

LAVATOOLS PX1D JAVELIN PRO DUO DIGITAL THERMOMETER



# Lavatools PX1D Javelin PRO Duo Digital Thermometer User Guide

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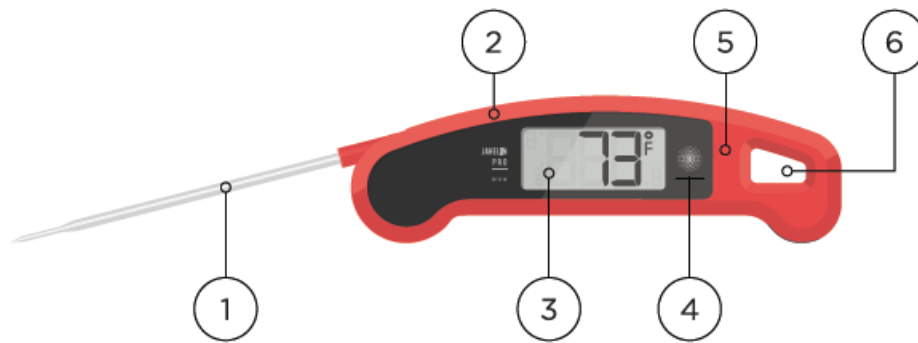
*lavatools*

Lavatools PX1D Javelin PRO Duo Digital Thermometer





## PRODUCT PARTS

1. **Probe**  
18/8 stainless steel
2. **Food Safe**  
antimicrobial coating
3. **2" Backlit Display**  
ambidextrous rotation
4. **TouchPad**  
for backlight & functions
5. **Magnet**  
convenient storage
6. **Lanyard Hole**  
simple & easy portability







## STABILIZATION ALERT



- Insert the probe into your food and hold the  icon. The word HOLD will blink and after several seconds, a “beep” will sound to indicate the stabilized temperature.
- Reading is held as long as you are holding the  icon. Release to return to normal.

## MAX/MIN

- Double-tap the  icon to display the maximum temperature for the current session. Tap  again for the minimum temperature.
- To exit, tap  again.
- Hold the  icon during MAX/MIN to clear values.

## AMBIDEXTROUS DISPLAY

- Built-in motion sensors detect when the device is upside-down and rotate the display accordingly. A simple solution for awkward angles and left-handers alike.

## ADDITIONAL INFORMATION

- **Sleep Mode**

If left idle for more than 10 minutes, the thermometer will automatically enter sleep mode. Simply tap the touchpad or move the thermometer to wake.

- **Motion-sense Backlight**

Motion sensors allow the backlight to be illuminated by a simple swing of the thermometer, making it operable even with heat-proof gloves on.

- **Antimicrobial Coating**

Silver-based antimicrobial additive is impregnated into the plastic shell to inhibit pathogen growth with efficacy rated at 99% or greater.

- **Tapered Sensor Tip**

The ultra-sensitive thermistor sensor is located at the tip of the probe, requiring a minimum insertion distance of 0.25" (5mm).

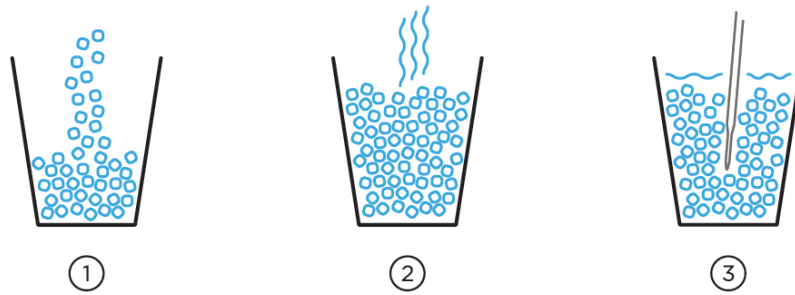
## PERSONALIZATION

Toggle various functions on your thermometer using switches found inside the battery bay. You must restart the device to have these changes apply.

- toggle C°/ Fo
- toggle auto sleep
- toggle stabilization alert
- toggle tenth degree

## ACCURACY TEST

- To check the accuracy of your thermometer, we recommend devising an ice bath test. Fully pack a large cup with crushed ice and fill up to 3/4 with purified water.
- Let the slurry sit for a minute, then give it a stir to allow the temperature to equalize throughout. Insert the tip of the probe into the very center of the cup and stir gently. In 3 to 4 seconds, the display will read within 0.9 °F (0.5°C) of 32°F (0°C).



## TROUBLESHOOTING

- **WON'T SWITCH ON:** Retract and extend the probe or change the battery
- **NOT ACCURATE:** Test accuracy using a crushed ice bath or contact customer service
- **DISPLAYING “LO BATT”:** The Battery is running low, change the batteries
- **CHANGE C°/ F°:** Use personalization switch 1 to toggle between units
- **DEVICE ASLEEP:** Tap on the pad or move the device to wake
- **RESET FACTORY SETTINGS:** Turn off the device and flip all personalization switches downwards
- **DON'T HEAR “BEEP”:** Make sure to hold the touchpad long enough
- **“HOLD” DOESN'T BLINK:** Use personalization switch 3 to activate the stabilization alert

## USE & MAINTENANCE

- Always measure at the center of the meat, and avoid any hitting bone or cartilage.
- Prevent the build-up of grime; always clean the body with a soft damp cloth.
- Do not clean with solvents or scouring agents.
- Do not put the device in the dishwasher.
- Do not leave the device in the oven.
- Do not place the probe directly over the fire.
- Do not immerse the device for any length of time.
- Do not subject the device to extreme temperature, vibration, or shock.

## FOOD SAFETY & CERTIFICATION

- The Javelin series thermometers are certified for commercial and professional use. It complies with stringent international and independent food-safety guidelines, such as being free from lead, mercury, cadmium or other hazardous substances. These certifications include NSF, CE, and RoHS.

## PRODUCT WARRANTY

- This thermometer comes with a 3-year limited warranty against all hardware defects in components or workmanship under normal use.
- This device is exclusively intended for the field of application described in this manual. It should only be used as described within these guidelines.
- Damage resulting from normal wear and tear, water entry, abuse, misuse, accidental breakage, negligence, or defects caused by modifications, repair, and servicing not made or authorized by Lavatools will void all

warranties. Lavatools reserves the right to make the final judgment on all claims.

- For complete details regarding this warranty, please visit [www.lavatools.co](http://www.lavatools.co).

## THAWING MEAT CORRECTLY

- **Ideal:** Refrigerator

The ideal situation would be to have time to plan ahead for tomorrow's meal. If that's the case, the best and safest way to defrost your frozen meat is in the refrigerator meat will defrost at a consistent temperature that's below the USDA's safety mark of 40 °F (4°C). However, this method may take up to 24 hours to fully defrost larger cuts of meat.

- **Not So Ideal:** Cold Water

When you have to prepare your dish within the day, then defrosting in cold water is the way to go. Place your protein in a resealable bag and submerge it in a large bowl of cold tap water. Use the water to help push the air out of the bag before you seal it. Just as with the refrigerator method, thawing times depend on the size of the protein. Small items like sausage, chicken breasts, and thin cuts of steak will defrost within an hour. Thawing larger cuts can take 2 to 3 hours.

- **Emergency:** Microwave

If you're completely out of time and require immediate defrosting, your microwave is the only option. Remove the protein from its plastic packaging, place it on a clean plate, and use your microwave's defrost function. Keep a close eye on your protein as microwaves can cause hot spots and defrost unevenly. Check the defrosting progress every 45 seconds or so.

## IMPORTANCE OF RESTING MEAT

- When we're cooking large pieces of meat like rib roasts or turkey, we've always been told to let the meat rest before cutting into it. Why is that? There are a couple of reasons why 'resting' meat is a good idea.
- As meat cooks, the muscle fibers start to contract and the juices get pushed out, much like wringing a wet towel. This moisture moves outward toward the surface of the meat, where some of it eventually evaporates.
- When you take your meat off the heat, the moisture is still unevenly distributed throughout the protein. If you cut into it right away, the liquid will actually pool out and your beautiful dish will end up very dry. By letting it rest, the muscle fibers will start to relax, pulling in and reabsorbing the juices. Cut it open now, and some of the liquid will still spill out, but far less than before. The result is a far more juicy piece of meat.
- There's also a second reason why you want to let it rest. A large piece of meat will actually continue to cook for a few minutes after you take it out of the oven. This is called carry-over cooking and is why many recipes tell you to take the meat out of the oven a little before the meat is done cooking.
- Once you take it out from the oven, tent the meat in foil to keep it warm once the internal temperature peaks. The amount of resting time for a particular cut of meat or cooking technique will vary, though it's usually between 10 and 20 minutes. Your recipe will be your best reference for this.

## FOOD TEMPERATURE GUIDE

### CHEF-RECOMMENDED MEAT TEMPERATURES

#### Beef, Veal & Lamb:

- **Rare:** 115°F / 46°C
- **Med. Rare:** 125°F / 52°C
- **Medium:** 135°F / 57°C
- **Med. Well:** 145°F / 63°C
- **Well Done:** 155°F / 68°C

**Pork:**

- **Med. Rare:** 125°F / 52°C
- **Medium:** 130°F / 54°C
- **Med. Well:** 135°F / 57°C
- **Well Done:** 140°F / 60°C

**Salmon & Other Fatty Fishes:**

- **Rare:** 115°F / 46°C
- **Med. Rare:** 125°F / 52°C
- **Medium:** 135°F / 57°C
- **Med. Well:** 145°F / 63°C

**Sea Bass & Other Lean Fishes:**

- **Med. Rare:** 125°F / 52°C
- **Medium:** 130°F / 54°C
- **Med. Well:** 135°F / 57°C
- **Well Done:** 140°F / 60°C

**Shellfish:**

- **Rare:** 120°F / 49°C
- **Medium:** 130°F / 54°C
- **Well Done:** 140°F / 60°C

**NOTE:** These are common temperatures used by professional chefs to achieve a desired taste and texture and are not USDA-recommended temperatures. For USDA-recommended doneness, add on another 5 to 10°F (2 to 5°F)

Please also be aware that internal temperature will continue to rise as your dish is resting,

**ADDITIONAL TEMPERATURES FOR SAFETY**

**Additional Temperatures for Safety:**

- **Ground Meats:** 160°F / 71°C
- **Ham (Raw):** 160°F / 71°C

- **Poultry:** 165°F / 74°C
- **Ham (Smoked):** 140°F / 60°C
- **Brisket, Pork Ribs, Shoulders:** 190-205°F / 88-96°C
- **Sausage:** 160°F / 71°C

#### Candy Temperatures:

- **Thread:** 230-234°F / 110-112°C
- **Soft Ball:** 234-240°F / 112-116°C
- **Firm Ball:** 244-248°F / 118-120°C
- **Hard Ball:** 250-266°F / 121-130°C
- **Soft Crack:** 270-290°F / 132-143°C
- **Hard Crack:** 300-310°F / 149-154°C
- **Caramel:** 320-350°F / 160-177°C

#### Miscellaneous Temperatures:

- **Water for Yeast:** 105-115°F / 41-46°C
- **Softened Butter:** 65-67°F / 18-19°C
- **Rennet Activation:** 85-105°F / 29-41°C

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## FREQUENTLY ASKED QUESTIONS

What is the response time of the Lavatools PX1D Javelin PRO Duo Digital Thermometer?

The Lavatools PX1D Javelin PRO Duo Digital Thermometer provides ultra-fast readings in 1-3 seconds.

Does the Lavatools PX1D Javelin PRO Duo Digital Thermometer have a backlight for its display?

Yes, it features an intelligent backlight for easy reading in various lighting conditions.



Is the Lavatools PX1D Javelin PRO Duo Digital Thermometer waterproof?

Yes, the thermometer is designed to be splash-proof, enhancing its durability in kitchen environments.

What type of battery does the Lavatools PX1D Javelin PRO Duo Digital Thermometer use?

It uses a single CR2032 battery.

Can the Lavatools PX1D Javelin PRO Duo Digital Thermometer measure in both Celsius and Fahrenheit?

Yes, it allows users to switch between Celsius and Fahrenheit readings as needed.

What is the temperature range of the Lavatools PX1D Javelin PRO Duo Digital Thermometer?

The thermometer can measure temperatures ranging from -40 to 482 degrees Fahrenheit (-40 to 250 degrees Celsius).

How accurate is the Lavatools PX1D Javelin PRO Duo Digital Thermometer?

It boasts an accuracy of  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ ).

Does the Lavatools PX1D Javelin PRO Duo Digital Thermometer come with a warranty?

Yes, it includes a 3-year warranty.

What is the probe length of the Lavatools PX1D Javelin PRO Duo Digital Thermometer?

The probe length is 4.5 inches, which is ideal for deep penetration into foods.

Is the Lavatools PX1D Javelin PRO Duo Digital Thermometer suitable for professional cooking?

Absolutely, it is highly regarded for its precision and speed, making it suitable for both home and professional use.

How does the auto-rotating display work on the Lavatools PX1D Javelin PRO Duo Digital Thermometer?

The display automatically rotates depending on how the thermometer is held, making it easy to read from any angle.

Can the Lavatools PX1D Javelin PRO Duo Digital Thermometer be calibrated?

Yes, it can be manually calibrated to maintain accuracy.

Does the Lavatools PX1D Javelin PRO Duo Digital Thermometer have a magnetic backing?

Yes, it includes a magnet for convenient storage on metal surfaces like refrigerators.

Is there an auto-off feature on the Lavatools PX1D Javelin PRO Duo Digital Thermometer?

Yes, it will automatically turn off after several minutes of inactivity to preserve battery life.

What materials are used in the construction of the Lavatools PX1D Javelin PRO Duo Digital Thermometer?

It is made with high-quality plastics and a stainless steel probe.

**DOWNLOAD THE PDF LINK:** [Lavatools PX1D Javelin PRO Duo Digital Thermometer User Manual](#)

**REFERENCE:** [Lavatools PX1D Javelin PRO Duo Digital Thermometer User Guide -Device.Report](#)

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## References

- [User Manual](#)

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