DIGITAL BAKING & CANDY THERMOMETER

ITEM#: THM-580-90

USE & CARE INSTRUCTIONS

IMPORTANT: RETAIN FOR FUTURE REFERENCE, READ CAREFULLY.

For assistance with use, parts and customer service call (800) 431.2133 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.polderhousewares .co.uk

IMPORTANT INFORMATION:

If this is your first time using the Digital Baking & Candy Thermometer 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 one AAA battery. The battery should be removed from the thermometer 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.

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.

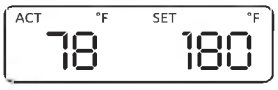
1. Battery door is located on the back of the handle.
2. Press and pull open the battery cover.
3. Insert one AAA size battery as indicated by the polarity symbols (+ and -).
4. Replace battery door, pushing down until it snaps in place.

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 TURN THE THERMOMETER ON/OFF:

1. Press the ON (+) button to turn the thermometer ON. The current temperature (ACT) will appear on the left portion of the LCD screen. The desired set temperature (SET) will appear on the right portion of the LCD screen. The thermometer is ready to use.



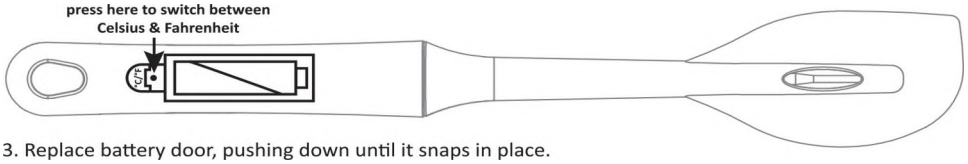
2. Press and hold the (+) and (-) buttons simultaneously for 3-seconds to turn the thermometer OFF.

NOTE: The thermometer will automatically turn off if the temperature is unchanged after 10-minutes.

TO CHANGE BETWEEN CELSIUS & FAHRENHEIT DEGREES:

The thermometer is factory set to read in Fahrenheit degrees.

1. Open the battery door, located on the back of the handle.
2. Using a pin or pen tip, press the small silver button located above the battery compartment to change between °C or °F.



3. Replace battery door, pushing down until it snaps in place.

MONITORING TEMPERATURE:

1. Press the (+) and (-) buttons to program your desired target temperture (SET) on the right portion of the LCD screen.
2. Place the spatula / probe into item being monitored.
3. Current temperature (ACT) will appear on the left portion of the LCD screen.
4. 60-second alarm will sound when the target temperature has been reached.
5. To stop the alarm from sounding, simply press either the (+) or (-) button.
6. The temperature will continue being read until the spatula / probe has been removed from the item being monitored. While the current temperature (ACT) climbs, the display will blink until it returns to the desired (SET) temperature.

USE AND CARE:

1. The Spatula attachment is dishwasher safe (top rack only).
2. Clean probe regularly with an anti-bacterial wipe to avoid potential food-borne bacteria growth.
3. DO NOT PLACE THERMOMETER IN DISHWASHER
4. NOT INTENDED FOR USE AS AN IN-OVEN THERMOMETER

PRECAUTIONS:

1. Do not clean the unit with an abrasive or corrosive compound. It may scratch the housing and corrode the electronic circuit.
2. Do not tamper with the unit's internal components. It will invalidate the warranty.

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.

TEMPERING CHOCOLATE

3 STEPS TO TEMPER	WHITE OR MILK CHOCOLATE	DARK CHOCOLATE
STEP #1: MELTING	113° to 118°F (45° to 47.7°C)	131° to 136°F (55° to 57.7°C)
STEP #2: CRYSTALLIZATION	81° to 82°F (27.2° to 27.7°C)	82° to 84°F (27.7° to 28.8°C)
STEP #3: WORKING (TEMPERED)	84° to 86°F (28.8° to 30°C)	88° to 90°F (31.1° to 32.2°C)

NOTE: once the chocolate has been tempered, do not let it's temperature rise above 91°F (32°C) otherwise you will need to retemper.

CANDY TEMPERATURE CHART

STAGE	TEMPERATURE	CANDY	COLD WATER TEST
THREAD	230 to 235°F (109° to 112°C)	Candies, simple syrups	Sugar cooked to this stage will be syrupy and clear.
SOFT-BALL	235 to 240°F (112° to 115°C)	Fudge, fondant, pralines, buttercreams	When dropped in a cup of cold water the sugar will form a soft, pliable ball. When removed from the water and placed on a spoon, it will spread and flatten.
FIRM-BALL	245 to 250°F (118° to 121°C)	Caramels	A drop of sugar in a cup of cold water will form a firm ball. When removed from the water, it will keep its shape but can still be squished between your fingers.
HARD-BALL	250 to 265°F (121° to 129°C)	Marshmallows, nougats, rock candy	The sugar dropped from a spoon forms threads. A drop in cold water forms a hard ball that will not flatten between your fingers.
SOFT CRACK	270 to 290°F (132° to 143°C)	Taffy, butterscotch	Smaller, tightly packed bubbles appear on the surface of the cooking sugar. When dripped into cold water, the sugar forms flexible, bendable threads.
HARD CRACK	300 to 310°F (148° to 154°C)	Toffee, brittles, lollipops, glazes	Sugar at this stage is very hot. A drop placed in cold water forms hard, brittle threads that crack when bent.
CARAMEL	320 to 338°F (160° to 170°C)	Caramel-coated molds, praline, glazes	Sugar at this stage is caramelizing. There is no water left in the sugar; it is a light amber at the low end of the temperature range, and a dark amber as it becomes hotter.
BURNT-SUGAR	350°F (176°C)		The sugar begins to burn at this temperature turning bitter in the process.

NOTE: for higher altitudes there are modifications that need to be made to candy recipes. For every 1,000 feet / 300 meters above sea level, subtract 2 degrees Fahrenheit. For degrees C, for each 900 feet of elevation, subtract 1 degree Celsius.

KEY TEMPERATURES IN MAKING YOGURT

It is recommended to first heat milk to its boiling point of 180°F (82°C) and then allow its temperature to drop to 110 to 115°F (43 to 46°C). This is the temperature range that the milk should remain within throughout the remaining process. Please refer to full recipes online for a complete guide to Yogurt making.