



# ThermoWorks OutWard Instant Read Thermometer Instruction Manual

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# ThermoWorks

OutWard™  
Operating Instructions

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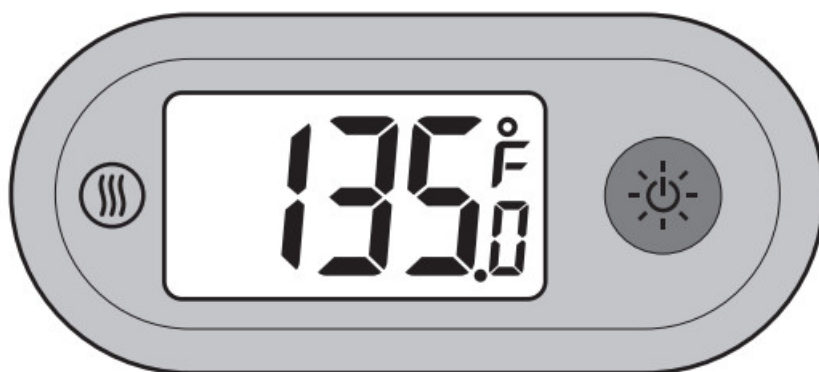
## OutWard Instant Read Thermometer

- Accuracy to  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ )
- 2-3 second readings
- $-58$  to  $572^{\circ}\text{F}$  range

- Calibration trim
- NIST-traceable certificate
- 180° auto-rotating display
- IP67 rating
- Backlight
- °C/°F switchable


## Instrument Operation


Press the power button to activate the thermometer. Temperatures will be displayed and the display will auto-rotate depending on orientation. The thermometer will turn off automatically after 10 minutes. This can be disabled. Press and hold the power button for 3 seconds to turn off. To activate the backlight, press the power button once while the instrument is turned on. Press again to turn off.



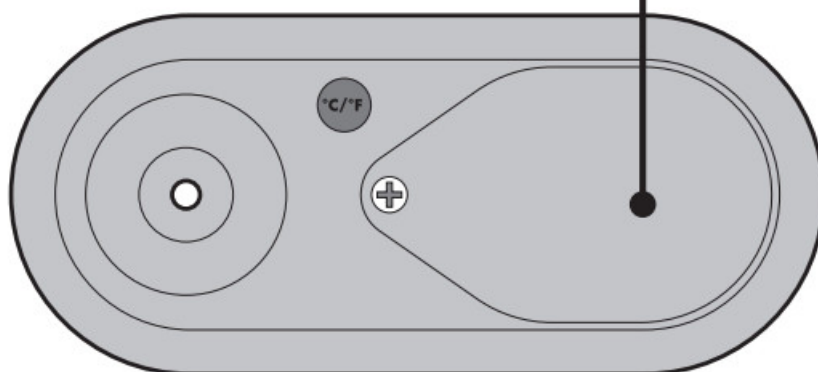
Insert the stainless steel probe to the desired depth. The measured temperature will be shown on the LCD display within 2-3 seconds.

Auto-Off

To disable: Press button  times. Display will flash OFF twice

To enable: Press button  times. Display will flash ON twice.  
Auto-off setting is saved even if instrument is turned off.

## Battery Installation

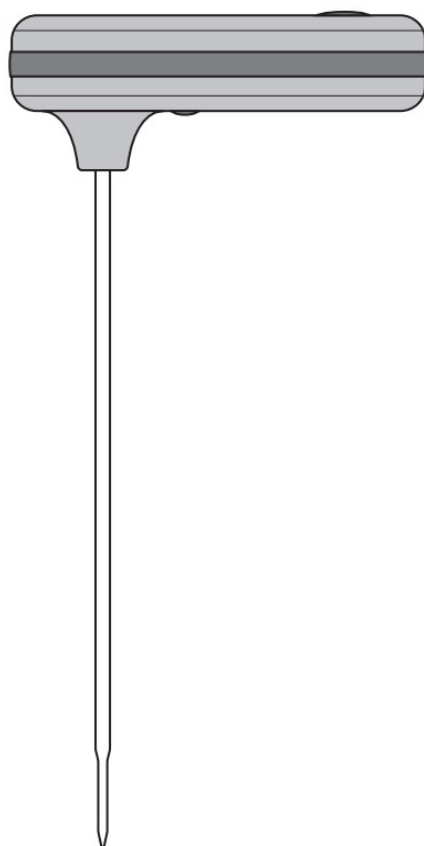


Replace the battery when low battery symbol 'Bat' flashes.

Replace with a 3-volt, type CR2032, 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

From the factory OutWard should read within  $\pm 0.9^{\circ}\text{F}$  and a calibration adjustment should never be needed. For instructions on how and when to perform a one-point calibration trim go to [www.thermoworks.com/outward](http://www.thermoworks.com/outward).

## Specifications

Measuring Range	–58 to 572°F (–50 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° over full range
Response	2 to 3 seconds
IP Rating	IP67
Operating Range	32 to 122°F (0 to 50°C)
Probe	4.5 L x 0.09 inch dia. reduces to 0.06 inches dia. (114 L x 2.5 mm dia. reduces to 1.6 mm dia.)
Auto-Off	After 10 minutes, can be disabled
Backlight	10 seconds
Battery	CR2032 (3V) lithium coin cell (included) x 1, 5,000 hours
Display	0.70 H x 1.3 W inches (18 H x 33 W mm); Digits: 0.6 H inches (15 H mm)
Product Size	2.7 W x 1.2 H x 1.02 D inches (70 W x 31 H x 26 D mm)

## 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](mailto: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](http://www.thermoworks.com).

### Chef-Recommended Temps

For additional temperature recommendations, go to [blog.thermoworks.com](http://blog.thermoworks.com)

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

\* 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

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

## Water Temps (at sea level)

<b>Poach</b>	<b>160-180°F (71-82°C)</b>
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

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

### Candy or Sugar Syrup Temps (at sea level)

<b>Thread</b>	<b>230-234°F (110-112°C)</b>	<b>Syrup</b>
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



**ThermoWorks**

[www.thermoworks.com](http://www.thermoworks.com)

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1-800-393-6434


1-801-756-7705

[techsupport@thermoworks.com](mailto:techsupport@thermoworks.com)

P-23-003-02-b

 <p><b>OutWard®</b> Operating Instructions</p> <ul style="list-style-type: none"><li>• Accuracy to ±0.1°F (±0.1°C)</li><li>• 100°F (38°C) to 572°F (300°C)</li><li>• 100°F (38°C) to 572°F (300°C)</li><li>• 100°F (38°C) to 572°F (300°C)</li></ul> <p><b>Features:</b></p> <ul style="list-style-type: none"><li>• Instant Read: Displays temperature in 10 seconds.</li><li>• Backlight: Illuminates the display for easy reading in low light.</li><li>• Memory: Stores the last reading for 10 seconds.</li><li>• Auto-Off: Turns off the display after 10 seconds of inactivity.</li><li>• Battery: 1 AA battery (included).</li></ul> <p><b>Specifications:</b></p> <ul style="list-style-type: none"><li>• Model: TW-OWD</li><li>• Dimensions: 4.5" x 1.5" x 0.5"</li><li>• Weight: 1.5 oz.</li><li>• Material: Stainless Steel</li></ul>	<p><b>ThermoWorks OutWard Instant Read Thermometer</b> [pdf] Instruction Manual</p> <p>OutWard Instant Read Thermometer, Instant Read Thermometer, Read Thermometer, Thermo meter</p>
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References

-  [Recipes, Cooking Temperatures and More | ThermoWorks Blog](#)
-  [Professional Thermometers from the Temperature Experts | ThermoWorks](#)
-  [OutWard®,c - ThermoWorks](#)