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› TEMOLA TM26 Instant Read Meat Thermometer User Manual

TEMOLA TM26

TEMOLA TM26 Instant Read Meat Thermometer User Manual

Model: TM26 (DT-68)

INTRODUCTION

Thank you for choosing the TEMOLA TM26 Instant Read Meat Thermometer. This digital thermometer is designed to provide quick and accurate temperature readings for various foods, ensuring safe and perfectly cooked meals. Its durable, waterproof design and user-friendly features make it an essential tool for any kitchen, grill, or smoker.



Image: The TEMOLA TM26 Instant Read Meat Thermometer, showing its sleek black design, extended stainless steel probe, and clear digital display. The product packaging and a temperature guide are also visible.

PACKAGE CONTENTS

Please check the package to ensure all items are present:

- 1 x TEMOLA TM26 Meat Thermometer

- 1 x Meat Temperature Guide
- 1 x Detailed Instruction Manual
- 2 x CR2032 Batteries (one pre-installed, one spare)
- 1 x Drawstring Bag
- 4 x Hook/Loops



Meat Temperature Guide		
Doneness	Serving Temperature	Cooking & Serving Recommendations
Beef, Lamb, Venison Steaks, Chops, Roasts		
USDA Minimum 145°F (63°C)		
Bleu, Blue, Pittsburgh	110-120°F (43-49°C)	Place digital thermometer midway inside the meat away from the bone
Rare	120-130°F (49-54°C)	Carryover Cooking can raise the internal temperature by 5-10°F
CHEF TEMP Medium Rare	130-135°F (54-57°C)	Thicker cuts of meat are more strongly impacted by Carryover Cooking
Medium	135-145°F (57-63°C)	Cooking at higher temperatures will also increase Carryover Cooking time
Medium Well	145-155°F (63-68°C)	Your meat will Carryover Cook for 10-20 minutes after removing from the heat
Well Done	155°F (68°C) plus	Stop cooking at an internal temperature below your desired final temperature
Pork & Veal Steaks, Chops, Roasts, Fresh Hams		
USDA Minimum 145°F (63°C)		
Rare	120-130°F (49-54°C)	Avoid freezing if possible to eliminate moisture loss during thawing
Medium Rare	130-135°F (54-57°C)	Cutting meat across the grain produces shorter fibers & more tender meat
CHEF TEMP Medium	135-145°F (57-63°C)	Cubes: Great for making kabobs, stew & chili
Medium Well	145-155°F (63-68°C)	Ground: Use to make patties or mix in with a casserole
Well Done	155°F (68°C) plus	Cutlets: Perfect for making sandwiches
USDA Minimum 145°F (63°C)		
CHEF TEMP Medium	130-145°F (54-63°C)	Fish is slightly translucent and flakes easily
Chicken & Turkey, Whole or Ground Including Stuffing		
USDA Minimum 165°F (74°C)		
CHEF TEMP	165°F (74°C)	Check temperature inside thigh, wing, and thickest part of the breast
Ground Meats, Burgers, Meat Loaf, Sausages, Except Chicken & Turkey		
USDA Minimum 160°F (71°C)		
We recommend using 80% lean meat and always cooking to USDA Minimum Temperature		
Pre-Cooked Hams, Hot Dogs, Sausages		
USDA Minimum 140°F (60°C)		
CHEF TEMP	140°F (60°C) or more	Cook Ham low and slow at around 300°F then turn up the heat at the end to caramelize the glaze
Pork Ribs, Pork Shoulders, Beef Briskets		
USDA Minimum 145°F (63°C)		
CHEF TEMP	190-205°F (88-96°C)	Cook low & slow then shred with meat claws
Casseroles & Leftovers		
USDA Minimum 165°F (74°C)		



Image: An overview of the TEMOLA TM26 package contents, including the thermometer, instruction manual, meat temperature guide, and storage bag.

PRODUCT FEATURES

- **Ultra-Fast & Accurate:** 4.6-inch food-grade stainless steel probe provides 2-3 second response time with an accuracy of $\pm 1^{\circ}\text{C}$ ($\pm 1.8^{\circ}\text{F}$). Wide temperature range of -58°F to 572°F (-50°C to 300°C).
- **IP67 Waterproof:** Constructed from high-quality, eco-friendly ABS plastic, allowing for easy cleaning under running water.
- **Calibration Function:** Pre-calibrated at the factory, with an option for user calibration using ice water.
- **Temperature Records:** Records maximum and minimum temperatures during use.
- **Power Saving:** Automatic on/off when the probe is opened/closed. Powered by a CR2032 battery with over 10,000 hours of battery life.
- **Easy to Use:** Large LCD with bright backlight for clear readings day or night.
- **Convenient Storage:** Features a large hang hole and built-in magnets for easy storage on metal surfaces or hooks.



Image: The thermometer measuring the temperature of a cooked turkey, highlighting its 2-3 second response time and $\pm 1^{\circ}\text{F}$ accuracy.

IP67 WATER PROOF



°F/°C
Switchable

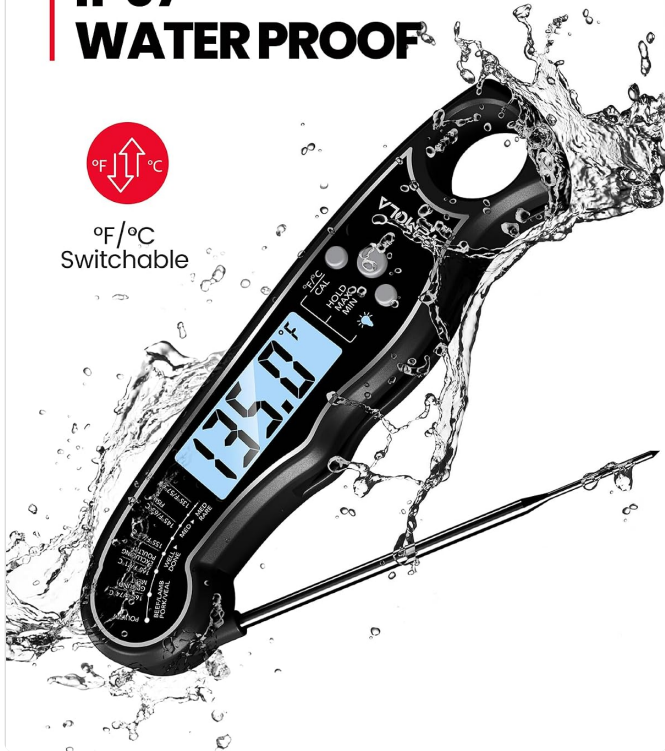


Image: The thermometer being splashed with water, illustrating its IP67 waterproof capability and switchable °F/°C units.

PARTS DIAGRAM



Image: A detailed diagram labeling the key components of the TEMOLA TM26 thermometer, including the temperature guide, probe, LED display, light button, °F/°C/CAL button, HOLD/MAX/MIN button, hang hole, battery compartment, and built-in magnets.

1. Temperature Guide
2. Probe Shaft and Sensor
3. LED Display
4. Light Button
5. °F/°C / CAL Button

6. HOLD / MAX / MIN Button
7. Large Hang Hole
8. Battery Compartment
9. Built-in Magnets

SETUP

Battery Installation

The thermometer comes with one CR2032 battery pre-installed. If the display does not turn on or is dim, you may need to replace the battery.

1. Locate the battery compartment (8) on the back of the thermometer.
2. Use a small screwdriver (not included) to open the battery cover.
3. Insert a new CR2032 battery with the positive (+) side facing up.
4. Securely close the battery cover.

OPERATING INSTRUCTIONS

Turning On/Off

The thermometer automatically turns on when the probe is unfolded and turns off when the probe is folded back into the body.

Taking a Temperature Reading

1. Unfold the probe to turn on the thermometer.
2. Insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
3. The temperature will display on the LCD within 2-3 seconds.
4. Once the reading stabilizes, remove the probe.

Switching Temperature Units (°F/°C)

Press the “°F/°C / CAL” button (5) to switch between Fahrenheit and Celsius.

HOLD / MAX / MIN Function

Press the “HOLD / MAX / MIN” button (6) to cycle through the following modes:

- **HOLD:** Freezes the current temperature reading on the display. Press again to release.
- **MAX:** Displays the maximum temperature recorded since the thermometer was turned on or reset.
- **MIN:** Displays the minimum temperature recorded since the thermometer was turned on or reset.

CALIBRATION



Lock
Temperature



79.2°F
MAX

24.6°F
MIN

Max/Min
Temperature Records



Image: The thermometer displaying temperature readings, illustrating the calibration process with ice water and the Max/Min temperature record function.

Backlight

Press the “Light” button (4) to activate the backlight for easier reading in low-light conditions.

CALIBRATION

The TM26 thermometer is pre-calibrated at the factory. However, if you suspect inaccuracy, you can perform a simple ice water calibration:

1. Fill a glass with crushed ice and top it off with cold water. Stir well.
2. Insert the thermometer probe into the ice water, ensuring the tip is fully submerged but not touching the bottom or sides of the glass.
3. Wait for the reading to stabilize (approximately 30 seconds). The temperature should read 32°F (0°C).
4. If the reading is not 32°F (0°C), press and hold the “°F/°C / CAL” button (5) for 3 seconds until “CAL” appears on the display.
5. The display will adjust to 32°F (0°C), indicating successful calibration.

MAINTENANCE AND CARE

- **Cleaning:** The thermometer is IP67 waterproof. After each use, wipe the probe with a soapy cloth or rinse it under running water. **DO NOT** soak the thermometer in water or place it in a dishwasher.
- **Storage:** Fold the probe to turn off the thermometer. Store it in the provided drawstring bag. The built-in magnets allow for convenient storage on metallic surfaces like a refrigerator, or use the hang hole to store it on a hook.
- **Battery:** Replace the CR2032 battery when the display becomes dim or unresponsive.
- **Avoid Extreme Temperatures:** Do not expose the thermometer to extreme heat (e.g., inside a hot oven) or cold for prolonged periods, as this may damage internal components.



Image: The thermometer demonstrating its versatile storage options, including magnetic attachment to a refrigerator and hanging from a kitchen rail.

TROUBLESHOOTING

- **No Display/Dim Display:** Check or replace the CR2032 battery. Ensure the probe is fully unfolded to turn on the device.

- **Inaccurate Readings:** Perform an ice water calibration as described in the “Calibration” section. Ensure the probe is inserted correctly into the food and not touching bone or the cooking surface.
- **Slow Readings:** Ensure the probe tip is fully immersed in the food. If the battery is low, it might affect response time.

If you encounter any issues not covered here, please refer to the Warranty and Support section for assistance.

SPECIFICATIONS

Feature	Specification
Model Number	DT-68 (TM26)
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Accuracy	±1°C (±1.8°F)
Response Time	2-3 seconds
Probe Length	4.6 inches
Waterproof Rating	IP67
Display Type	LCD with Backlight
Battery Type	1 x CR2032 (included)
Product Dimensions	4.6 x 0.99 x 0.2 inches
Weight	2.89 ounces
Outer Material	ABS, Stainless Steel

WARRANTY AND SUPPORT

TEMOLA is committed to providing quality kitchen appliances. Each product is tested before shipping to ensure quality. If you are not satisfied with your TEMOLA product for any reason, please contact us for replacement or support.

Good communication is the best solution to any problem. For assistance, please reach out to TEMOLA customer service through the platform where you purchased the product or visit the official TEMOLA store online.

Contact Information:

- Online Store: [Visit the TEMOLA Store on Amazon](#)
- Customer Service: Refer to your purchase documentation for specific contact details or use the messaging system on the retail platform.

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

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