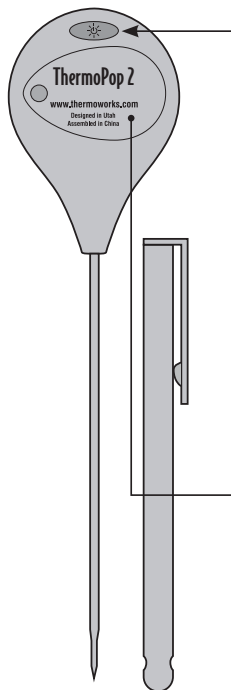





ThermoPop[®] 2 (4.5-inch) Operating Instructions

- 360° auto-rotating display
- Includes calibration certificate
- Super-Fast[®] 2-3 seconds
- Splash-proof design
- Bigger backlit digits
- Wide range -58 to 572°F
- Guaranteed accuracy $\pm 1^\circ\text{F}$ to 208°F
- Switchable °C/°F




Instrument Operation

Press the  button to activate the thermometer. Temperatures will be displayed and the display will auto-rotate depending on orientation. The thermometer will turn off automatically after 10 minutes. This can be disabled. Press and hold the  button for 5 seconds to turn instrument off. To activate the backlight, press the  button once while the instrument is turned on. Press again to turn off.


Insert the stainless steel probe to the desired depth. The measured temperature will be shown on the LCD display within 2-3 seconds.

Auto-Off

To disable:

Press the  button 6 times. Display will flash OFF twice

To enable:

Press the  button 6 times. Display will flash ON twice.

Auto-off setting is saved even if instrument is turned off.

To Select °F or °C

Press and hold the  button for 3 seconds upon start-up.

Battery Installation

Replace the battery when low battery symbol 'Bat' flashes. Replace with a 3-volt, type CR2032, 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. Do not overtighten.

Care and Cleaning

Clean the probe immediately after each measurement to avoid cross contamination. Do not expose the entire thermometer to temperatures over 190°F (88°C). Do not leave inside ovens.

Technical Support

For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (801) 756-7705 or email at 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.

Specifications

Range	-58 to 572°F (-50 to 300°C)
Accuracy	$\pm 1.0^\circ\text{F}$ ($\pm 0.5^\circ\text{C}$) between 14 to 208°F (-10 to 98°C); $\pm 4.0^\circ\text{F}$ ($\pm 2.0^\circ\text{C}$) between 392 to 572°F (200 to 300°C); otherwise $\pm 3.0^\circ\text{F}$ ($\pm 1.6^\circ\text{C}$)
Resolution	0.1° from -19.9 to 99.9°, otherwise 1°
Response	2-3 seconds
IP Rating	IP67
Operating Range	32 to 122°F (0 to 50°C)
Probe	4.5 L x 0.1 inch dia. reduces to 0.06 inches dia. (114 L x 2.5 mm dia. reduces to 1.5 mm dia.)
Auto-Off	After 10 minutes, can be disabled
Auto Backlight	10 seconds
Battery	CR2032 (3V) lithium coin cell x 1, 4,000 hours
Display	1.26 dia. inches (32 dia. mm);
Product Size	7 H x 1.8 W x 0.8 D inches (178 H x 45.4 W x 17.5 D mm)
Certificate	Includes NIST-traceable Calibration Certificate



WARNING

- **INGESTION HAZARD: DEATH** or serious injury can occur if ingested.
- A swallowed button cell or coin battery can cause **internal chemical burns** in as little as **2 hours**.
- **KEEP** new and used batteries **OUT OF REACH OF CHILDREN**.
- **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.



Chef & USDA Recommended Temps**

For additional temperature recommendations, go to blog.thermoworks.com

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

