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INSTRUCTION
MANUAL FOR ULTIMATE HOME
COOKING **THERMOMETER**

www.icotrading.net.

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QUICK START TIPS

- Your new thermometer tests food temperature, not doneness. On page 3, you'll find a chart with different food's temperatures and levels of doneness.

- The ICO Home Cooking Thermometer doesn't lock in a reading unless you press the "hold" button, it will continuously update its reading as temperatures change moment to moment.

- Your thermometer measures temperature at the tip of its probe. Penetrate the food with the probe tip where you want to measure. We recommend the center or the thickest part of the food.

- NEVER leave your thermometer in an oven while cooking.

- The temperatures of meat and fish will continue to rise after removing them from an oven, so plan accordingly. On page 3 you'll find recommended resting times for different doneness levels.

- To test the accuracy of your ICO Home Cooking Thermometer, use a properly made ice bath. You'll find instructions for this calibration test on page 2.

- Wipe the probe of your thermometer regularly. Do not put your thermometer in the dishwasher.

- Your thermometer includes a quick reference temperature chart on the back of the device.

PRODUCT FACT SHEET

Your ICO Home Cooking Thermometer:

- Was pre-calibrated to ±4°F/1°C (-4°F/-20°C to 302°F/150°C). Calibration can be checked in your home with an ice-bath test.

- Will display the temperature of food or liquids within 3.5 seconds and will automatically update when temperatures change.

- Includes a non-fogging display for measuring liquid temperatures.

- Starts taking temperature as soon as its probe is opened – it does not start a 0.

- Can be used to measure temperatures in °F and °C.

- Features a button-activated LCD backlight.

- Will turn off automatically after 10 minutes without use.

- Has an integrated magnet for easy storage on your fridge or magnetic frill.

- Is splash-proof (submersion not recommended).

THE ICO QUALITY GUARANTEE

What does "impeccable" mean to you?

At ICO, we believe that everybody appreciates impeccable food and drink. It's why we do what we do, and it's why we guarantee that every product we sell will produce impeccable results.

If there's anything about your new thermometer that you're unhappy with, please let us know immediately. You can reach us at info@icotrading.net, and we'll get back to you within 24 working hours. We'll do whatever we can to make it right as quickly as possible.

ICO warrants this appliance from defects or failures in the material and workmanship for three (3) years from the date of original purchase. This warranty is in lieu of implied warranties, including warranties of merchantability, fitness for particular purpose, performance or otherwise, which are hereby excluded.

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INSTRUCTIONS FOR USE:

Activating the Thermometer

The thermometer is switched on by unfolding the metal probe until the display comes on. To turn the thermometer off, fold the probe away and secure the tip in the rubberized snaps. Always store the probe in the closed position when not in use.

Warning: Do not force the probe further than 180° when opening or the thermometer may be damaged and inoperable.

Measuring Food Temperature

The thermocouple sensor is located at the tip of the probe. For the most accurate readings, immerse the probe at least 1/6" (4.5mm) in to the food you want to measure.

Note: The best place to measure food temperature is at its center or thickest part.

Your ICO Home Cooking Thermometer will read to within 1°C/4°F of the actual temperature of an ice bath within 3.5 seconds. Reading times in other foods may vary slightly.

Warning: Do not immerse the probe all the way to the body of the thermometer. Avoid getting grease, oil, or food in the rotating portion of the probe, as this can jam the thermometer open. Do not bend the probe.

Warning: The probe tip of your thermometer is sharp! Keep out of reach of children.

Auto-Off

Your thermometer will automatically turn off after ten minutes of the probe being open.

CALIBRATION

Your ICO Home Cooking Thermometer was individually factory-calibrated using high-precision temperature equipment. However, if you have any doubt about its accuracy, you can check it yourself in a properly prepared ice bath.

HOW TO MAKE AN ICE BATH

Fill a glass with ice. Add just enough water to fill the gaps between the ice (if the ice is floating, the water beneath the ice will be at a higher temperate and your result will be inaccurate). After a few moments, immerse the tip of your thermometer to the middle of the ice and gently stir. Within 3 or 4 seconds, the thermometer will read 32°F within 4°F.

Warning: Do not let the tip of the probe rest against an ice cube or it will read a lower temperature.

CLEANING AND MAINTENANCE

To avoid potential cross-contamination, wipe the probe of your thermometer after each use and regularly clean the entire thermometer's body and probe. Oils and grease should be wiped from the probe and the thermometer's body.

You can completely immerse your ICO Home Cooking Thermometer in water for cleaning, but it should not be placed in a dishwasher.

Warning: DO NOT attempt to wash your thermometer in the dishwasher.

Warning: Always protect your thermometer from high body temperatures and DO NOT leave it in an oven or on a hot surface.

FOOD TEMPERATURE AND FOOD SAFETY

Your new thermometer can help you minimize food-born illness in your kitchen. Bacteria thrive between the temperatures of 41°F/5°C and 140°F/60°C.

Foods should not be stored at this temperature range for long periods of time (more than a few hours). Some left over foods must be reheated to minimum temperatures to assure bacteria have been eradicated before eating.

COOKING TEMPERATURES FOR DIFFERENT FOODS

MEATS

Meat temperature should be measured at the center of the thickest part of the piece of meat you are cooking.

Meat	Rare	Medium Rare	Medium	Medium Well	Well Done
Beef, Lamb, Veal	125°F/52°C +3 min rest	135°F +3 min rest	140°F/60°C +3 min rest	145°F +3 min rest	160°F/71°C +3 min rest
Mince, Hamburger*	140°F	145°F	160°F	165°F	170°F
Chicken/Turkey	NA	NA	NA	NA	165°F/74°C
Pork	NA	NA	145°F/63°C	155°F/68°C	160°F/71°C
Fish	NA	NA	NA	NA	140°F/60°C

*The USDA recommends cooking minced meat to a minimum of 160°F to avoid food borne illness.

BREADS AND OTHER BAKED GOODS

Baked Good	Internal Core Temperature	How to measure
Quick Breads (Breads, Muffins)	1200°F/93°C	Insert from the side of the bread
Yeast Breads	200-210°F/93°C	Insert from the side of the bread
Soft Breads/Dinner Rolls	180-190°F/82-88°C	Insert from the side of the bread
Cakes/Cupcakes	205-209°F/93-98°C	Insert into the center of the cake
Molten Chocolate Cakes	160°F/71°C	Insert into the center of the cake
Cheesecakes	150°F/65°C	Cheesecake cracks at 160°F
Fruit Pies (Apple, Blueberry, etc.)	175°F/79°C	Insert into the center of the pie
Pumpkin Pie	175°F/79°C	Insert into the center of the pie

MISCELLANEOUS AND CANDY

Item	Internal Core Temperature	How to measure
Baked Potato	210–212°F/98–100°C	Measure at potato's center
Boiled Whole Potatoes	200°F/93°C	Measure at potato's center
Casseroles and Leftovers	165–175°F/74–79°C	Measure at casserole's center
Hollandaise Sauce	150°F/71°C	Measure at saucepan's center
Fudge, Fondant, Creams	235–240°F/112–116°C	Measure at mixture's center. When a small amount of mixture is dropped into very cold water, it forms a ball that can be squished between your fingers.
Caramels	244–248°F/118–120°C	When dropped into very cold water, the caramel will form a ball that holds its shape but is still sticky when pressed.

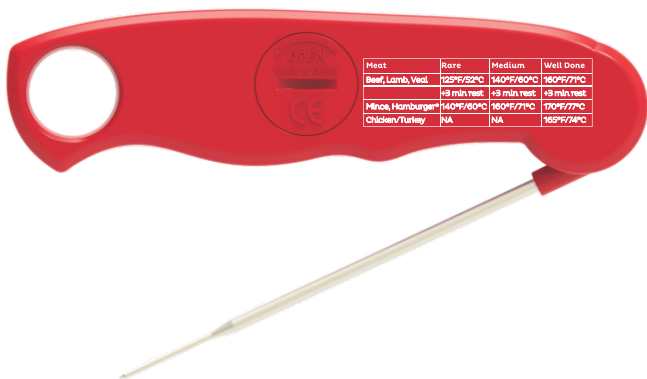### RESTING MEATS: RECOMMENDED COOKING AND GRILLING TEMPERATURES

For meats to be at their tastiest, they need to be rested after cooking so that the cooking juices can be re-absorbed into the fibers of the meat.

Warning: If you skip resting your meat, you're losing flavorful juices when the meat is cut.

The temperature of your meat will continue to rise a little during the resting period, so you should remove your meat from the oven or grill prior to reaching your target doneness or you could overcook your meat. The amount of temperature increase is dependent on several factors, but generally, most foods' temperatures will increase by between 35°F/2°C and 37°F/3°C after being removed from heat.

Larger cuts of meat will experience a greater increase in temperature during the rest. This is due to the residual heat flow that is still travelling toward the cooler center even after the meat has been removed from heat. Larger roasts including roast beef, turkey, and whole roast chicken can rise in temperature by as much as 41°F/5°C to 50°F/10°C

You can use your ICO Home Cooking thermometer to gauge the increase in temperature during resting and act appropriately to serve your meat at exactly the doneness you prefer.

Meat	Rare	Medium	Well Done
Beef, Lamb, Veal	125°F/52°C	140°F/60°C	160°F/71°C
	+3 min rest	+3 min rest	+3 min rest
Mince, Hamburger*	140°F/60°C	160°F/71°C	170°F/77°C
Chicken/Turkey	NA	NA	165°F/74°C

FREQUENTLY ASKED QUESTIONS

- Why does my thermometer register different temperatures when I insert the probe in different places?

- This is because the temperature of the food is different in different places at the same time. The best place to measure most foods is at its center.

- Why did my steak come out medium/well done when my thermometer reading suggested medium?

- All meats continue to cook after you take it off the heat, so be sure to allow for this rise in temperature while cooking, and remove the meat to rest as detailed in our temperature guide.

- Why does my chicken still have blood in it when my thermometer says it's done?

- The bone marrow in chicken can release blood during the cooking process. Your thermometer will accurately tell you when the meat is done, regardless of the presence of blood.

- Why does my thermometer take up to 6 seconds to get to 32°F/0°C when I put it in ice water?

- Your ICO Home Cooking Thermometer will get to within 4°F within 3 seconds or less but it may take 2-3 seconds longer for the last few tenths of a degree to be measured.

- Why doesn't my thermometer settle on a final temperature?

- Because the temperature of the food is constantly changing while cooking! If you want to take a reading and hold this reading for referencing a recipe, you can use the hold button.