



SALTER SAP23246 Instant Read Thermometer User Manual

[Home](#) » [SALTER](#) » **SALTER SAP23246 Instant Read Thermometer User Manual** 

SALTER SAP23246 Instant Read Thermometer User Manual



Contents

- [1 SAFETY INSTRUCTIONS](#)
- [2 BATTERY WARNING: KEEP OUT OF THE REACH OF CHILDREN.](#)
- [3 BATTERY SAFETY](#)
- [4 Specifications](#)
- [5 Documents / Resources](#)
 - [5.1 References](#)
- [6 Related Posts](#)

SAFETY INSTRUCTIONS



WARNING: HOT SURFACE! Always wear heat-resistant gloves when handling the thermometer. Do not expose the probe to temperatures above 250 °C. Never immerse the thermometer body in water or any other liquid. Do not allow water or any other liquid to splash onto the thermometer body. Never immerse the thermometer in water to cool it down. Always allow the thermometer to cool at room temperature. The thermometer is not dishwasher safe. The thermometer is not suitable for use in an oven, grill or microwave.

BATTERY WARNING: KEEP OUT OF THE REACH OF CHILDREN.

This product contains no user serviceable parts. Only a qualified electrician should attempt repairs. If any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

Do not place, store or use the product near direct sunlight or direct heat sources or in a damp/ high humidity environment.

This product is a high precision device; handle it with care.

This product is intended for domestic use only.

BATTERY SAFETY

This product is supplied with 1 x LR44 battery. Only batteries of the same or equivalent type as those recommended should be used with this product.

Batteries are to be inserted with the correct polarity.

Exhausted batteries should be removed from the product to avoid leakage.



WARNING



THIS PRODUCT CONTAINS A BUTTON/COIN BATTERY

Swallowing can cause severe or fatal injuries within 2 hours.

Keep batteries out of reach of children (whether new or used).

If you think batteries may have been swallowed or placed inside any part of the body, seek immediate medical attention.



CAUTION: Vigilance must be maintained with 'flat' or spare button or coin batteries in the home and the products that contain them.

WARNING: If the battery compartment does not close securely, stop using the product and keep it away from children.

There are no obvious specific symptoms when a button or coin battery is stuck in a child's oesophagus (food pipe). However, the child might exhibit the following symptoms:

- Coughing, gagging or drooling
- Appear to have a stomach upset or virus
- Vomiting.
- Pointing to their throat or stomach
- Pain in their abdomen, chest or throat
- Tiredness and lethargy
- Be quieter or more clingy than usual

- Loss or reduction of appetite
- Refusal or inability to eat solid foods. These sorts of symptoms may fluctuate.

A specific symptom of button or coin battery ingestion is vomiting fresh (bright red) blood. Seek immediate medical attention if this occurs.

Care and maintenance

It is recommended to sterilise the thermometer probe before each use. To do this, insert the probe into freshly boiled water for several minutes.

To clean the thermometer, wipe the exterior with a soft, damp cloth and dry thoroughly. Do not use chemical or abrasive cleaning agents to clean the thermometer.

The thermometer body should be cleaned immediately after contact with fats, spices, vinegar or strongly flavoured/coloured foods. Avoid contact with acids, such as citrus juice.

Before first use

Open the battery compartment on the rear of the thermometer. Remove the plastic isolator tab from the battery compartment (if present) prior to use. Check that the battery is inserted following the correct polarity. Close the battery compartment and ensure the cover is firmly in place.

To switch the thermometer on/off

STEP 1: Press the power button on the front of the thermometer to switch it on.

STEP 2: To maximise battery life, press the power button again immediately after use to switch it off. Auto switch-off occurs after 45 mins of inactivity.

Using the thermometer

To measure a temperature, press the power button and then gently insert the tip of the probe into the thickest part of the food. Make sure the probe is not in contact with bone, fat or gristle, as this will affect the validity of the reading.

The probe will display the current temperature on the LCD screen. It may take several seconds for the temperature reading to reach its final temperature.

To lock the temperature on screen to display the highest temperature reached, press 'Hold' on the front face of the thermometer. Press again to disable this feature.



NOTE: Always clean the thermometer between each use.

CAUTION: Do not leave the thermometer in the oven while cooking. Do not use the thermometer to lift or turn food items.

Changing units (°C or °F)

The unit switch is located on the front face of the thermometer. Press '°C/°F' button to change units.

Changing the battery

STEP 1: To remove the battery compartment cover, insert a coin into the slot and rotate the battery compartment door in an anticlockwise direction. Once loose, remove the battery compartment cover from the thermometer body.

STEP 2: Remove the exhausted battery and replace with a new battery (1 x LR44) following the correct polarity.

STEP 3: Replace the battery compartment cover and twist the compartment door in a clockwise direction until secure.

Product warning indicators

Reduced brightness on the LCD display – Low power. Replace the battery.



NOTE: It is recommended that the battery is replaced every 1 to 2 years to help prevent corrosion.

Temperature charts

This temperature chart shows meat temperature recommendations from the USDA'.

Use of fresh ingredients and safe food handling is very important. The manufacturer accepts no responsibility or liability for food borne illnesses which may occur from food prepared using this product or temperature chart.

USDA = United States Department of Agriculture, currently publishing the most detailed recommended guidelines.

Meat	USDA	
	°C	°F
Beef/veal (whole cuts)	63	145
Minced beef (beef burgers)	72	160
Other minced meats/sausages	74	165
Lamb (whole cuts)	63	145
Pork/ham (whole cuts)	63	145
Fish	63	145
Poultry	74	165

Resting meats

Once meat/poultry has reached its final temperature, always rest for a minimum of 3 minutes before carving/serving.

For succulent meat that is easier to carve, rest for longer.

Specifications

Product code: SA00575

Temperature range: -20 °C to 250 °C (-4 °F to 482 °F)

Divisions: 0.1 °C/0.1 °F

Battery: 1 x LR44

Subject to the care and use being followed, the Salter guarantee promises to refund any product that fails due to faulty workmanship or materials. This guarantee does not cover any damage caused by accident or misuse and is in addition to your statutory rights.

To be eligible for this guarantee, please retain your proof of purchase, For any further queries, visit

www.salter.com.

Go to safter.com/pages/instruction-manuals.html and search **SA00575** to access the instruction manual for your product.



Disposal of Waste Batteries and Electrical and Electronic Equipment

This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal. For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.



Manufactured by:

Ultimate Products UK Ltd., Victoria Street, Manchester OL9 0DD. **UK.**

Ultimate Products Europe Ltd., 19 Baggot Street Lower, Dublin D02 X658. **ROI.**

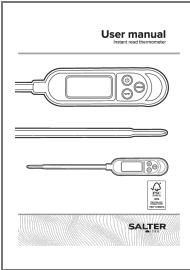
MADE IN CHINA.

Salter trademark. All rights reserved.

CD210623/MD000000/V1

SALTER

Documents / Resources

	<p>SALTER SAP23246 Instant Read Thermometer [pdf] User Manual</p> <p>SAP23246, SAP23246 Instant Read Thermometer, Instant Read Thermometer, Read Thermometer, Thermometer</p>
---	---

References

- [User Manual](#)

Manuals+, Privacy Policy

This website is an independent publication and is neither affiliated with nor endorsed by any of the trademark owners. The "Bluetooth®" word mark and logos are registered trademarks owned by Bluetooth SIG, Inc. The "Wi-Fi®" word mark and logos are registered trademarks owned by the Wi-Fi Alliance. Any use of these marks on this website does not imply any affiliation with or endorsement.