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## CAROTE A13125

# CAROTE Digital Meat Thermometer (Model A13125) User Manual

INSTANT READ, WATERPROOF, BACKLIT FOOD THERMOMETER

## 1. Introduction

Welcome to your new CAROTE Digital Meat Thermometer. This manual provides essential information for the safe and effective use of your device. Please read it thoroughly before first use and retain it for future reference.

## 2. Safety Information

- Do not leave the thermometer in an oven, grill, or microwave while cooking. The plastic handle is not designed for high-heat exposure.
- The probe is waterproof, but the main unit should not be fully immersed in water. Wipe clean with a damp cloth.
- Keep out of reach of children. The probe tip is sharp.
- Handle the stainless steel probe with care to prevent injury.
- Do not expose the thermometer to extreme temperatures beyond its operating range (-58°F to 572°F / -50°C to 300°C).

## 3. Product Overview

The CAROTE Digital Meat Thermometer is designed for quick and accurate temperature readings of various foods. It features a foldable probe for safety and convenience, a clear LCD display with backlight, and a magnetic back for easy storage.



Image: The CAROTE Digital Meat Thermometer with its probe extended, displaying a temperature reading.

## Key Features:

- **Ultra-Fast and Accurate:** Provides quick temperature readings with high precision.
- **Wide Temperature Range:** Measures from -58°F to 572°F (-50°C to 300°C).
- **Waterproof Probe:** Designed for easy cleaning under running water.
- **Foldable Probe:** Automatically turns the device on/off when opened/closed.
- **LCD Backlight:** Ensures clear visibility in various lighting conditions.
- **Magnetic Storage:** Allows convenient attachment to metal surfaces like refrigerators or grills.
- **Hold Function:** Locks the temperature reading on the display.
- **Calibration Function:** For maintaining accuracy over time.

## 4. Setup

### Battery Installation:

Your CAROTE Digital Meat Thermometer comes with 1 AAA battery included. To install or replace the battery:

1. Locate the battery compartment on the back of the device.
2. Open the battery cover.
3. Insert the AAA battery, ensuring correct polarity (+/-).
4. Close the battery cover securely.

#### Initial Use:

Remove any protective film from the LCD display before first use.

## 5. Operating Instructions

#### Turning On/Off:

The thermometer automatically turns on when the probe is unfolded. To turn it off, simply fold the probe back into the handle.



Image: Unfolding the probe activates the thermometer, folding it closes it.

#### Taking Temperature Readings:

1. Unfold the probe to turn on the thermometer.
2. Insert the stainless steel probe into the thickest part of the food, avoiding bones or gristle.

3. Wait for the digital display to stabilize, indicating the final temperature reading.



Image: The thermometer probe accurately measuring the internal temperature of food.

#### Changing Temperature Units (°C/°F):

Press the °C/°F button located on the front of the thermometer to switch between Celsius and Fahrenheit temperature displays.

#### Activating Backlight:

Press the backlight button (often integrated with the °C/°F button, indicated by a sun icon) to illuminate the LCD display for better visibility in low-light conditions. Press again to turn off.

# Auto Flip



Image: The thermometer's backlight feature provides clear readings in both dark and bright environments.

## Hold Function:

Press the **HOLD/CAL** button once to lock the current temperature reading on the display. This is useful when removing the thermometer from food to read the temperature more comfortably. Press the button again to release the hold and resume live temperature monitoring.

## Calibration:

For advanced users, the thermometer includes a calibration function to ensure long-term accuracy. To calibrate, prepare an ice bath (a mixture of crushed ice and water, ensuring the probe is surrounded by ice). Insert the probe into the ice bath and wait for the reading to stabilize. If the reading is not 32°F (0°C), press and hold the **HOLD/CAL** button for 3 seconds until 'CAL' appears, then release. The thermometer will automatically adjust to 32°F (0°C). If the thermometer displays 'ERR', the calibration failed. Repeat the process or contact support.

## Recommended Internal Temperatures:

For food safety, always cook meats to their recommended internal temperatures. The following table provides general guidelines:

Food Type	Minimum Internal Temperature
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Food Type	Minimum Internal Temperature
Poultry (Chicken, Turkey)	165°F (74°C)
Ground Meat (Beef, Pork, Lamb)	160°F (71°C)
Beef, Lamb, Pork, Veal (Well Done)	160°F (71°C)
Beef, Lamb, Pork, Veal (Medium)	155°F (68°C)
Beef, Lamb, Pork, Veal (Medium Rare)	140°F (60°C)
Fish	130°F (54°C)

Note: These are general guidelines. Always consult specific recipes or food safety resources for precise temperature recommendations.

## 6. Maintenance

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### Cleaning:

To clean your thermometer:

1. Wipe the stainless steel probe with a damp cloth or wash it under running water using mild soap.
2. Wipe the main body of the thermometer with a damp cloth. Do not submerge the entire unit in water.
3. Dry thoroughly before storing.

# 100% Waterproof



Image: The waterproof probe can be safely cleaned under running water.

## Storage:

Fold the probe back into the handle for safe and compact storage. The thermometer features a magnetic back, allowing it to be conveniently stored on metal surfaces such as refrigerators or oven doors.

# Magnetic Storage



Image: The thermometer can be conveniently stored on metal surfaces using its magnetic back.

## 7. Troubleshooting

Problem	Possible Cause	Solution
No display or faint display	Low or dead battery; incorrect battery installation	Check battery polarity. Replace the AAA battery.
Inaccurate temperature reading	Probe not inserted correctly; needs calibration	Ensure the probe tip is in the thickest part of the food. Perform calibration as described in Section 5.
Display not lighting up	Backlight not activated	Press the backlight button (sun icon) to activate.
Thermometer does not turn on/off automatically	Probe not fully unfolded/folded	Ensure the probe is fully extended to turn on, and fully retracted to turn off.

## 8. Specifications

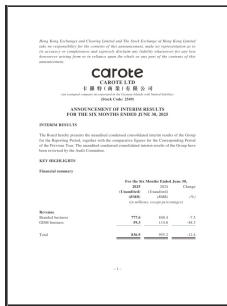
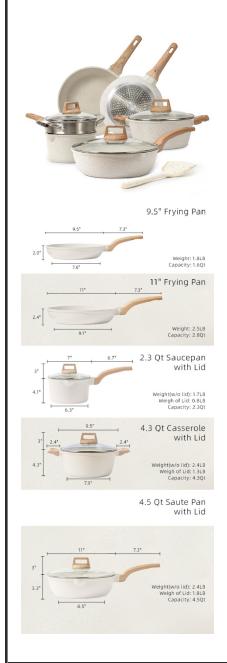
- **Model Number:** A13125
- **Temperature Range:** -58°F to 572°F (-50°C to 300°C)
- **Accuracy:** ±2°F
- **Power Source:** 1 x AAA Battery (included)
- **Display Type:** Digital LCD with Backlight
- **Special Features:** Waterproof probe, Auto Flip, Magnetic Back, Hold Function, Calibration
- **Material:** Acrylonitrile Butadiene Styrene (ABS)
- **Product Dimensions:** Approximately 6.57 x 1.45 x 0.74 inches (folded)

## 9. Warranty and Support

This CAROTE Digital Meat Thermometer comes with a standard manufacturer's warranty. For specific warranty details, technical support, or assistance with calibration, please refer to the documentation included with your purchase or visit the official CAROTE website. You may also contact customer service through your retailer for further assistance.

### Related Documents - A13125

	<p><a href="#">Carote Cookware Instruction Manual &amp; Warranty Information</a></p> <p>Comprehensive guide to using and caring for your Carote non-stick cookware. Includes usage tips, cleaning instructions, and warranty details. PFOA and lead-free.</p>
	<p><a href="#">Carote Ltd 2025 Interim Report - Financial Overview</a></p> <p>Carote Ltd's 2025 Interim Report details financial performance, business review, and strategic outlook for the kitchenware company. Includes financial statements and management analysis.</p>
	<p><a href="#">Carote Ltd 2025 -</a></p> <p>Carote Ltd ( ) 2025</p> <p>Carote Ltd</p>

	<p><b><u>CAROTE LTD Interim Results Announcement - Six Months Ended June 30, 2025</u></b></p> <p>CAROTE LTD announces its unaudited condensed consolidated interim results for the six months ended June 30, 2025, detailing revenue, gross profit, net profit, and strategic outlook for the kitchenware industry.</p>																								
	<p><b><u>Carote Ltd. Announces Board Meeting Date for Interim Results and Dividend</u></b></p> <p>Carote Ltd. (Stock Code: 2549) announces the date of its board meeting on August 28, 2025, to review interim financial results and consider dividend payments.</p>																								
	<p><b><u>CAROTE White Granite Nonstick Cookware Set Specifications</u></b></p> <p>Detailed specifications for the CAROTE White Granite Nonstick Cookware Set, including dimensions, weight, and capacity for frying pans, saucepans, casseroles, and saute pans. Features PFOA and PFOS-free construction.</p> <table border="1"> <thead> <tr> <th>Item</th> <th>Dimensions</th> <th>Weight (Lid)</th> <th>Capacity</th> </tr> </thead> <tbody> <tr> <td>9.5" Frying Pan</td> <td>Width: 23.5cm, Depth: 23.5cm, Handle: 23.5cm</td> <td>Weight: 1.4kg</td> <td>Capacity: 1.0L</td> </tr> <tr> <td>11" Frying Pan</td> <td>Width: 28cm, Depth: 28cm, Handle: 28cm</td> <td>Weight: 2.0kg</td> <td>Capacity: 1.5L</td> </tr> <tr> <td>2.3 Qt Saucepan with Lid</td> <td>Width: 20cm, Depth: 15cm, Handle: 20cm</td> <td>Weight: 0.8kg</td> <td>Capacity: 2.3L</td> </tr> <tr> <td>4.3 Qt Casserole with Lid</td> <td>Width: 24cm, Depth: 24cm, Handle: 24cm</td> <td>Weight: 1.2kg</td> <td>Capacity: 4.3L</td> </tr> <tr> <td>4.5 Qt Saute Pan with Lid</td> <td>Width: 28cm, Depth: 28cm, Handle: 28cm</td> <td>Weight: 1.8kg</td> <td>Capacity: 4.5L</td> </tr> </tbody> </table>	Item	Dimensions	Weight (Lid)	Capacity	9.5" Frying Pan	Width: 23.5cm, Depth: 23.5cm, Handle: 23.5cm	Weight: 1.4kg	Capacity: 1.0L	11" Frying Pan	Width: 28cm, Depth: 28cm, Handle: 28cm	Weight: 2.0kg	Capacity: 1.5L	2.3 Qt Saucepan with Lid	Width: 20cm, Depth: 15cm, Handle: 20cm	Weight: 0.8kg	Capacity: 2.3L	4.3 Qt Casserole with Lid	Width: 24cm, Depth: 24cm, Handle: 24cm	Weight: 1.2kg	Capacity: 4.3L	4.5 Qt Saute Pan with Lid	Width: 28cm, Depth: 28cm, Handle: 28cm	Weight: 1.8kg	Capacity: 4.5L
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