

STABLE-READ™ DIGITAL INSTANT READ THERMOMETER

ITEM#: THM-389-90

USE & CARE INSTRUCTIONS

IMPORTANT: RETAIN FOR FUTURE REFERENCE, READ CAREFULLY.

For assistance with use, parts and customer service call (800) 431.2133 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 Stable-Read Digital Instant Read 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 use in-oven

To turn on / off:

ON: press the button on the front of the thermometer to turn the unit on. The LCD will display the ambient temperature and immediately start the sampling process.

MANUAL OFF: press and hold the button on the front of the thermometer until the LCD shuts off (approximately 2 seconds).

AUTO OFF: the thermometer will automatically turn off after 10 minutes without use.

To install batteries:

Press and lift the battery cover upward and off. Install one CR2032 battery with + side facing out. Replace the cover. The thermometer is ready for use.

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.

To switch between Celsius and Fahrenheit:

On the back of the thermometer, slide the battery cover open in the direction of the arrow. There is a small hole above the battery. Insert a pin or small, pointed object into the hole and press lightly to switch between Celsius or Fahrenheit degrees. Replace the cover. The thermometer is ready for use.

To sample temperature:




Press the button to turn the thermometer ON. Insert the tip of the probe into the thickest point of the meat and keep in place. 'HOLD' will flash on the display. When the thermometer beeps remove the probe from the meat to read the temperature. To sample again, press the button to release the temperature hold and sample.


To clean:

Clean probe with a damp cloth before and after use. Do not submerge in liquid or place in the dishwasher. This thermometer is not dishwasher safe.

MINIMUM INTERNAL COOKING TEMPERATURES AS RECOMMENDED BY THE USDA*

Important! These are the minimum INTERNAL temperatures that food must reach to be considered safe to eat, no matter how they are prepared. The USDA recommends the following guidelines but personal taste temperatures may differ from the below:

	°F / °C
FRESH GROUND BEEF, VEAL, PORK	160 / 71
BEEF, VEAL, LAMB (roast, steaks, chops)	
RARE*	140 / 60
MEDIUM RARE 	145 / 62
MEDIUM	160 / 71
WELL DONE	170 / 76
FRESH PORK (roast, steaks, chops)	
MEDIUM RARE 	145 / 62
MEDIUM	160 / 71
WELL DONE	170 / 76
HAM	
FRESH RAW 	145 / 62
PRECOOKED (to reheat)	140 / 60
POULTRY	
GROUND CHICKEN / TURKEY	165 / 73
WHOLE CHICKEN / TURKEY	165 / 73
BREAST, ROASTS, THIGHS & WINGS	165 / 73
FISH (cook until opaque and flakes easily with fork)	145 / 62
STUFFING (cooked alone or in bird)	165 / 73
EGG DISHES	160 / 71
LEFTOVERS, CASSEROLES	165 / 73

*The USDA does NOT recommend RARE 140°F as a safe eating temperature.
 indicates a required 3 minute rest period after cooking / before serving

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.