# **SCAN RITE DIGITAL IN-OVEN THERMOMETER**

ITEM#: THM-398-95

# 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 SCAN RITE DIGITAL IN-OVEN 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 two AAA batteries. Batteries 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 batteries 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.

#### TURNING THE THERMOMETER ON / OFF:

Press the power (b) button to turn the thermometer ON. Press and hold for 3 seconds to turn the thermometer OFF.

NOTE: The unit will automatically turn off when inactive and the temperature remains between 32 to 104F (0 to 40C) for 60 minutes

#### TO READ IN FAHRENHEIT OR CELSIUS:

With the thermometer turned ON, tap the power  $\circlearrowleft$  button to switch between F or C

#### **SETTING THE TARGET TEMPERATURE:**

- 1. Turn the thermometer ON
- 2. Be sure alarm is activated. If display reads "OFF", press both arrow buttons simultaneously to turn the alarm on. Numbers will display on screen in target temperature location when alarm is activated.
- 3. Using the arrow buttons on the right and left side of the thermometer housing, press individually until desired temperature is reached. Use left arrow to decrease and right arrow to increase temperature.

# **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 cooking temperature will be displayed in the CURRENT box on the display unit.
- 9. Alarm will sound when CURRENT temperature meets TARGET temperature.
- 10. To mute the alarm, press any button. Alarm display will continue to flash. To turn alarm off, press both arrow buttons at the same time.

# **DISPLAY ALERTS:**

"NO PROBE" = check to be sure the probe jack is securely plugged into the thermometer housing

"LOW BAT" = low battery power, change battery

"OFF" = alarm is disabled. Target temperature will not display and alarm will not sound.

# **PRECAUTIONS:**

- Sterilize probe 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 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.