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Aigostar 300000A3R

Aigostar Elliott Digital Kitchen Thermometer/Timer Instruction Manual

Model: 300000A3R

1. INTRODUCTION

Thank you for choosing the Aigostar Elliott Digital Kitchen Thermometer/Timer. This device is designed to provide accurate temperature readings for various foods and offers a convenient timer function, making your cooking experience more precise and enjoyable. Please read this manual thoroughly before use to ensure proper operation and maintenance.



Image 1.1: The Aigostar Elliott Digital Kitchen Thermometer/Timer, showing the main unit, stainless steel probe, and foldable stand.

2. SAFETY INFORMATION

- Always handle the stainless steel probe with care as it can be sharp.
- Do not immerse the main unit of the thermometer in water or any other liquid. It is not waterproof.
- The probe cable is heat-resistant, but avoid direct contact with open flames or heating elements to prevent damage.
- Keep the device out of reach of children.
- Ensure the probe is properly inserted into the food to avoid inaccurate readings.
- Do not use the device near strong electromagnetic fields, such as induction cooktops, as this may interfere with its operation and accuracy.

3. PACKAGE CONTENTS

Verify that all components are present upon unpacking:

- Aigostar Elliott Digital Kitchen Thermometer/Timer Main Unit
- Stainless Steel Temperature Probe with 100 cm cable
- Probe Holder Clip
- Battery (pre-installed or included separately)
- Instruction Manual (this document)

4. PRODUCT FEATURES

- **Dual Functionality:** Operates as both a digital kitchen thermometer and a timer.
- **Preset Temperatures:** Includes 6 pre-programmed temperature settings for common meats (Beef Well Done, Beef Medium, Beef Rare, Fish, Ham, Chicken) and a burger setting.
- **Customizable Temperature:** Allows setting a specific target temperature.
- **Wide Temperature Range:** Measures from 0°C to 250°C (32°F to 482°F).
- **High Accuracy:** Provides readings with an accuracy of $\pm 1^{\circ}\text{C}$ (1.8°F).
- **Fast Readings:** Delivers temperature readings in approximately 3 seconds.
- **Long Probe:** Equipped with a 100 cm (39.4 inch) stainless steel probe and cable.
- **Timer Function:** Adjustable timer up to 23 hours and 59 minutes.
- **Audible Alarm:** Alerts when target temperature is reached or timer expires.
- **Large Backlit LCD Display:** Ensures clear visibility in various lighting conditions. The backlight activates upon touch and stays on for 1 minute.
- **Temperature Unit Conversion:** Easily switch between Celsius (°C) and Fahrenheit (°F).
- **Versatile Placement:** Features a foldable stand for tabletop use and integrated magnets for attachment to metal surfaces like ovens or grills.



Image 4.1: Overview of the Aigostar Elliott's main features, including its backlit display, large LCD, alarm, timer, magnetic back, and temperature unit selector.



Image 4.2: The large, easy-to-read backlit LCD display, showing temperature readings and icons for different meat types.

5. SETUP

5.1 Battery Installation

The Aigostar Elliott is powered by a battery. If the battery is not pre-installed, open the battery compartment cover on the back of the unit and insert the battery according to the polarity markings. Close the cover securely.

5.2 Probe Connection

Insert the stainless steel probe's connector firmly into the jack located on the side of the main unit. Ensure a secure connection for accurate readings.

5.3 Initial Placement

The device can be placed on a flat surface using its foldable stand or attached to a metal surface (e.g., oven door, refrigerator) via its integrated magnets. Use the probe holder clip to secure the probe in a pot or pan if needed.



Image 5.1: Using the probe holder clip to secure the probe in a cooking pot.

6. OPERATING INSTRUCTIONS

6.1 Power On/Off and Mode Selection

Locate the slide switch on the back of the unit. Move it to the desired position:

- **TEMPERATURE:** Activates the thermometer function.
- **OFF:** Powers off the device.
- **TIMER:** Activates the timer function.



Image 6.1: The TEMPERATURE/OFF/TIMER slide switch on the back of the unit.

6.2 Temperature Measurement Mode

1. Slide the switch to **TEMPERATURE**.
2. Insert the stainless steel probe into the thickest part of the food, avoiding bones or gristle.
3. The current internal temperature will be displayed on the left side of the LCD screen.
4. **Setting Target Temperature:**
 - **Using Preset Temperatures:** Press the **MEM S/S** button repeatedly to cycle through the 6 preset meat types (Beef Well Done, Beef Medium, Beef Rare, Fish, Ham, Chicken) and a burger setting. The target temperature for the selected meat will appear on the right side of the display.
 - **Setting Custom Temperature:** If a preset temperature is not suitable, you can manually adjust the target temperature. Use the **HR** (Hour) and **MIN** (Minute) buttons to increase or decrease the target temperature. A long press (2 seconds) on these buttons allows for faster adjustment.
5. Once the food reaches the target temperature, an audible alarm will sound. Press any button to silence the alarm.

6 Temperature Preimpostate e Temperature Personalizzabili



Image 6.2: Preset temperature options for various meats and doneness levels.



Image 6.3: The stainless steel probe in use, demonstrating accurate temperature measurement.



Image 6.4: The thermometer in use for both oven and stovetop cooking.

6.3 Timer Operation

1. Slide the switch to **TIMER**.

2. Use the **HR** (Hour) button to set the desired hours and the **MIN** (Minute) button to set the desired minutes. A long press (2 seconds) on these buttons allows for faster adjustment.
3. Press the **MEM S/S** button to start or pause the countdown.
4. When the timer reaches zero, an audible alarm will sound. Press any button to silence the alarm.
5. To reset the timer, press and hold the **HR** and **MIN** buttons simultaneously.



Utilizzare come timer

- Godendo il tempo di cucinare.
- Gestisci il tuo tempo in modo efficace.



Image 6.5: The Aigostar Elliott displaying a timer countdown.

Image 6.6: The timer function can be used for various activities beyond cooking, such as studying or games.

6.4 Temperature Unit Conversion (°C/°F)

To switch between Celsius (°C) and Fahrenheit (°F), locate the °F/°C slide switch on the back of the unit and move it to your preferred unit.



Image 6.7: The °F/°C slide switch for changing temperature units.

6.5 Quick Adjustment

For faster setting of hours, minutes, or target temperature, press and hold the respective **HR** or **MIN** button for 2 seconds. The values will adjust more rapidly.



Image 6.8: Demonstrating the long press feature for quick adjustments.



Image 6.9: The alarm function visually indicated on the display.

7. MAINTENANCE AND CARE

- **Cleaning:** Wipe the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water. The stainless steel probe can be cleaned with warm soapy water, but ensure the connector end remains dry.
- **Storage:** Store the device in a dry place at room temperature when not in use.
- **Battery Replacement:** If the display becomes dim or unresponsive, replace the battery. Refer to section 5.1 for battery installation instructions.

8. TROUBLESHOOTING

- **No Display/Dim Display:** Check battery installation. Replace battery if necessary.
- **Inaccurate Temperature Readings:** Ensure the probe is fully inserted into the thickest part of the food, avoiding bones. Verify the probe cable is securely connected to the main unit.
- **Alarm Not Sounding:** Check if the volume is set appropriately (if applicable, though this model has a fixed alarm). Ensure the target temperature or timer has been correctly set.
- **Interference with Induction Cooktops:** Some users have reported that strong electromagnetic fields from induction cooktops can interfere with the thermometer's readings. If experiencing this, try to position the main unit further away from the induction surface or use it with conventional cooking methods.

9. SPECIFICATIONS

Model Number	300000A3R
Dimensions (L x W x H)	7.5 x 0.03 x 0.03 cm
Weight	160 grams
Temperature Range	0°C to 250°C (32°F to 482°F)

Temperature Accuracy	±1°C (1.8°F)
Probe Cable Length	100 cm
Timer Range	Up to 23 hours 59 minutes
Display Type	LCD (Backlit)
Power Source	Battery Powered
Material	Stainless Steel (Probe)
Special Features	Alarm, Large Display, Timer, Magnetic Back, Foldable Stand

10. WARRANTY AND SUPPORT

Aigostar products are manufactured to high-quality standards. For warranty information, technical support, or any questions regarding your Aigostar Elliott Digital Kitchen Thermometer/Timer, please refer to the contact information provided on the product packaging or visit the official Aigostar website. Please retain your proof of purchase for warranty claims.

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