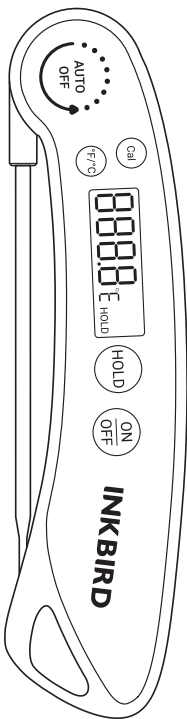


INKBIRD

User Manual



IHT-31E

**Digital
Instant Read
Thermometer**





Warm tips

- To quickly jump to a specific chapter page, click on the relevant text on the contents page.
- You can also use the thumbnail or document outline in the top left corner to quickly find a specific page.

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Please keep this manual properly for reference. You can also scan the QR code to visit our official website for product usage videos. For any usage issues, please feel free to contact us at **support@inkbird.com**.

Wenn Sie eine Bedienungsanleitung in deutscher Sprache benötigen, scannen Sie bitte den QR-Code und besuchen Sie unsere Website, um sie zu erhalten und ein Video über die Verwendung des Produkts zu sehen.

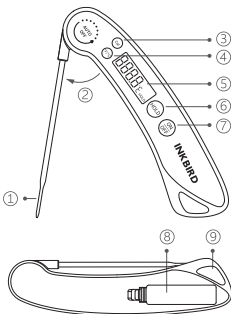
Se avete bisogno di un manuale di istruzioni in italiano, scansionate il codice QR e visitate il nostro sito web per ottenerlo e vedere un video su come utilizzare il prodotto.

Si vous avez besoin d'un mode d'emploi en français, veuillez scanner le code QR pour visiter notre site officiel afin d'obtenir et de visionner la vidéo d'utilisation du produit !

Als je een Nederlandstalige handleiding nodig hebt, scan dan de QR-code om naar onze officiële website te gaan en bekijk de video over het gebruik van het product!

Si necesita el manual de instrucciones en español, escanee el código QR para ir a nuestro sitio web oficial y ver el vídeo sobre cómo utilizar el producto.

01 Product Diagram



- ① Temperature probe
- ② 180° rotational
- ③ Calibration button
- ④ °F/°C switch button
- ⑤ HD LCD
- ⑥ HOLD button
- ⑦ Power button
- ⑧ AAA battery compartment
- ⑨ Hanging hole

02 Technical Specifications

Brand	INKBIRD
Model Number	IHT-31E
Temperature Measurement Range	-58~572°F/-50~300°C
Temperature Measurement Accuracy	±0.5°C/±0.9°F (the highest accuracy) ±1% (under high/low temperature)
Screen Type	LCD Screen
Screen Resolution	0.1°C/°F
Screen Size	35*12mm
Battery	AAA Battery

Operating Voltage	1.5V
Temperature Response Time	1 sec
Protection Grade	Not waterproof
Packing List	Food Thermometer*1; AAA Battery*1; User Manual*1

03

Screen & Buttons Introduction



A. Buttons Introduction

Cal Insert the probe in the mixture of ice and water and press to calibrate when the thermometer displays a stable reading of $\pm 1^{\circ}\text{C}/^{\circ}\text{F}$.

°F/°C Press once to switch the temperature unit.

HOLD Press the button and the temperature number will flash, indicating that the temperature reading is locked. The HOLD symbol remains displayed.

ON/OFF Press and hold it to turn the thermometer on or off.

B. Screen Introduction

°F/°C	The current temperature unit
HOLD	The current temperature reading is locked.
LOB	The current battery in the device is too low to use. Please replace the battery.

04

Operation Instructions

A. Battery Installation & Use

- ① Uncover the battery compartment.
- ② Correctly install the AAA alkaline battery in accordance with the polarity symbols.
- ③ Cover the battery compartment, open the probe, and press and hold the  button to switch the thermometer on.
- ④ Insert the probe into the center of the food and the thermometer will quickly detect the current food temperature.

B. Precautions for Use

- ① Please use new AAA alkaline batteries. Do not mix old and new batteries or use rechargeable or standard (carbon-zinc) batteries.
- ② Do not force the probe apart. Rotate the probe to a position where it cannot continuously be rotated and stop.
- ③ Insert the probe into the center of the food and wait for the screen reading to be stable, this will give you the correct temperature. (See the following section if you need to calibrate your thermometer.)
- ④ If the thermometer is left unused, it will automatically switch off after 10 minutes.

C. Calibration Function

In most instances, the thermometer is accurately calibrated at the factory, so there is no need to calibrate the thermometer after receipt. However, after a prolonged period of use, you may think that

the temperature readings of the thermometer are incorrect and you can follow the steps below to calibrate the thermometer by yourself.

1. Fill a beaker or general cup with ice cubes to at least 70% of the beaker/cup's capacity, and then add water to no more than 30% of the beaker/cup's capacity.
2. Mix the ice cubes and water and leave to stand for 10 minutes to allow the ice cubes and water temperatures to reach an equilibrium.
3. Switch on the thermometer and insert the probe into the water, making sure that the probe does not touch either side of the container.
4. When the temperature reading stabilizes within $\pm 1^{\circ}\text{C}/^{\circ}\text{F}$, press the  button to calibrate. You can then use the thermometer normally after calibration. (If the temperature of the ice and water mixture is not within $\pm 1^{\circ}\text{C}/^{\circ}\text{F}$, the thermometer cannot be calibrated. Prepare another new glass of ice and water mixture).

05 *Important Notes/Warnings*

1. If you need to measure multiple or different types of food and meat, in order to get accurate readings, you should rinse the probe tip with cold water to cool down the probe after each measurement. After rinsing the probe tip, you should wipe it dry to prevent any residual cold water from affecting the temperature measurement.
2. This thermometer is designed for

handheld use. Do not place it in an oven or immerse it in extremely hot liquids or environments exceeding -58~572°F/-50~300°C.

3. When measuring, make sure you insert the probe into the thickest part of the meat and wait for the temperature reading to stabilize. Avoid touching bones. If the tip of the probe touches bones or a fatty area of the meat, or if the probe is not inserted deep enough, you should retest the temperature to ensure accurate results.

4. During or after measuring the temperature, do not touch the probe part immediately with bare hands to avoid scalding.

5. If there is no operation for 10 minutes after the measurement, the thermometer will automatically switch itself off to save power.

6. Do not put the thermometer in a dishwasher or immerse it in any liquid. If cleaning is required, use a damp cloth or sponge to clean the stainless steel probe and wipe it dry.

7. Do not expose this product to extremely high or low temperatures, as this will damage the electronic parts and plastic shell of the thermometer.

8. Do not keep the thermometer probe inserted into the food all the time during cooking.

9. If you are not going to use this product for a long period of time, remove the battery and store the product in a cool, dry place.

10. This product is not intended for use by children under the age of 12, avoiding the risk of puncture.

06 **Troubleshooting Guide**

Issues:

Why does my thermometer give the wrong temperature or why can it not be used?

Possible Solutions:

1. See the section 4 and calibrate the thermometer, and then measure again.
2. Check if the current temperature exceeds or has once exceeded the probe measurement range, which caused damage.
3. Check that the product shell is intact and that there is no sign of melting.
4. Do not fully immerse the probe in water for long or rinse the entire product. This product is not waterproof.
5. Check the battery level and replace with a new AAA battery for the thermometer.
6. This product is designed for food and not for any other purpose.

07 **FCC Requirement**

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) this device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

08 IC Warning

CAN ICES-003 (B) / NMB-003 (B)

09 Customer Service

This item carries a 1-year warranty against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of INKBIRD, be either repaired or replaced without charge. For any problems in use, please feel free to contact us at **support@inkbird.com**. We will do our best to help you.

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V1.0

MADE IN CHINA
DESIGNED BY INKBIRD