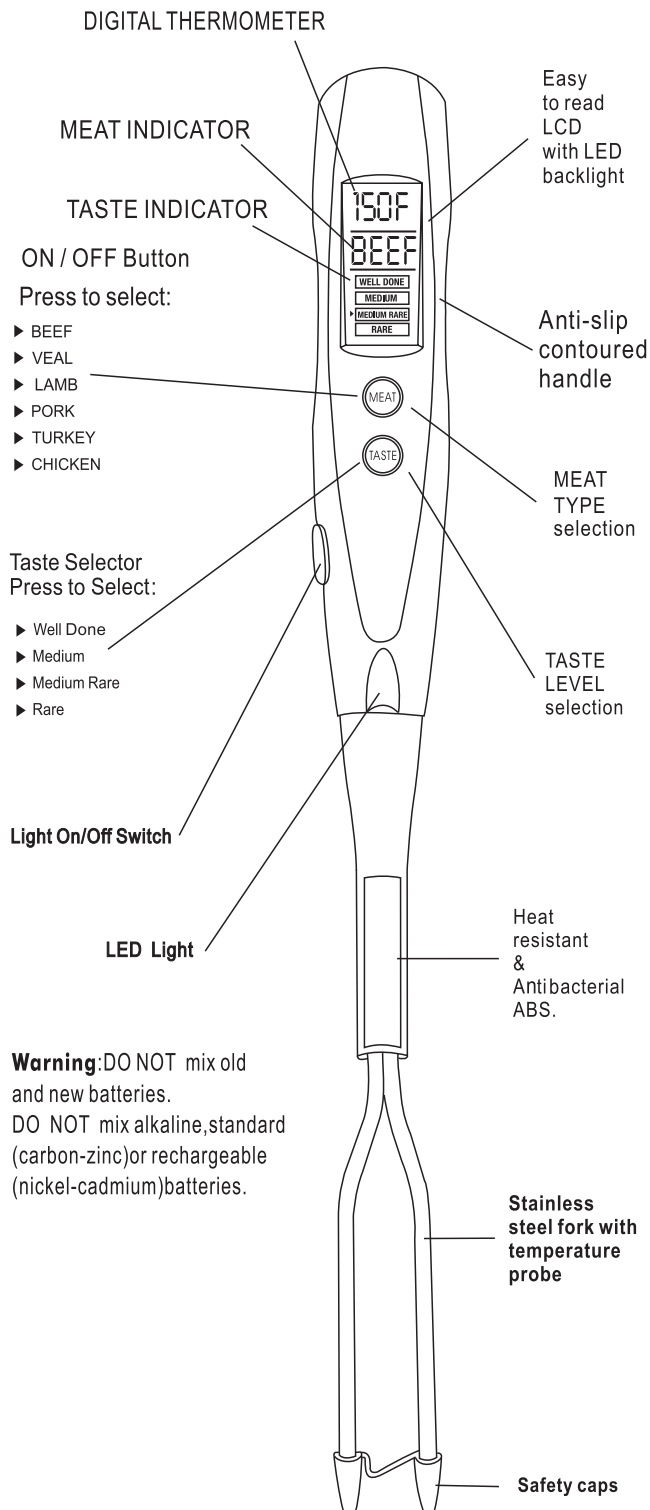


Thermometer Digital Fork W/Light



ELECTRONIC BBQ FORK

Thank you for purchasing the Electronic BBQ Fork with digital thermometer and preprogrammed cooking menu.

BATTERY INSTALLATION:

1. Lift up and open the battery cover at end of handle.
2. Insert 2 fresh AAA size(UM-4) batteries according to the polarity shown.
3. Close the battery cover tightly.

POWER ON/OFF:

Press the MEAT button to turn the power on, hold 2 seconds to turn power off. The fork will auto turn off 10 minutes to save power. (previous settings will be stored).

TO SELECT MEAT TYPE AND TASTE LEVEL:

1. Select the meat type by pressing the MEAT button. Each press will change the display in the following sequence:

BEEF → **VEAL** → **LAMB** → **PORK** → **CHICKEN** → **TURKEY** → **----(no selection)**

2. Select the taste level of the meat by pressing the TASTE button, which is indicated by the triangular pointer ▶ on the LCD. Each press will change the taste in the following sequence:

WELL DONE → **MEDIUM** → **MEDIUM RARE** → **RARE**

Note: Taste Levels will only be selectively indicated according to the specific Type of meat. For example, only **WELL DONE** & **MEDIUM** can be selected and indicated for **VEAL**

Below are the USDA recommended temperatures.

TASTE/MEAT	BEEF	VEAL	LAMB	PORK	CHICKEN&TURKEY
WellDone	78°C 172°F up	78°C 172°F up	78°C 172°F up	78°C 172°F up	83°C 181°F up
Medium	70°C-75°C 158°F-167°F	71°C-78°C 160°F-172°F	73°C-78°C 163°F-172°F	71°C-78°C 160°F-172°F	No selection
Medium Rare	64°C-73°C 147°F-163°F	No selection	64°C-73°C 147°F-163°F	No selection	No selection
Rare	60°C-64°C 140°F-147°F	No selection	No selection	No selection	No selection
Undercooked	59°C/139°F or below	70°C/158°F or below	62°C/144°F or below	70°C/158°F or below	81°C/178°F or below

* Taste temperatures vary according to personal taste, user can read the digital thermometer to determine their own taste temperatures.
°C/°F preset at factory with resolution at 1 degree °C or °F.

TO MEASURE TEMPERATURE OF MEAT:

1. Insert the tines halfway into the thickest part of the meat. (at least 1/2" deep)
2. Allow approximately 15-20 seconds for the probe to obtain accurate temperature reading.
3. The proper pointer of the taste level will turn on and flash to indicate the taste level of the meat. As the meat temperature increase to the next level, the pointer of that level will also turn on and continue flashing.
4. Once the predetermined taste level is reached, the temperature reading will flash and the fork will beep to indicate the taste level of the meat.
5. Press MEAT or TASTE button to clear the flashing LCD and to stop beeping.
6. Remove the tines once the temperature is determined.

TO TAKE A SECOND READING:

If you need a second reading immediately after, press either MEAT or TASTE button to stop flashing LCD and alarm beeping. Now the fork is ready for second reading.

Please be aware that the reading may be faster if the tines of the fork are still warm.

Note:

- Always insert the tines into the thickest part of the meat as the thinner portions tend to cook through very fast and are difficult to accurately measure the taste level.
- When inserting the tines into meat, avoid fatty part and bones.
- Wash the tines with hot soapy water after each use to prevent cross contamination.