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› Bergner BGMP-9053 Digital Cooking Thermometer User Manual

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Bergner BGMP-9053 Digital Cooking Thermometer User Manual

Model: BGMP-9053

1. INTRODUCTION

The Bergner BGMP-9053 Digital Cooking Thermometer is designed to ensure precise temperature measurement for various types of food, particularly meats. It features a digital display, a timer, and an alarm function to help you achieve optimal cooking results and food safety. This manual provides detailed instructions for the proper setup, operation, and maintenance of your thermometer.

2. PRODUCT OVERVIEW AND COMPONENTS

Your Bergner BGMP-9053 thermometer consists of the following main components:

- Main Thermometer Unit with LCD Display
- Stainless Steel Probe (19 cm length)
- Probe Cable
- Base Unit / Stand
- Control Buttons: MODE, MEAT/CLEAR, MIN, SEC, TASTE, START/STOP



Figure 2.1: Main Thermometer Unit with Probe and Base.



Figure 2.2: Product Packaging.

3. SETUP

3.1 Battery Installation

The thermometer requires 4 AAA batteries for operation. To install the batteries:

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

3.2 Probe Connection

Connect the stainless steel probe to the main thermometer unit by inserting the probe cable's jack into the designated port on the side of the unit. Ensure it is firmly seated.

4. OPERATING INSTRUCTIONS

4.1 Powering On/Off

The thermometer powers on automatically when batteries are installed and the probe is connected. To turn off, disconnect the probe or remove batteries.

4.2 Temperature Unit Selection (°C/°F)

Press the **MODE** button to switch between Celsius (°C) and Fahrenheit (°F) temperature displays.

4.3 Setting Meat Type and Doneness

The thermometer offers up to 8 variable settings for different meat types and desired doneness levels. To set:

1. Press the **MEAT** button repeatedly to cycle through meat types (e.g., Beef, Lamb, Veal, Hamburger, Pork, Turkey, Chicken, Fish).
2. Once the desired meat type is selected, press the **TASTE** button repeatedly to select the desired doneness (e.g., Well, Medium Well, Medium, Medium Rare, Rare). The target temperature will adjust automatically based on your selection.

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BEEF/VACA	LAMB/CORDERO	VEAL/TERNERA	HAMBURGER/ HAMBUERGUESA
			
PORK/CERDO	TURKEY/PAVO	CHICKEN/POLLO	FISH/PESCADO

Figure 4.1: Available Meat Types and Doneness Options.



Figure 4.2: Setting the Meat Type.

4.4 Using the Timer Function

The thermometer includes a timer function. To use it:

1. Press the **MODE** button until the timer display is active.
2. Use the **MIN** and **SEC** buttons to set the desired countdown time.
3. Press **START/STOP** to begin the countdown.
4. Press **START/STOP** again to pause or stop the timer.

4.5 Measuring Temperature

To measure the temperature of your food:

1. Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bones or gristle.
2. Ensure the probe tip is fully embedded in the food for accurate readings.

3. The current temperature will be displayed on the LCD screen.
4. An alarm will sound when the food reaches the preset target temperature.



Figure 4.3: Inserting the Probe into Food.



Figure 4.4: Thermometer in use with a roast.

5. MAINTENANCE AND CARE

Proper care will extend the life of your thermometer:

- **Cleaning:** After each use, clean the stainless steel probe with warm soapy water. Wipe the main thermometer unit with a damp cloth. **Do not immerse the main unit in water.**
- **Storage:** Store the thermometer and probe in a dry place when not in use.
- **Battery Replacement:** Replace batteries when the display becomes dim or the unit does not power on.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Display shows "LLL" or "HHH" and beeps continuously.	Probe not connected properly, probe damaged, or temperature is outside the measurable range (0-250°C / 32-500°F).	<ul style="list-style-type: none"> • Ensure the probe cable is fully inserted into the unit. • Check the probe cable for any visible damage (kinks, cuts). • If the probe is damaged, it may need replacement. • Verify the temperature of the environment or food is within the specified range.
No display or dim display.	Low batteries or incorrect battery installation.	<ul style="list-style-type: none"> • Replace all 4 AAA batteries with new ones. • Check battery polarity (+/-).
Alarm does not sound.	Target temperature not reached, or unit malfunction.	<ul style="list-style-type: none"> • Ensure the target temperature has been set correctly. • Confirm the current temperature has reached or exceeded the target.



Figure 6.1: Example of "LLL" error display.

7. SPECIFICATIONS

Feature	Detail
Model Number	BGMP-9053
Temperature Range	0-250°C (32-500°F)
Temperature Accuracy	+/- 2°C
Probe Material	304 Stainless Steel
Probe Length	19 cm
Display Type	LCD with LED Backlight

Feature	Detail
Power Source	4 x AAA Batteries
Device Dimensions (L x W x H)	130 x 75 x 55 mm

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact Bergner customer service directly. Details regarding warranty coverage and support channels are typically provided at the time of purchase.

