

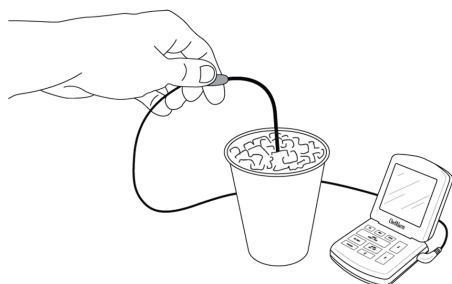
CHEFALARM® TRIM FUNCTION GUIDE

This is the only cooking alarm on the market that allows a calibration adjustment. New from the factory, ChefAlarm will read within ± 1 °C even after changing probes. So you should never really need to use the CAL feature. However, you can fine-tune the calibration for accuracy better than ± 0.5 °C with a specific probe.

The CAL function allows adjustment of the reading at a single temperature. The readings will then be "offset" by the adjusted amount across the whole range of the thermometer. For best accuracy across a wider range, we recommend making the adjustment in an ice bath (0 °C).

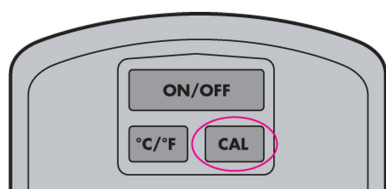
In order to make an accurate adjustment, you need a very stable and accurate reference temperature. The only precise way to do this outside of a calibration lab is to use a properly prepared ice bath. Go to thermometer.co.uk/icebath for instructions on getting this just right.

STEP 1

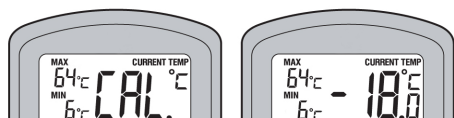


Turn the ChefAlarm on and immerse the probe into the ice bath and gently stir. When the temperature is stable and constant, note the final reading. It should be close to 0 °C. However, it may be low or high by several tenths of a degree or even one or two whole degrees. If, for example, the reading is -0.3 °C, then you are reading low by 0.3 °C.

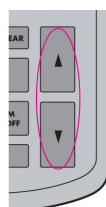
STEP 2



Press and HOLD DOWN the CAL button for a count of 5 seconds.

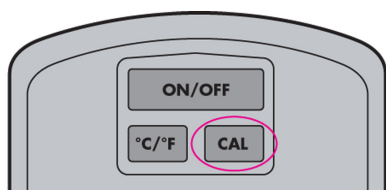


The ChefAlarm display will change to 'CAL' and will then display -18 °C.



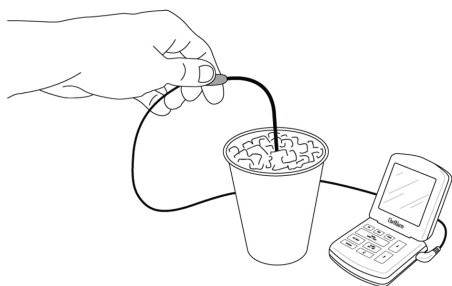
Press the Up or Down Arrows to increase or decrease this number for the amount you need to add or subtract from the reading noted in Step 1 so that your next ice bath test is correct. In our example, you would want to add 0.3 °C to the ChefAlarm readings so you will hit the Up Arrow until the reading shows 0.3 °C.

STEP 3



Press the CAL button one more time and the offset amount will be saved to the ChefAlarm. Now all readings will be 0.3 °C higher than before the CAL adjustment.

STEP 4



Repeat the ice bath test in Step 1. You should be spot-on or within ± 0.05 °C.

Cautions:

The CAL feature will adjust the temperature up or down as much as 2.2 °C. If your readings are off by more than that, there is a malfunction or your probe may be faulty. If the sensor in the probe is damaged by excess heat, it may read off by significantly more. This cannot be fixed with the CAL function and you will need a replacement probe.

Do not try to check your thermometer accuracy in food against your judgement of meat doneness or the reading of a dial thermometer or a cheaper digital thermometer. The only precise way to test a thermometer's accuracy is by using very expensive calibration lab equipment with a thermometer that is traceable to National Standards or to use the ice bath method discussed above. If your ChefAlarm reads accurately at 0 °C, then you can be confident that it will read within tolerance at any temperature.