

SOUS CHEF THERMOMETER WITH RAPID READ SCANNING

ITEM#: THM-388-90

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 SOUS CHEF THERMOMETER please be sure to remove the protective insulation tape from the battery compartment and protective sheet from the LCD screen before use.

****NOTE: PRODUCT IS NOT INTENDED FOR IN-OVEN USE****

TO INSTALL / CHANGE BATTERIES

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

This item uses one CR2032 battery. Battery should be removed from the thermometer if fully used / expired or if the product is to be left unused for a long 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. Turn battery cover counter-clockwise with a small screw driver to open.
2. Align the positive and negative sides of the battery with the (+) positive and (-) negative symbols in the battery compartment.
3. Replace cover and turn clockwise to lock.

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:

The thermometer is turned on by unfolding the probe until the display illuminates. The unit can be turned off by simply folding the probe closed and lightly pressing on the tip of the probe into the retainer located at the bottom rear of the instrument. It is recommended to store the probe in the closed position when not in use.

TO READ IN FAHRENHEIT OR CELSIUS:

Press the °C / °F button on the back side of the unit to select the desired temperature scale.

DIRECTIONS FOR COOKING:

1. 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.
2. Unfold the probe to turn the thermometer on.
3. Be sure desired thermometer scale is switched to either °F or °C.
4. 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.
5. Press the HOLD button on the front of the display once to lock the temperature reading. Remove thermometer from meat to read.
6. Press the HOLD button again to release the held temperature for additional readings.
7. When done, clean probe and fold to turn off for storage.

AUTO-ROTATE DISPLAY:

The digital display rotates 180 degrees for ambidextrous reading at any angle.

TEMPERATURE RANGE -58 to 572 °F (-50 to 300 °C)

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.