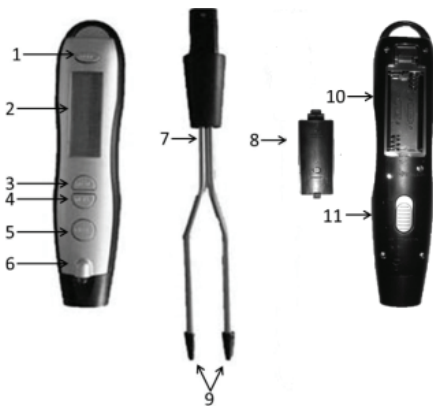## BBQ FORK DIGITAL THERMOMETER
IMA0058

PARTS DESCRIPTION

1. Mode: Switch on and change mode
2. LDC Display
3. Taste: Cooking method and timer
4. Meat: Select meat type and set temperature unit
5. Light button
6. Light
7. Detachable prong
8. Battery compartment lid
9. Protective fork caps
10. Battery compartment
11. Release button for fork attachment

SWITCHING ON/AUTOMATIC SWITCH OFF

- Press 'MODE' to switch on device.
- Display will show "Normal" mode with the current ambient temperature on the top row, the currently selected meat type directly below, and the cooking options at the bottom.
- After a few seconds, the LCD screen will automatically dim. To light up the screen, press any button once.
- •The device cannot be switched off manually. If you do not press any button for approximately 60 seconds, the device switches off automatically.
- Press 'MODE' once more to switch the device on again, which will show the functions last selected.
- If at any time the device malfunctions, remove the batteries, wait approximately 30 seconds, reinsert batteries, and then switch on the device.

TEMPERATURE MODE

- Press 'MODE' and 'MEAT' buttons together and hold until two signals sound. This changes the temperature unit between Fahrenheit and Celsius.
- When a pre-set temperature is reached an alarm sounds for 60 sec and display illumination flashes (See 'Pre-setting Temperature').

SELECTING MEAT TYPE

- Press the 'MEAT' button repeatedly until your preferred type of meat is shown in display. Options include: BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY, FISH'

COOKING OPTIONS

- Press 'TASTE' button repeatedly until your preferred cooking option is highlighted. Options include: RARE, MEDIUM RARE, MEDIUM, WELL DONE
- The table specifies temperature ranges to which the thermometer is set.
- As soon as thermometer reaches the minimum temperature in the desired range an alarm will sound, and the display will flash

	RARE	MED RARE	MED	WELL DONE
FISH				140-199°F 60-93°C
BEEF	140-144°F 60-62°C	145-158°F 63-70°C	159-163°F 71-73°C	171-199°F 77-93°C
VEAL	140-144°F 60-62°C	145-158°F 63-70°C	159-163°F 71-73°C	171-199°F 77-93°C
LAMB	140-144°F 60-62°C	145-158°F 63-70°C	159-163°F 71-73°C	171-199°F 77-93°C
PORK			160-163°F 71-73°C	171-199°F 77-93°C
CHICK-EN				180-199°F 82-93°C
TURKEY				180-199°F 82-93°C

PRE-SETTING TEMPERATURE

- First set the required type of meat.
- Press 'MODE' button repeatedly until 'TEMP' is shown in the display.
- Press 'MEAT' button once and the pre-set temperature will now be displayed.
- To change, press and hold 'MODE' until the value flashes in the display.
- Press 'TASTE' to select a higher temperature and 'MEAT' to set lower (hold down 'TASTE' to scroll through time quicker)
- To store this setting press 'MODE'. Press 'MODE' once more to return to "Normal" mode.

MEASURING TEMPERATURE

- Insert prong at least 1cm deep into the thickest part of the meat and wait 15-20 sec.
- Pull fork out and read temperature.
- Do not take measurement directly next to the bone or in a layer of fat.
- Always check poultry in several places.

SETTING TIMER

- Press 'MODE' repeatedly until TMR is shown on the LCD display. Press and hold 'MODE' until the minutes display flashes.
- Select 'TASTE' to set the minutes counting upwards (range from 1 - 60 minutes) and 'MEAT' to count minutes downwards (range at 60 min counting down to 0).
- Once time is selected, press 'MODE' to store setting
- Press 'TASTE' to start the timer.
- Press 'TASTE' if you need to pause the timer part way through, then press 'TASTE' again to resume timing.
- When time has elapsed, an alarm sounds for 60 sec and display flashes.
- Press any button except 'LIGHT' to stop alarm.

CLEANING

- Detach thermometer prong from handle. Wipe handle with a damp cloth and soap if required. Hand wash prong in warm, soapy water and dry thoroughly before reattaching. Takes 2 x AAA batteries (not included).

CONTACT