



HAUSHOF TEMP05 Instant Read Meat Thermometer Digital Instruction Manual

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HAUSHOF

HAUSHOF TEMP05 Instant Read Meat Thermometer Digital



IN THE BOX

When unpacking the box, do not discard any packaging materials until all of the contents are accounted for:

- 1 x Meat Thermometer
- 2 x 1.5V AAA Batteries
- User manual
- Temperature Reference Guide

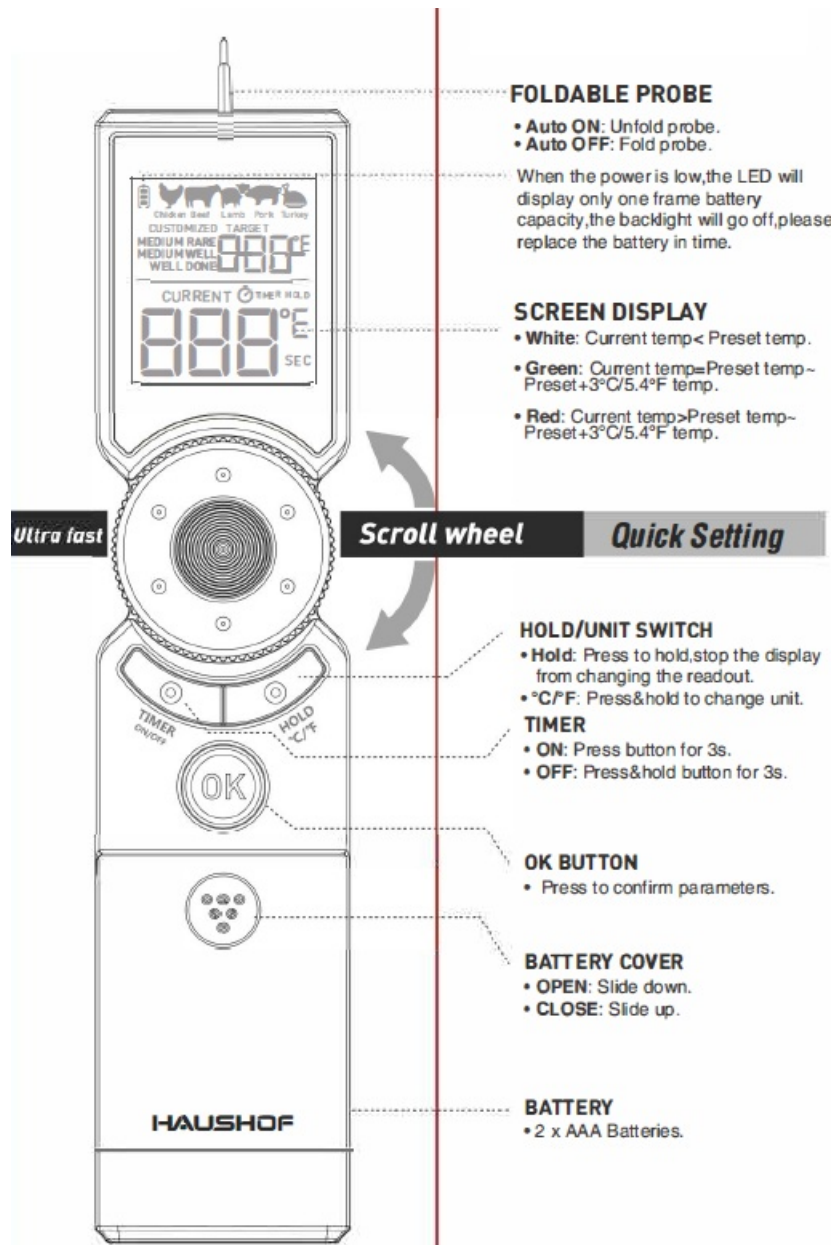
Questions, problem, damage or missing parts Contact us for assistance:

service@greatstartools.com

877-876-7562

FEATURES DESCRIPTION

DIAGRAM

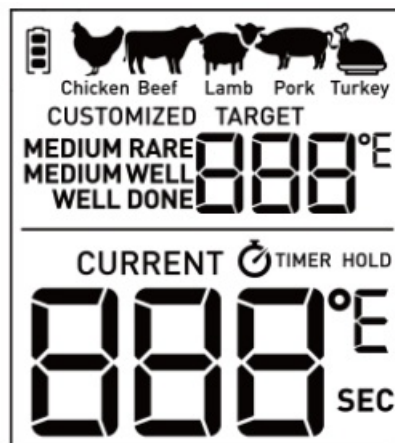


SPECIFICATIONS




- **Temperature Range**
 - 50-300°C / -58-572°F
- **Measurement Accuracy**
 - ±1 % (-50-199°C / -58-390°F),
 - ±2% (200-300°C / 392-572°F)
- **Resolution**
 - 1°
- **Units**
 - °C/°F
- **Backlight Auto-OFF**
 - 5 seconds
 - Device Auto-OFF
 - When the probe is unfolded, it will automatically shut off in 1 minute without any operation (PS: When the device is automatically shut off, you can press any button to turn on the device)

- **Battery**
 - 2 x 1.5V AAA Batteries
- **Shell Material**
 - ABS plastic
- **Probe Material**
 - Food-grade 304 stainless steel
- **Device Dimensions**
 - 6.3x1.0x1.4in/160x26x36mm
- **Response Time**
 - 2 -5 seconds
- **Timer**
 - 1-999 seconds

SCREEN CONTENTS

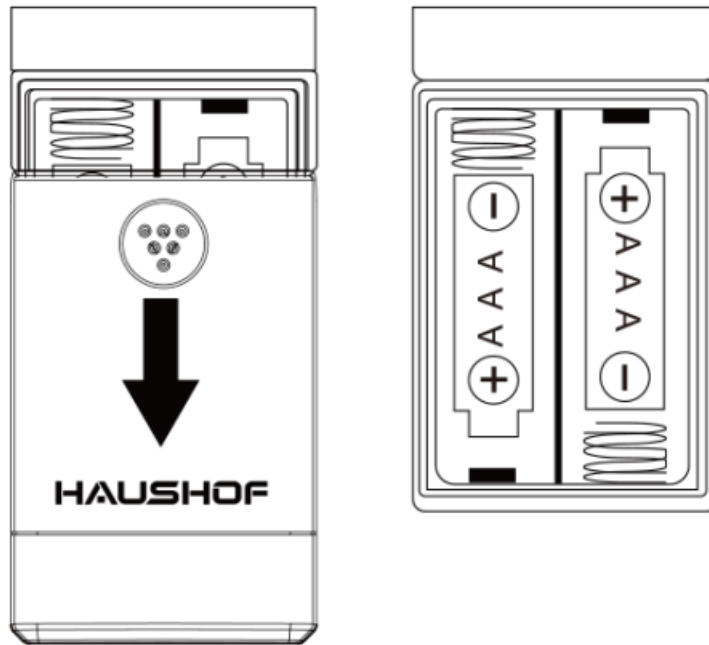


CUSTOMIZED: Temperature value within the measurement range can be set.

-  : Food types
- MEDIUM RARE
- MEDIUM WELL : Food doneness selections.
- WELL DONE
-  : Timer is activated.
- Icon flashing: Press  to confirm.

GETTING STARTED



- Before using the thermometer, please peel-off the protected film from the front panel.
- Remove the battery cover by sliding it down. Insert 2 AAA batteries according to correct polarity. Insert the battery cover back into place.





HOW TO USE

Customized mode setting

Setting "136° F" as an example

1. Rotate the  to CUSTOMIZED mode and the icon is flashing, press  confirm



2.  is flashing: Rotate  to set 136°F.

3.  is flashing: Press 9 to confirm and use.



GUIDED MODE SETTING



Setting “Beef-RARE” as an example

1. Rotate the  to Beef-RARE mode.
2. RARE is flashing: Press  to confirm and use.










TIMER SETTING

Setting “12-second” timer as an example

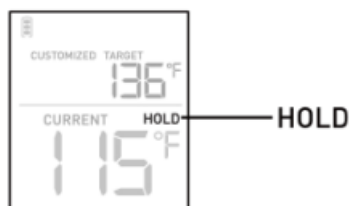
1. Press the  to timer mode.
2. Rotate the  to set timer.





3.  is flashing :Press  confirm and start the countdown
 - Press  pause timer.
 - Press  again to start timer(the timer continues the countdown from the remaining time).
 - If you want to cancel the TIMER midway, press  to pause or press&hold for 3s to cancel.
 - When timer reaches “”, the alarm will beep and green flash continuously until press e to cancel.
 - Press&hold the  for 3s to cancel timer.
 - 999 seconds is the maximum.


HOLD CURRENT TEMPERATURE

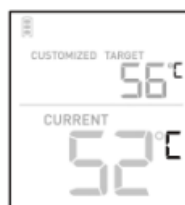
1. Press the  button.



2. The () appears on the display.
3. The function for the current temperature is activated.
4. Press the () button again and you will return to measuring mode.

UNIT SWITCH

1. Press&hold the  for 3s to change the current temperature unit.



TIPS

When measuring multiple food temperatures, cool the probe by rinsing the tip with cool water between measurements. Wipe the probe clean before measuring another type of food. This thermometer is designed for temporary, hand-held use. Do not leave in an oven. Do not leave inserted in extremely hot food or liquid (anything over 572°F / 300°C).

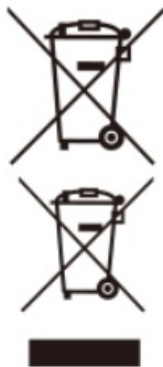
- Insert the thermometer in the thickest available portion of meat. Thinner portions of meat are difficult to measure because they tend to cook through fast. Avoid touching bone. If the tip touches the bone or heavy fat area of the meat, or if the tip is not deep enough, take a second reading to ensure accuracy.
- If the thermometer tip touches the pan, results will not be accurate. Take a second reading to ensure accuracy.

WARNING!

- DO NOT put the thermometer in the oven
- DO NOT touch the hot probe with bare hands.
- Clean with a damp cloth. Clean the probe with a mild detergent under running water.
- DO NOT wash in a dishwasher or immerse in water.
- DO NOT expose the thermometer to direct heat or heat surface.
- DO NOT use the stainless probe sensor above 300°C (572°F) which may deteriorate the probe.
- DO NOT drop the thermometer or subject it to sudden shock or impact, and do not disassemble the thermometer.

- Be careful when handling the sharp probe.
- Remove the battery if you do not use the device for a long period of time(3 months).
- THE thermometer is NOT TOY•not recommended for use by children without supervision. Keep out of reach of children.
- NEVER mix old and new batteries or different brands of batteries. Replace all batteries at the same time.
- NEVER mix alkaline,standard (carbon•zinc),rechargeable (nickel•cadmium) batteries with this product.
- NEVER dispose of batteries in fire, as they may leak and explode.
- Non•rechargeable batteries are not to be recharged.
- Dispose according to local, state, or federal regulations.
- Any changes or modifications to this thermometer not expressly approved by the party responsible for compliance could void the user’s authority to operate the equipment.

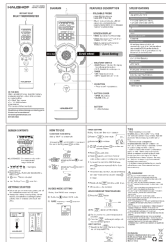
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Documents / Resources

	<p>HAUSHOF TEMP05 Instant Read Meat Thermometer Digital [pdf] Instruction Manual TEMP05 Instant Read Meat Thermometer Digital, TEMP05, Instant Read Meat Thermometer Di gital, Meat Thermometer Digital, Thermometer Digital</p>
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References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)