

Operating Instructions

TW362B ELECTRONIC COOKING THERMOMETER/TIMER

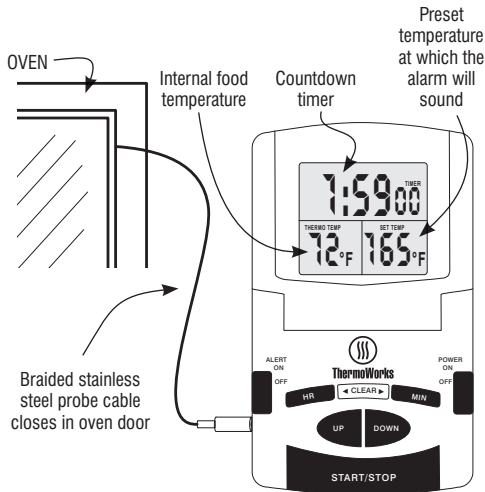
Over cooking food detracts from its taste and nutritional value. Under-cooking certain foods, like pork, poultry and other meats, can be hazardous to your health. Due to the different types, weights and shapes of foods, determining doneness by time or color alone can be difficult. The only way to know if your food has been cooked to a safe internal temperature is to use a food thermometer.

The TW362B Electronic Cooking Thermometer/Timer helps ensure that your food will be cooked to your desired internal temperature by letting you pre-set the cooking time and temperature. For best results, please follow the instructions on the reverse side.

TABLE OF SUGGESTED COOKING TEMPERATURES

These are just suggestions. Check the USDA and other websites for more details on preparing food safely: (www.isitdoneyet.gov). Please consult cookbooks, recipes and personal experience to determine the best cooking temperature.

Cut of Meat	Doneness	Temp °F	Temp °C
<i>Beef, steaks/roasts</i>	Rare	130	55
	Medium rare	145	63
	Medium	160	71
	Well	170	77
<i>Beef, ground</i>	Well	160	71
<i>Poultry, whole/part</i>	Well	165	74
<i>Turkey, whole/ground</i>	Well	165	74
<i>Pork, chops/ribs/roasts</i>	Well	160	71
<i>Fish</i>	Well	145	63
<i>Veal & Lamb</i>	Well	160	71



⚠ CAUTION: The probe and wire can get very hot. Do not handle with your bare hands after removing from oven.

USING THE THERMOMETER/TIMER

1. Pre-heat the oven to the desired temperature.
2. Clean the metal probe but **do not immerse the cable**.
3. Insert the tip of the probe into the thickest part of the food. It should not touch any bone, fat, or gristle.
4. Turn the instrument on using the ON/OFF switch.
5. Place the food in the oven with the probe in place. Leave the thermometer outside the oven. The probe wire will be held in place by the oven door.
6. Insert the plug at the end of the probe wire into the thermometer. The internal food temperature will show in the THERMO TEMP section of the LCD display.
7. Refer to the *Table of Suggested Cooking Temperatures* and set the desired cooking temperature for the food and doneness you would like. Set the Temperature Alert as follows:
 - a. Slide the ALERT switch to OFF.
 - b. Press the UP or DOWN button to set the desired temperature alert. Hold the buttons for faster adjustment.
 - c. The set temperature will show in the SET TEMP section of the LCD display.
 - d. Slide the ALERT switch to ON.
8. The alarm will automatically sound for five minutes when the tip of the probe reaches the set temperature.
9. Press the START/STOP button to stop the alarm temporarily. The alarm will sound again for five seconds every minute until it is turned off. To turn it off, slide the ALERT switch to OFF.
10. Remove the food from the oven, then remove the probe.

⚠ CAUTION: The probe and wire are hot. Do not touch with your bare hands.

11. Clean the metal probe with an anti-bacterial probe wipe or equivalent. **Do not immerse the cable.**

USING THE TIMER ONLY

1. Press the HR and MIN buttons to set the desired hour and minutes to be timed. Hold the buttons for faster adjustment.
2. Press START/STOP to start the countdown timer.
3. When the timer reaches zero, the alarm will sound for one minute. Press START/STOP to stop the alarm.
4. Press the HR and MIN buttons simultaneously to clear the timer display.

⚠ CAUTION

1. Do not touch the hot probe or wire with bare hands during or after cooking.
2. Keep the metal probe and wire away from children.
3. Clean the metal probe with an anti-bacterial probe wipe or equivalent. **Do not immerse the cable.**
4. Do not expose the thermometer to water, moisture, direct heat, surface heat, or direct sunlight.
5. Do not use in microwave oven.
6. Keep the plug at the end of the probe wire clean and dry. Water or moisture on the plug can result in a poor connection and inaccurate temperature readings.
7. Do not use the probe at temperatures over 392°F / 200°C. Do not let the probe or cable touch heating elements, flames, or grill surfaces.
8. Where elevated temperatures are required, shield the cable with loosely wrapped aluminum foil. Replacement probes (model 362XX) are available from www.thermoworks.com.



ThermoWorks

www.thermoworks.com

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