

# Digital Touch-Screen BBQ & Smoker Thermometer

ITEM#: THM-399

## 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](mailto:info@polder.com) or visit our website at [www.polder.com](http://www.polder.com).

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

### IMPORTANT INFORMATION:

*If this is your first time using the Digital Touch-Screen BBQ & Smoker 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 two AA batteries. In order to ensure proper performance, be sure to replace batteries as a simultaneous set. Batteries should be removed from the item 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. Slide and lift open the battery cover to remove.
3. Insert two AA 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.*

### POWER ON / OFF:

The Power button is located on the right hand side of the main housing, just above the jack for the Air Temp Probe. Press and hold the  button for two seconds to turn the unit on. Press again for two seconds to turn the unit off. It is recommended to keep the thermometer OFF while not in use.

**NOTE: the unit will automatically turn off when inactive and the ambient temperature remains between 32 to 104°F (0 to 40°C) for 30 minutes.**

### TO READ IN FAHRENHEIT OR CELSIUS DEGREES:

1. Remove the battery door from the back of the unit.
2. Just under the battery compartment is a black switch.
3. Move the switch to the desired reading mode (°C to the left or °F to the right).
4. Replace battery door, sliding back onto the unit until it snaps in place.








NOTE TEMPERATURE RANGE: -58°F ~ 572°F (-50°C ~ 300°C)

### TEMP ALERT:

On the right side of the main housing is the TEMP ALERT switch. Move the switch to ON to be alerted when the MEAT TEMP has reached the SET TEMP. Move the switch to the OFF position to disable the alert.


















### GENERAL SMOKING INSTRUCTIONS:




*Be sure to plug the thermometer probes into their appropriate jacks on the right side of the unit for proper use.*

1. Insert the Ultra Probe into the MEAT TEMP jack. Be sure the probe is securely plugged into the display unit. If "LLL" or "HHH" appears below COOK TEMP, the probe has not been plugged in properly.
2. Insert the Air Temp Probe into the AIR TEMP jack. If "LLL" or "HHH" appears below AIR TEMP, the probe has not been plugged in properly.
3. Press and hold  for two (2) seconds, until FOOD flashes.
4. Press either  or  to change food selections.
5. Once the meat type has been selected, press  until doneness flashes.
6. Press either  or  to change doneness selections. The preset cooking temperature will display under COOKING TEMP and the preset air temperature will display under AIR TEMP.
7. Press  to save settings.

**PGM (programmable setting) can be set to the user's preferred temperature.**

#### TO USE THE PGM FUNCTION





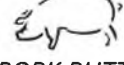
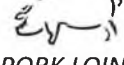
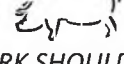


- Press  until 'PGM' appears under FOOD in the upper left hand corner of the screen.
- Press  again and the numbers under COOKING TEMP, SET will flash on the screen.
- Press either  or  until desired temperature appears on screen. To scroll quickly, simply press and hold the  or  button.
- Press  a third time to set the desired AIR TEMP range. The numbers next to 'High' will flash.
- Press either  or  until desired High AIR TEMP appears on screen. To scroll quickly, simply press and hold the  or  button.
- Press  again to set the lowest desired AIR TEMP. The numbers next to 'Low' will flash.
- Press either  or  until desired Low AIR TEMP appears on screen. To scroll quickly, simply press and hold the  or  button.
- Press  one last time to save settings.

8. Insert the tip of the ULTRA PROBE (the probe monitoring Meat Temperature) 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.
9. Secure the AIR TEMP probe on the grill grate using supplied Grate Clip. Be sure to place probe away from meat and/or side of grill lid for proper temperature reading.
10. When the meat reaches its preset temperature / doneness level, the thermometer will alert with FOUR beeps in a row, repeated until the alarm is muted.
11. If the AIR TEMP is ever out of range, the thermometer will alert with TWO beeps in a row, repeated until the alarm is muted.
12. To mute the alarm, press either the ,  or  buttons

**NOTE: the backlighting displays for 30-seconds. Simply press any button on the touch-screen display to illuminate.**

## QUICK REFERENCE GUIDE

For easy reference, below is a chart of the preset temperatures by Food and Doneness / Type. The temperatures are listed in both Fahrenheit and Celsius degrees.

| FOOD   | DONENESS OR TYPE                           | COOKING TEMP<br>(°F   °C)                    | AIR TEMP (HIGH-LOW)<br>(°F   °C) |
|--|--|--|----------------------------------|
| <br>BEEF LOIN       | RARE<br>MEDIUM RARE<br>MEDIUM<br>WELL DONE | 125   52<br>140   60<br>150   66<br>160   71 | 250-225   121-107                |
| <br>BRISKET         | THIN<br>THICK<br>PULLED                    | 185   85<br>195   91<br>205   96             | 250-225   121-107                |
| <br>PRIME RIB       | RARE<br>MEDIUM<br>WELL DONE                | 125   52<br>135   57<br>145   63             | 250-225   121-107                |
| <br>RIBS            | BABY BACK<br>SPARE                         | 185   85<br>190   88                         | 250-225   121-107                |
| <br>PORK BUTT      | SLICED<br>PULLED                           | 170   77<br>205   96                         | 250-225   121-107                |
| <br>PORK LOIN     |  | 160   71                                     | 250-225   121-107                |
| <br>PORK SHOULDER | SLICED<br>PULLED                           | 175   79<br>205   96                         | 250-225   121-107                |
| <br>CHICKEN       | QUARTERS<br>THIGHS<br>WHOLE                | 170   77                                     | 350-275   177-135                |
| <br>TURKEY        | WHOLE<br>QUARTERS                          | 170   77                                     | 350-275   177-135                |

### 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 mitts 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 probes will last a long time. Eventually, they will need to be replaced. Affordable replacements are available through the Polder website ([www.polder.com](http://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.