

### 1. Battery Installation

The PT18 thermometer requires one Lithium Metal battery (included). If the battery is not pre-installed or needs replacement, follow these steps:

1. Locate the battery compartment cover on the back of the thermometer (refer to Figure 2).
2. Twist the cover counter-clockwise to unlock and remove it.
3. Insert the new Lithium Metal battery, ensuring the correct polarity (+/-) as indicated inside the compartment.
4. Replace the battery compartment cover and twist clockwise to secure it.

### 2. Initial Use

Before first use, remove the protective probe sheath. The thermometer is ready for use once the battery is installed.

## OPERATING INSTRUCTIONS

### 1. Power On/Off

- To power on, press the **ON/OFF** button located on the back of the unit. The display will illuminate.
- To power off, press and hold the **ON/OFF** button for approximately 3 seconds. The unit will also automatically power off after a period of inactivity to conserve battery life.

### 2. Temperature Measurement

1. Insert the stainless steel probe into the thickest part of the food item, avoiding bone or gristle.
2. Hold the probe in place until the temperature reading stabilizes on the display (typically 1-3 seconds).
3. The depth gauge markings on the probe can assist in consistent insertion depth.



Figure 3: Using the PT18 thermometer to measure the internal temperature of a steak.

### 3. Switching Temperature Units (°C/°F)

To switch between Celsius (°C) and Fahrenheit (°F), locate the small button inside the battery compartment or near the ON/OFF button. Use a small pointed object (like a pen tip) to press this button. The display will change units.

### 4. Temperature Hold Function

Press the **HOLD** button (if available, or a multi-function button) to freeze the current temperature reading on the display. Press again to release and resume live readings.

### 5. MIN/MAX Function

The thermometer can record the minimum and maximum temperatures measured during a session. Consult the specific button layout for your PT18 model to access this feature. Typically, a dedicated **MIN/MAX** button or a long press of another button activates this mode.

### 6. Temperature Alarm (if applicable)

Some PT18 models may feature a temperature alarm. Refer to your product packaging or the manufacturer's website for detailed instructions on setting and using this function.

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## MAINTENANCE

### 1. Cleaning

- Always clean the stainless steel probe after each use with a damp cloth and mild soap.
- Wipe the body of the thermometer with a damp cloth. Do not immerse the entire unit in water, despite its splash-proof rating.
- Avoid using abrasive cleaners or scouring pads, as these can damage the probe or display.

### 2. Storage

- Store the thermometer with the protective probe sheath in place to prevent damage.
- The integrated magnet allows for convenient storage on refrigerators or other metallic surfaces.

- Store in a dry place at room temperature.



Figure 4: Example of magnetic storage for Lavatools thermometers.

### 3. Battery Replacement

When the display becomes dim or the thermometer functions erratically, it may be time to replace the battery. Refer to the "Battery Installation" section under Setup for instructions.

## TROUBLESHOOTING

If you encounter issues with your Lavatools PT18 thermometer, consider the following common solutions:

Problem	Possible Cause / Solution
Thermometer does not turn on.	<ul style="list-style-type: none"> <li>• Battery is dead or incorrectly installed. Replace battery, ensuring correct polarity.</li> <li>• Battery compartment cover is not securely closed.</li> </ul>
Inaccurate temperature readings.	<ul style="list-style-type: none"> <li>• Probe not inserted deep enough into the food. Ensure the probe tip is in the thickest part.</li> <li>• Probe tip is touching bone or gristle. Reposition the probe.</li> <li>• Battery is low. Replace battery.</li> </ul>
Display is dim or flickering.	<ul style="list-style-type: none"> <li>• Battery is low. Replace battery.</li> </ul>
Cannot switch between °C/°F.	<ul style="list-style-type: none"> <li>• Ensure you are pressing the correct unit switch button, usually a small button inside the battery compartment or near the ON/OFF button.</li> </ul>

If these steps do not resolve the issue, please contact Lavatools customer support for further assistance.

## SPECIFICATIONS

<b>Model Name</b>	PT18
<b>Brand</b>	Lavatools
<b>Response Time</b>	1-3 seconds
<b>Accuracy</b>	±0.9°F
<b>Upper Temperature Rating</b>	482°F (250°C)
<b>Immersion Depth</b>	4.5 Inches
<b>Display Type</b>	Digital, Backlit
<b>Water Resistance</b>	IP67 Splash-Proof
<b>Power Source</b>	1 Lithium Metal Battery (included)
<b>Material</b>	Plastic (Outer), Stainless Steel (Probe)
<b>Product Dimensions</b>	4.53 x 1.22 x 0.79 inches
<b>Item Weight</b>	1.76 ounces
<b>Included Components</b>	Thermometer, Magnet

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## WARRANTY INFORMATION

The Lavatools PT18 Digital Instant Read Meat Thermometer is backed by an industry-leading **3-year limited warranty**. This warranty covers defects in materials and workmanship under normal use. For warranty claims or more detailed information, please refer to the official Lavatools website or contact customer support.

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## CUSTOMER SUPPORT

For technical assistance, troubleshooting, or warranty inquiries, please visit the official Lavatools website or contact their customer support team. Contact details can typically be found on the product packaging or the manufacturer's website.

**Online Resources:** [Lavatools Brand Store](#)