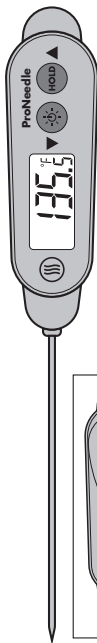


# ProNeedle™ Operating Instructions

- Accuracy to  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ )
- 3 second readings
- $-40$  to  $572^{\circ}\text{F}$  range
- Calibration trim
- IP67 rating
- $180^{\circ}$  rotating display
- Backlight
- Max/ Min function
- $^{\circ}\text{C}/^{\circ}\text{F}$  switchable



## Instrument Operation

Press the power button to activate the thermometer. The unit will turn off automatically after 35 minutes to save battery life. Press and hold the power button for 3 seconds to turn off ProNeedle.

Insert the stainless steel probe to the desired depth. The measured temperature will be shown on the LCD display within 3 seconds.

## Using MIN/MAX

Press the MAX/MIN button to read the last highest / maximum temp measured.

Press once more to read the last lowest / minimum temperature measured.

Press once more to return to normal display.

Press and hold the MAX/MIN button for three seconds then release to reset the memory.

MAX and MIN are reset when the unit is powered off.

## Battery Installation

Replace the battery when low battery symbol 'Bat' flashes. Replace with a 3 volt, type CR1632, button-cell battery or equivalent.

Use a screwdriver of suitable size to open the battery cover on the back.

Install the battery observing the correct polarity, (+) positive side up, sliding the battery under the metal clip.

Close the battery cover.

## To Select $^{\circ}\text{F}$ or $^{\circ}\text{C}$

Press the CAL button on the back of the thermometer to select the desired temperature unit.

## Calibration Trim

New from the factory the ProNeedle should read within  $\pm 0.9^{\circ}\text{F}$ . Normally a calibration adjustment should never be needed. For instructions on performing a one-point calibration trim go to the ProNeedle webpage at [www.thermoworks.com](http://www.thermoworks.com).

## Specifications

<b>Measuring Range</b>	$-40$ to $572^{\circ}\text{F}$ ( $-40$ to $300^{\circ}\text{C}$ )
<b>Accuracy</b>	$\pm 0.9^{\circ}\text{F}$ ( $\pm 0.5^{\circ}\text{C}$ ) between $14$ to $212^{\circ}\text{F}$ ( $-10$ to $100^{\circ}\text{C}$ ), $\pm 4.5^{\circ}\text{F}$ ( $\pm 2.5^{\circ}\text{C}$ ) between $392$ to $572^{\circ}\text{F}$ ( $200$ to $300^{\circ}\text{C}$ ), otherwise $\pm 2.7^{\circ}\text{F}$ ( $\pm 1.5^{\circ}\text{C}$ )
<b>Display Resolution</b>	$0.1^{\circ}$
<b>Units</b>	$^{\circ}\text{C}/^{\circ}\text{F}$
<b>Response Time</b>	Within 3 seconds from ambient to $32^{\circ}\text{F}$ $\pm 0.9^{\circ}\text{F}$
<b>Auto Off</b>	After 35 minutes
<b>Display Size</b>	$0.45$ H x $0.94$ W inches ( $11$ H x $24$ W mm), with backlight, automatically rotates $180^{\circ}$
<b>Backlight</b>	10 seconds
<b>Digit Size</b>	$0.29$ H x $0.16$ W inches ( $7.5$ H x $4.0$ W mm)
<b>Probe</b>	$2.9$ L x $0.06$ dia. inches ( $76$ L x $1.6$ dia. mm), Thermistor
<b>Minimum Immersion</b>	Approx. $0.25$ inch ( $6.4$ mm)
<b>Water Resistance</b>	IP67
<b>Battery</b>	3 volt, type CR1632 or equivalent x 1 piece (included)
<b>Battery Life</b>	3,000 hours continuous use
<b>Product Size</b>	$6.32$ H x $0.9$ W x $0.6$ D inches ( $160$ H x $23$ W x $15$ D mm)
<b>Operating Range</b>	$32$ to $122^{\circ}\text{F}$ ( $0$ to $50^{\circ}\text{C}$ )

## Care and Cleaning

Clean the probe immediately after each measurement to avoid cross contamination. Do not expose the thermometer body to temperatures over 122°F (50°C). Do not leave inside ovens. Avoid submersing the entire thermometer.

## Technical Support

For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (801) 756-7705 or email at [techsupport@thermoworks.com](mailto:techsupport@thermoworks.com).

For additional cooking tips and doneness temperatures, and to see the full line of ThermoWorks tools, visit our website at [www.thermoworks.com](http://www.thermoworks.com).

## Chef-Recommended Temps\*\*

**Beef, Veal & Lamb**  
Roasts, Steaks & Chops

**Rare**  
120-130°F\*  
49-54°C

**Med. Rare**  
130-135°F\*  
54-57°C

**Medium**  
135-145°F\*  
57-63°C

**Med. Well**  
145-155°F\*  
63-68°C

**Well Done**  
155°F-up\*  
68°C-up

**Pork**  
Roasts, Steaks & Chops

**USDA-Done**  
145°F\*  
63°C

**Well Done**  
150°F-up\*  
66°C-up

**BBQ**  
Brisket, Ribs, & Pork Butt

**Done**  
190-205°F  
88-96°C

\* These temperatures are ideal peak temperatures. Meats should be removed from heat several degrees 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, & Sausage*	160°F 71°C	Chicken, Turkey & Duck (whole or pieces)	165°F 74°C
Ham (raw)	160°F 71°C	Poultry Dark Meat**	175°F 79°C
Ham (pre-cooked)	140°F 60°C	Stuffing (in the bird)	165°F 74°C
Egg dishes	160°F 71°C	Tuna, Swordfish & Marlin**	125°F 52°C
Casseroles & Leftovers	165°F 74°C	Other Fish**	140°F 60°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	190-200°F 88-93°C	Butter: Chilled	35°F 2°C
Bread: Lean Dough	200-210°F 93-99°C	Butter: Softened	60-67°F 16-19°C
Water temp to add active dry yeast	105-115°F 41-46°C	Butter: Melted & Cooled	85-90°F 29-32°C

## Candy or Sugar Syrup Temps (at sea level)

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	

