GoodCook 20553

GoodCook Touch Digital Thermometer Instruction Manual

Model: 20553

Introduction

Thank you for choosing the GoodCook Touch Digital Thermometer. This instant-read thermometer is designed to provide fast and accurate temperature readings for various foods, ensuring safe and perfectly cooked meals. Please read this manual thoroughly before using your thermometer to ensure proper operation and longevity.



Image: GoodCook Touch Digital Thermometer with its stainless steel probe extended, ready for use.

Key Features

- **Instant Read:** Provides accurate temperature readings in less than 3 seconds.
- **Wide Temperature Range:** Measures from -4°F to 482°F (-20°C to 250°C).
- **Dual Unit Display:** Easily switch between Fahrenheit (°F) and Celsius (°C).
- **Large Backlit LCD:** Clear and easy-to-read display, even in low light.
- **Auto-Off Function:** Conserves battery life.
- **Integrated Cooking Guide:** USDA recommendations printed on the device for quick reference.
- **Convenient Storage:** Features a flip-out probe, built-in magnet, and hanging loop.
- **Durable Design:** IP65-rated (dust-tight and water-resistant) and NSF-approved.



Image: Diagram highlighting key features of the GoodCook Touch Digital Thermometer, including the fold-away design, hang loop, magnet, F°/C° button, USDA recommendations, stainless steel probe, NSF approval, compact size, and large illuminated display.

Setup

Battery Installation

Your GoodCook Touch Digital Thermometer comes with one (1) C battery pre-installed. If the display does not light up or appears dim, you may need to replace the battery.

1. Locate the battery compartment cover on the back of the thermometer.
2. Use a small screwdriver to open the compartment.
3. Remove the old battery and insert a new C battery, ensuring the correct polarity (+/-).
4. Securely close the battery compartment cover.

Initial Use

To activate the thermometer, simply unfold the stainless steel probe. The display will automatically turn on. To turn off, fold the probe back into the housing. The auto-off function will also turn off the device after a period of inactivity to save battery life.



Image: The GoodCook Touch Digital Thermometer with its probe folded securely into the body, demonstrating its compact storage design.

Operating Instructions

Taking a Temperature Reading

1. Unfold the stainless steel probe to turn on the thermometer.
2. Insert the tip of the probe into the thickest part of the food, avoiding bones or gristle.
3. Hold the probe in place until the temperature reading stabilizes on the LCD screen (typically within 3 seconds).

4. Refer to the integrated cooking guide on the back of the thermometer or USDA recommendations for safe internal temperatures.
5. Once finished, remove the probe from the food and fold it back into the thermometer body to turn it off.



Image: A hand holding the GoodCook Touch Digital Thermometer, with its probe inserted into a roasted chicken to measure its internal temperature. The digital display shows a reading of 165.3°F.



Image: A hand holding the GoodCook Touch Digital Thermometer, with its probe inserted into a cooked steak on a cast iron pan, displaying a temperature reading.

Switching Temperature Units (°F/°C)

To switch between Fahrenheit and Celsius, press the "F°/C°" button located on the back of the thermometer near the battery compartment. The display will instantly change units.

Integrated Cooking Guide

The back of your thermometer features a convenient guide with USDA-recommended internal temperatures for various types of meat. This helps ensure food safety and optimal doneness.

USDA Recommended Minimum Internal Temperatures

Food Type	Temperature (°F)	Temperature (°C)
All Poultry	165°	74°
Ground Meat & Meat Mixtures	160°	71°
Beef, Lamb, Veal (Steaks, Roasts, Chops) - Medium Rare	145°	63°
Beef, Lamb, Veal (Steaks, Roasts, Chops) - Medium	160°	71°
Beef, Lamb, Veal (Steaks, Roasts, Chops) - Well Done	170°	77°

Food Type	Temperature (°F)	Temperature (°C)
Pork (Chops, Roasts, Tenderloin)	145°	63°
Ham (Fresh, Raw)	145°	63°
Ham (Pre-cooked, to reheat)	140°	60°

Note: For roasts, allow 3 minutes rest time after removing from heat.

Versatile Use

This thermometer is suitable for a variety of cooking applications beyond meat, including candy making, chocolate tempering, deep frying, and other desserts.



Deep Frying



Grilling



Baking



Candy Making

Care and Maintenance

Cleaning

The GoodCook Touch Digital Thermometer is IP65-rated, meaning it is dust-tight and water-resistant. This allows for easy cleaning under running water.

1. After each use, clean the stainless steel probe with warm, soapy water.
2. You may rinse the entire thermometer under running water.**Do not submerge the entire unit in**

water.

3. Wipe the thermometer body with a damp cloth.
4. Dry thoroughly before storing.



Image: A hand holding the GoodCook Touch Digital Thermometer under running water from a faucet, demonstrating its water-resistant cleaning capability.

Storage

The thermometer features a convenient flip-out probe design, a built-in magnet, and a hanging loop for easy storage.

- Fold the probe back into the housing for compact storage in drawers or utensil holders.
- Use the built-in magnet to attach it to metallic surfaces like a refrigerator door or grill side.
- Hang it on a hook using the integrated loop.



Image: A detailed view of the GoodCook Touch Digital Thermometer, highlighting its built-in magnet and hang loop for versatile storage options.

Troubleshooting

Problem: Display is blank or dim.
Solution: Check the battery. Replace with a new C battery if necessary. Ensure the probe is fully unfolded to activate the device.

Problem: Inaccurate temperature readings.
Solution: Ensure the probe is inserted into the thickest part of the food, avoiding bones or fat. The probe tip must be fully immersed. Allow a few seconds for the reading to stabilize. If issues persist, the battery may be low.

Problem: Thermometer does not turn off.
Solution: Ensure the probe is fully folded back into the housing. The auto-off function will engage after a period of inactivity.

Specifications

- **Model:** 20553
- **Brand:** GoodCook
- **Temperature Range:** -4°F to 482°F (-20°C to 250°C)
- **Response Time:** Less than 3 seconds
- **Display Type:** Backlit LCD
- **Power Source:** 1 x C Battery (included)
- **Material:** Stainless Steel Probe, Metal/Plastic Body
- **Special Features:** Fast Reading System, Auto-Off, Built-in Magnet, Hanging Loop, USDA Cooking Guide
- **Certifications:** NSF Approved, IP65 Rated (Dust-tight, Water-resistant)
- **Product Care:** Hand Wash

- **Dimensions:** Approximately 5 inches (Length)
- **Weight:** 0.19 Pounds

Product Video Demonstration

Watch this official product video for a visual guide on using the GoodCook Digital Kitchen Meat Instant Read Thermometer.

Your browser does not support the video tag.

Video: An official demonstration of the GoodCook Digital Kitchen Meat Instant Read Thermometer, showcasing its features and ease of use in a kitchen setting.

Warranty and Support

For warranty information or customer support, please contact Bradshaw Home, the manufacturer of GoodCook products. Keep your purchase receipt as proof of purchase.
Manufacturer: Bradshaw Home
For further assistance, please visit the GoodCook Store on Amazon.

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