



# FEAMT1: Fuego Digital Meat Thermometer

For use with all Fuego models.

FEAMT1 includes the following components:

- 1 - Folding Instant Read Digital Meat Thermometer
- 1 - A76 / LR44 Battery

## Features

- Easy-To-Read Digital LCD Screen
- Easy Storage Foldable Probe Design
- Premium Grade Stainless Steel Probe
- Fahrenheit / Celsius Option
- Wide Temperature Range (-49F to +392F) (-45C to +200C)

## Directions For Use:

1. **Insert Battery:** The battery cover is located on the back side of the device, opposite the LCD screen. The battery should be inserted with the + end facing the battery case cover.
2. **Select Temperature:** Flip the toggle switch in the battery compartment to either Fahrenheit or Celsius based on your cooking preference.
3. **Turn On:** To turn on the unit, slide the ON/OFF button to “ON” position. The temperature will then display on the LCD screen.
4. **Turn Off:** To turn off the unit, slide the ON/OFF button to “OFF” position. The display on the LCD screen will go blank.
5. **Temperature Measuring:** Insert the probe into beverage or food. Wait for the final temperature reading after the reading on LCD readout is stable. This usually takes about 5-10 seconds. Please note that the probe should be inserted in the centermost / thickest part of the meat for a more accurate reading.
6. **Cleaning and Care:** Clean the probe with a damp cloth after use. DO NOT submerge the unit in water or place it in dishwasher.

Meat	Fahrenheit	Celsius
Poultry	165	74
Pork	145	63
Beef/Veal/Lamb (Med Rare)	145	63
Beef/Veal/Lamb (Medium)	160	71
Beef/Veal/Lamb (Well Done)	170	77
Pre-Cooked Ham	140	60