SMARTRO ST59

SMARTRO ST59 Digital Meat Thermometer Instruction Manual

Model: ST59 | Brand: SMARTRO

Introduction   What's in the Box   Setup   Operating Instructions   Care & Maintenance   Specifications   Support

1. INTRODUCTION

The SMARTRO ST59 Digital Meat Thermometer is designed to help you achieve perfectly cooked meals every time. Featuring a sensitive touchscreen, backlit LCD display, and a durable probe, it simplifies temperature monitoring for various cooking methods. This manual provides essential information for setting up, operating, and maintaining your thermometer.

2. WHAT'S IN THE BOX

- SMARTRO ST59 Digital Meat Thermometer Unit
- Meat Probe with 40-inch cord
- Instruction Manual

3. SETUP

3.1. Battery Installation

The SMARTRO ST59 requires 2 AA batteries (not included). Open the battery compartment on the back of the unit, insert the batteries according to the polarity indicators, and close the compartment securely.

3.2. Probe Connection

Insert the stainless steel probe's jack firmly into the port on the side of the thermometer unit. Ensure a secure connection for accurate temperature readings.

3.3. Initial Placement

The thermometer unit features a magnetic back for attachment to metal surfaces like an oven door or refrigerator. It also includes a built-in stand for countertop placement. Position the unit in a convenient location where the display is easily visible.
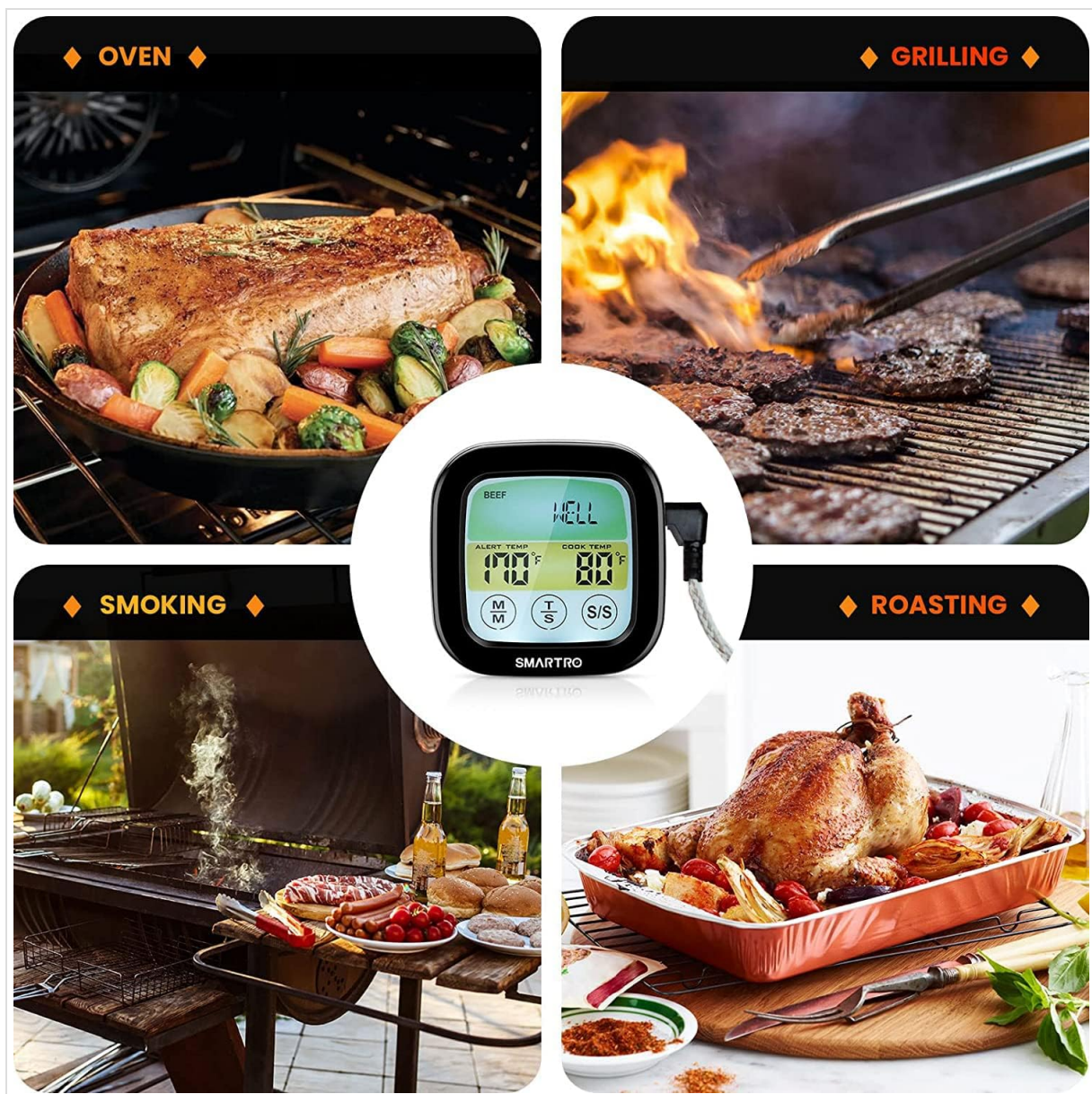
Image: The SMARTRO ST59 thermometer unit showcasing its magnetic back for vertical mounting and a foldable stand for tabletop use.

4. OPERATING INSTRUCTIONS

4.1. Power On/Off & Temperature Unit Selection

Locate the power switch on the back of the unit to turn it ON or OFF. Next to the power switch, you will find a toggle to select between Celsius (°C) and Fahrenheit (°F) temperature units.

4.2. Using Preset Temperatures

The ST59 comes pre-programmed with recommended temperatures for 8 types of meat (BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICK, FISH) and various doneness levels (WELL, MED WELL, MEDIUM, MED RARE, RARE) based on USDA guidelines. Use the 'MEAT' button on the touchscreen to cycle through meat types and the 'S/S' button to select doneness. The display will show the target temperature.

Image: The thermometer's display illustrating various meat types and their corresponding doneness levels, with target temperatures.

4.3. Setting Custom Temperatures

If you prefer to set your own target temperature, use the 'M/M' button to enter custom mode. Then, use the 'T/S' buttons to adjust the desired temperature up or down. The thermometer will alert you when the probe reaches this set temperature.

Image: The thermometer set to a custom alert temperature, indicating its use for precise cooking beyond standard meat settings, such as candy.

4.4. Timer Function

The thermometer includes a built-in timer with both count-up and count-down functions. You can set a countdown up to 99 minutes and 59 seconds. An alarm will sound when the timer expires. This is useful for various cooking tasks beyond just temperature monitoring.

Image: The SMARTRO ST59 displaying both count-up and count-down timer modes, illustrating its versatility as a kitchen timer.

4.5. Probe Insertion and Monitoring

Insert the probe into the thickest part of the meat, avoiding bone or gristle. The 40-inch cord allows the thermometer unit to remain outside the oven or grill, enabling continuous monitoring without opening the cooking appliance. The backlit LCD display ensures clear readings even in low light conditions.

Image: A hand interacting with the touchscreen of the SMARTRO ST59, highlighting its bright LCD display and ease of use.

Image: The thermometer displaying its wide temperature range and high accuracy, with a close-up of the probe tip.

4.6. Official Product Videos

Video: An overview of the SMARTRO ST-59 meat thermometer, demonstrating its features and basic usage.

Video: A detailed demonstration of the SMARTRO ST59 Digital Thermometer's operational functions and settings.

5. CARE & MAINTENANCE

- **Cleaning:** Wipe the thermometer unit clean with a damp cloth. Do not immerse the unit in water. The probe can be cleaned with soap and water, but ensure the connection point to the unit remains dry.
- **Storage:** Store the thermometer and probe in a dry place when not in use.
- **Probe Safety:** The probe is oven safe but avoid exposing the probe cable to direct flames or temperatures exceeding 482°F (250°C) as this can damage the probe.

6. SPECIFICATIONS

Brand	SMARTRO

Model Name	ST59
Special Features	Alarm, Backlit, Fast Reading System, Programmable, Timer
Color	Black
Included Components	Thermometer, Probe, Manual
Outer Material	Plastic
Display Type	LCD
Power Source	Battery Powered (2 AA batteries required)
Upper Temperature Rating	482°F (250°C)
Response Time	1 second
Immersion Depth	6.7 Inches
Item Weight	5.6 ounces

7. SUPPORT

For any questions, troubleshooting, or support needs regarding your SMARTRO ST59 Digital Meat Thermometer, please refer to the contact information provided in your product packaging or visit the official SMARTRO website. Customer satisfaction is our priority, and we are committed to providing the best after-sales service.