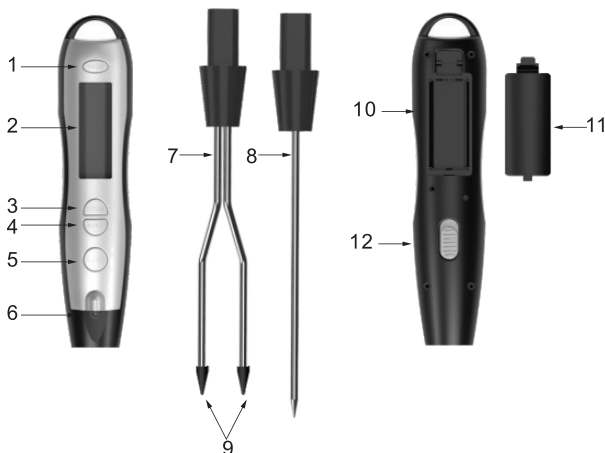# KLEVA®
TENDASENSE
GOFORK

List of Main Parts:
1. Mode Button
   - Switch Device On
   - Change Mode
2. LCD Display
3. Taste Button
   - Select Degree of Cooking
   - Use Timer
4. Meat Button
   - Select Type of Meat
   - Select Temperature Unit
5. Light Button
   - Switch LED Light On and Off
6. LED Light
7. Plug-In Fork Attachment
8. Plug-In Probe Attachment
9. Protective Caps
10. Battery Compartment
11. Battery Compartment Lid
12. Release Button (for attachments)

Inserting Batteries:
1. Press down on the catch of the battery compartment lid to remove.
2. Insert the enclosed batteries as shown inside the compartment. Observe the correct polarity (+/-).
3. Replace battery compartment lid. Lid must snap audibly into place.
4. TendaSense™ is now ready for use.

Basic Functions:
Inserting and removing attachments
- Inserting: Push the fork/probe attachment into the front of the handle, matching the grooves inside the handle. You should hear it click into place.
- Removing: Push the release button on the back of the device towards the 'Open Lock' icon. Hold button in place and pull out the attachment.

Please Note: With force, the probes can be removed without pressing the release button, however this will damage the locking mechanism over time and damage the TendaSense™. ALWAYS USE THE RELEASE BUTTON.

Switching on thermometer
- Press MODE to switch on device. An acoustic signal sounds and all possible displays appear briefly on the LCD display screen.
- Then the LCD display will show current temperature at the top with selected type of meat below and degree of cooking below that. This is 'Normal' mode.
- When the preset temperature has been reached (default setting is 40°F) an alarm will sound for approximately 60 seconds and the LCD display flashes.

Automatic Switch-Off Function
- To save the batteries, the LCD screen will automatically dim. To light up the screen, press any button once.
- The thermometer cannot be switched off manually. If you do not press any button for approximately 60 seconds, and the timer has not been activated, the device switches off automatically.
- Press MODE once more to switch the device on again with the functions last selected.

Switching Temp Mode (°F / °C)
- Press MODE and MEAT button together and hold until 2 acoustic signals sound.

Measuring Temperature
- Insert prong(s) at least 0.5″ deep into the thickest part of the meat and wait 15-20 sec.
- Pull fork/probe out and read temperature.

* Do not take measurement immediately next to the bone or in a layer of fat.
* Always check poultry in several places.

PLEASE NOTE: The below instructions to set the degree of cooking, temperature and timer, begin from the first mode/normal mode that appears when the TendaSense™ first turns on. (If you have gone through a variety of modes you may need to follow the RESET instructions if you have any difficulties following the below).

Presetting Your Thermometer:

Selecting Type of Meat
- In 'Normal Mode' press MEAT button repeatedly until required type of meat is shown in display: BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY, FISH

* If the type of meat cannot be set, the device is in the wrong mode.

Degree of Cooking
- Specifies how well done you would like your meat. Cooking Table indicates temperature ranges to which the thermometer is set.

* Degrees of cooking that are not recommended for particular type of meat are not available for selection.
(Example: If CHICKEN is chosen for type of meat, RARE is not an available choice.)

To Choose Degree of Cooking
- RARE, MEDIUM RARE, MEDIUM, WELL DONE
- In 'Normal Mode' press TASTE button repeatedly until required degree of cooking is highlighted.
- As soon as thermometer reaches the minimum temperature in the desired range an alarm will sound and the display will flash.

Presetting Temperature
- First set the required type of meat.
- Press MODE button repeatedly until TEMP is shown in the display (current temperature will be displayed).
- Press MEAT button once. The preset temperature will be displayed.
- To change, press and hold MODE until acoustic signal sounds and value flashes in the display.
- Press TASTE to set a higher temperature; Press MEAT to set a lower temperature. (Press and hold either button to move through options faster.)
- Press MODE to store the setting. Press MODE again to return to 'Normal Mode'.

Using the Timer
- Press MODE repeatedly until TMR is shown on the LCD display.
- Now press and hold MODE until the minutes display flashes.
- To set required time:
    - o Press TASTE to set the minutes counting upwards (starts at 1 min and counts up to 60).
    - o Press MEAT to set the minutes counting downwards (starts at 60 min and counts down to 0).
    - o Press and hold either button to move through options faster.
    - o Press MODE to store setting. Press TASTE to start the timer.
- When time has elapsed, an alarm sounds for 60 sec and display flashes.
- Press any button except LIGHT button to stop alarm.
- To pause timer part way through, press TASTE to pause and press again to continue.
- While timer is running, you can change the display with MODE. Timer will continue to run in the background identified by TMR in the display.

Resetting
- **If at any time the device malfunctions, remove the batteries, wait approximately 30 seconds, reinsert batteries, and then switch on device.**

Cleaning:
- Clean the fork thoroughly before using it for the first time.
- Wipe the fork attachment and handle with a damp cloth and a little soap if required.
- Dry the parts thoroughly.

Cooking Table:

	Rare	Medium Rare	Medium	Done
Fish				60-93ºC
Beef	60-62ºC	63-70ºC	71-73ºC	77-93ºC
Veal	60-62ºC	63-70ºC	71-73ºC	77-93ºC
Lamb	60-62ºC	63-70ºC	71-73ºC	77-93ºC
Pork			71-73ºC	77-93ºC
Chicken				82-93ºC
Turkey				82-93ºC

Note: The preset temperatures are set slightly above the standard temperature for each doneness level to factor in the residual heat from the bbq that can heat the higher end of the probe.

WARNING! Risk of injury
- Take care when handling the fork not to injure yourself or others on the prongs.
- Replace the protective caps on prongs after each use.

CAUTION! Material Damage
- Do not immerse the fork handle in water or other liquids.
- Do NOT put item in the dishwasher to clean.
- Do NOT use any caustic, aggressive or abrasive products for cleaning.

Disposal:
- If the TendaSense™ should no longer work at all, please make sure that it is disposed of in an environmentally friendly way.

Technical Specifications

Model SKU:	KTSGF007
Batteries:	2xLR03 (AAA) / 1.5V
Temp units of measure:	°F (Degrees Fahrenheit) °C (Degrees Celsius)
Measurement range:	0-130ºC / 32-266ºF