



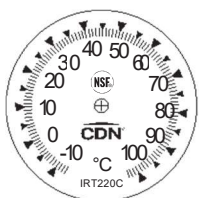
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COOKING THERMOMETER

-13 to +103°C

FOR ROASTS, MEAT & POULTRY

- NSF® Certified
- 1 1/2, 5 cm magnified dial
- 5 1/2, 7 cm stem
- Shatterproof lens
- Safe for commercial dishwashers
- Stainless steel housing
- Field calibration with tool on sheath
- Food-safe ABS plastic sheath with BioCote®
- Sheath can be used as handle extension
- Mounting: pocket clip



Note: Clean the thermometer stem before each use.

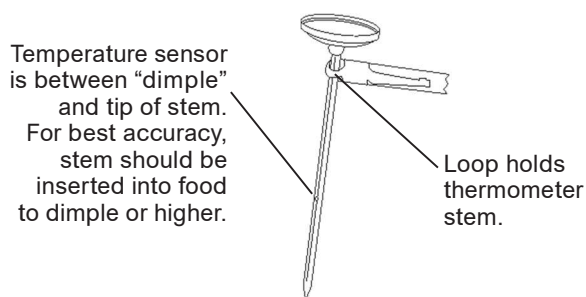
VERSATILE AND PRECISE!

- The PT0220C is perfect for professional results with meats, poultry, yeasts, dough and chocolate tempering. Use this thermometer for foods cooked in conventional or microwave ovens, smoke ovens, rotisserie or on the grill.
- This Insta-Read® thermometer is a precision instrument, yet is rugged and durable. Use it for quick, accurate readings during stovetop cooking — or after food has been removed from conventional or microwave ovens.
- The slender stainless steel stem penetrates meat easily, and minimizes the loss of juices.
- Temperature and field calibration guides are available upon request.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE.

Tip: Meat should be allowed to “rest” for 10 to 15 minutes after it is removed from oven. This allows time for the meat’s internal temperature to stabilize and the juices to redistribute. This will result in a roast that is both juicier and easier to carve.



HOW TO RECALIBRATE YOUR THERMOMETER

A bimetal Insta-Read® dial thermometer may lose accuracy after years of use or after a particularly hard jolt. The hex nut on the underside of the thermometer is used to bring the thermometer back into calibration. First, you need a container of water at a known temperature – the closer to the mid-range the better. A fever thermometer is ideal for measuring the temperature of the water.

Making an Ice Slurry

1. Fill a 1 cup measuring container with a slurry of ice water using 3 parts crushed ice to 1 part water.

Note: It is very difficult to get a 32°F/0°C ice water temperature. It will probably be closer to 34°F/1°C.

2. Allow to stand for 3-5 minutes.

Using the Calibration Tool on Sheath

1. Seat the hex nut on the thermometer into the wrench on the sheath.
2. Immerse the stem into the middle of the ice slurry or boiling water (100°C at sea level) to a depth of at least 3 inches. Do not let the stem touch the bottom of container.
3. Rotate the nut clockwise to increase the reading. Rotate the nut counter clockwise to decrease the reading.
4. Stop adjusting when the pointer indicates the temperature of the water.

Using Boiling Water

Boiling water (adjust for altitude above 1,000 feet*) can be used to recalibrate your thermometer. Please be cautious around boiling water.

***Note:** For every 500 feet of elevation, reduce the expected boiling point of water by 0.25°C.

USDA SAFE FOOD TEMPERATURES

* Beef, Veal, Lamb – well	160°F . . 71°C
* Beef, Veal, Lamb – medium. . .	145°F . . 63°C
* Beef, Veal, Lamb – rare	140°F . . 60°C
Poultry	165°F . . 74°C
* Pork/Ham – pre-cooked	145°F . . 63°C
Ground Meat	160°F . . 71°C

* 3 minutes rest time



Antimicrobial properties are built-in to inhibit the growth of bacteria that may affect this product. According to EPA guidelines we cannot claim that the antimicrobial properties in this product protect users or others against bacteria, viruses, germs, or other disease organisms.

This product does not protect users or others against food-borne bacteria. Always clean and wash this product thoroughly before and after each use.

The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship (excluding batteries) within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: Scigiene Corporation. This warranty does not cover damage in shipment or failure caused by failure to adhere to the accompanying instructions, inadequate maintenance, normal wear and tear, tampering, accident, misuse, unauthorized modification, obvious carelessness or abuse. Scigiene shall not be liable for any consequential or incidental damages whatsoever.



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