

MODEL 5329613**Dual Folding Probe & Infrared Thermometer**

Thank you for purchasing a TruTemp® Thermometer. Please read this instruction manual carefully before use. Keep these instructions handy for future reference.

IMPORTANT:

Stainless steel probe may be hot after use, do not touch without protecting hands. Do not leave thermometer in the oven or grill during cooking, damage to the plastic pieces will occur. This thermometer and infrared sensor is meant to track food or surface temperatures periodically throughout the process, it is not oven safe and cannot be left in food during cooking. It is for cooking only. Use extreme caution when operating the thermometer/infrared sensor.

Battery Installation

1. Uses 2 AAA (1.5 volt) batteries included and installed. There is a strip under the battery door to prevent battery drain during shipping. Please remove before use.
2. Loosen screw on the battery compartment cover until the battery cover can be lifted and removed from the thermometer housing.
3. When batteries needs replacement, remove the old batteries and place new batteries into the battery compartment according to the "+" and "-" polarity symbols in the battery compartment.
4. Replace battery compartment cover and screw back on. Turn the thermometer on.

Battery Warnings

- NOTE: Please recycle or dispose of batteries per local regulations.
- WARNING: Batteries may pose a choking hazard. As with all small items, do not let children handle batteries. If swallowed, seek medical attention immediately.
- PRECAUTION: Do not dispose of batteries in fire. Batteries may explode or leak.
- Always purchase the correct size and grade of battery most suitable for the intended use.
- Remove the batteries if the product will not be used for a long period of time. Remove used batteries promptly. Clean the battery contacts and also those of the device prior to battery installation.
- Non-rechargeable batteries are not to be recharged.
- Do not force discharge, recharge, disassemble, heat above 60°C, or incinerate. Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.
- Examine devices and make sure the battery compartments are correctly secured, e.g. the screw or other mechanical fastener is tight. Do not use if the compartment is not secure.
- Always replace all batteries at the same time; do not mix old and new batteries. Do not mix alkaline, standard (carbon-zinc) or rechargeable (ni-cad, ni-mh, etc.) batteries.
- When batteries of different brand or type are used together, or new and old batteries are used together, some batteries may be over-discharged due to a difference of voltage or capacity. This can result in venting, leakage, and rupture and may cause personal injury.

LOW BATTERY: If readings become dim or thermometer is malfunctioning, replace batteries.

Probe Mode Operating Instructions

Temperature Range: -67°F to 626°F / -55°C to 330°C

1. Unfold probe stem to turn the thermometer on.
2. To switch between Fahrenheit and Celsius, press and hold the MODE button for 3 seconds.
3. Press the PROBE button to view active probe temperature on the display.
4. For standard temperature monitoring, test the internal temperature of the food by inserting the probe into the thickest part of the food. Do not come in contact with bone, fat or gristle, as these areas will not provide accurate temperature readings. Take care when moving the probe into position to avoid injury or damage. **DO NOT LEAVE THE THERMOMETER IN THE OVEN WHILE COOKING, AND DO NOT TOUCH THE HOT PROBE WITH BARE HANDS.**
5. To activate the temperature hold feature, press the PROBE button so that HOLD is displayed on the screen. The thermometer can be removed from the food and the temperature reading is locked onto the display screen. Press PROBE again to go back to normal function.

6. The backlight feature will display for 30 seconds when the unit turns on. Manually turn the backlight back on for an additional 30 seconds by pressing the MODE button.
7. The probe will turn off automatically after 3 minutes if not used.
8. After use, clean the probe stem and fold it completely closed for storage.

Infrared Mode Operating Instructions

Temperature Range: -67°F to 800°F to -55°C to 426.6°C

1. Aim the infrared detection sensor (on the back of the unit) at cooking surface and press and hold the SCAN button.
2. The Display Screen will show the current temperature.
3. The sensor will continue to show the current temperature as long as the SCAN button is pressed and held.
4. When the SCAN button is released, 'HOLD' is displayed on the Display Screen and the temperature reading is held for 15 seconds after which the thermometer will turn off.
5. To turn it back on, quickly press the SCAN button again.
6. The infrared sensor will turn off automatically after 15 seconds if not used.

Measurement Zone/Target Distance

The measurement zone is proportional to the distance the thermometer is away from the surface. The thermometer is equipped with an 8:1 lens. If the surface is 8 inches away, the measurement zone will be 1 inch diameter.

1. The distance-to-surface ratio is 8:1, so the thermometer should be positioned as close to the surface as possible (around 5cm).
2. If the thermometer has been exposed to a very large temperature change, allow the sensor to adjust for 30 minutes to achieve balanced temperature taking.

EMISSIONITY

Product is fixed for an emissivity value near 0.95, which is the value for most non-reflective, non-metallic materials.

ERROR MESSAGES ON DISPLAY SCREEN

- If 'Hi' or 'Lo' is displayed, the temperature being taken is outside the measurement range of the thermometer.
- '□' will display when the batteries need to be replaced; refer to the battery replacement instructions.
- 'Er2' is displayed when the temperature is exposed to rapid changes in the ambient temperature.
- 'Er3' is displayed when the ambient temperature is below 32°F (0°C) or above 122°F (50°C). The thermometer should be allowed stabilization time (minimum 30 minutes) to get to the room temperature if exposed to extreme temperature changes.

USE AND CARE

This thermometer is designed to be IPX5 rated.

1. After each use, wipe the probe with a damp cloth or wash it with warm soapy water. Rinse and dry it thoroughly.
2. The battery compartment must be fully closed and sealed with the internal gasket in place prior to tightening the screws to ensure water cannot enter the device during cleaning.
3. The thermometer cannot be submerged in water. The IPX5 rating means it is water-resistant, but cannot be submerged in water.
4. The thermometer is NOT dishwasher safe.
5. The infrared sensor lens is the most delicate part of the thermometer and should be kept clean at all times. Care should be taken when cleaning the lens, using only a cotton swab dipped in isopropyl alcohol.
6. Allow the infrared sensor lens to dry completely before using it.

Party issuing Supplier's Declaration of Conformity & Responsible party – U.S. Contact information:

Taylor Precision Products
2311 W. 22nd Street, Suite 200
Oak Brook, IL 60523

Equipment:

Product Name: Kitchen Thermometer

Model No.: 5329613

Trade Name: TruTemp

We declare under our sole responsibility that the above referenced product has been tested according to FCC requirements and this device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Caution: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

One (1) Year Limited Warranty

TruTemp® warrants this product to be free from defects in material or workmanship (excluding batteries) for one (1) year for the original purchaser from date of retail purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. If service is required, do not return to retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with store receipt showing the date of purchase and a note explaining reason for return to:

Taylor Precision Products
2220 Entrada Del Sol, Suite A
Las Cruces, New Mexico 88001 USA
www.taylorusa.com
Email: taylorusa@lifetimebrands.com

There are no expressed warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

For additional product information, or warranty information outside the USA, please contact us through www.taylorusa.com.

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Made to our exact specifications in China.

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