LONICERA

User Instruction

Thank you for choosing our product! We invite you to spend a few minutes to read the user instruction before first use.

Features :

- Waterproof IP66. Wash it under running water freely.
- Large bright LCD with backlit light that is automatically turned off.
- Can be re-calibrated at temperature near 32°F(0°C).
- Strong internal magnet allows the thermometer to be attached to the metal surface.
- Hold temperature function to stop the display from changing the readout.
- Min/Max temperature record.
- Auto shut-off after 10 minutes of inactivity.
- Switchable Fahrenheit and Celsius.
- Display resolution: 0.1.
- Measurement range: -58°F-572°F(-50°C-300°C).

Operation:

1.Before using the thermometer, please peel off the protected film from the front panel.
2.To start the measurement, unfold the probe and the LCD will display the temperature immediately.
3.The default display unit is Fahrenheit. If you want to read by Celsius, please press the C/F button to switch.
4.Data-hold: before withdrawing from food, press the “HOLD” button. This will hold the temperature reading until pressed again.
5.To display minimum or maximum temperature, press the “HOLD“ button for 3 seconds. It will firstly display the saved maximum temperature. By pressing the “HOLD” button again, the display will show the saved minimum temperature.
6.To turn on the backlight on the screen, press the light button. And it will turn off after several seconds.
7.To calibrate the temperature, please take a cup of ice water, insert the probe into ice water to touch the ice (make sure the probe touch the ice under water). When get the final temperature, hold down the “CAL” button for 5 seconds. After 5 seconds, the display will flash “CALL” on the screen, then the digit will flash. Then press the “C/F” button to increase the digit or the “HOLD” button to decrease the digit until you reach 0°C or 32°F.

CAUTIONS AND CLEANING

1.Do not leave the thermometer in the oven while cooking.

2.Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.

3.Clean the stainless steel probe and dry thoroughly after each and every use. Wash the metal probe in soapy water. Clean the thermometer by wet washcloth or running water.

4.Do not use the unit in the rain. Do not immerse in water while cooking or cleaning the unit.

5.Sterilize the metal probe by inserting it into a boiling water for several minutes.

6.Do not expose the unit to direct heat or heat surface. Do not use stainless steel probes in microwave ovens.

7.Do not use the stainless probe sensor above 572°F(300°C) which may deteriorate the probe.