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Model: Wireless Digital Meat Thermometer

1. INTRODUCTION

Thank you for choosing the maxtachi Wireless Digital Meat Thermometer. This device is designed to provide accurate temperature readings for various types of food, ensuring perfectly cooked meals every time. Its wireless capabilities and foldable probe make it convenient for use in ovens, grills, and stovetops. Please read this manual thoroughly before use to ensure proper operation and maintenance.

2. SAFETY INFORMATION

- Do not expose the thermometer to direct flame.
- The probe tip is sharp; handle with care to avoid injury.
- Keep the device out of reach of children.
- Do not immerse the main unit in water or any other liquid. The probe is water-resistant but not waterproof.
- Always use heat-resistant gloves when handling the hot probe.
- Remove batteries if the device will not be used for an extended period.

3. PACKAGE CONTENTS

- maxtachi Wireless Digital Meat Thermometer Unit
- User Manual

4. PRODUCT OVERVIEW

The maxtachi Wireless Digital Meat Thermometer features a large LCD display, a foldable stainless steel probe, and intuitive buttons for easy operation.



Image: The maxtachi Digital Meat Thermometer showing its main unit with a digital display and a foldable metal probe extended to the side.

Key Components:

- **LCD Display:** Shows temperature readings, battery status, and unit of measurement.
- **Foldable Probe:** Stainless steel probe for inserting into food.
- **ON/OFF Button:** Powers the device on or off.
- **°C/°F Button:** Toggles between Celsius and Fahrenheit temperature units.
- **Battery Compartment:** Located at the back of the unit.

5. SETUP

5.1 Battery Installation

1. Locate the battery compartment on the back of the thermometer.
2. Open the battery cover.
3. Insert the required batteries (e.g., 2 x AAA, not included) according to the polarity indicators (+/-).
4. Close the battery cover securely.

5.2 Powering On/Off

- Press the **ON/OFF** button to turn the thermometer on.
- Press and hold the **ON/OFF** button for 3 seconds to turn the thermometer off.

6. OPERATING INSTRUCTIONS

6.1 Selecting Temperature Unit

After powering on, press the °C/°F button to switch between Celsius and Fahrenheit units. The selected unit will be displayed on the screen.

6.2 Taking a Temperature Reading

1. Unfold the stainless steel probe. The thermometer will automatically turn on if it was off.
2. Carefully insert the tip of the probe into the thickest part of the food, avoiding bones or gristle.
3. Hold the probe in place until the temperature reading on the LCD display stabilizes (typically within 2-5 seconds).
4. Once the desired temperature is reached, remove the probe from the food.
5. Fold the probe back into the unit for safe storage. The thermometer will automatically turn off after a period of inactivity if the probe is folded.

6.3 Recommended Internal Temperatures

Always refer to official food safety guidelines for recommended internal cooking temperatures. Below are general guidelines:

Food Type	Minimum Internal Temperature
Poultry (whole, ground)	74°C (165°F)
Ground Meats (beef, pork, lamb)	71°C (160°F)
Beef, Pork, Veal, Lamb (steaks, roasts, chops)	63°C (145°F) with 3-minute rest
Fish	63°C (145°F)
Leftovers & Casseroles	74°C (165°F)

7. MAINTENANCE

7.1 Cleaning

- After each use, wipe the stainless steel probe with a damp cloth and mild detergent.
- Rinse the probe with clean water and dry thoroughly.
- Do not immerse the main unit in water. Clean the main unit with a soft, damp cloth.
- Do not use abrasive cleaners or scouring pads, as they may scratch the surface.

7.2 Storage

Store the thermometer in a clean, dry place when not in use. Ensure the probe is folded securely into the unit.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
No display/Device won't turn on	Dead batteries; Incorrect battery installation	Replace batteries; Check battery polarity
Inaccurate temperature reading	Probe not inserted deep enough; Probe tip touching bone/gristle	Re-insert probe into the thickest part of the meat, avoiding bones
Display shows "LLL" or "HHH"	Temperature out of range	Ensure the temperature is within the operating range of the thermometer.

9. SPECIFICATIONS

- **Temperature Range:** -50°C to 300°C (-58°F to 572°F)
- **Accuracy:** ±1°C (±2°F)
- **Response Time:** 2-5 seconds
- **Power Source:** 2 x AAA batteries (not included)
- **Probe Material:** Food-grade stainless steel
- **Auto-Off:** Yes, after 10 minutes of inactivity or when probe is folded.

10. WARRANTY AND SUPPORT

mxtachi products are designed for reliability and performance. This product comes with a standard manufacturer's warranty against defects in materials and workmanship. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit our official website. If you encounter any issues or have questions regarding your mxtachi Wireless Digital Meat Thermometer, please contact our customer support team:

- **Email:** support@mxtachi.com
- **Website:** www.mxtachi.com

Please have your model number and purchase date ready when contacting support.