

KitchenAid KQ910

KitchenAid KQ910 Backlit Instant Read Digital Food Thermometer User Manual

Model: KQ910

1. INTRODUCTION AND OVERVIEW

The KitchenAid KQ910 Digital Food Thermometer is designed for quick and accurate temperature readings of various foods. Its backlit display and ultra-thin probe tip make it a reliable tool for ensuring food safety and achieving desired cooking results. This manual provides instructions for proper use, care, and maintenance of your thermometer.





The KitchenAid KQ910 Digital Food Thermometer with its backlit display.

2. SAFETY INFORMATION

- **Do Not Leave in Food During Cooking:** This digital thermometer is not designed to be left in food during cooking in an oven, grill, or other heat source. The plastic and electronic components can be damaged by excessive heat.
- **Handle with Care:** The thermometer probe will become hot after use. Always use oven mitts or potholders when handling a hot thermometer.
- **Keep Away from Children:** Store the thermometer out of reach of children.
- **Proper Cleaning:** Refer to the "Care and Maintenance" section for cleaning instructions. Do not immerse the unit in water.

3. PACKAGE CONTENTS

Verify that all items are present in your package:

- KitchenAid KQ910 Digital Food Thermometer

- Protective Pocket Sleeve
- One (1) CR2032 Battery (pre-installed or included separately)

4. PRODUCT FEATURES

The KitchenAid KQ910 thermometer offers several features for convenient and accurate temperature measurement:

- **Extra-Large Backlit Display:** Provides clear and easy-to-read temperature measurements from various angles.
- **Instant Read:** Digital thermistor technology reads internal food temperatures in less than 6 seconds.
- **Ultra-Fine 1.5mm Tip:** Designed for quick and accurate readings with minimal impact on food.
- **Wide Temperature Range:** Measures temperatures from -40°F to 482°F (-40°C to 250°C).
- **Fahrenheit/Celsius Conversion:** Easily switch between temperature units.
- **Protective Pocket Sleeve:** Included for safe storage and can also serve as a handle extension.



Key features of the KitchenAid KQ910 thermometer, including the oversized display, protective sleeve, and narrowed tip.

5. SETUP

5.1 Battery Installation

The thermometer requires one (1) CR2032 battery. A battery is typically included and may be pre-installed. If you need to install or replace the battery:

1. Locate the battery compartment on the back of the thermometer head.
2. Use a coin to press and turn the battery door counter-clockwise to open it.
3. Insert the CR2032 battery with the positive (+) side facing up.
4. Replace the battery door and turn it clockwise with a coin to secure it.



Rear view of the thermometer showing the CR2032 battery compartment.

5.2 Fahrenheit/Celsius Conversion

To switch between Fahrenheit (°F) and Celsius (°C), locate the F/C button, usually near the battery compartment or on the side of the thermometer head. Press this button to toggle between the two units.

6. OPERATING INSTRUCTIONS

6.1 Taking a Temperature Reading

1. **Turn On:** Press the power button (usually marked with a power symbol) to turn on the thermometer. The display will illuminate.
2. **Insert Probe:** Carefully insert the stainless steel probe into the thickest part of the food, avoiding bone, fat, or gristle. For liquids, stir before inserting the probe.
3. **Read Temperature:** Hold the probe in place until the temperature reading stabilizes on the display (typically within 6 seconds).
4. **Turn Off:** Press the power button again to turn off the thermometer. The unit may also have an auto-off feature to conserve battery.



6.2 Tips for Accurate Readings

- Ensure the probe tip is fully inserted into the center of the thickest part of the food.
- Avoid touching bones, which can conduct heat differently and provide inaccurate readings.
- For poultry, insert the probe into the thigh, avoiding the bone.
- For roasts, insert into the center.
- For thin foods, insert the probe sideways.

7. CARE AND MAINTENANCE

7.1 Cleaning

- **Hand Wash Only:** The thermometer should be hand washed only.
- **Do Not Immerse:** Do not immerse the entire thermometer unit in water or place it in a dishwasher. This can damage the electronic components.
- **Wipe Clean:** For best results, wipe the probe and the body of the thermometer with a damp cloth and mild soap. Dry thoroughly immediately after cleaning.

7.2 Storage

Always use the included protective pocket sleeve to cover the probe when not in use. This protects the ultra-fine tip and prevents accidental injury. Store the thermometer in a dry place at room temperature.





The KitchenAid KQ910 thermometer with its protective pocket sleeve for safe storage.

8. TROUBLESHOOTING

- **Display is Dim or Blank:** Check the battery. Replace the CR2032 battery if necessary (refer to Section 5.1).
- **Display Times Out Too Quickly:** The thermometer is designed to dim or turn off the backlight to conserve battery life. If the display dims before a stable reading is achieved, press the power button again to reactivate the backlight.
- **Inaccurate Readings:** Ensure the probe is inserted correctly into the thickest part of the food, avoiding bones or fat. Verify the F/C setting is correct for your preference.
- **Error Message on Display:** If an error message appears, try turning the thermometer off and then on again. If the error persists, replace the battery. If the issue continues, contact customer support.

9. SPECIFICATIONS

Model Name	Instant Read Backlit Digital Thermometer
Model Number	KQ910
Temperature Range	-40°F to 482°F (-40°C to 250°C)
Response Time	Less than 6 seconds
Display Type	LCD with Backlight
Power Source	1 x CR2032 Battery
Probe Tip Thickness	1.5mm
Product Length	Approximately 6.89 inches
Material	Plastic (body), Stainless Steel (probe)

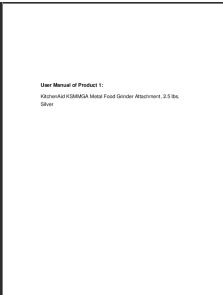
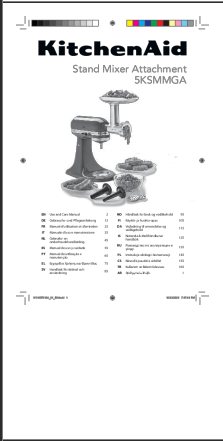
10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your product packaging or visit the official KitchenAid website. Keep your purchase receipt as proof of purchase for any warranty claims.

If you encounter any issues not covered in this manual, please contact KitchenAid customer service for assistance.

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Related Documents - KQ910

	<p>KitchenAid KSMGGA Metal Food Grinder Attachment User Manual</p> <p>Comprehensive user manual for the KitchenAid KSMGGA Metal Food Grinder Attachment, covering parts, safety instructions, assembly, grinding, sausage stuffing, tips, care, cleaning, and warranty information.</p>
	<p>KitchenAid 5KSMGGA Stand Mixer Attachment: Use, Care, and Guarantee Guide</p> <p>Comprehensive guide for the KitchenAid 5KSMGGA Stand Mixer Attachment, covering parts, assembly, usage, safety, care, cleaning, and warranty information. Learn how to use your food grinder and sausage stuffer attachments effectively.</p>

User manual for KitchenAid Food Processor models 5KFP0921E and 5KFP0921B. Covers safety, parts, assembly, operation, cleaning, troubleshooting, and warranty. Find instructions for preparing various foods with this versatile kitchen appliance.

This owner's manual provides essential information for the KitchenAid 5KSM150PSEGA4 tilt-head stand mixer, covering setup, operation, care, and troubleshooting for optimal baking and food preparation.

Find detailed instructions for your KitchenAid 5KFP0719 Food Processor, including safety precautions, assembly, usage, cleaning, troubleshooting, and warranty information.

Comprehensive owner's manual for the KitchenAid KCMS145JWH-0 microwave oven, covering safety, installation, operation, cooking guides, care, troubleshooting, and warranty information.