

[Manuals.plus](#) /

› [YAKAON](#) /

› YAKAON Upgraded Instant Read Digital Meat Thermometer User Manual

YAKAON YA-US-BBQ Thermometers

YAKAON Upgraded Instant Read Digital Meat Thermometer User Manual

Model: YA-US-BBQ Thermometers

Brand: YAKAON

INTRODUCTION

Thank you for choosing the YAKAON Upgraded Instant Read Digital Meat Thermometer. This device is designed to provide fast and accurate temperature readings for various cooking applications, including grilling, baking, deep frying, and more. Please read this manual thoroughly before use to ensure proper operation and to maximize the lifespan of your thermometer.

PRODUCT FEATURES

- **Dual Probes:** Features a foldable instant-read probe and an oven-safe wired probe for versatile temperature monitoring.
- **Ultra-Fast & Accurate Reading:** Provides temperature readings within 2-3 seconds with a wide range of -58°F to 572°F (-50°C to 300°C).
- **Large Backlit LCD Screen:** Ensures clear visibility of temperature readings in various lighting conditions.
- **Temperature Alarm Function:** Alerts you when the set target temperature is reached.
- **°F/°C Switchable:** Easily switch between Fahrenheit and Celsius temperature units.
- **Built-in Magnet:** Allows for convenient storage on metal surfaces.
- **Auto-Off Function:** Automatically shuts down after 10 minutes of inactivity to conserve battery life.
- **Calibration Function:** Supports re-calibration for assured accuracy.



Image: Overview of the YAKAON Digital Meat Thermometer, highlighting its key components such as the foldable probe, wired probe, LCD screen, and various control buttons. The image also shows the battery compartment and built-in magnet on the back.

SAFETY INFORMATION

- **Do not immerse the main body of the thermometer in water.** The device is not waterproof.
- The wired probe is oven-safe, but the main thermometer unit is not. **Do not leave the main unit inside an oven, grill, or smoker.**
- Keep the thermometer out of reach of children.
- Clean probes thoroughly before and after each use.
- Avoid touching hot probes directly after use. Use heat-resistant gloves if necessary.

PACKAGE CONTENTS

- 1 x YAKAON Digital Meat Thermometer

- 1 x CR2032 Battery (pre-installed or separate)
- 1 x Oven-Safe Wired Probe
- 1 x Storage Bag
- 1 x User Guide (this manual)

SETUP

1. **Battery Installation:** The thermometer typically comes with a CR2032 battery pre-installed. If not, or if replacement is needed, use a coin to open the battery compartment on the back of the device. Insert the CR2032 battery with the positive (+) side facing up. Close the compartment securely.
2. **Initial Power On:** Unfold the instant-read probe to power on the device. The LCD screen will illuminate.
3. **Unit Selection:** Press the °F/°C button on the device to switch between Fahrenheit and Celsius temperature units as desired.

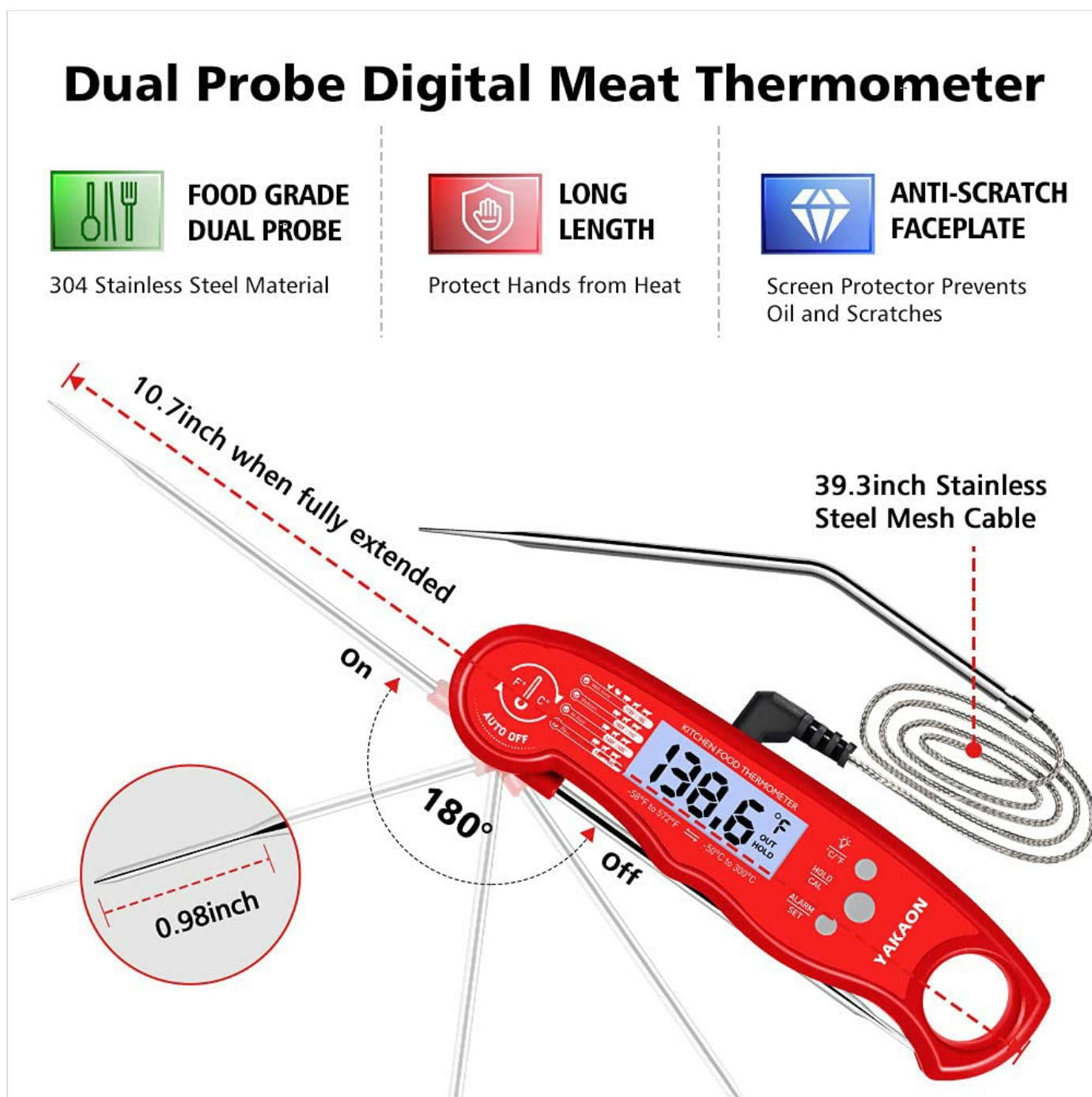


Image: The YAKAON Digital Meat Thermometer with both the foldable probe and the wired probe extended, illustrating their lengths and the overall design. This image helps visualize the setup of the dual probes.

OPERATING INSTRUCTIONS

Using the Instant-Read Foldable Probe

1. Unfold the probe to power on the thermometer.
2. Insert the tip of the probe into the thickest part of the food, avoiding bone or gristle.
3. Wait 2-3 seconds for the temperature reading to stabilize on the LCD screen.
4. To hold the current temperature reading, press the "HOLD" button. Press again to release.
5. Fold the probe back into the unit to power off the thermometer. It will also auto-off after 10 minutes of inactivity.

Using the Oven-Safe Wired Probe

The wired probe allows continuous temperature monitoring inside an oven, grill, or smoker without exposing the main unit to high heat. **Note: The wired probe and the foldable probe cannot function simultaneously. Ensure the foldable probe is retracted and locked when using the wired probe.**

1. Plug the wired probe into the designated port on the side of the main thermometer unit.
2. Insert the metal tip of the wired probe into the thickest part of the food.
3. Place the food with the probe into the oven, grill, or smoker. Ensure the main thermometer unit remains outside the heat source.
4. Monitor the temperature reading on the LCD screen.

Setting a Temperature Alarm

1. With the thermometer on, press the "ALARM SET" button. The target temperature will flash.
2. Use the "+" and "-" buttons (if available, or the same "ALARM SET" button for cycling) to adjust the desired target temperature.
3. Press "ALARM SET" again to confirm, or wait a few seconds for it to set automatically.
4. When the food reaches the set temperature, the thermometer will beep to alert you.
5. To disable the alarm, press the "ALARM SET" button again.

Wide Range of Use



Steak



Turkey



Fish



Milk



Soup



BBQ



Oven



Baking



Image: The YAKAON Digital Meat Thermometer being used in various cooking scenarios, including measuring the temperature of steak, turkey, fish, milk, soup, BBQ, oven-cooked dishes, and baked goods. This demonstrates the wide range of applications for the thermometer.

CALIBRATION

The YAKAON thermometer comes pre-calibrated. However, if you suspect inaccuracies over time, you can re-calibrate it using an ice-water bath.

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 "CAL" button (or "CALIBRATION" button) for 3 seconds until the display flashes.
5. Use the "+" or "-" buttons to adjust the reading to 32°F (0°C).

6. Press the "CAL" button again to confirm the calibration, or wait for it to set automatically.

CARE AND MAINTENANCE

- Clean the metal probes with a damp cloth or mild soapy water after each use. Rinse thoroughly and dry immediately.
- **Do not submerge the main thermometer unit in water or place it in a dishwasher.**
- Store the thermometer in its provided storage bag or a dry place when not in use. The built-in magnet allows for convenient storage on metallic surfaces like refrigerators.
- If the display becomes dim or unresponsive, replace the CR2032 battery.
- Avoid exposing the thermometer to extreme temperatures (below -58°F or above 572°F) for prolonged periods.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Thermometer does not turn on.	Battery is dead or incorrectly installed. Probe is not fully unfolded.	Check battery orientation and replace if necessary. Ensure the foldable probe is fully extended to activate.
Inaccurate temperature readings.	Probe not inserted deep enough. Needs calibration.	Ensure probe tip is in the thickest part of the food. Perform an ice-water calibration (refer to Calibration section).
Alarm not sounding.	Alarm not set correctly.	Verify the alarm temperature is set and activated (refer to Operating Instructions).
Wired probe not working.	Foldable probe is extended. Wired probe not fully inserted.	Retract the foldable probe. Ensure the wired probe is securely plugged into its port.

SPECIFICATIONS

- **Temperature Range:** -58°F to 572°F (-50°C to 300°C)
- **Measurement Speed:** 2-3 seconds
- **Probe Material:** Food-grade 304 Stainless Steel
- **Wired Probe Length:** Approximately 39.3 inches (100 cm)
- **Foldable Probe Length:** Approximately 4.2 inches (10.7 cm) when extended
- **Battery:** 1 x CR2032 (included)
- **Auto-Off:** 10 minutes of inactivity
- **Features:** Backlight, Magnet, Calibration, Alarm Function, °F/°C Switch

WARRANTY AND SUPPORT

YAKAON products are designed for quality and reliability. For any questions, concerns, or support needs regarding your YAKAON Digital Meat Thermometer, please contact our customer service team. While specific warranty details are not provided in this manual, please refer to the product packaging or the retailer's website for warranty information.

Contact: Please refer to the contact information provided with your purchase or visit the official YAKAON website for support.

ASK A QUESTION ABOUT THIS MANUAL

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

<https://manuals.plus/asin/B09G9VMF1T>

More documents and user manuals: <https://manuals.plus/>