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Comluck CA002

Comluck CA002 Digital Meat Thermometer User Manual

Model: CA002

Introduction

Thank you for choosing the Comluck CA002 Digital Meat Thermometer. This device is designed to provide accurate and instant temperature readings for various cooking applications, including grilling, smoking, and oven use. It features a dual-probe design, a large backlit display, and a temperature alarm function to help you achieve perfectly cooked results.

This manual provides detailed instructions for the proper setup, operation, maintenance, and troubleshooting of your thermometer. Please read it thoroughly before use.



Image: The Comluck CA002 digital meat thermometer, showcasing its main unit with a foldable probe and an attached wired probe.

Setup

1. Battery Installation

The Comluck CA002 thermometer requires one CR2032H battery (included). To install or replace the battery:

1. Locate the battery compartment on the back of the thermometer.
2. Use a coin or small screwdriver to twist the battery cover counter-clockwise to open.
3. Insert the CR2032H battery with the positive (+) side facing up.
4. Replace the battery cover and twist clockwise to secure it.



Image: An exploded view of the Comluck CA002 thermometer, detailing the battery compartment for the CR2032H battery and the various control buttons.

2. Power On/Off

The thermometer automatically powers on when the foldable probe is extended. To power off, fold the probe back into the unit. The device also features an auto-off function to conserve battery life if inactive for a period.

3. Temperature Unit Selection

Press the “℃/℉” button to switch between Celsius (℃) and Fahrenheit (℉) temperature units.

4. Calibration

For optimal accuracy, the thermometer can be calibrated. To calibrate:

1. Prepare a cup of ice water and let it sit for a few minutes to reach 0℃ (32℉).
2. Insert the probe into the ice water, ensuring it does not touch the bottom or sides of the cup.
3. Wait for the reading to stabilize.

4. Press and hold the “HOLD/CAL” button for 3 seconds until the display flashes.
5. Adjust the reading to 0°C (32°F) using the “°C/°F” or “ALARM SET” buttons if necessary.
6. Press “HOLD/CAL” again to confirm calibration.



Image: The Comluck CA002 thermometer probe inserted into boiling water, illustrating the calibration process.

Operating Instructions

1. Using the Foldable Probe

Extend the stainless steel foldable probe. Insert the tip of the probe into the thickest part of the food, avoiding bones. The temperature will display on the screen within 2-3 seconds. This probe is ideal for quick spot checks on grills, stovetops, or when frying.



Image: A hand holding the Comluck CA002 thermometer, inserting its foldable probe into a piece of meat cooking on a grill, demonstrating its fast-read capability.

2. Using the Wired Probe

Plug the wired probe into the designated port on the side of the thermometer. Insert the wired probe into the food. The wired probe is oven-safe and can remain in the food while cooking in an oven, grill, or smoker, allowing you to monitor the temperature without opening the appliance. The main unit should remain outside the heat source.



Image: Two scenarios illustrating the dual probe functionality: a person using the wired probe to monitor food in an oven, and the foldable probe being used on a grill.

3. Setting the Temperature Alarm

The thermometer features an alarm that sounds when the food reaches a preset temperature.

1. Press the “ALARM SET” button once. The target temperature digits will begin to flash.
2. Use the “°C/°F” button to increase the temperature or the “HOLD/CAL” button to decrease it.
3. Press “ALARM SET” again to confirm your desired temperature.

The alarm will sound when the food reaches the set temperature. Press any button to stop the alarm. The number will continue to flash until the temperature returns to normal.



Image: A step-by-step diagram demonstrating how to program the temperature alarm function on the Comluck CA002 thermometer.

4. Hold Function

Press the “HOLD/CAL” button during measurement to hold the current temperature reading on the display. Press it again to release and resume live temperature monitoring.

5. Backlight

The display features a backlight for easy reading in low-light conditions. Press the light bulb button to activate or deactivate the backlight.



Image: A close-up view of the Comluck CA002 thermometer's digital display, highlighting its large digits, bright backlight, and options for Celsius or Fahrenheit.

Maintenance

1. Cleaning

The thermometer probes can be cleaned with a damp cloth and mild soap. The main unit is waterproof, but it is recommended to hand wash only and avoid submerging it in water. Do not place the thermometer in a dishwasher.

2. Storage

The Comluck CA002 thermometer is designed for convenient storage. It features a large hanging hole for hooks and a magnetic back for attachment to metal surfaces like refrigerators.



Image: Two examples of storing the Comluck CA002 thermometer: hanging it on a kitchen hook and attaching it to a refrigerator door using its magnetic back.

3. Battery Replacement

When the display becomes dim or the thermometer functions erratically, it may be time to replace the CR2032H battery. Refer to the “Battery Installation” section under Setup for instructions.

Troubleshooting

- **No Display/Dim Display:** Check if the battery is correctly installed and has sufficient charge. Replace the CR2032H battery if necessary.
- **Inaccurate Readings:** Ensure the probe is inserted into the thickest part of the food and not touching bone or fat. Recalibrate the thermometer if readings appear consistently off.
- **Alarm Not Sounding:** Verify that the alarm temperature has been set correctly. Ensure the volume is not muted (if applicable, though this model does not specify volume control).
- **Wired Probe Not Working:** Ensure the wired probe is securely plugged into its port. Inspect the wire for any

visible damage.

Specifications

Feature	Detail
Model Number	CA002
Temperature Range	-50°C to 300°C (-58°F to 572°F)
Accuracy	±1°C (±2°F)
Response Time	2-3 seconds
Power Supply	1 x CR2032H Battery
Display Type	Digital, Backlit LCD
Connectivity	Wired (for external probe)
Special Features	Waterproof, Temperature Alarm, Hold Function, Auto-Off, Magnetic Back, Hanging Hole
Product Dimensions	6.02 x 1.46 x 0.59 inches
Included Components	Meat Thermometer, Meat Temperature Guide, CR2032H Battery

Warranty Information

The Comluck CA002 Digital Meat Thermometer comes with a**Two-Year Warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal use. Please retain your proof of purchase for warranty claims.



Image: The Comluck CA002 thermometer and its packaging displayed in an outdoor cooking environment, featuring a prominent '2 Year Warranty' emblem.

Customer Support

For any questions, concerns, or technical assistance regarding your Comluck CA002 Digital Meat Thermometer, please contact the seller or manufacturer through the platform where the product was purchased. Provide your model number (CA002) and a detailed description of the issue for efficient support.

Ask a question about this manual

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