

DIGITAL COOKING TIMER/THERMOMETER

ITEM#: THM-362-86

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 DIGITAL COOKING TIMER/THERMOMETER 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 BATTERIES

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

This item uses one AAA battery. 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. 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. Press the tab up on the battery cover, and snap open the battery compartment.
2. Align the positive and negative sides of the battery with the (+) positive and (-) negative symbols in the battery compartment.
3. Snap the battery compartment cover back into 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.

SETTING THE TEMPERATURE: (Temperature Range: 32°F/0°C to 392°F/200°C)

1. Switch the TEMP ALERT switch to the OFF position.
2. Press the UP or DOWN arrow until the desired temperature is displayed in the SET TEMP box on the display unit. (Hold the arrows down to quickly scroll.)
3. Switch the ON/OFF ALERT switch to the ON position. The temperature alarm will automatically sound when the THERMO TEMP reaches the SET TEMP. The alarm will sound for 5 minutes with a 5 second pause every minute.
4. Press the START/STOP button and the alarm will stop temporarily. The alarm will continue to sound every 1 minute for 5 seconds until the alarm is turned off by switching the TEMP ALERT switch into the OFF position.
5. When the desired temperature is attained, remove the metal thermometer probe with a heat resistant glove.

DIRECTIONS FOR COOKING:

1. Preheat the oven to the desired cooking temperature.
2. Sterilize the metal thermometer probe before every use. Wash the metal probe with hot soapy water and dry thoroughly with a dry cloth before every use. Do not immerse the probe or thermometer in water while cleaning.
3. Be sure desired thermometer reading is switched to either °F or °C..
4. Set desired temperature.
5. Insert the point of the thermometer probe into the center of the meat. Do not place the probe near the bone, the gristle or the cooking surface. This will not give an accurate temperature reading.
6. Place the meat in the oven with the thermometer probe in place. The electronic display unit must be placed outside of the oven. The probe wire will be held in place by the oven door.
7. Make sure the probe plug is securely plugged into the display unit.
8. The temperature will be displayed in the THERMO TEMP box on the display unit. When cooking in a barbecue or smoker, do not use as a continuous read thermometer, use only as a instant read thermometer.

TO SET TIMER

1. Press the HOUR button on the front of the display unit until the desired hours are reached in the timer box on the display.
2. Press the MIN button on the front of the display unit until the desired minutes are reached in the timer box on the display.
3. Press the START/STOP button to begin the timer function. Count down will begin counting in seconds on the display. Count down can be paused and restarted by pressing the START/STOP button.
4. When count down is complete, the alarm will sound for one minute. Press the START/STOP button to turn the alarm off.
5. To reset the timer to 00:00, press the HOUR and the MIN buttons simultaneously. This will clear the time set in the TIMER box on the display. If the timer is not reset to "00:00", it will default back to the last programmed time when the countdown is completed.

PRECAUTIONS:

- Do not leave thermometer inside oven. This is not an in-oven thermometer.
- Always cover probe with sheath when not in use.
- Sterilize tip between uses.
- Wash probe after each use.
- Do not wash probe with scouring pad or other abrasive substance as damage may occur.
- Do not get water on the housing.
- Keep metal probe away from children.
- Do not clean the unit with abrasive or corrosive compound. It may scratch the finish and corrode the electronic circuit.
- 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.
- Do not tamper with the units 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.