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LightBeam LB-MT02

LightBeam LB-MT02 16" Long Stem Deep Fry Thermometer Instruction Manual

1. Product Overview

The LightBeam LB-MT02 is a mechanical induction thermometer designed for accurate and instant temperature readings in various cooking applications. Its 16-inch long stem and durable stainless steel construction make it suitable for deep frying, BBQ, candy making, and more, while protecting the user from heat.

Key Features:

- **16-inch Extra Long Stem:** Provides extended reach for safety during high-temperature cooking.
- **2-inch Clear Dial:** Easy-to-read display with a wide temperature range.
- **Wide Measurement Range:** Measures temperatures from 50°F to 550°F (10°C to 287°C).
- **Durable Construction:** Made from stainless steel and tempered glass for longevity and easy cleaning.
- **Adjustable Pot Clip:** Securely attaches the thermometer to the side of cooking vessels, allowing for hands-free monitoring.

Package Contents:

- Two (2) LightBeam 16" Long Stem Deep Fry Thermometers
- Two (2) Metal Pot Clips



Image 1.1: Overview of the LightBeam Deep Fry Thermometer with Pot Clip.

2. Safety Information

- Always handle the thermometer with care, especially when hot.
- Do not immerse the dial housing in water or other liquids. The stem is waterproof, but the dial is not.
- Keep the thermometer out of reach of children.
- Do not expose the thermometer to temperatures exceeding its maximum range of 550°F (287°C), as this may damage the unit.
- Ensure the thermometer is securely clipped to the pot to prevent it from falling into hot oil or food.
- Avoid sudden temperature changes, such as plunging a hot thermometer into cold water, which can cause damage.

3. Setup

3.1 Unpacking

Carefully remove the thermometer and pot clip from the packaging. Inspect for any signs of damage. If any components are damaged, do not use the product and contact customer support.

3.2 Attaching the Pot Clip

The metal pot clip is designed to slide onto the stem of the thermometer. Position the clip so that the thermometer can be securely attached to the rim of your cooking pot. The clip allows for adjustment of the thermometer's depth within the liquid or food.



Image 3.1: The thermometer with its adjustable pot clip.

3.3 Initial Cleaning

Before first use, wipe the thermometer stem and clip with a damp cloth and mild detergent. Rinse thoroughly and dry completely. Do not submerge the dial in water.

4. Operating Instructions

4.1 General Use

1. Attach the pot clip to the thermometer stem at the desired height.
2. Securely clip the thermometer to the side of your cooking pot or vessel.
3. Ensure the tip of the thermometer stem is immersed at least 2-3 inches into the liquid or food, but not touching the bottom of the pot. The sensing area is typically located near the tip of the stem.
4. Allow a few moments for the thermometer to register the temperature. The mechanical dial provides instant readings.
5. Read the temperature directly from the 2-inch dial.
6. When finished, carefully remove the thermometer from the hot pot using the clip or a heat-resistant glove.

4.2 Specific Applications

- **Deep Frying:** Insert the stem into the oil, ensuring the tip is submerged and not resting on the bottom. Monitor the temperature to maintain optimal frying conditions.
- **Candy Making:** Place the thermometer into the sugar mixture, ensuring the tip is fully immersed. Avoid stirring the mixture directly with the thermometer.
- **BBQ/Grilling:** While primarily designed for liquids, the long stem can be used to measure internal temperatures of large cuts of meat. Insert the stem into the thickest part of the meat, avoiding bone.
- **Coffee/Beverages:** Use to monitor milk frothing temperatures or other beverage heating processes.



Image 4.1: Detailed view of the thermometer dial and stem for accurate reading.

5. Maintenance and Care

5.1 Cleaning

After each use, allow the thermometer to cool completely. Wipe the stainless steel stem and clip with a damp cloth and mild detergent. Rinse thoroughly and dry immediately. Do not place the thermometer in a dishwasher or submerge the dial in water.

5.2 Storage

Store the thermometer in a clean, dry place away from extreme temperatures and direct sunlight. Keep it in a location where the stem is protected from bending or damage.

6. Troubleshooting

6.1 Inaccurate Readings

- **Incorrect Immersion:** Ensure the thermometer stem is immersed at least 2-3 inches into the liquid or food, and not touching the bottom or sides of the pot. The sensing element is located near the tip.
- **Insufficient Time:** Allow adequate time (typically 10-20 seconds) for the thermometer to stabilize and provide an accurate reading, especially when moving between different temperatures.
- **Damage:** Inspect the thermometer for any visible damage to the stem or dial. A bent stem or cracked dial may affect accuracy.

6.2 Dial Fogging

If the dial fogs up, it may indicate moisture has entered the housing. Ensure the thermometer is not submerged beyond the stem. If fogging persists, allow it to dry completely in a warm, dry environment. If the issue continues, contact customer support.

7. Specifications

Model:	LB-MT02
Brand:	LightBeam
Stem Length:	16 inches (40.6 cm)
Dial Diameter:	2 inches (5.1 cm)
Temperature Range:	50°F to 550°F (10°C to 287°C)
Material:	Stainless Steel, Tempered Glass
Display Type:	Analog
Included Components:	Metal Pot Clip

8. Warranty and Support

For warranty information or technical support, please refer to the documentation included with your purchase or contact LightBeam customer service directly. Keep your purchase receipt for warranty claims.

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