

[manuals.plus](#) /

› [KULUNER](#) /

› [KULUNER Meat Thermometer and Peeler User Manual](#)

## KULUNER B0DPM3JTG4

# KULUNER Meat Thermometer and Peeler Set

## USER MANUAL

### 1. Introduction

Thank you for choosing the KULUNER Meat Thermometer and Peeler Set. This comprehensive kitchen tool set is designed to enhance your cooking experience, providing precision temperature readings for perfectly cooked meats and an efficient peeler for various fruits and vegetables. Both tools are crafted from high-quality materials for durability and ease of use.

This manual provides detailed instructions on how to set up, operate, maintain, and troubleshoot your new kitchen tools. Please read it thoroughly before first use to ensure safe and optimal performance.

### 2. Product Overview

The KULUNER set includes two primary components:

- **Digital Meat Thermometer:** An instant-read thermometer with a foldable probe, backlit LCD display, and various temperature settings.
- **304 Stainless Steel Peeler:** A durable peeler with a comfortable solid wood handle, designed for efficient peeling of fruits and vegetables.



Figure 2.1: KULUNER Meat Thermometer and Peeler Set. This image shows both the digital meat thermometer and the stainless steel peeler with a wooden handle, packaged together.

## 2.1 Digital Meat Thermometer Components

**CALIBRATION** **AUTO-SHUT OFF** 

Figure 2.2: Digital Meat Thermometer Key Components. This diagram highlights the probe, backlit display, hanging hole, battery compartment, and magnet for storage.

- **Foldable Probe:** 4.6-inch food-grade stainless steel probe for temperature measurement.
- **LCD Display:** Large, backlit display for clear temperature readings.
- **Control Buttons:** Buttons for °C/°F, HOLD/MIN/MAX, and backlight.
- **Battery Compartment:** Located at the back for easy battery replacement.
- **Magnet:** Built-in magnet for convenient storage on metallic surfaces.
- **Hanging Hole:** For hanging the thermometer.

## 2.2 304 Stainless Steel Peeler Components



Figure 2.3: KULUNER Stainless Steel Peeler. This image shows the peeler with its ergonomic solid wood handle and stainless steel blade.

- **304 Stainless Steel Blade:** Sharp, corrosion-resistant blade for efficient peeling.
- **Solid Wood Handle:** Ergonomically designed for a comfortable and secure grip.

### 3. Specifications

| Feature                       | Specification   |
|-------------------------------|---|
| Product Name                  | Meat Thermometer Digital and 304 Stainless Steel Solid Wood Handle Peeler |
| Brand                         | KULUNER   |
| Model Number                  | B0DPM3JTG4  |
| Thermometer Temperature Range | -58°F to 572°F (-50°C to 300°C)   |

| Feature                    | Specification              |
|----------------------------|----------------------------|
| Thermometer Accuracy       | +/-1°F                     |
| Thermometer Response Time  | 2-3 seconds                |
| Thermometer Probe Material | Food-grade Stainless Steel |
| Peeler Blade Material      | 304 Stainless Steel        |
| Peeler Handle Material     | Solid Wood                 |
| Power Source (Thermometer) | Battery (included)         |

## 4. Setup

### 4.1 Digital Meat Thermometer

1. **Unpack:** Carefully remove the thermometer from its packaging.
2. **Battery Installation:** The thermometer comes with a battery pre-installed. If replacement is needed, open the battery compartment on the back and insert a new battery, ensuring correct polarity.
3. **Initial Cleaning:** Before first use, wipe the stainless steel probe with a damp cloth. Do not immerse the entire thermometer in water.

### 4.2 304 Stainless Steel Peeler

1. **Unpack:** Remove the peeler from its packaging.
2. **Initial Cleaning:** Wash the peeler thoroughly with warm soapy water before first use. Rinse and dry completely.

## 5. Operating Instructions

### 5.1 Using the Digital Meat Thermometer



The image shows a KULUNER digital meat thermometer. The probe is extended and placed on a wooden surface. The handle features a digital LCD display showing '120.4°F'. Above the display, a temperature scale ranges from -50°C to 300°C and -58°F to 572°F. A legend on the handle indicates cooking temperatures for various meats: Poultry (165°F), Ground Meat (160°F), Beef/Lamb/Pork/Veal (Well Done: 155°F, Med: 145°F, Rare: 130°F), and Excluding Poultry (165°F). The handle also has buttons for Power, MAX, HOLD, and °C/°F.

# EASY TO USE



**FAST & EASY**  
2-3 Seconds



**BACKLIGHT**  
Large LCD Display



**Precise temperature**  
+/-1°F Accuracy



**SPARE BATTERIES**  
Excellent battery life



**BUILT-IN MAGNETS**  
Can be tiled and hanged

Figure 5.1: Key features of the KULUNER Digital Meat Thermometer, including fast reading, backlight, and accuracy.

#### 1. Power On/Off:

- To turn on, simply unfold the stainless steel probe. The display will light up automatically.
- To turn off, fold the probe back into the handle. The thermometer will automatically shut off. It also features an auto-off function after a period of inactivity to save battery.

#### 2. Temperature Measurement:

- Insert the tip of the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
- Wait 2-3 seconds for the temperature reading to stabilize on the LCD display.

#### 3. Switching Temperature Units (°C/°F):

- Press the "°C/°F" button located on the thermometer to toggle between Celsius and Fahrenheit units.

#### 4. HOLD/MIN/MAX Function:

- Press the "HOLD" button to hold the current temperature reading on the display. Press again to release.

- Press and hold the "HOLD" button to view the minimum (MIN) and maximum (MAX) temperatures recorded since the thermometer was last turned on.

## 5. Backlight:

- Press the light bulb icon button to turn the backlight on or off for better visibility in low-light conditions.

## 6. Calibration:

- For maximum accuracy, a calibration function is provided. Refer to the specific instructions on the product packaging or KULUNER's official website for detailed calibration steps if needed.

# SUITABLE FOR A VARIETY OF SCENES AND ALL KINDS OF FOOD



Figure 5.2: The digital meat thermometer can be used for various cooking applications, including BBQ, liquids, oven, and air fryer.

## 5.2 Using the 304 Stainless Steel Peeler



## Sweet as an old buddy and effortless to use

Figure 5.3: Demonstrating the peeler's effectiveness on a carrot.

1. **Grip:** Hold the peeler firmly by its solid wood handle. The ergonomic design ensures a comfortable and stable grip.
2. **Peeling:** Place the blade against the surface of the fruit or vegetable you wish to peel. Apply gentle, even pressure and draw the peeler along the surface, removing the skin.
3. **Versatility:** This peeler is suitable for a wide range of produce, including potatoes, carrots, apples, cucumbers, and more.

## 6. Care and Maintenance

### 6.1 Digital Meat Thermometer

- **Cleaning:** Wipe the stainless steel probe with a damp cloth or sponge after each use. You can use mild soap if necessary. **Do not immerse the entire thermometer body in water or place it in a dishwasher** as this can damage the electronic components.
- **Storage:** Fold the probe back into the handle for safe storage. The built-in magnet allows it to be conveniently stored

on metallic surfaces like refrigerators, or hung using the hanging hole. Store in a dry place.

- **Battery Replacement:** If the display becomes dim or unresponsive, it's time to replace the battery. Refer to the "Setup" section for instructions.

## 6.2 304 Stainless Steel Peeler

- **Cleaning:** Wash the peeler by hand with warm soapy water after each use. Rinse thoroughly and dry immediately to prevent water spots and maintain the integrity of the wood handle.
- **Dishwasher Safety:** The peeler is **not recommended for dishwasher use** due to the solid wood handle, which can warp or crack from high heat and prolonged moisture.
- **Storage:** Store the peeler in a dry place, ideally in a utensil drawer or hung on a hook.

## 7. Troubleshooting

| Problem                                   | Possible Cause   | Solution  |
|---|--|---|
| Thermometer display is blank or dim.      | Low battery or incorrect battery installation.                 | Replace the battery, ensuring correct polarity.   |
| Thermometer not turning on.               | Probe not fully unfolded; battery issue.                       | Ensure the probe is fully extended. Check or replace the battery.   |
| Inaccurate temperature readings.          | Probe not inserted deep enough; needs calibration.             | Insert probe into the thickest part of the food, avoiding bone. Consider calibrating the thermometer if issues persist.                                 |
| Peeler not peeling effectively.           | Blade might be dull or food surface is too soft/hard.          | Ensure the blade is clean. Apply appropriate pressure. If the blade is genuinely dull, consider replacement or professional sharpening (if applicable). |
| Wood handle of peeler looks dry or faded. | Lack of proper care or exposure to excessive moisture/dryness. | Periodically apply a food-safe mineral oil to the wood handle to maintain its condition and prevent drying.   |

## 8. Safety Information

- **Sharp Blades:** The peeler blade is extremely sharp. Handle with care to avoid injury. Keep out of reach of children.
- **Hot Probe:** The thermometer probe will become hot during use. Avoid touching the probe directly after measuring hot food.
- **Electrical Components:** Do not expose the thermometer's electronic components to water. Clean only the probe.
- **Intended Use:** Use these tools only for their intended purpose in food preparation.
- **Battery Safety:** Dispose of used batteries responsibly according to local regulations. Do not mix old and new batteries.

## 9. Warranty and Support

KULUNER products are designed for quality and durability. For specific warranty information regarding your Meat Thermometer and Peeler Set, please refer to the product packaging or contact KULUNER customer support directly. If you encounter any issues or have questions not covered in this manual, please reach out to our customer service team:

- **Online Support:** Visit the official KULUNER website.

Please have your product model number (B0DPM3JTG4) and purchase date ready when contacting support.

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Documents - KULUNER – B0DPM3JTG4

no relevant documents