

Temperature Guide	°F	°C
Beef medium rare	145°	63°
Beef medium	160°	71°
Beef well done	170°	77°
Veal medium rare	145°	63°
Veal medium	160°	71°
Veal well	170°	77°
Lamb medium rare	145°	63°
Lamb medium	160°	71°
Lamb well	170°	77°
Poultry	165°	74°
Pork medium	160°	71°
Pork well	170°	77°
Ham pre-cooked	140°	60°
Ham Fresh (Raw)	160°	71°

Note: The above temperatures are recommended by the USDA for safe food preparation.

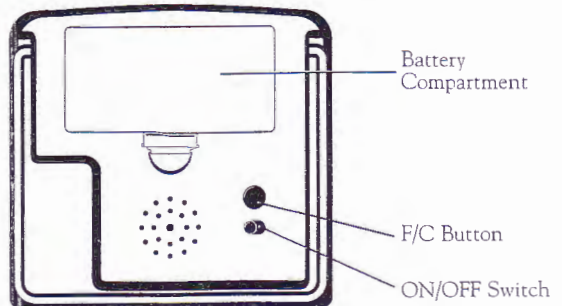
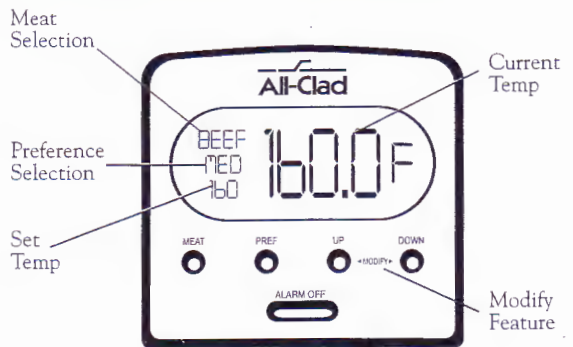
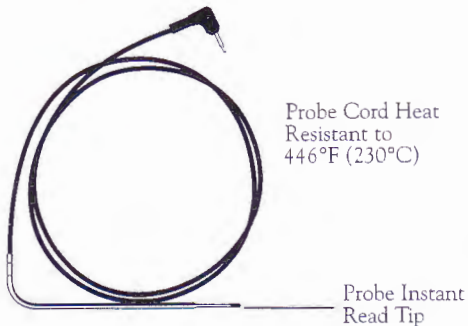
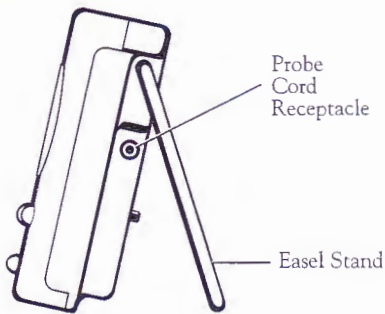
### All-Clad Limited One-Year Warranty

All-Clad warrants this product to be free from defects in materials or workmanship for one (1) year from the date of original purchase. If you have a claim under this warranty, contact our Customer Service Department at 800-255-2523. Or, you may write to All-Clad, Attention: Customer Service Department, 424 Morganza Road, Canonsburg, PA 15317. Proof of purchase is required when requesting warranty service. **SAVE YOUR SALES RECEIPT.** This warranty is extended only to the original purchase and does not apply to commercial use, unreasonable use, or to damage to the product, (not resulting from defect or malfunction) while in possession of the consumer. All-Clad disclaims all responsibility to incidental or consequential losses caused by the product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.



www.allclad.com

### Product Features



# Oven Probe Thermometer

With Digital Temperature Presets

## Operating Instructions

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.

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user authority to operate the equipment.

## Before First Use

- Remove insulator strip from the battery compartment
- Wash stainless steel probe with dish detergent, rinse and dry immediately.
- Do not submerge the main unit in water or any liquid. This will damage the electronics.

## Getting Started

- Insert probe plug into the probe receptacle located on the back of the unit.
- Switch unit to ON position (located on back panel)
- Set temperature will default to BEEF MED 160 and Current temperature will show ambient temperature (Fahrenheit).
- To switch temperature reading between Fahrenheit and Celsius, press the round button on the back of the unit marked F/C.
- Adjust the easel stand for optimum viewing angle and place securely on counter surface.

*Note: Be sure not to set the unit too close to the edge of the counter where it could easily fall off.*

## Setting the Temperature

- Press MEAT button to choose type of meat that you are cooking
- Press the PREF button to select the desired doneness (Med Rare, Medium, Well)
- Set temperature will automatically display. Thermometer is ready for use.

*Note: Temperature presets are recommended safe internal cooking temperatures by the USDA. Please refer to Manual Temperature Setting to modify the temperature selection.*

## Inserting the Probe

- Insert the probe into the center of the thickest part of the meat, avoid touching bones.
- For poultry, insert the probe into the breast of the chicken. Be sure not to push the probe through to the chest cavity, which will result in an inaccurate temperature reading.

## Batteries: (2) AAA batteries (included)

Insert batteries with proper alignment as indicated inside battery compartment.

Do Not Mix Old And New Batteries. Do Not Mix Alkaline, Standard (Carbon - Zinc), Or Rechargeable (Nickel - Cadmium) Batteries.

## Low Battery Indicator

When the battery voltage drops below 1.2 volts, a low battery indicator "bat" appears on the display for a few seconds. This is an indication that the battery is nearing its usable life.

*Note: Each time the unit is switched off, the battery voltage will drop pass the 1.2 volt threshold and will momentarily display the "bat", however this is normal function.*

## Battery Disposal

Once a battery loses its power, it is recommended to immediately remove the battery from its housing. Batteries that are left to languish can leak and damage the unit.

Batteries should be properly disposed of, in compliance with local and state regulations.

To avoid explosion or leakage, do not dispose of batteries in a fire or attempt to recharge standard or alkaline batteries. Please dispose of batteries safely according to the battery manufacturer's instructions or recycle battery per state and local codes. If battery leakage occurs and comes in contact with the skin or eyes, wash immediately with plenty of water. Batteries should be handled under adult supervision. If the device is not to be used for a long period of time, remove the battery to prevent or injury from possible battery leakage.

- Carefully, place meat onto the oven rack, making sure that you do not over-extend the reach of the cord.
- Close the oven door, making sure there are no knots or obstruction to the probe cord.
- The thermometer is now in operation.

*Note: Only the probe and cord may be placed into the oven. The main unit must remain outside the oven.*

## Alarm Function

- When the internal meat temperature reaches the set temperature, the alarm will sound and the digits will blink.
- To stop the alarm, press the ALARM OFF button. The alarm will also automatically stop once the current temperature drops below the set temperature.
- The meat can now be removed from the oven.
- Always use oven mitts or a pot holder to handle the probe after it has been in use for any length of time.

## Manual Temperature Setting

It is recommended to use the preset temperatures for safe cooking, however if you wish, you can modify the temperature setting as follows:

- Press and hold the UP and DOWN buttons simultaneously for 3 seconds or until the (set temperature) digits begin to flash.
- Using the UP or DOWN button, adjust the setting to the desired temperature. (Holding UP or DOWN button for 3 seconds will start a rapid advance by 16hz.)
- Press the ALARM OFF button to lock in new set temperature.

*Note: Once the new temperature is set, DO NOT press the MEAT or PREF buttons, as this will change the set temperature back to the preset selection.*

## Instant Read Feature

This thermometer can be used as an instant read thermometer. For instant readings, it is not necessary to set the MEAT or PREF - simply insert the probe into the center of your meat and the internal meat temperature will register within approximately 5-10 seconds.

## Care and Cleaning

- Be sure to clean probe before first use.
- Use a damp cloth and dishwashing liquid to clean the thermometer probe.
- Carefully rinse probe under running water, and dry immediately.
- Main unit should only require cleaning with damp cloth. Never submerge the main unit in water or any cooking liquid.
- Switch the thermometer to the OFF position before storing.

*Note: Do not immerse in water or clean in dishwasher.*