

# Super-Fast® Water Resistant Pocket Thermometer - RT600C Instructions

- Accuracy to  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ )
- 5-6 seconds
- -40 to 302°F range
- Dishwasher safe to 190°F
- IP65 rating
- NSF Approved
- Max/ Min function
- °C/°F switchable

## Instrument Operation

Press the power button to activate the thermometer. The unit will turn off automatically after 1 hour to save battery life.

Insert the stainless steel probe to the desired depth. The measured temperature will be shown on the LCD display within 5 to 6 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 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.

Close the battery cover.

## To Select °F or °C

Press the °C/°F button on the back of the thermometer to select the desired temperature unit.

## Calibration Trim

New from the factory the RT600C 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 RT600C webpage at [www.thermoworks.com](http://www.thermoworks.com).

## 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. Not submersible.

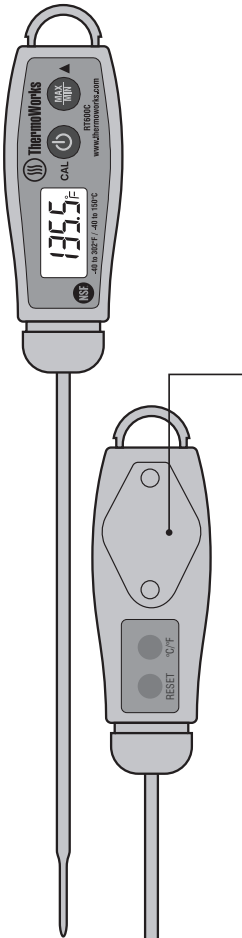
## Technical Support

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).

## Specifications

<b>Range</b>	-40 to 302°F (-40 to 150°C)
<b>Accuracy</b>	$\pm 0.9^{\circ}\text{F}$ ( $\pm 0.5^{\circ}\text{C}$ ) between 14 to 212°F (-10 to 100°C), otherwise $\pm 2.7^{\circ}\text{F}$ ( $\pm 1.5^{\circ}\text{C}$ )
<b>Resolution</b>	0.1°
<b>Response</b>	Approx. 6 seconds from ambient to 32°F
<b>Auto Off</b>	After 1 hour
<b>Display Size</b>	0.35 H x 0.71 W inches (9 H x 18 W mm)
<b>Digit Size</b>	0.28 H x 0.14 W inches (7 H x 3.5 W mm)
<b>Probe</b>	4.8 L x 0.1 dia. inches; reduces to 0.67 L x 0.06 (1/16") dia. inches (125 L x 2.5 dia. mm; reduces to 17 L x 1.5 dia. mm)
<b>Minimum Immersion</b>	Approx. 0.25 inch (6.4 mm)
<b>Water Resistance</b>	IP65
<b>Battery</b>	3 volt, type CR2032 or equivalent 1 piece (included)
<b>Battery Life</b>	5,000 hours continuous use
<b>Product Size</b>	7.9 H x 1.02 W x 0.8 D inches (203 H x 26 W x 20 D mm)
<b>Operating Range</b>	32 to 190 °F (0 to 88°C)



## Chef-Recommended Temps\*\*

<b>Beef, Veal &amp; Lamb</b> Roasts, Steaks & Chops	<b>Rare</b> <b>120-130°F*</b> 49-54°C	<b>Med. Rare</b> <b>130-135°F*</b> 54-57°C	<b>Medium</b> <b>135-145°F*</b> 57-63°C	<b>Med. Well</b> <b>145-155°F*</b> 63-68°C	<b>Well Done</b> <b>155°F-up*</b> 68°C-up
<b>Pork</b> Roasts, Steaks & Chops			<b>Medium</b> <b>137°F*</b> 58°C	<b>USDA-Done</b> <b>145°F*</b> 63°C	<b>Well Done</b> <b>150°F*</b> 66°C-up

\* 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 & Lamb*	160°F 71°C	Chicken, Turkey & Duck (whole or pieces)*	165°F 74°C
Pork Ribs, Shoulders	190-205°F 88-96°C	Stuffing (in the bird)	165°F 74°C
Sausage	160°F 71°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: <i>Rich Dough</i>	170°F 77°C	Butter: <i>Chilled</i>	35°F 2°C
Bread: <i>Lean Dough</i>	190-200°F 88-93°C	Butter: <i>Softened</i>	65-67°F 18-19°C
Water temp to add yeast	105-115°F 41-46°C	Butter: <i>Melted &amp; Cooled</i>	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

