

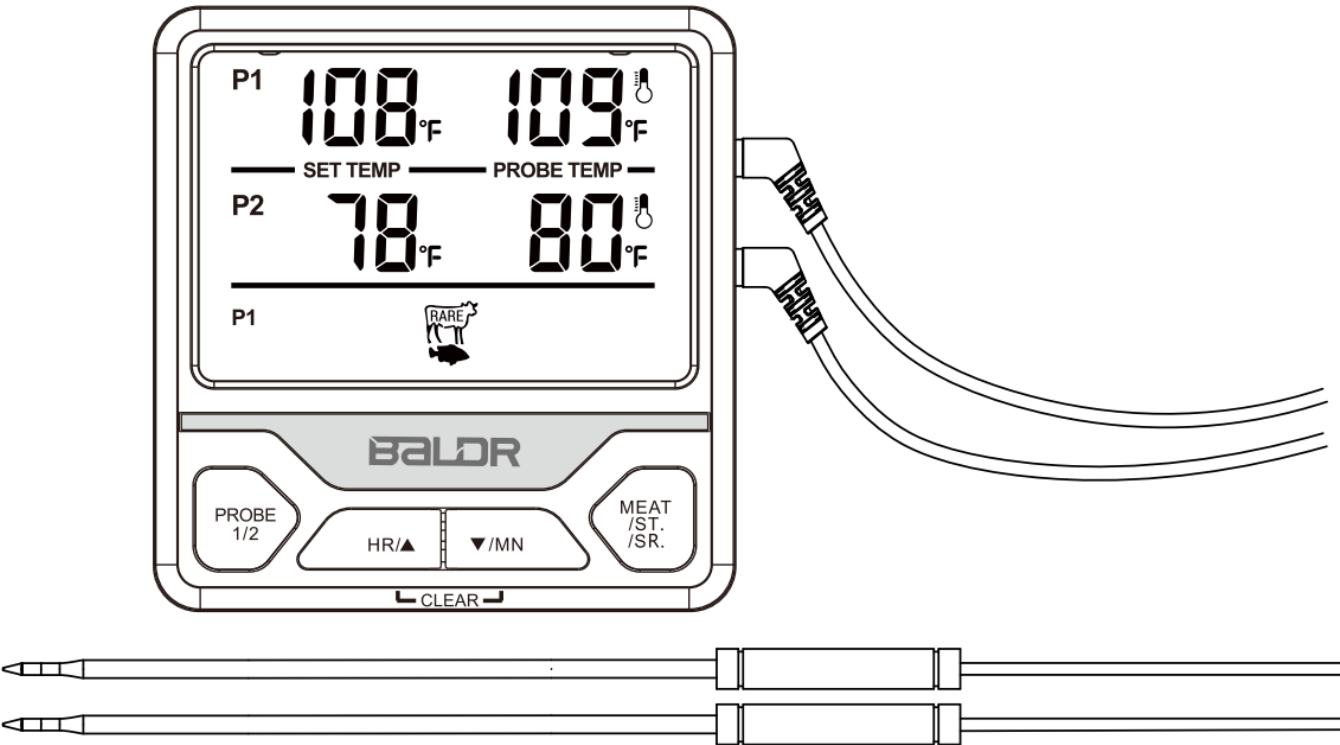


BaLDR B0373T2 Digital Dual Probes Food Thermometer with Timer Function User Manual

[Home](#) » [BALDR](#) » BaLDR B0373T2 Digital Dual Probes Food Thermometer with Timer Function User Manual 

BALDR

DIGITAL DUAL PROBES FOOD
THERMOMETER WITH TIMER FUNCTION
MODEL: B0373T2
USER MANUA



Contents

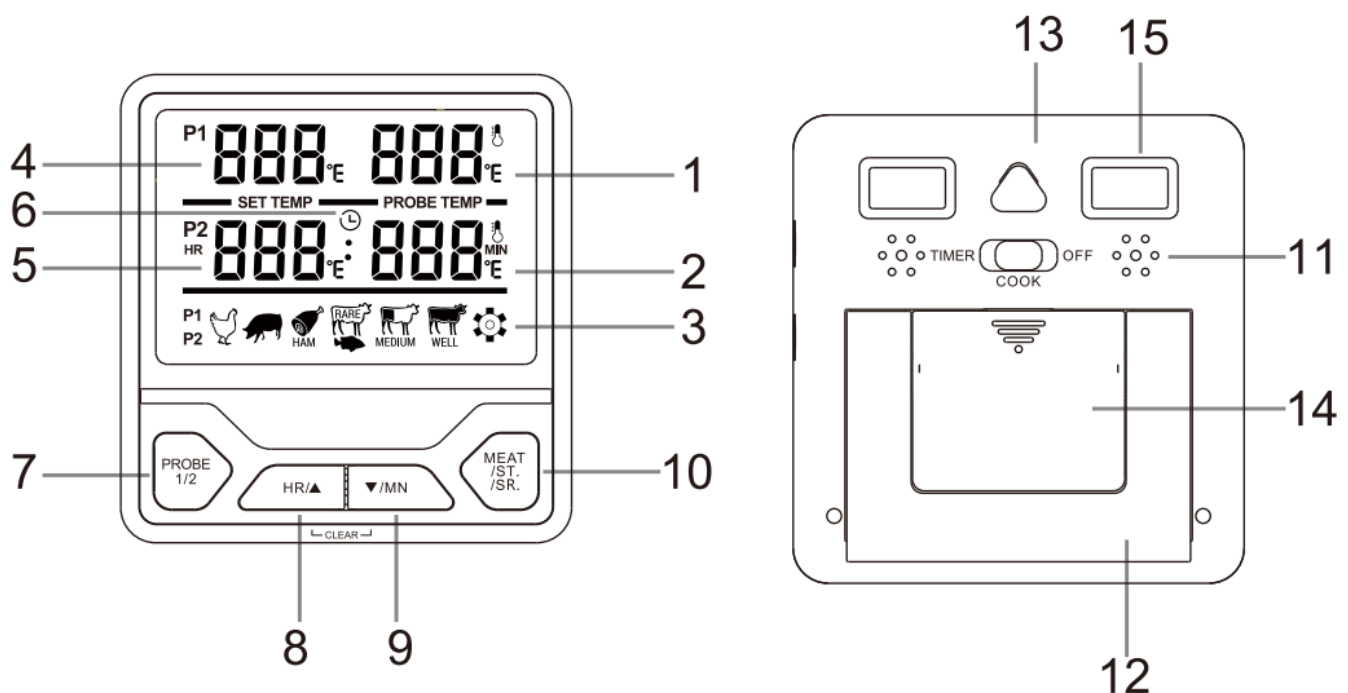
- 1 B0373T2 Digital Dual Probes Food Thermometer with Timer Function
- 2 OVERVIEW
- 3 FEATURES
- 4 PACKAGE CONTENT
- 5 BEFORE FIRST USE
- 6 ATTENTION
- 7 CARE & PRESERVATION
- 8 WARRANTY
- 9 Documents / Resources
- 10 Related Posts

B0373T2 Digital Dual Probes 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. 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. **[FIR/▲] button**

Switch C/F or increase the data, combined with [▲/MIN] button for clear function

9. **[▲/MIN] button**

Decrease the data or combine it with the [I-IR/▲] button for a clear function

10. **[MEAT/ST./SP.] 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).
- A dual probe grill thermometer and USDA presets, can adjust the 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 the stainless tip of probes with a warm soapy sponge or cloth, then rinse and dry, and connect to the main unit.
2. Install 2 x AAA batteries.
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 powering on, the LCD is fully displayed with the “BI” sound, and then displays the current temperature.

Default setting:

Time	0:
Meat type	Be
Default temperature alarm value	16

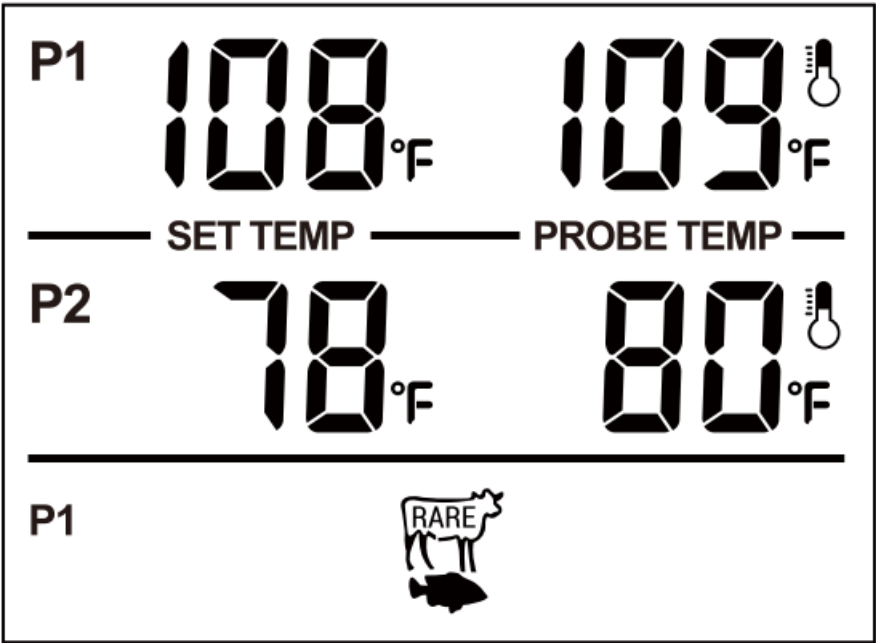
Temperature Range

- Detection range: 14°F-572°F(-10 C —+300 C), lower than14°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 ±1.8°F(1 C), if out of this range the accuracy will be ±3.6°F(2 C).

Switch Temperature Units

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

Cook Mode



Enter into Cook Mode by moving the back shift button to the ” COOK” position. 7 meat types for you to choose from:







Poultry (), Pork/Veal (), Ham(),Beef Rare/Fish (),Beef Medium(), Beef Well Done (), and User-Defined ().

- Press the [PROBE 1/2] button to switch to probe 1 or probe 2.
- Press the [MEAT/ST./SP.] button to choose the Preset Temperature.

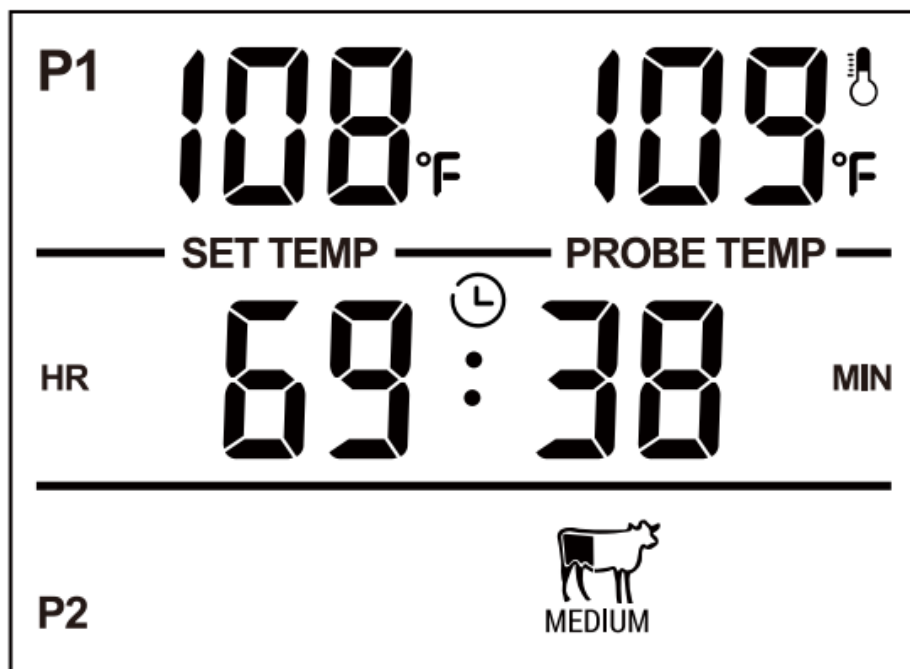
- Press and hold the [PROBE 1/2] button for 2 seconds to enter the user-defined alarm temperature setting.
Press the [HR/▲] or [V /MIN] button to adjust data; press and hold IHR/▲] or [▲/MIN] button will quickly change the value. Setting range: 14°F-572°F(-10 C -+300 C).
- During setting, press the [PROBE 1/2] button to save and exit.

Note: 1 If The 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 and last for 1 minute every 5 minutes until the current temperature is less than the set value. **3** 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	165°F/74°C
Pork/ Veal 	* Veal (steaks, roasts, tenderized or non-tenderized cuts) — Well Done * Pork (roasts, steaks, chops, sausages) —Well Done	170°F/77°C
HAM 	* Egg dishes * Ham (Raw) — Note: Precooked Ham (140°F)	160°F/71 °C
Beef Rare/Fish 	* Fish * Beef (roasts, steaks & chops) – Rare	145°F/63°C
Beef Medium 	* Beef (roasts, steaks & chops) — Medium * Pork (roasts, steaks, chops, sausages) — Medium (Pink) * Ground Meats (beef, veal, pork)	160°F/71°C
Beef Well Done 	Beef (roasts, steaks & chops) — Well	170°F/77°C

Timer Mode



Enter into Timer Mode by moving the back shift button to the "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: is up to 99 minutes and 59 seconds.

Count-down

- Press IHR/A11 button to increase the hour's value by 1 hour for each press, press the [▲/MINI] button to increase the minute's value by 1 minute for each press, or you can hold down each of the two buttons to increase the value rapidly.
- Press the [MEAT/ST./SP.] button to start or stop the countdown after setting the time.
- Press IFIR/A 1 and the [▲/MIN] button at the same time to clear the timer to 0:00.
- When the time is up, the buzzer "BIBIBIBI" will ring for 1 minute. Press any button to stop the ringing.
- Memory function: the latest countdown timer will be memorized if you do not clear the data.

Count-up

- Enter timer mode or clear the count-down time to display 0:00, press the (MEAT/ST./SP.) button to start or stop the count-up. When the timer reaches 99:59, it will stop with an alarm for 1 minute. You can press the IHR/▲ [] and (▼/MIN] buttons 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 the timer is started, you can move the back shift button to Cook Mode, and the timer function will continue to run in the background.

Turn OFF

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

ATTENTION

- 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.
- The 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 foodborne 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 it.
- Do not submerge the device in water or expose it to any corrosive cleaning materials. Wipe with a damp cloth.
- Remove the 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 BALDR nominated service center for the problem determination and service procedure. Thank you for your choice of BALDR products!



www.baldr.com
service@baldr.com

Documents / Resources

