Home Hero 5056417503134

Home Hero Instant Read Digital Meat Thermometer

User Manual

1. INTRODUCTION

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

Image 1: The Home Hero Instant Read Digital Meat Thermometer, featuring a blue bird-like design with a digital display and a foldable stainless steel probe.

2. PRODUCT FEATURES

- **Fast and Accurate Readings:** Provides temperature readings in approximately 3 seconds, with an accuracy of ±1°F.

- **Wide Temperature Range:** Measures temperatures from -58°F to 572°F (-50°C to 300°C).

- **Dual Unit Display:** Easily switch between Celsius (°C) and Fahrenheit (°F).

- **Foldable Stainless Steel Probe:** Made from food-safe 304 stainless steel, designed for safe and compact storage.

- **Automatic Shut-off:** Backlight turns off after 30 seconds, and the entire display shuts off after 10 minutes of inactivity to conserve battery life.

- **Durable Construction:** Designed for longevity and ease of cleaning.

3. GETTING STARTED (SETUP)

3.1 Battery Installation

The thermometer comes with a battery included. To access the battery compartment, gently open the cover on the back of the device. Ensure the battery is correctly oriented according to the polarity markings (+/-). Close the cover securely.

3.2 Power On/Off

To turn the thermometer on, simply unfold the stainless steel probe. The display will illuminate. To turn it off, fold the probe back into its closed position. The device also features an automatic shut-off function.

Image 2: The thermometer in an open position, indicating that opening and closing the probe turns the device on and off. The image also highlights the wide temperature range of -58°F to 572°F.

3.3 Switching Temperature Units (°C/°F)

To switch between Celsius and Fahrenheit, open the battery cover, remove the battery, and locate the small switch inside the compartment. Use a pointed object to toggle the switch to your desired unit. Reinsert the battery and close the cover.

4. OPERATING INSTRUCTIONS

4.1 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 item, avoiding bone or gristle.
3. Wait for approximately 3 seconds until the display shows a stable temperature reading.
4. Once the reading is complete, remove the probe from the food.
5. Fold the probe back into the thermometer body to turn it off, or allow it to auto-shut off after 10 minutes.

Image 3: The thermometer being used to measure temperatures in various cooking scenarios, including grilling chicken, baking muffins, and frying steak, demonstrating its versatility.

4.2 Recommended Internal Temperatures

For safe and optimal cooking results, refer to the following general temperature guidelines. Always consult reliable food safety charts for specific recommendations.

Image 4: A reference table displaying recommended internal temperatures for various types of meat (Beef, Lamb, Pork, Chicken, Turkey, Fish) at different doneness levels (Rare, Medium Rare, Medium, Well Done) in both Celsius and Fahrenheit.

5. Accuracy Calibration

To verify the accuracy of your thermometer, perform an ice water test:

1. Fill a glass with crushed ice and top it off with cold water.
2. Stir the mixture and let it sit for 3 minutes.
3. Immerse the probe of the thermometer into the ice water, ensuring the tip is fully submerged but not touching the bottom or sides of the glass.
4. The thermometer should read 32°F (0°C). If the reading is within ±1°F (0.5°C) of this temperature, your thermometer is accurate.

6. Care and Maintenance

6.1 Cleaning

The stainless steel probe can be cleaned by rinsing it under running water with mild soap. Wipe the body of the thermometer with a damp cloth. **Do not** soak the thermometer in water or place it in a dishwasher, as this can damage the electronic components.

Image 5: A hand holding the thermometer, demonstrating how to clean the stainless steel probe using a sponge.

6.2 Storage

After cleaning and ensuring the probe is dry, fold it back into the thermometer body for compact and safe storage. Store the thermometer in a dry place away from extreme temperatures.

READY FOR ANY BBQ PARTY

Stylish

Compact

Durable

Image 6: The thermometer in its folded, compact state, illustrating its portability and ease of storage.

7. TROUBLESHOOTING

- **Thermometer not turning on:** Ensure the probe is fully unfolded. Check if the battery is correctly installed and has sufficient charge. Try removing and reinserting the battery.
- **Inaccurate readings:** Perform the ice water calibration test (Section 5) to verify accuracy. Ensure the probe is inserted correctly into the food and not touching bone or the cooking surface.
- **Display backlight turns off quickly:** This is a normal power-saving feature. The backlight will turn off after 30 seconds of inactivity. The full display will shut off after 10 minutes.
- **Display shows 'LO' or 'HI':** This indicates the temperature is outside the measurable range of -58°F to 572°F (-50°C to 300°C).

8. SPECIFICATIONS

Feature	Specification
Model Number	5056417503134
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Accuracy	±1°F (±0.5°C)
Reading Time	Approximately 3 seconds
Probe Material	304 Stainless Steel
Power Source	Battery Powered (Battery Included)
Auto Shut-off	Backlight: 30 seconds; Display: 10 minutes
Product Dimensions	12.95 x 0.03 x 0.03 cm
Product Weight	40 g
Compliance	HACCP

9. SAFETY INFORMATION

- The probe tip is sharp. Handle with care to avoid injury.
- The probe will become very hot during and after use. Do not touch with bare hands.
- Do not leave the thermometer in an oven or grill while cooking. It is designed for instant readings, not continuous monitoring in high heat.
- Keep out of reach of children.
- Do not expose the thermometer to extreme temperatures outside its operating range.

10. WARRANTY AND SUPPORT

For any questions, concerns, or support needs regarding your Home Hero Instant Read Digital Meat Thermometer, please contact our customer service. We are committed to providing high-quality products and assistance.
For more information, visit the Home Hero brand page.

Related Documents - 5056417503134

	Home Hero Food Scale with Timer and Pull-Out Display User Guide Explore the features and operation of the Home Hero Food Scale with Timer and Pull-Out Display. This guide covers setup, using the detachable display, timer functions, and essential FCC compliance information for home kitchens.
	Govee H5198 Wi-Fi Meat Thermometer User Manual Comprehensive guide to the Govee H5198 Wi-Fi Meat Thermometer, covering setup, usage, safety, troubleshooting, and specifications for optimal cooking results.
	ThermoPro TP20C Wireless Meat Thermometer User Manual Comprehensive user manual for the ThermoPro TP20C wireless remote digital meat thermometer. Learn how to use dual probes, monitor temperatures up to 500 feet away for grilling, smoking, and oven cooking.
	INKBIRD ISC-007BW Smoker Controller User Manual and Specifications Comprehensive guide for the INKBIRD ISC-007BW Smoker Controller, covering setup, operation, specifications, Wi-Fi and Bluetooth connectivity, app usage, and safety precautions.

Govee **User Manual** Modell: H5181 Smart Meat Thermometer	[Govee H5181 Smart Meat Thermometer User Manual](#) User manual for the Govee H5181 Smart Meat Thermometer, providing detailed instructions on safety, device features, setup, app pairing, troubleshooting, and technical specifications.
SIEMENS Wireless food thermometer	[Siemens HZ32WA00 Wireless Food Thermometer: User Guide and Instructions](#) Discover the Siemens HZ32WA00 Wireless Food Thermometer. This user manual provides comprehensive instructions for safe and efficient use, setup via the Home Connect app, cleaning, and technical specifications for precise cooking temperature monitoring.