



GEFU 21840 Digital Roasting Thermometer TEMPERE with Timer User Manual

[Home](#) » [GEFU](#) » GEFU 21840 Digital Roasting Thermometer TEMPERE with Timer User Manual 

Contents

- [1 GEFU 21840 Digital Roasting Thermometer TEMPERE with Timer](#)
- [2 Product Information](#)
- [3 Product Usage Instructions](#)
- [4 Technical Data](#)
- [5 First-Time Use](#)
- [6 Directions for Using the Thermometer](#)
- [7 Directions for using the timer](#)
- [8 Cleaning](#)
- [9 Changing batteries](#)
- [10 Safety instructions](#)
- [11 Documents / Resources](#)
 - [11.1 References](#)
- [12 Related Posts](#)



GEFU 21840 Digital Roasting Thermometer TEMPERE with Timer



Product Information

The TEMPERE Digital Roast Thermometer with Timer is a kitchen gadget that helps you cook your food to perfection. It comes with a digital display that shows the temperature of your food and a timer that alerts you when your food is ready. The thermometer comes with a probe that you insert into your food to measure its temperature. The thermometer can be set to display the temperature in Celsius or Fahrenheit and has a range of 0°C to 250°C (32°F to 482°F).

Product Usage Instructions

To use the TEMPERE Digital Roast Thermometer with Timer, follow these steps:

1. Select the type of food you want to cook from the list provided in the manual.
2. Insert the probe into the thickest part of the meat, making sure it doesn't touch any bones.
3. Turn on the thermometer by pressing the /HR and /MIN buttons.
4. Set the desired temperature using the /HR and /MIN buttons. The thermometer will beep when the temperature is reached.
5. If you want to use the timer, press the timer button and set the desired time.
6. Wait for the thermometer to beep, indicating that your food is ready.
7. Remove the probe from the meat, being careful not to touch it with your bare hands as it will be very hot. Use a potholder or oven mitt to remove the probe.

Remember to dispose of used batteries at designated collection points and to ask your local government or waste disposal company about environmentally-friendly ways of disposing of the thermometer when it reaches the end

of its service life.

Technical Data

- Display shows core temperature and timer.
- Pictures facilitate selection of types of meat and their pre-set core temperatures.
- Temperature display up to 250°C / 482°F.
- Choice of temperature display in either °C or °F degrees.
- Timer with alarm function max. 99 hours and 59 minutes.
- Magnet on the back for affixing to metal surfaces (refrigerator, oven).
- Stand on the back of the device.
- Includes AAA battery.

First-Time Use

- Take all components out of the packaging.
- The sensitive probe tip is protected by a cap. Always remove this cap before using the probe and put it on again after using and cleaning the probe.
- Before using the probe, clean it with a damp cloth. Please also follow the relevant instructions in the Cleaning section.
- There is a protective film on the display, which must be removed before using your digital roasting thermometer for the first time.
- There is a protective film on the battery in your digital roasting thermometer which must be removed before using it for the first time. Please also follow the instructions in the Changing batteries section.

Directions for Using the Thermometer

- Push the control on the left (on the back of the device) in the direction of the thermometer symbol .
- If you wish to turn off your thermometer again, push the control on the left (on the back of the device) in the direction of the O symbol.
- Your digital roasting thermometer can display the temperature in Celsius °C or Fahrenheit °F. To set the preferred temperature scale, push the control on the right (on the back of the device) in the direction of the desired °C or °F scale.
- Now insert the probe connector into the socket on the side edge of the digital roasting thermometer.
- Insert the tip of the probe into the centre of the item to be measured so that the exact core temperature can be determined. PLEASE NOTE: It is important to make sure that the probe tip does not jut out of the item that is being measured and that it cannot come in contact with an open flame as this could distort the measurement.
- When the signal goes off, stop it by pressing the MEM / S / S button.

The pre-set selection of the types of meat and their core temperatures

- Press the MEM/S/S button to call up the types of meat and their pre-set core temperatures. Use the ▲/HR and ▼/MIN buttons to choose between chicken, “rare”
- roast beef / fish, raw ham, “medium” roast beef, roast pork and “well-done” roast beef. The picture of the type of

meat you select will flash.

- The current core temperature in the respective meat type is shown on the left in the display. The pre-set core temperature appears on the right in the display.
- A signal sounds as soon as the temperature of the meat reaches the pre-set core temperature.

PLEASE NOTE: The probe is very hot. Never pull it out with your bare hands; always use an oven glove or pot holder.


Manual Setting of Core Temperature

- Press the MEM/S/S button to switch between the pre-set types of meat and the manual core temperature.
- Use the ▲/HR and ▼/MIN buttons to increase or decrease the desired core temperature on the right in the display.
- A signal sounds as soon as the item to be measured reaches the pre-set core temperature. **PLEASE NOTE:** The probe is very hot. Never pull it out with your bare hands; always use an oven glove or pot holder.

Food/Ideal Degree °C

- Steak 48 – 52 °C rare
 - 52 – 55 °C medium rare
 - 56 – 58 °C medium
 - 65 – 68 °C well done
- Roast beef 85 – 90 °C
- Beef brisket 90 – 95 °C
- Veal fillet medium 50 – 55 °C
- Saddle of veal medium 50 – 55 °C
- Roast veal 68 – 74 °C
- Roast pork 70 – 75 °C
- Saddle of pork 55 – 60 °C
- Leg of lamb medium 65 – 70 °C
- Leg of lamb, well done 80 – 85 °C
- Roast venison 75 – 80 °C
- Roast wild boar 75 – 78 °C
- Chicken 80 – 85 °C
- Duck 80 – 90 °C
- Turkey 80 – 90 °C

Directions for using the timer

- Push the control on the left (on the back of the device) in the direction of the  timer symbol. You will see the hours (HR) and minutes (MIN) in the display.
Countdown (Timer ▼)
- Use the ▲/HR for hours and ▼/MIN for minutes buttons to set the desired time.
- Press the MEM/S/S button to start the timer. The ▲ and : symbols will flash on the display.
- Press the MEM/S/S button again to stop or continue the timer.

- To reset the timer to zero, first stop it and then press the ▲/HR and ▼/MIN buttons simultaneously.
Count up (Timer ▲)
- Press the MEM/S/S button to start the timer. The ▲ and : symbols will flash on the display.
- Press the MEM/S/S button again to stop or continue the timer.
- To reset the timer to zero, first stop it and then press the ▲/HR and ▼/MIN buttons simultaneously.
- When the signal goes on, stop it by pressing the MEM / S / S button.

Cleaning

- The digital oven thermometer with timer is not dishwasher-safe and may also not be immersed in water.
- The thermometer and the probe can be wiped with a damp cloth. PLEASE NOTE: After use, the probe may be hot. To avoid burns, leave it to cool down before you start cleaning it.

Changing batteries

- Push open the lid on the battery compartment on the back of the device and take out the battery. Please also follow the instructions in the Disposal of Used Batteries section.
- Insert a new (AAA) battery into the battery compartment.
- Push the battery compartment lid closed again.

Safety instructions

- Never use the display in a closed oven, grill or microwave.
- Please do not use the device in an environment where the temperature is higher than the device's maximum operating temperature.
- The probe may be exposed only to temperatures up to a maximum of 250 °C (482 °F). If temperatures exceed 250 °C (482 °F), there will be a risk of damage.
- The battery should be replaced as soon as the LCD display is too weak. Please follow the instructions for an environment-compatible disposal of the battery in the
- Disposal of Used Batteries section.

Disposal of Used Batteries:

Do not dispose of the batteries in household waste.

Every consumer is legally obliged to dispose of used batteries at the collection points provided for that purpose in the battery point of sale. The batteries must be fully discharged.

Device:

Never throw the device into normal household waste at the end of its service life. Please ask your local government or your local waste disposal company about environmentally compatible ways of disposing of used batteries.

- www.gefu.com

Documents / Resources



[GEFU 21840 Digital Roasting Thermometer TEMPERE with Timer](#) [pdf] User Manual
21840, 21840 Digital Roasting Thermometer TEMPERE with Timer, Digital Roasting
Thermometer TEMPERE with Timer, 21840 Digital Roasting Thermometer TEMPERE

References

- [GEFU Hochwertige Küchenwerkzeuge & Küchenhelfer | GEFU](#)