

TW362XX Replacement Probe

Replacement Probe for the TW362A/B Electronic Cooking Thermometer/Timer

Using the Replacement Probe

1. Clean the metal probe but **do not immerse the cable**.
2. Insert the tip of the probe into the thickest part of the food. It should not touch any bone, fat, or gristle.
3. 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.
4. 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.
5. Refer to the *Table of Suggested Cooking Temperatures* and set the desired cooking temperature for the food and doneness you would like.
6. After cooking, clean the metal probe with an anti-bacterial probe wipe or equivalent.
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.

⚠ Caution

1. The probe and wire are hot. 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.**

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
Beef, steaks/roasts	Rare	130	55
	Medium rare	145	63
	Medium	160	71
	Well	170	77
Beef, ground	Well	160	71
Poultry, whole/part	Well	165	74
Turkey, whole/ground	Well	165	74
Pork, chops/ribs/roasts	Well	160	71
Fish	Well	145	63
Veal & Lamb	Well	160	71



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