

Cuisinart® Digital Thermometer Fork (Model No. CTF-605) User Manual

Thank you for purchasing the new thermometer fork. Under-cooking certain foods can be hazardous to your health while over-cook foods will take away taste and nutrients. Designed and developed with rugged components and professional software, this electronic fork will give you accurate readout of the cooking temperature and alerts at different taste levels.

Battery Installation

Lift out the battery door and insert 2 pieces size “AAA” batteries into the battery compartment. Close the battery door.

Power On / Off

To save battery, the fork will automatically switch itself off after idling for about 10 minutes. Press Food/Taste button to turn it on. Hold Food/Taste button 2 seconds to turn power off.

Extended Green Backlight:

Time extended green backlight goes on for 3 seconds whenever a key is depressed.

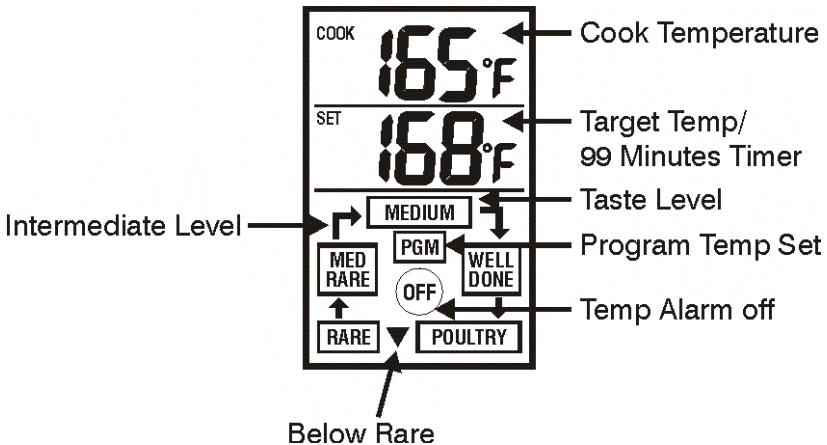
To select °C / °F:

Hold the “-” button 2 seconds to select between °C or °F.

Selection Buttons (Hold 2 seconds to select)

Button	Press Function	If Held for 2 seconds
Food / Taste	• Power on	- Power Off
	• Start / Stop	
	• Select taste levels	
+	• 1 step advance	- Select between Thermo or Timer
-	• 1 step backward	- °C or °F

The Display



Selecting food taste levels:

1. There are 7 selections on the clock dial selector: 1)Temp Alarm Off, 2)Rare, 3)Medium Rare, 4)Medium, 5)Well Done, 6)Poultry, 7)PGM – Program Temp Alert.
2. Press the Food / Taste button to select the taste level desired.

3. Taste Trimmer: You can trim the preset taste levels by pressing the “+” and “-“ buttons. “TRIM” will appear whenever an offset is made on the preset taste level.
4. Offset values will be erased when you make an offset on another level.
5. PGM: You can enter the desired target temperature required for cooking. Press the Food / Taste button to select PGM and enter the temperature point by pressing the “+” and “-“ buttons.

To measure internal food temperature:

1. Remove and retain the plastic safety caps on the tines.
2. Press the Food / Taste button to select the desired taste level.
3. Insert the tines into the thickest part of the meat. Avoid inserting near the bone or fatty part of the meat as these parts will not provide accurate temperatures.
4. Allow 15-20 seconds for the fork to obtain the meat temperature.
5. The taste level will be indicated and the intermediate segments will flash as the temperature goes up.
6. An alarm will sound when the cook temperature reaches the target temperature according to the taste level selected. Press any key to stop the alarm.

Suggested Cooking Temperature (USDA)

Meat / Taste	Well Done	Medium	Medium Rare	Rare
Beef	170°F	160°F	145°F	140°F
Ground Beef	160°F	-	-	-
Veal	170°F	160°F	145°F	140°F
Lamb	170°F	160°F	145°F	140°F
Pork	170°F	-	-	-
Poultry	175°F - 180°F	-	-	-

Count Down Timer

1. Hold “+” button 3 seconds to select between THERMO and TIMER.
2. The target temperature on the bottom line will display “00” in timer mode.
3. Press “+,-“ to enter the desired countdown timing up to 99 minutes.
4. Press “FOOD/TASTE” button to start or to stop countdown timing.
5. Press any key to stop the alarm when time is up.
6. To reset timer back to “00”, stop the timer and press “+” and “-“ together.

Note:

- Hold “+” 2 seconds to return to THERMO mode with Target Temperature.
- The last countdown value will be memorized until reset or re-entered.

Cleaning and Sterilizing:

1. Press the tines release button at the back of the fork, pull out the tines portion.
2. Wash the tines with detergents or put it in a dishwasher.
3. Wipe the fork handle with soft cloth slightly dampened with diluted detergents.

Do not immerse handle into water.

4. Place the safety caps back to the tines after cleaning.

Care and use:

1. Do not expose the tines to flames directly. Do not put the tines to temperature exceed 302°F or 150°C otherwise the life and accuracy of the thermometer sensor will be reduced.
2. The plastic parts of tines are built with heat-resistant material which will not be deformed under normal use. Do not expose the plastics to direct flames.
3. Wear a heat – resistant glove when handling the tines during cooking.
4. The fork comes with sharp tines, keep it away from children. Replace the safety caps to the tines after use.
5. Remove all batteries before storing the fork.