



ThermoWorks EXEC Mini Thermometer Instructions

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ThermoWorks EXEC Mini Thermometer



Operating Instructions

- Accuracy to $\pm 0.9^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$)
- 3-4 second readings
- -40 to 572°F range
- Calibration trim
- IP67 rating
- 180° rotating display
- Backlight
- Max/Min function
- NIST-traceable certificate

Instrument Operation

Press the power button to activate the thermometer. The unit will turn off automatically after 35 minutes to save battery life. Press and hold the power button for 3 seconds to turn off EXEC Mini. To activate the backlight, press the power button once while the instrument is turned on. Press again to turn off. Insert the stainless steel probe to the desired depth. The measured temperature will be shown on the LCD display within 3 to 4 seconds.

Using MIN/MAX

- Press the MAX/MIN button to read the last highest / maximum temp measured.
- Press once more to read the last lowest / minimum temperature measured.
- Press once more to return to normal display.
- Press and hold the MAX/MIN button for three seconds then release to reset the memory. MAX and MIN are reset when the unit is powered off.

Battery Installation



- Replace the battery when low battery symbol 'Bat' flashes. Replace with a 3 volt, type CR1632, button-cell battery or equivalent.
- Use a screwdriver of suitable size to open the battery cover on the back.
- Install the battery observing the correct polarity, (+) positive side up, sliding the battery under the metal clip.
- Close the battery cover.

To Select °F or °C

Press the °C/°F button on the back of the thermometer to select the desired temperature unit.

Calibration Trim

New from the factory the EXEC Mini should read within $\pm 0.9^{\circ}\text{F}$. Normally a calibration adjustment should never be needed. For instructions on performing a one-point calibration trim go to the EXEC Mini webpage at www.thermoworks.com.

Specifications

| | |
|---------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Measuring Range | -40 to 572°F (-40 to 300°C) |
| Accuracy | $\pm 0.9^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$) between 14 to 212°F (-10 to 100°C), $\pm 4.5^{\circ}\text{F}$ ($\pm 2.5^{\circ}\text{C}$) between 392 to 572°F (200 to 300°C), otherwise $\pm 2.7^{\circ}\text{F}$ ($\pm 1.5^{\circ}\text{C}$) |
| Display Resolution | 0.1° |
| Units | °C/°F |
| Response Time | Approx. 3-4 seconds from ambient to 32°F $\pm 0.9^{\circ}\text{F}$ |
| Auto Off | After 35 minutes |
| Display Size | 0.45 H x 0.94 W inches (11 H x 24 W mm), with backlight, automatically rotates 180° |
| Backlight | 10 seconds |
| Digit Size | 0.29 H x 0.16 W inches (7.5 H x 4.0 W mm) |
| Probe | 2.9 L x 0.1 dia.; reduces to 0.67 L x 0.06 (1/16") dia. inches (76 L x 2.5 dia. mm); reduces to 17 L x 1.5 dia. mm), Thermistor |
| Minimum Immersion | Approx. 0.25 inch (6.4 mm) |
| Water Resistance | IP67 |
| Battery | 3 volt, type CR1632 or equivalent x 1 piece (included) |
| Battery Life | 3,000 hours continuous use |
| Product Size | 6.32 H x 0.9 W x 0.6 D inches (160 H x 23 W x 15 D mm) |
| Operating Range | 32 to 122°F (0 to 50°C) |

Care and Cleaning

Clean the probe immediately after each measurement to avoid cross contamination. Do not expose the thermometer body to temperatures over 122°F (50°C). Do not leave inside ovens. Avoid submersing the entire thermometer.

Technical Support

For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (801)-756-7705 or email at techsupport@thermoworks.com.

For additional cooking tips and doneness temperatures, and to see the full line of ThermoWorks tools, visit our website at www.thermoworks.com

Chef-Recommended Temps

| | | | | | |
|--------------------------------------------------------|-------------------------------------------|------------------------------------------------|---------------------------------------------|------------------------------------------------|-----------------------------------------------|
| Beef, Veal & Lamb Roasts, Steaks & Chops | Rare 120-130°F * <i>49-54°C</i> | Med. Rare 130-135°F * <i>54-57°C</i> | Medium 135-145°F * <i>57-63°C</i> | Med. Well 145-155°F * <i>63-68°C</i> | Well Done 155°F-up * <i>68°C-up</i> |
| Pork Roasts, Steaks & Chops | | | | USDA-Done 145°F * <i>63°C</i> | Well Done 150°F-up * <i>66°C-up</i> |
| BBQ Brisket, Ribs, & Pork Butt | | | | | Done 190-205°F <i>88-96°C</i> |

- These temperatures are ideal peak temperatures. Meats should be removed from heat several degrees lower and allowed to rise during resting.
- Chef-recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

Minimum Done Temps for Food Safety

| | | | | |
|-------------------------------------|------------|--|-------------------------------------------|------------|
| Ground Meat: Beef, Veal, & Sausage* | 160°F 71°C | | Chicken, Turkey & Duck (whole or pieces)* | 165°F 74°C |
| Ham (raw) | 160°F 71°C | | Poultry Dark Meat** | 175°F 79°C |
| Ham (pre-cooked) | 140°F 60°C | | Stuffing (in the bird) | 165°F 74°C |
| Egg dishes | 160°F 71°C | | Tuna, Swordfish & Marlin** | 125°F 52°C |
| Casseroles & Leftovers | 165°F 74°C | | Other Fish** | 140°F 60°C |

Water Temps (at sea level)

| | |
|------------|-------------------|
| Poach | 160-180°F 71-82°C |
| Low Simmer | 180°F 82°C |

| | |
|--------------|-------------|
| Simmer | 185°F 85°C |
| Slow Boil | 205°F 96°C |
| Rolling Boil | 212°F 100°C |

Other Food Temps

| | | | | |
|------------------------------------|-------------------|--|------------------------------------|-----------------|
| Bread: <i>Rich Dough</i> | 190-200°F 88-93°C | | Butter: <i>Chilled</i> | 35°F 2°C |
| Bread: <i>Lean Dough</i> | 200-210°F 93-99°C | | Butter: <i>Softened</i> | 60-67°F 16-19°C |
| Water temp to add active dry yeast | 105-115°F 41-46°C | | Butter: <i>Melted & Cooled</i> | 85-90°F 29-32°C |

Candy or Sugar Syrup Temps (at sea level)

| | | |
|------------|-----------------------|--------------------------------|
| Thread | 230-234°F (110-112°C) | Syrup |
| Soft Ball | 234-240°F (112-116°C) | Fondant, Fudge & Pralines |
| Firm Ball | 244-248°F (118-120°C) | Caramels |
| Hard Ball | 250-266°F (121-130°C) | Divinity & Nougat |
| Soft Crack | 270-290°F (132-143°C) | Taffy |
| Hard Crack | 300-310°F (149-154°C) | Brittles, Lollipops & Hardtack |
| Caramel | 320-350°F (160-177°C) | Flan & Caramel Cages |

www.thermoworks.com

741 E. Utah Valley Dr.
American Fork, UT 84003

For service or warranty:

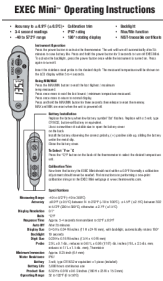
1-800-393-6434

1-801-756-7705

techsupport@thermoworks.com



Documents / Resources

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|  <p>EXEC Mini- Operating Instructions</p> <p>Model: EXEC Mini- Part Number: 100-0000-0000 Version: 1.0</p> <p>© 2010 ThermoWorks, Inc.</p> | <p>ThermoWorks EXEC Mini Thermometer [pdf] Instructions</p> <p>EXEC Mini, Thermometer</p> |
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References

-  [Professional Thermometers from the Temperature Experts | ThermoWorks](#)

[Manuals+](#).