

ACCU-TOUCH Touch-Screen Thermometer & Timer

ITEM#: THM-309-90 / THM-309-95

USE & CARE INSTRUCTIONS

IMPORTANT: RETAIN FOR FUTURE REFERENCE, READ CAREFULLY.

For assistance with use, parts and customer service call +1(203)888-9208 Monday through Friday, 9AM to 5PM EST, email info@polder.com or visit our website at www.polder.com.

Customers in the UK can call +44 (0) 1243 780501 or visit www.polderproducts.co.uk

IMPORTANT INFORMATION:

If this is your first time using the Accu-Touch Touch-Screen Thermometer & Timer please be sure to remove the protective insulation tape from the battery compartment and protective sheet from the LCD screen before use.

TO INSTALL / CHANGE BATTERY

Warning: batteries may pose a choking hazard. Do not let children handle batteries.

This item uses two AAA batteries. In order to ensure proper performance, be sure to replace batteries as a simultaneous set. Batteries should be removed from the timer if consumed or if the product is to be left unused for a duration of time. It is recommended to clean all battery contacts prior to installation. Do not mix old and new batteries. Do not mix alkaline, standard (Carbon-Zinc), or rechargeable (Nickel Cadmium) batteries.

Always purchase the correct size and grade of battery most suitable for the intended use.

Replace all batteries of a set at the same time.

Ensure all batteries are installed correctly with regard to polarity (+ and -).

Remove used batteries promptly.

1. Battery door is located on the back of the unit.
2. Press and lift open the battery cover to remove.
3. Insert two AAA size batteries as indicated by the polarity symbols (+ and -).
4. Replace battery door, sliding back onto the unit until it snaps in place.

DISPOSAL OF USED BATTERIES



Batteries may contain hazardous substances which could endanger the environment and human health. This symbol marked on the battery and/or packaging indicates that used battery shall not be treated as municipal waste. Instead it shall be left at the appropriate collection point for recycling. By ensuring the used batteries are disposed of correctly, you will help prevent potential negative consequences for the environment and human health. The recycling of materials will help conserve natural resources. For more information about collection and recycling of used batteries, please contact your local municipality, your waste disposal service or the point of sale where you purchased this product.

TO USE THE THERMOMETER FUNCTION:

There is a switch located on the back of the unit. Move the switch to the **COOK** position.

TO READ IN FAHRENHEIT OR CELSIUS DEGREES:

While in thermometer (COOK) mode, briefly tap the (S/S) button to switch between Fahrenheit and Celsius degrees.

NOTE TEMPERATURE RANGE: -40°F ~ 482°F (-40°C ~ 250°C)

GENERAL COOKING INSTRUCTIONS:

Be sure the oven is pre-heated to the appropriate temperature.

1. Push the (OFF - COOK - TIMER) switch located on the back of the unit to the **COOK** position.
 2. Be sure the probe is securely plugged into the display unit. If "LLL" appears below COOK TEMP, the probe has not been plugged in properly.
 3. Press (M/M) to select type of meat (Beef, Pork, Fish, Veal, Lamb, Chicken, Turkey, Hamburger and PGM)
- PGM (programmable setting) can be set to the user's preferred temperature.**

TO USE THE PGM FUNCTION

- Press (M/M) to select the open setting. 'PGM' will appear in the lower right hand corner of the upper (blue) screen.
- Press and hold (S/S) for 3 seconds until the digits under ALERT TEMP begin to flash.
- Press (M/M) to increase temperature and (T/S) to decrease temperature until your desired temperature has been reached.
to scroll quickly simply maintain pressure on (M/M) or (T/S)
- Press (S/S) to confirm setting.

4. Once the meat type has been selected, press (T/S) to select desired degree of doneness. The preset temperature will display under ALERT TEMP.

5. Insert the tip of the probe into the center of the thickest part of the meat. Be careful not to let the probe touch any bones, very fatty areas or cooking surfaces as this may cause an inaccurate reading.

6. When the meat reaches its preset temperature / doneness level, the thermometer will alert with beeps.

7. To silence the alert, simply press (M/M), (T/S) or (S/S) on the display screen.

NOTE: the backlighting displays for 10-seconds. Simply press any button on the touch-screen display to illuminate.

TO USE THE 100-MINUTE TIMER FUNCTION:

There is a switch located on the back of the unit. Move the switch to the **TIMER** position.

TO SET TIMER:

1. Press (M/M) until the desired minutes are reached. To scroll quickly, maintain pressure on (M/M).
2. Press (T/S) until the desired seconds are reached. To scroll quickly, maintain pressure on (T/S).
3. Press (S/S) to begin the timer function. Countdown will begin counting in seconds and can be paused and restarted by pressing (S/S).
4. When countdown is complete the alarm will sound for 30-seconds and the timer will return to the original time set.

TO RESET TIMER:

If the user has entered the wrong time or would like to use a different feature, reset the timer to 00:00 by pressing (M/M) and (T/S) at the same time.

NOTE: the backlighting displays for 10-seconds. Simply press either the (M/M) or (T/S) buttons to illuminate the display while timing.

POWER ON/OFF:

There is a switch located on the back of the unit. Move the switch to the **OFF** position. It is recommended to keep the switch in the **OFF** position while not in use.

PRECAUTIONS:

1. Do not clean the unit with abrasive or corrosive compound. It may scratch the plastic and corrode the electronic circuit.
2. Do not subject the unit to excessive force, shock, dust, temperature, direct sunlight, heavy exposure to water or humidity, which may result in malfunction, shorter electronic life span, battery damage or distorted parts.
3. Do not tamper with the unit's internal components. It will invalidate the warranty.
4. Use oven mits or gloves when removing the probe from the meat. It will be hot.
5. Keep the probe cord away from oven elements, flames, coals, grill or oven rack - all of which can reach a temperature far higher than 250°C / 482°F (even if the oven is set to a lower temperature). The probe cable can be damaged at higher temperatures. The inner insulation will melt and the probe will short.
6. When using in outdoor BBQ grills or smokers, avoid pinching the cord between hot surfaces such as a cast metal grill hood without some insulation / protection. Use an access hole if available.
7. Avoid repeated kinking or twisting of the probe cord as this can result in breakage.

With care, the probe will last a long time. Eventually, it will need to be replaced. Affordable replacements are available through the Polder website (www.polder.com).

ONE YEAR LIMITED WARRANTY:

Polder will repair or at its option replace this product without charge, other than shipping charges, if it is returned to the address below with shipping charges prepaid, as being defective, within one year of the date of purchase and provided that inspection by the company indicates it is defective because of faulty workmanship or material. Please save your original receipt for this limited one year warranty to be valid. This limited warranty does not cover damage to this product through accident or misuse, nor does it cover any incidental expense to the user resulting from the non-function or malfunction of this product.