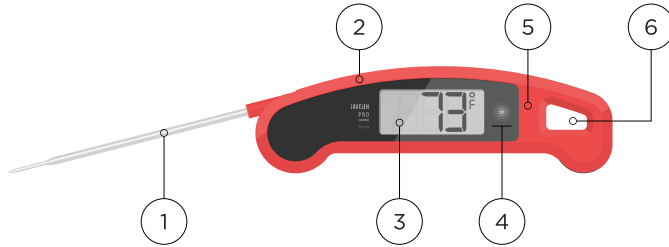


YOUR JAVELIN PRO DUO



- | | |
|--|--|
| ① Probe
18/8 stainless steel | ④ Touch Pad
for backlight & functions |
| ② Food Safe
antimicrobial coating | ⑤ Magnet
convenient storage |
| ③ 2" Backlit Display
ambidextrous rotation | ⑥ Lanyard Hole
simple & easy portability |

STABILIZATION ALERT

Insert the probe into your food and hold the * icon. The word HOLD will blink and after several seconds, a "beep" will sound to indicate the stabilized temperature.

Reading is held as long as you are holding the * icon. Release to return to normal.

MAX/MIN

Double tap the * icon to display the maximum temperature for current session. Tap * again for the minimum temperature. To exit, tap * again.

Hold the * icon during MAX/MIN to clear values.



AMBIDEXTROUS DISPLAY

Built-in motion sensors detect when the device is upside-down and rotates the display accordingly. A simple solution for awkward angles and left-handers alike.

ADDITIONAL INFORMATION

Sleep Mode

If left idle for more than 10 minutes, the thermometer will automatically enter sleep mode. Simply tap the touch pad or move the thermometer to wake.

Motion-sense Backlight

Motion sensors allow backlight to be illuminated by a simple swing of the thermometer, making it operable even with heat-proof gloves on.

Antimicrobial Coating

Silver-based antimicrobial additive is impregnated into the plastic shell to inhibit pathogen growth with efficacy rated at 99% or greater.

Tapered Sensor Tip

The ultra-sensitive thermistor sensor is located at the tip of the probe, requiring a minimum insertion distance of 0.25" (5mm).

PERSONALIZATION

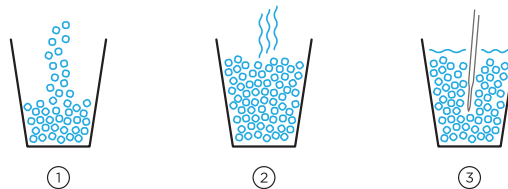
Toggle various functions on your thermometer using switches found inside the battery bay. You must restart the device to have these changes apply.

- | | | | |
|-----------------------|---------------------------|---------------------------------------|-----------------------------|
| ①
toggle
C°/ F° | ②
toggle
auto sleep | ③
toggle
stabilization
alert | ④
toggle
tenth degree |
|-----------------------|---------------------------|---------------------------------------|-----------------------------|

ACCURACY TEST

To check the accuracy of your thermometer, we recommend devising an ice bath test. Fully pack a large cup with crushed ice and fill up to 3/4 with purified water.

Let the slurry sit for a minute, then give it a stir to allow the temperature to equalize throughout. Insert the tip of the probe into the very center of the cup and stir gently. In 3 to 4 seconds, the display will read within 0.9 °F (0.5°C) of 32°F (0°C).



TROUBLESHOOTING

WON'T SWITCH ON ▼ retract and extend probe or change battery	NOT ACCURATE ▼ test accuracy using crushed ice bath or contact customer service	DISPLAYING "LO BATT" ▼ battery is running low, change batteries	CHANGE C°/ F° ▼ use personalization switch 1 to toggle between units
DEVICE ASLEEP ▼ tap on touch pad or move device to wake	RESET FACTORY SETTINGS ▼ turn off device and flip all personalization switches downwards	DON'T HEAR "BEEP" ▼ make sure to hold the touch pad long enough	"HOLD" DOESN'T BLINK ▼ use personalization switch 3 to activate stabilization alert

USE & MAINTENANCE

- Always measure at the center of the meat, avoid any hitting bone or cartilage.
- Prevent build up of grime; always clean the body with soft damp cloth.
- Do not clean with solvents or scouring agents.
- Do not put the device in the dishwasher.
- Do not leave the device in the oven.
- Do not place probe directly over fire.
- Do not immerse the device for any length of time.
- Do not subject the device to extreme temperature, vibration, or shock.

FOOD SAFETY & CERTIFICATION

The Javelin series thermometers are certified for commercial and professional use. It complies with stringent international and independent food-safety guidelines, such as being free from lead, mercury, cadmium or other hazardous substances. These certifications include NSF, CE, and RoHS.

PRODUCT WARRANTY

This thermometer comes with a 3-year limited warranty against all hardware defects in components or workmanship under normal use.

This device is exclusively intended for the field of application described in this manual. It should only be used as described within these guidelines.

Damage resulting from normal wear and tear, water entry, abuse, misuse, accidental breakage, negligence, defects caused by modifications, repair and servicing not made or authorized by Lavatools will void all warranty. Lavatools reserves the right to make the final judgment on all claims.

For complete details regarding this warranty, please visit www.lavatoools.co.

THAWING MEAT CORRECTLY

Ideal: Refrigerator

The ideal situation would be to have time to plan ahead for tomorrow's meal. If that's the case, the best and safest way to defrost your frozen meat is in the refrigerator—your meat will defrost at a consistent temperature that's below the USDA's safety mark of 40 °F (4°C). However, this method may take up to 24 hours to fully defrost larger cuts of meat.

Not So Ideal: Cold Water

When you have to prepare your dish within the day, then defrosting in cold water is the way to go. Place your protein in a resealable bag and submerge it in a large bowl of cold tap water. Use the water to help push the air out of the bag before you seal it. Just as with the refrigerator method, thawing times depend on the size of the protein. Small items like sausage, chicken breasts, and thin cuts of steak will defrost within an hour. Thawing larger cuts can take 2 to 3 hours.

Emergency: Microwave

If you're completely out of time and require immediate defrosting, your microwave is the only option. Remove the protein from its plastic packaging, place it on a clean plate, and use your microwave's defrost function. Keep a close eye on your protein as microwaves can cause hot spots and defrost unevenly. Check the defrosting progress every 45 seconds or so.

IMPORTANCE OF RESTING MEAT

When we're cooking large pieces of meat like rib roasts or turkey, we've always been told to let the meat rest before cutting into it. Why is that? There are a couple of reasons why 'resting' meat is a good idea.

As meat cooks, the muscle fibers start to contract and the juices get pushed out, much like wringing a wet towel. This moisture moves outward toward the surface of the meat, where some of it eventually evaporates.

When you take your meat off the heat, the moisture is still unevenly distributed throughout the protein. If you cut into it right away, the liquid will actually pool out and your beautiful dish will end up very dry. By letting it rest, the muscle fibers will start to relax, pulling in and reabsorbing the juices. Cut it open now, and some of the liquid will still spill out, but far less than before. The result is a far more juicy piece of meat.

There's also a second reason why you want to let it rest. A large piece of meat will actually continue to cook for a few minutes after you take it out of the oven. This is called carry-over cooking and is why many recipes tell you to take meat out of the oven a little before the meat is done cooking.

Once you take it out from the oven, tent the meat in foil to keep it warm once the internal temperature peaks. The amount of resting time for a particular cut of meat or cooking technique will vary, though it's usually between 10 and 20 minutes. Your recipe will be your best reference for this.

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FOOD TEMPERATURE GUIDE

CHEF-RECOMMENDED MEAT TEMPERATURES

	RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
BEEF, VEAL & LAMB	115°F 46°C	125°F 52°C	135°F 57°C	145°F 63°C	155°F 68°C
PORK		125°F 52°C	130°F 54°C	135°F 57°C	140°F 60°C
SALMON & OTHER FATTY FISHES		115°F 46°C	125°F 52°C	135°F 57°C	145°F 63°C
SEA BASS & OTHER LEAN FISHES		125°F 52°C	130°F 54°C	135°F 57°C	140°F 60°C
SHELLFISH	120°F 49°C		130°F 54°C		140°F 60°C

NOTE: These are common temperatures used by professional chefs to achieve a desired taste and texture and are not USDA recommended temperatures. For USDA recommended doneness, add on another 5 to 10°F (2 to 5°F)

Please also be aware that internal temperature will continue to rise as your dish is resting.

ADDITIONAL TEMPERATURES FOR SAFETY

GROUND MEATS	160°F 71°C	HAM (RAW)	160°F 71°C
POULTRY	165°F 74°C	HAM (SMOKED)	140°F 60°C
BRISKET, PORK RIBS, SHOULDERS	190-205°F 88-96°C	SAUSAGE	160°F 71°C

CANDY TEMPERATURES

THREAD	230-234°F (110-112°C)
SOFT BALL	234-240°F (112-116°C)
FIRM BALL	244-248°F (118-120°C)
HARD BALL	250-266°F (121-130°C)
SOFT CRACK	270-290°F (132-143°C)
HARD CRACK	300-310°F (149-154°C)
CARAMEL	320-350°F (160-177°C)

MISC. TEMPERATURES

WATER FOR YEAST	105-115°F 41-46°C
SOFTENED BUTTER	65-67°F 18-19°C
RENNET ACTIVATION	85-105°F 29-41°C

JAVELIN PRO DUO

USER GUIDE

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QUALITY THERMOMETERS
CALIFORNIA USA