

# THM-308-90 Programmable In-Oven Thermometer with Ultra Probe


## TO CHANGE READING FROM °C TO °F

There is a switch located on the back of the display unit labeled °C/°F. Move the switch to the desired position of measure. When the switch is in the up position, the thermometer will read in Celsius and a °C will appear on the display after the displayed temperatures. When the switch is in the down position, the thermometer will read in Fahrenheit and an °F will appear on the display after the displayed temperatures.

## GENERAL COOKING INSTRUCTIONS:


*Be sure oven is pre-heated to the appropriate temperature before attempting to cook meat*

1. Switch the POWER ON/OFF button to the ON position.
2. Be sure the probe is securely plugged into the display unit. If "LO" or "HI" appears above COOKING TEMP, the probe has not been plugged in properly.
3. Press the MEAT button to select the type of meat (Beef, Pork, Chicken, Turkey, Veal or Lamb).
4. Once the meat type is selected, press the TASTE button to select desired degree of doneness. The temperature in the lower left hand corner of the display will show the pre-set temperature or "ALERT TEMP". The temperature in the lower right hand corner of the display will show the actual temperature of the meat as it is cooking or "COOK TEMP".

- "PGM" (programmable setting) is preset at 158°F / 70°C and can be set to the user's preferred temperature.
- Taste is locked at well done for Chicken, Turkey and PGM / open setting
-  indicates that USDA requires a 3 minute rest period after cooking

5. Switch ALERT ON/OFF button to ON position to ensure alarm will sound when desired temperature is reached. When the alert button is in the ON position the word "ALERT" will appear on the display.
6. 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 inaccurate readings.
7. Keeping the body of the thermometer unit away from the heat, place meat in the oven. The display unit must remain outside the oven, the probe wire will be held in place by the oven door.
8. As the temperature of the meat approaches the selected temperature, the PRE-ALERT will sound (single beep) and "PRE-ALERT" will blink on the LCD screen.

*NOTE: meats will continue to cook (internal temperature will continue to rise) after being removed from the oven. To avoid overcooking, the user may wish to remove meat from the oven when PRE-ALERT sounds.*

9. When the meat reaches its pre-set temperature / doneness level, the thermometer will alert with a series of double beeps and "ALERT" will blink on the LCD screen.
10. If the  icon appears on the display, a 3-minute timer will automatically begin counting down to mark the USDA required rest time. When the countdown is complete, the thermometer will beep and the meat is ready to serve.
11. If the meat exceeds its pre-set temperature by 10°F, the unit will continuously beep to indicate an OVERCOOK alert and the word "OVERCOOK" will appear on the display.
12. To silence the alert, simply press the "ALARM STOP" button. The alert will repeat 1-minute after being silenced. To stop the alert from repeating, switch the ALERT ON/OFF button to the OFF position.

**NOTE: when cooking in a barbeque, do not use as a continuous read thermometer, use only as an instant read thermometer.**

## CHANGING THE PRE-SET TEMPERATURES:

*the pre-set meat temperatures can be changed to a custom temperature as desired by the user (this option is not available for Rare settings)*

1. Press the MEAT button to select the type of meat (Beef, Pork, Chicken, Turkey, Veal or Lamb).
2. Once the meat type is selected, press the TASTE button to select the temperature to be adjusted.
3. Press and hold the MEMORY button until the temperature starts to blink (approximately 3 seconds).
4. Once the temperature is blinking, it can be raised or lowered to the users desired temperature by pressing the (+) or (-) buttons.
5. Press the MEMORY button again to lock in the new pre-set temperature.
6. The new pre-set temperature will remain in place until the unit is turned off or the battery is removed.

## TO CHANGE THE BATTERY:

1. The battery compartment is located on the back side of the unit.
2. Slide open battery door in the same direction as the arrow.
3. Insert one AAA battery.
4. Slide and snap the battery cover back into place.

## DISPOSAL OF USED BATTERY:

Battery may contain hazardous substances which could be endangering to 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 environment and human health. The recycling of materials will help to 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.

## PRECAUTIONS:

1. DO NOT get water on the housing.
2. DO NOT clean the unit with abrasive or corrosive compound. It may scratch the plastic and corrode the electronic circuit.
3. 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.
4. DO NOT tamper with the unit's internal components. It will invalidate the warranty.
5. ALWAYS keep the metal probe and wire away from children.
6. DO NOT use the probe / thermometer in a microwave oven.
7. ALWAYS wear a heat resistant glove to touch the metal probe or wire during or just after cooking. DO NOT touch with bare hands.
8. DO NOT expose the plug of the probe or the plug hole on the thermometer / display unit to water, water vapors or liquids. This will result in a bad connection and faulty readings. Wipe the plug thoroughly with a dry cloth before every use.
9. DO NOT immerse the probe or thermometer in water while cleaning
10. NEVER expose probe or wire to direct flame.
11. DO NOT place the display unit inside the oven.

*(NOTE: if the thermometer / display unit reads "HI" or "LO" instead of the probe temperature while measuring cooking temperatures; it is likely that the probe is damaged and needs to be replaced.)*

## 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.

**CAUTION: Please note that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.**

**NOTE:** This equipment has been tested and found to comply with the limits for Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced Radio/TV technician for help.

