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## ROUVO ro-999

# ROUVO Digital Instant Read Meat Thermometer (Model ro-999) User Manual

Model: ro-999 | Brand: ROUVO

## 1. INTRODUCTION

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Thank you for choosing the ROUVO Digital Instant Read Meat Thermometer. This manual provides essential information for the safe and effective use of your new thermometer. Please read it thoroughly before operation and retain it for future reference.



This image displays the ROUJO Digital Instant Read Meat Thermometer with its stainless steel probe extended, alongside its packaging and a small temperature guide card. The large LCD screen shows a temperature reading, and the device features control buttons for various functions.

## 2. PRODUCT OVERVIEW AND FEATURES

The ROUJO Digital Instant Read Meat Thermometer is designed for quick and accurate temperature measurements in various food items. Its robust design and user-friendly features make it an ideal tool for cooking, grilling, and baking.

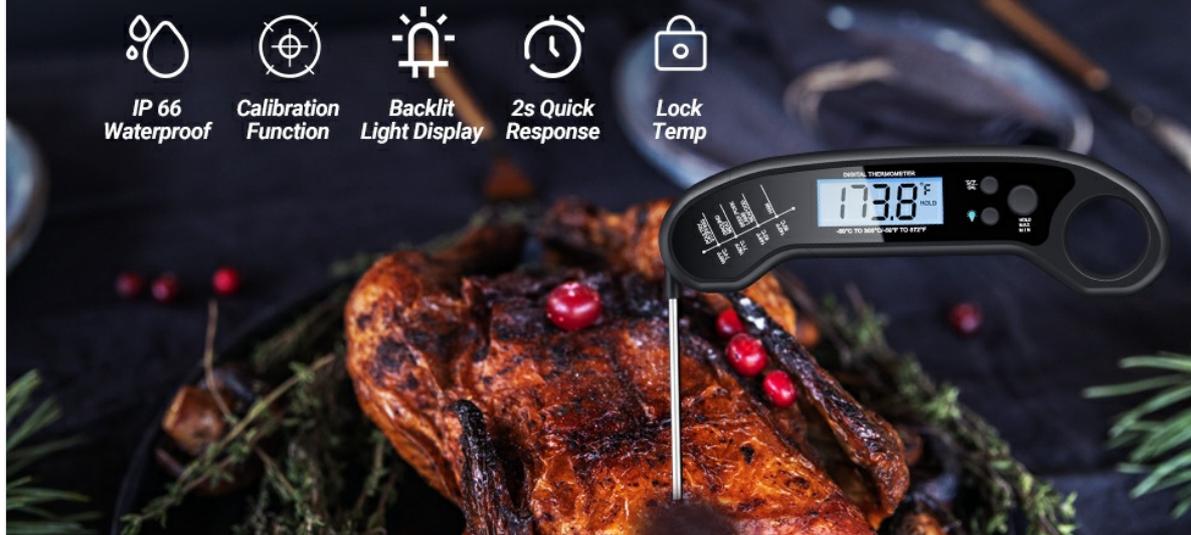
- **Fast Response Time:** Provides temperature readings in 2-3 seconds.
- **High Accuracy:** Measures with an accuracy of  $\pm 1^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ ).
- **Wide Temperature Range:** Operates from  $-58^{\circ}\text{F}$  to  $572^{\circ}\text{F}$  ( $-50^{\circ}\text{C}$  to  $300^{\circ}\text{C}$ ).
- **Durable Probe:** Made from food-grade 304 stainless steel, 4.6 inches long.
- **Waterproof Design:** IP66 rated for protection against splashes and easy cleaning.
- **Large Backlit LCD Display:** Ensures clear readings even in low light conditions.
- **Foldable Probe:** For safe storage and portability.
- **Magnetic Back & Hanging Hole:** Convenient storage options.
- **Auto-Off Function:** Conserves battery life.
- **°C/°F Switch:** Easily switch between Celsius and Fahrenheit.

- **HOLD/MAX/MIN Function:** To lock current temperature or view highest/lowest recorded temperatures.



This diagram highlights the safety and flexibility of the thermometer's probe. It shows the 4.6-inch probe length designed to keep hands away from heat, and its ability to rotate 180 degrees for convenient use and storage. The probe tip dimensions are also indicated.

# Ultra-Fast Meat Thermometer



This banner visually summarizes key features of the ROUOU thermometer, including its IP66 waterproof rating, calibration function, backlit display, rapid 2-second response time, and temperature lock feature.

## 3. PACKAGE CONTENTS

Upon unpacking, please ensure all items listed below are present:

- 1 x ROUOU Digital Instant Read Meat Thermometer
- 1 x CR2032 Lithium Metal Battery (pre-installed or included separately)
- 1 x User Manual

## 4. SETUP AND BATTERY INSTALLATION

The thermometer typically comes with a CR2032 battery already installed or included separately. If the display does not turn on, or if the battery needs replacement:

1. Locate the battery compartment cover on the back of the thermometer.
2. Use a small coin or screwdriver to gently twist and open the cover.
3. Insert a new CR2032 battery with the positive (+) side facing up.
4. Replace the battery compartment cover and twist to secure it.

**Note:** Ensure proper battery polarity. Dispose of used batteries responsibly.

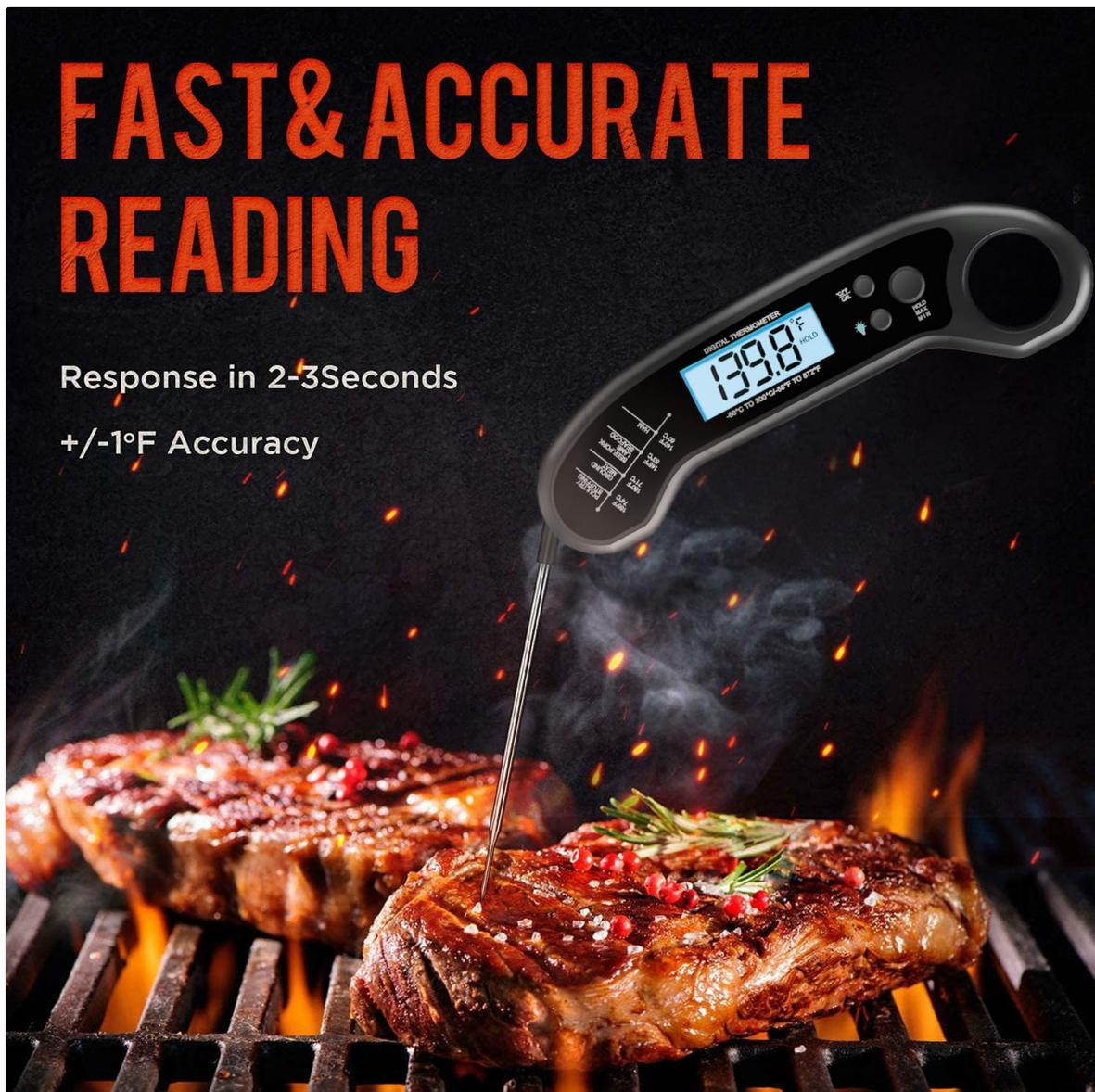
## 5. OPERATING INSTRUCTIONS

### 5.1 Power On/Off

- To turn on, simply unfold the stainless steel probe. The display will illuminate automatically.
- To turn off, fold the probe back into the housing. The thermometer will automatically power off.
- The thermometer also features an auto-off function after 10 minutes of inactivity to conserve battery.

## 5.2 Taking a Temperature Reading

1. Unfold the probe to power on the thermometer.
2. Insert the tip of the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
3. Hold the probe in place until the temperature reading stabilizes on the display (typically 2-3 seconds).
4. Remove the probe from the food.



The thermometer is shown in action, with its probe inserted into a piece of grilled meat on a barbecue. The image emphasizes the device's fast response time of 2-3 seconds and an accuracy of  $\pm 1^{\circ}\text{F}$ , crucial for precise cooking.

## 5.3 Switching Between Celsius ( $^{\circ}\text{C}$ ) and Fahrenheit ( $^{\circ}\text{F}$ )

Press the  **$^{\circ}\text{C}/^{\circ}\text{F}$**  button located on the front of the thermometer to toggle between Celsius and Fahrenheit display modes.

## 5.4 HOLD Function

Press the **HOLD** button to lock the current temperature reading on the display. This is useful when you need to remove the probe from the food to read the temperature more clearly. Press the button again to release the hold and resume live temperature monitoring.

## 5.5 MAX/MIN Function

Press the **MAX/MIN** button to view the highest (MAX) or lowest (MIN) temperature recorded since the thermometer was last powered on or reset. Press repeatedly to cycle through MAX, MIN, and current temperature. To reset, hold the MAX/MIN button for a few seconds.

## 5.6 Backlight

Press the **light bulb icon** button to activate the backlight for easier reading in dim environments. Press again to turn it off.

## 6. RECOMMENDED INTERNAL TEMPERATURES

For food safety and optimal taste, refer to the following general temperature guidelines. Always consult official food safety resources for the most up-to-date recommendations.

Food Type	Minimum Internal Temperature
Poultry (Chicken, Turkey)	165°F (74°C)
Ground Meat (Beef, Pork, Lamb)	160°F (71°C)
Beef, Pork, Lamb, Veal (Steaks, Roasts, Chops)	145°F (63°C) with 3-minute rest time
Fish & Seafood	145°F (63°C)
Ham (Fresh, Raw)	145°F (63°C) with 3-minute rest time
Ham (Pre-cooked, to reheat)	140°F (60°C)

*Note: These are general guidelines. Always ensure food is cooked to a safe internal temperature.*



This image displays a collage of different food and drink items, including BBQ, baked goods, meat, fried foods, milk, coffee, and tea. It visually represents the wide range of uses for the ROUJO thermometer beyond just meat, highlighting its utility in various cooking and food preparation scenarios.

## 7. CARE AND MAINTENANCE

- **Cleaning:** The thermometer is IP66 waterproof. Clean the probe with warm soapy water or a damp cloth after each use. The body can be wiped with a damp cloth. **Hand wash only. Do not immerse the entire unit in water.**
- **Storage:** Fold the probe back into the housing for safe storage. The built-in magnet allows it to be stored on metallic surfaces like refrigerators or ovens. Alternatively, use the hanging hole for hook storage.
- **Battery:** Replace the CR2032 battery when the display becomes dim or the unit fails to power on.
- **Avoid Extreme Temperatures:** Do not leave the thermometer in extremely hot environments (e.g., inside an oven or on a hot grill surface) for extended periods, as this can damage electronic components.



This image illustrates the thermometer's IP66 waterproof capability, showing it being rinsed under a faucet. This feature ensures durability and easy cleaning after use, protecting the device from splashes and direct water exposure.

## 8. TROUBLESHOOTING

- **Display is blank:**
  - Ensure the probe is fully unfolded to power on the device.
  - Check if the battery is correctly installed with the correct polarity.

- Replace the CR2032 battery if it is depleted.
- **Inaccurate readings:**
  - Ensure the probe tip is inserted into the thickest part of the food, away from bone or fat.
  - Verify the probe is clean and free from debris.
  - The thermometer is pre-calibrated. If you suspect significant inaccuracy, contact customer support.
- **Slow readings:**
  - Ensure the probe is fully inserted into the food.
  - Readings may take slightly longer for very dense or frozen items.

## 9. SPECIFICATIONS

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- **Model:** ro-999
- **Temperature Range:** -58°F to 572°F (-50°C to 300°C)
- **Accuracy:** ±1°F (±0.5°C)
- **Response Time:** 2-3 seconds
- **Probe Material:** Food-grade 304 Stainless Steel
- **Probe Length:** 4.6 inches
- **Waterproof Rating:** IP66
- **Power Source:** 1 x CR2032 Lithium Metal Battery (included)
- **Auto-Off:** 10 minutes of inactivity
- **Dimensions:** 6.61 x 2.01 x 0.94 inches (folded)
- **Weight:** 3.21 ounces

## 10. WARRANTY AND SUPPORT

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ROUO products are designed for quality and reliability. For any questions, concerns, or technical support regarding your Digital Instant Read Meat Thermometer, please contact ROUO customer service through the retailer's platform or the contact information provided with your purchase. Please have your model number (ro-999) and purchase details ready.