

INSTANT READ GRILLING THERMOMETER MODEL NO: CSG-300

MAIN FUNCTIONS

- 3 function buttons: Light, CF/CAL, MAX/MIN/HOLD
- Temperature measurement range: Probe -50°C to +300°C, -58°F to +572°F
- Default temperature setting: °F
- Measurement period: 2 to 3 seconds
- Temperature Resolution: + or 0.1°F
- Waterproof: IPX66
- Calibration in +32°F / 0°C
- Auto power on with rotating probe
- · Large backlit screen
- Magnetic backing for easy storage



IMPORTANT SAFETY INFORMATION

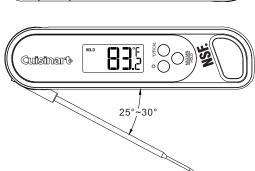
- Always use a heat-resistant glove when handling meat probe. DO NOT touch with bare hands.
- The temperature probes are meant to be used only for measuring meat temperatures and will get damaged if exposed to temperatures hotter than 572°F.



- Do not keep the thermometer inserted in food while it is cooking
- The temperature probe is sharp, use caution to avoid injury when using.
- Keep away from children.

START AND RESET

- Peel off protective film before using. Using a coin, rotate counterclockwise to open battery door. Place one CR2032 battery in battery compartment, use coin to close the battery door. NOTE: Battery is included.
- Rotating the probe 25°-30° will turn the product on. The default unit of temperature is Fahrenheit.
- After powered on, all functions will show on the display for 2 seconds and it will start to measure the environmental temperature.
- If no buttons are pressed it will auto turn off after 10 minutes, press any button to turn it back on.



NSF CERTIFIED

INSTRUCTIONS

- Pull out probe 25 degrees to turn the thermometer on.
- Insert the tip of the probe into food being cooked. The thermometer will start to measure the internal food temperature.
- Press MAX/MIN button to hold the current temperature reading on the display, the symbol "HOLD" will appear on the display. Hold this button for 2 seconds, the maximum temperature measures on the display, and the symbol "MAX" will appear on the display. Press the button again, the minimum temperature measures on the display, and the symbol "MIN" will appear on the display. When the MAX or MIN symbol displays, hold the button for 2 seconds to clear the memory.
- Press °C/°F/CAL button to switch the unit of temperature. The thermometer has a power-off memory function which will show the last temperature taken when turned back on.
- Press 🔆 button to turn on backlight 5 seconds and then auto turn off backlight.

CALIBRATION

• To calibrate the temperature: Take a cup of ice water and insert the probe into the ice-water halfway, touching the probe to an ice cube (make sure the probe is under water). Once the temperature settles, hold the °C/°F/CAL button for 3 seconds to get into calibration mode. Once "CAL" flashes for 5 seconds on screen, press the button again to calibrate. Either 0.0°C or 32.0°F will display on screen which means the calibration is complete.

CAUTION: If the accuracy error value more than +/- 3°C or +/- 6°F, it is not calibrated and the screen will display "Err".



USE AND CARE

- 1. For best results, make sure probe tip is inserted into the thickest part of the meat at least 1 inch.
- 2. When inserting the probe into meat, avoid fatty part and bones.
- 3. Do not allow the probe to come in direct contact with flames.
- 4. Make sure that probe tip is inserted into the center of meat (NOT poking through meat).

Hand wash the meat probe ONLY using mild soap and hot water. Rinse thoroughly. Dry completely with a soft cloth. Spot clean body of thermometer.

IMPORTANT: Do not leave outside over night or through inclement weather. Never submerge. Thermometer is water resistant, not waterproof.

DO NOT touch hot probe or wire with bare hands during or just after cooking. Always wear a heat resistant glove.

NSF CERTIFIED: Products bearing an NSF certification mark meet all standard requirements, including product testing and regular inspections to verify products continue to comply with the standard.

DO NOT RETURN PRODUCT TO THE STORE

Before visiting your local retailer, please email consumercare@thefulhamgroup.com, call 1-866-994-6390, or visit www.thefulhamgroup.com to online chat with a representative. To best serve you, our Representatives are available to answer your calls and live chats Monday to Friday, 9 AM - 5 PM EST.







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