

BaLDR B0373T2 Digital Dual Probe Food Thermometer with Timer Function User Manual

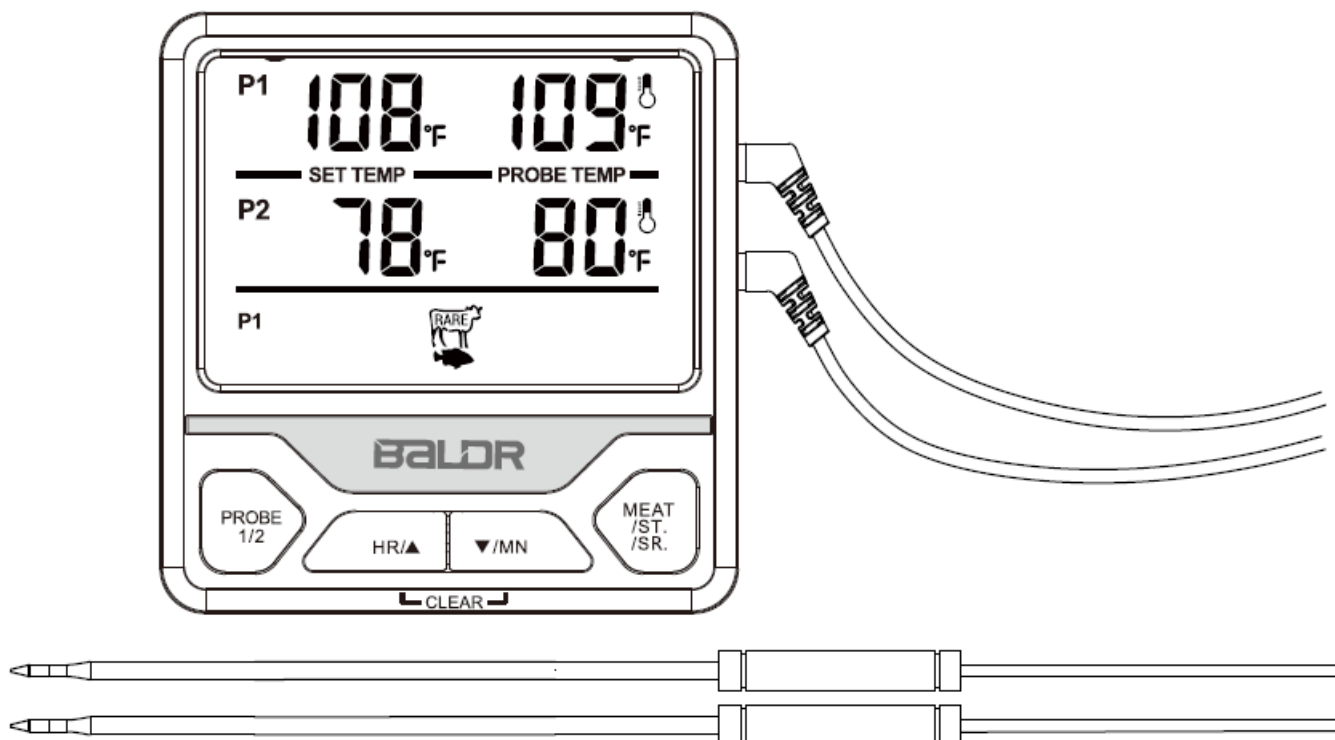
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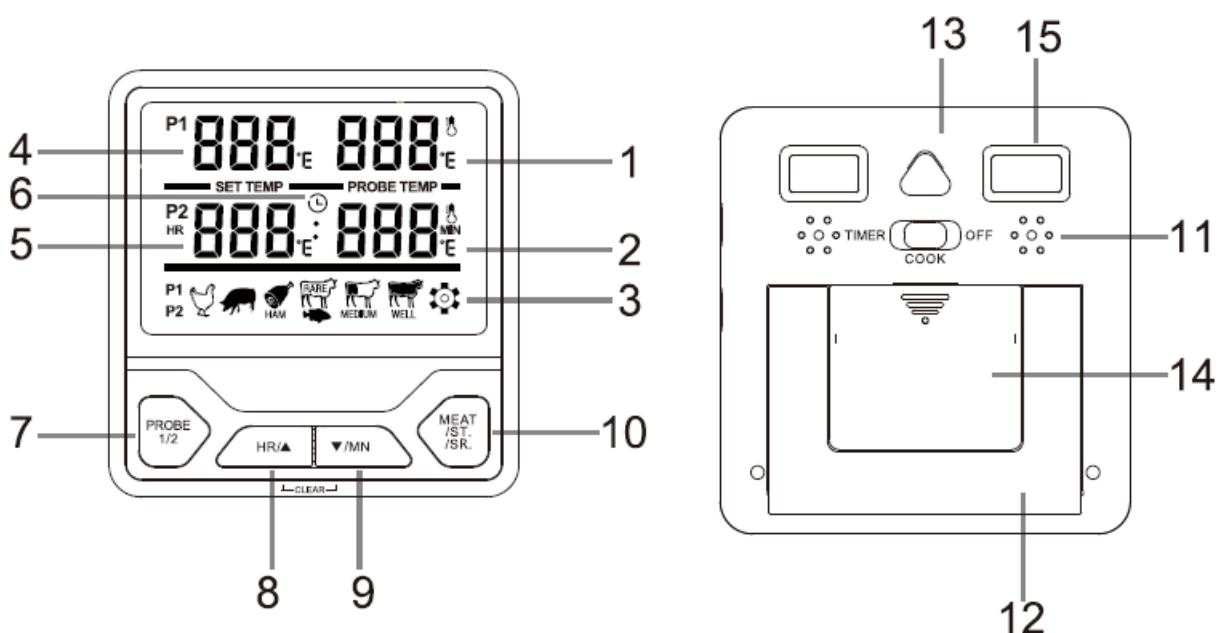
BaLDR B0373T2 Digital Dual Probe Food Thermometer with Timer Function



Thank you for your purchase of Baldr digital dual probes food thermometer with timer function. It has been designed and constructed using innovative components and techniques to enable the perfect display. Please read the instructions carefully to become familiar with the properties and functions before you use the unit. If your BALDR product does not operate properly after trying the troubleshooting steps, please contact the seller on your order page or shoot an email to: service@baldr.com.

For the start-up of this device: 2x AAA batteries (Not included)

OVERVIEW



1. 1. Probe 1 temperature
2. Probe 2 temperature
3. Meat type
4. Probe 1 alarm temperature
5. Probe 2 alarm temperature

6. Timer function
7. [PROBE 1/2] button
Switch probe 1 /2 or enter probe temperature alarm settings
8. [HR/° I button
Switch C/F or increase the data, combined with [T /MIN) button for clear function
9. [T /MIN) button
Decrease the data or combined with [HR/°) button for clear function
10. (MEAT/ST.ISP.] button
Timer function(Timer mode) or select default menu (Cook mode)
11. (OFF/COOK/TIMER] shift button
Enter timer mode,cook mode or turn off the device
12. Stand bracket
13. Hanging Hole
14. Battery Compartment
15. Magnet

Note:

1. Please don't remove the probes once the cooking progress has begun.
2. The probe's tip is sharp. Please keep it well after each use to avoid children's contact.

FEATURES

- Temperature display in C/F.
- Temperature alarm from 14°F-572°F(-10 °C-+300 °C).
- Dual probe grill thermometer and USDA presets,can adjust set temperature manually.
- Large and clear backlit LCD display.
- Table standing, wall hanging or magnet attaching.
- Highly accurate, fast reading probes, quickly to alert the slightest temperature change in seconds.
- Countdown or count-up function up to 99h 59m.
- Warm white backlight with key tone.

PACKAGE CONTENT

The following contents are included in the package: 1 x Thermometer Main Unit
2 x Stainless Probes
1 x User Manual

BEFORE FIRST USE

1. Clean stainless tip of probes with warm soapy sponge or cloth, then rinse and dry, connect to the main unit.
2. Install 2 x AAA battery.
3. Remove the protective film.
4. Read and follow all instructions before first use.
5. The thermometer is ready to use.

Note: BALDR recommends high quality alkaline batteries for the best product performance. Heavy duty or

rechargeable batteries are not recommended. When not in use, switch to “OFF” mode to conserve the battery.

SETTING

After power on, the LCD is fully displayed with “BI” sound, and then display the current temperature.

Default setting:

Time	0:00
Meat type	Beef Well Done
Default temperature alarm value	165°F(73°C)

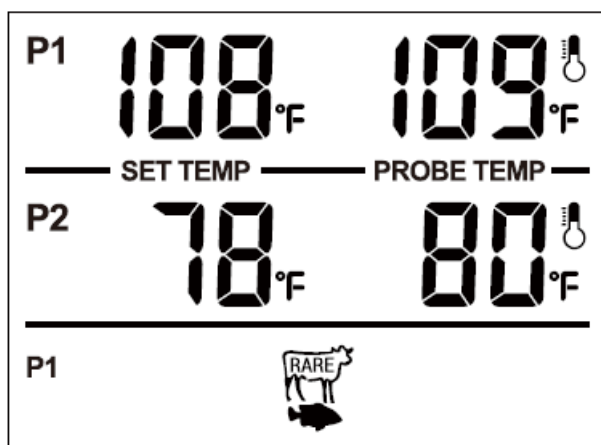
Temperature Range

- Detection range: 14°F-572°F(-10 °C-+300 °C), lower than 14°F(-10 °C) will show LLL, higher than 572°F(300 °C) will show HHH.
- Accuracy: For temperatures between 32°F-122°F(0 °C- 50 °C), the accuracy is $\pm 1.8^{\circ}\text{F}$ (1 °C), if out of this range the accuracy will be $\pm 3.6^{\circ}\text{F}$ (2 °C).

Switch Temperature Units

- In “COOK” MODE, press and hold [HR/ .6.] button to switch the temperature unit °F/°C.

Cook Mode









Enter into Cook Mode by moving the back shift button to w “COOK” position. 7 meat types for you to choose: Poultry, Pork/Veal, Ham, Beef Rare/Fish, Beef Medium, Beef Well Done, and User-Defined.

- Press the [PROBE 1/2] button to switch probe 1 or probe 2.
- Press [MEAT/ST.ISP.] button to choose the Preset Temperature.
- Press and hold the [PROBE 1/2] button for 2 seconds to enter a user-defined alarm temperature setting. Press the [HR/A] or [T/MIN] button to adjust data; press and hold the [HR/A] or [T/MIN] button will quickly change the value.
Setting range: 14°F-572°F(-10 °C-+300 t:).
- During setting, press the [PROBE 1/2] button to save and exit.

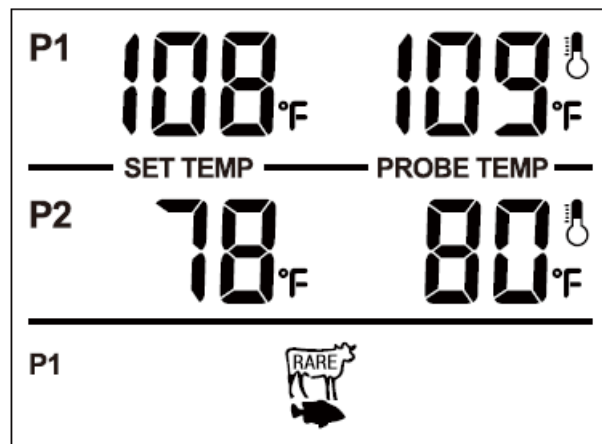
Note: CDThe current temperature is higher than or equal to the set alarm temperature, the buzzer will ring “BIBIBIBI” for 1 minute with the current temperature values flashing,if less than the set value, the buzzer will not alarm. @No operation during rings, it will ring again last for 1 minute every 5 minutes until the current temperature is less than the set value.@Press any button to turn off the ring when the alert rings.

Preset Temperature Cooking Chart

PRESET TYPE	FOOD TYPE	RECOMMENDED INTERNAL TEMPERATURE
Poultry 	Poultry (chicken, turkey) Whole Duck & Goose	170°F/77°C
 Pork/ Veal Well Done	<ul style="list-style-type: none"> • Veal (steaks, roasts, tenderized or non-tenderized cuts) -Well Done • Pork (roasts, steaks, chops, sausages) -Well Done 	170°F/77°C
 HAM	<ul style="list-style-type: none"> • Egg dishes • Ham (Raw) – Note: Precooked Ham (140°F) 	160°F/71°C
Beef Rare/Fish Well Done	<ul style="list-style-type: none"> • Fish • Beef (roasts, steaks & chops) – Rare 	145°F/63°C
 Beef Medium Well Done	<ul style="list-style-type: none"> • Beef (roasts, steaks & chops)- Medium * Pork (roasts, steaks, chops, sausages) – Medium (Pink) • Ground Meats (beef, veal, pork) 	160°F/71°C

 MEDIUM Beef Well Done  WELL	Beef (roasts, steaks & chops) – Well	170°F/77°C
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Timer Mode



Enter into Timer Mode by move the back shift button to “TIMER” position. the screen will display 0:00.

There are two functions under the timer mode: Count-down and Count-up. The maximum count time: up to 99 minutes and 59 seconds.

Count-Down

- Press (HR/ J. J button to increase the hours’ value by 1 hour for each press, press (T /MIN) button to increase the minutes’ value by 1 minute for each press.or you can hold down each of the two-button to increase value rapidly.
- Press (MEAT/ST.ISP.) button to start or stop the countdown after setting the time.
- Press (HR/J.) and (T/MIN) buttons at the same time to clear the timer to 0:00.
- When the time is up, the buzzer “B1B1B1B1” will ring for 1 minute. Press any button to stop the ringing.
- Memory function: the latest count-down timer will be memorized if you do not clear the data.

Count-up

- Enter timer mode or clear the count-<lown time to display 0:00, press (MEAT/ST.ISP.] button to start or stop count-up. When the timer reaches to 99:59, it will stop with alarm for 1 minute. You can press the (HR/A) and IT /MIN) button at the same time to clear the data to 0:00.

Note: The temperature alarm and timer function can be carried out at the same time: after timer is started, you can move the back shift button to Cook Mode, and timer function will continue to run in the background.

Turn OFF

- Move the back shift button to " OFF" position to turn off the thermometer.

ATTENTIONS

- Do not use this device in microwave ovens.
- Do not expose the connector of the probe or probe socket to any liquid, which will result in a bad connection and faulty readings.
- Always wear a heat-resistant glove or an oven mitt when touching the metal probe during or just after cooking to avoid scalding.
- Use of this food thermometer doesn't guard against unsafe food handling practices, please always follow proper food preparation techniques to limit the risk of food-borne illness.
- Do not let the probe or cable come into direct contact with the oven elements, as it will result in faulty readings and/or damage.
- Do not expose the probe directly to flame to avoid wire damage. The stainless-steel wire probe should not be to oven temperatures exceeding 716°F (380°C).
- Do not expose to extremely high or low temperatures, to avoid damage to electronic parts and plastics.

CARE & PRESERVATION

- The probe and cable are not dishwasher safe. They must be hand washed using hot water and soap. Make sure to rinse and dry the probe thoroughly before storing.
- Do not submerge the device in water or expose to any corrosive cleaning materials. Wipe with damp cloth.
- Remove battery if stored for more than four months.

WARRANTY

BALDR provides a 1-year limited warranty on this product against manufacturing defects in materials and workmanship.

Warranty service can only be performed by our authorized service center. The original dated bill of sale must be presented upon request as proof of purchase to us, or our authorized service center.

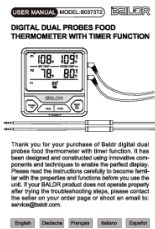
The warranty covers all defects in material and workmanship with the following specified exceptions:(1) damage caused by accident, unreasonable use or neglect (including the lack of reasonable and necessary maintenance); (2) damage occurring during shipment {claims must be presented to the carrier}; (3) damage to, or deterioration of any accessory or decorative surface;(4) damage resulting from failure to follow instructions contained in your owner' s manual.

This warranty covers only actual defects within the product itself, and does not cover the cost of installation or removal from a fixed installation, normal set-up or adjustments, claims based on misrepresentation by the seller or performance variations resulting from installation-related circumstances.

To receive warranty service, the purchaser must contact with BAL DR nominated service center for the problem determination and service procedure.

Thank you for your choice of BALDR products!

Documents / Resources



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