

TW362B ThermoWorks Original Cooking Thermometer / Timer

Tips for Use:

- Insert the probe so that the tip rests at the thickest part of the meat.
- Place meat in oven. Close oven door on cable. See cautions below.
- Set your desired alarm temperature using the up /down buttons. Chef-recommended doneness temperatures are on the reverse of this card. Set the alarm somewhat lower to allow for heat rise in the meat during resting.
- Leave the probe in the meat during resting so you can track the temperature during this period. Go to *Thermapen.com* for more info on resting and other cooking tips.

Cautions:

- Use hot pads or gloves when removing the probe from meat. It will be hot!
- Probe cables will withstand 500°F for short periods to allow for oven browning.
- Probe tip itself is rated to 392°F. Do NOT expose probe tip to flames or coals.
- The probe cable is NOT completely waterproof. Avoid immersion!
- Clean probe tube by wiping with damp rag and kitchen cleaner (probe tip can be run under water but the cable should not).
- Keep the probe cable away from oven elements, flames, coals, grill or oven racks—all of which can reach temperatures far higher than 500°F. Even when set lower, the oven can be above 500°F close to the burners. The probe cable can be damaged at higher temperatures. The inner insulation will melt and the probe will short (displaying “HI” on the alarm display). The probe cable employs high temperature wires insulated with food-safe PTFE and protected by stainless steel overbraid. The cable diameter is small to allow it to be closed in an oven door without creating a heat leak. (There are no *food-safe*, affordable wire technologies that will withstand higher temperatures.)
- When using in outdoor BBQ grills or smokers, aluminum foil can be used to shield the probe cable from flames. Avoid pinching the cable between hot surfaces such as a cast metal grill hood without some insulating protection. Use an access hole if available.
- Avoid repeated kinking or twisting of the probe cable which can break wires.
- With care, the probe should last a long time. Eventually, you may need to replace it. If the probe becomes damaged, the base unit may display “HI”. Affordable replacements are available. Use only with TW362XX probe. Other makes and models may not work or may be inaccurate.

AVOID:



Flames



Immersion



Racks



Coals



Elements



Kinks

For service or warranty:

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ThermoWorks

Questions?
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Chef-Recommended Temps**

	Rare	Medium Rare	Medium	Medium Well	Well Done
Beef, Veal & Lamb Roasts, Steaks & Chops	125°F* 52°C	130°F* 54°C	140°F* 60°C	150°F* 65°C	160°F* 71°C
Pork Roasts, Steaks & Chops			145°F* 63°C	—	160°F* 71°C

* These temperatures are ideal peak temperatures. Meats should be removed from heat 5 to 10°F (2 to 5°C; more for larger cuts) lower and allowed to rise during resting.

** Chef-recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

Minimum Done Temps for Food Safety

Ground Meat: Beef, Veal & Lamb*	160°F 71°C	Chicken, Turkey & Duck (whole or pieces)*	165°F 74°C
Pork Ribs, Shoulders & Sausage (raw)	160°F 71°C	Stuffing (in the bird)	165°F 74°C
Ham (raw)	160°F 71°C	Fish**	140°F 60°C
Ham (pre-cooked)	140°F 60°C	Tuna, Swordfish & Marlin**	125°F 52°C
Egg dishes	160°F 71°C	Casseroles & Leftovers	165°F 74°C

Water Temps (at sea level)

Poach	160-180°F 71-82°C	Simmer	185°F 85°C
Low Simmer	180°F 82°C	Slow Boil	205°F 96°C
		Rolling Boil	212°F 100°C

Other Food Temps

Bread: Rich Dough	170°F 77°C	Butter: Chilled	35°F 2°C
Bread: Lean Dough	190-200°F 88-93°C	Butter: Softened	65-67°F 18-19°C
Water temp to add yeast...	105-115°F 41-46°C	Butter: Melted & Cooled	85-90°F 29-32°C

Candy or Sugar Syrup Temps

Thread	230-234°F (110-112°C)	Syrup
Soft Ball	234-240°F (112-116°C)	Fondant, Fudge & Pralines
Firm Ball	244-248°F (118-120°C)	Caramels
Hard Ball	250-266°F (121-130°C)	Divinity & Nougat
Soft Crack	270-290°F (132-143°C)	Taffy
Hard Crack	300-310°F (149-154°C)	Brittles, Lollipops & Hardtack
Caramel	320-350°F (160-177°C)	Flan & Caramel Cages