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## Venigo FT-028

# Venigo Digital Meat and Food Thermometer FT-028 User Manual

Model: FT-028

## 1. INTRODUCTION AND OVERVIEW

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The Venigo Digital Meat and Food Thermometer FT-028 is designed for precise and rapid temperature measurement of various foods and liquids. Featuring an instant-read probe, waterproof design, and an illuminated LCD display, this thermometer ensures accurate cooking results for baking, roasting, grilling, smoking, and deep frying.



This image displays the Venigo Digital Meat and Food Thermometer, its foldable stainless steel probe, and the included battery, alongside its product packaging. The thermometer is shown in a waterproof setting, highlighting its durability.

## 2. PRODUCT FEATURES AND COMPONENTS

Familiarize yourself with the key components of your Venigo Digital Meat and Food Thermometer:



A detailed diagram highlighting key features of the thermometer, including the LCD display, probe, LED light button, Celsius/Fahrenheit switch, hold/max/min buttons, magnetic back, hanging hole, and battery compartment.

- **Probe:** Foldable stainless steel probe for temperature measurement.
- **LCD Display Screen:** Digital display for temperature readings.
- **LED Light Button:** Activates the backlight for low-light conditions.
- **°C/°F Button:** Switches between Celsius and Fahrenheit temperature units.
- **HOLD/MAX/MIN Button:** Locks the current temperature, displays maximum, or minimum recorded temperatures.
- **Magnetic Back:** Allows attachment to metal surfaces for convenient storage.
- **Hanging Hole:** For hanging on kitchen hooks.
- **Battery Compartment:** Houses the CR2032 battery.

### 3. SETUP

#### 3.1 Battery Installation

1. Locate the battery compartment on the back of the thermometer.

2. Use a small coin or tool to open the battery cover.
3. Insert the included CR2032 Lithium Metal battery, ensuring the correct polarity (+/-).
4. Close the battery cover securely.

### 3.2 Initial Power-On

The thermometer will automatically power on when the probe is unfolded. Ensure the probe is fully extended for accurate readings.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Power On/Off

- **Automatic On:** Unfold the probe to automatically power on the device.
- **Automatic Off:** Fold the probe back into the body to automatically power off the device. The thermometer will also automatically shut off after 10 minutes of inactivity to conserve battery.

### 4.2 Temperature Measurement

1. Unfold the stainless steel probe. The display will activate.
2. Insert the tip of the probe into the thickest part of the food, avoiding bone or gristle.
3. Wait approximately 3 seconds for the temperature reading to stabilize on the LCD display.
4. The thermometer provides readings with an accuracy of +/- 1 degree.



# PRECISION THERMOMETER

The thermometer is shown in action, accurately measuring the internal temperature of a perfectly roasted turkey, demonstrating its application for large cuts of meat.



**RESPONSE TIME 2-4sec**



**0.06" DIAMETER  
NEEDLE TIP**

This image illustrates the thermometer's use during grilling, with the probe inserted into a steak over an open flame, emphasizing its precision and quick response time for outdoor cooking.

### 4.3 Switching Temperature Units (°C/°F)

Press the °C/°F button located on the front of the thermometer to toggle between Celsius and Fahrenheit temperature scales.

### 4.4 Hold Function

Press the **HOLD/MAX/MIN** button once to lock the current temperature reading on the display. This is useful when removing the probe from hot food to read the temperature safely. Press the button again to release the hold and resume live temperature measurement.

### 4.5 Max/Min Temperature Display

While the thermometer is on, press and hold the **HOLD/MAX/MIN** button to cycle through the maximum and minimum temperatures recorded since the device was last turned on or reset. Press again to return to live temperature reading.

## 4.6 Backlight

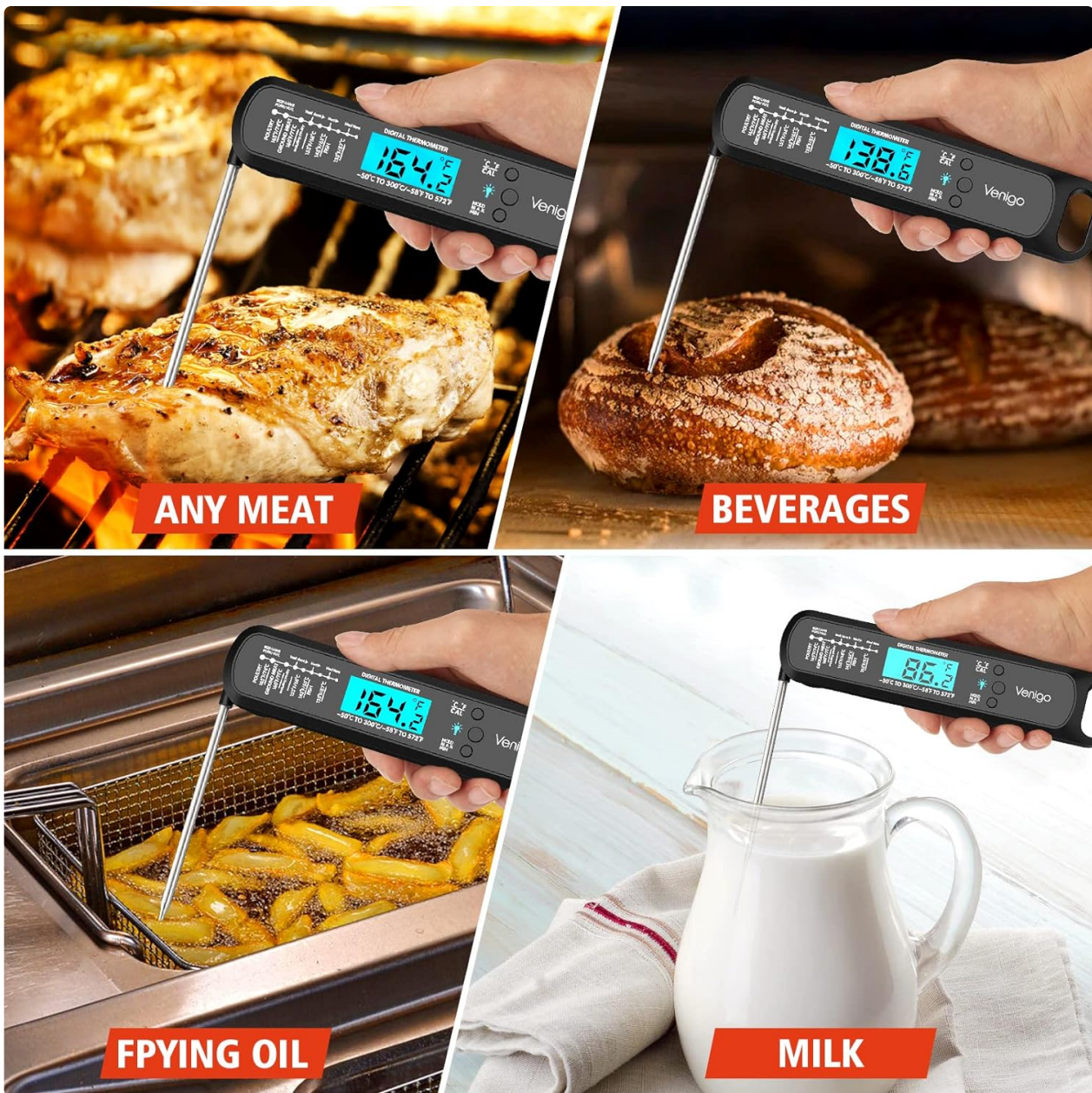
Press the **LED Light** button to illuminate the LCD display, improving readability in low-light conditions. Press again to turn off the backlight.

## 4.7 Calibration

The thermometer features a calibration function to ensure long-term accuracy. Refer to the specific calibration instructions provided in the product packaging or on the manufacturer's website for detailed steps. Typically, calibration involves using an ice-water bath (0°C/32°F) or boiling water (100°C/212°F) as reference points.



This image shows the dimensions of the food-grade stainless steel probe and its 180-degree rotational capability, designed for safe and flexible temperature measurement while protecting hands from heat.



A collage demonstrating the thermometer's versatility across different culinary applications, including measuring temperatures for meat, beverages, frying oil, and milk.

## 5. MAINTENANCE

### 5.1 Cleaning

The Venigo Digital Meat and Food Thermometer has an IPX6 waterproof rating, allowing for easy cleaning.

- Wipe the probe with a damp cloth and mild soap after each use.
- Rinse the probe under running water.
- **Do Not Soak:** While waterproof, avoid submerging the entire unit in water for extended periods.
- Ensure the thermometer is completely dry before storing.



**100%**  
**WATERPROOF**



**WATERPROOF**

Rating of IPX6



**ULTRA FAST**

1-3 Seconds Readout



**PRECISION**

Accuracy of +/- 1 Degree



**BACKLIGHT**

Illuminated LED display

This image visually confirms the thermometer's IPX6 waterproof rating, showing it being rinsed under a faucet, indicating easy cleaning and durability against water splashes.

## 5.2 Storage

- Fold the probe back into the thermometer body for safe and compact storage.
- Utilize the magnetic back to attach the thermometer to a refrigerator or other metal surfaces.
- Use the hanging hole to store the thermometer on a kitchen hook.
- Store in a dry place at room temperature.

## 5.3 Battery Replacement

When the display becomes dim or the thermometer fails to power on, it may be time to replace the battery. Follow the battery installation steps in Section 3.1 to replace the CR2032 battery.

## 6. TROUBLESHOOTING

- **No Display/Dim Display:**  
Check battery installation. Ensure the CR2032 battery is correctly inserted with the proper polarity.

Replace the battery if necessary.

- **Inaccurate Readings:**

Ensure the probe is inserted into the thickest part of the food and not touching bone or gristle. Perform a calibration check using an ice-water bath (0°C/32°F) or boiling water (100°C/212°F). Refer to the calibration instructions for your specific model.

- **Slow Response Time:**

Ensure the probe is clean and free from debris. The thermometer is designed for a 3-second response time. If it consistently takes longer, check the battery or consider calibration.

- **Thermometer Not Turning On Automatically:**

Ensure the probe is fully unfolded. Check the battery.

## 7. SPECIFICATIONS

Feature	Specification
Model Number	FT-028
Brand	Venigo
Color	Black
Material	Stainless Steel (Probe)
Special Features	Fast Reading System, High Accuracy, Waterproof (IPX6)
Display Type	LCD
Temperature Range	-50°C to 300°C (-58°F to 572°F)
Accuracy	+/- 1°C (+/- 1.8°F)
Response Time	3 Seconds
Power Source	Battery Powered
Battery Type	1 x CR2032 Lithium Metal (included)
Item Weight	100 g
Item Length	5 Inches (folded)
UPC	726972920275

## 8. WARRANTY INFORMATION

For detailed warranty information regarding your Venigo Digital Meat and Food Thermometer FT-028, please refer to the warranty card included with your product packaging or visit the official Venigo website. Warranty terms and conditions may vary by region and purchase date.

## 9. CUSTOMER SUPPORT

Should you require further assistance, have questions about your product, or encounter any issues not covered in this manual, please contact Venigo customer support through the contact information provided on

your product packaging or the official Venigo website.

## 10. OFFICIAL PRODUCT VIDEOS

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No official product videos from the seller were found for this item.