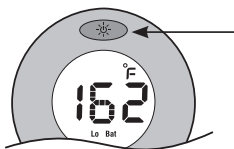


# ThermoPop® Instructions

- Rotating display
- Left- and right-handed use
- Super-Fast® 5-6 seconds
- Splash-proof design
- Big backlit digits
- Wide range -58 to 572°F
- Guaranteed accuracy  $\pm 2^\circ\text{F}$  to 248°F
- Switchable  $^\circ\text{C}/^\circ\text{F}$
- 9 colors!



## Instrument Operation

Press the (Power/backlight icon) to activate the thermometer. The backlight will turn off in 10 seconds to save battery life. Press again and backlight comes on again for 10 seconds. The ThermoPop will turn off automatically after 10 minutes to save battery life.

Insert the stainless steel probe to the desired depth. ThermoPop will measure temp at the tip's location. Minimum immersion depth is 3/8". After 5 seconds the display will be within 1° of the final reading. If the display keeps changing the temperature of the subject is still changing.

## To Rotate Display

Press the ROTATE button located on the back of the thermometer to rotate the display 90° until it reaches the desired viewing angle. On power up ThermoPop remembers the last angle used saving you the hassle of setting it every time.

## To Select °F or °C

Press the  $^\circ\text{C}/^\circ\text{F}$  button on the back of ThermoPop to select the desired temperature unit.

## Battery Installation

Replace the battery when "lo bat" flashes on the screen.

Replace with a 3 volt, type CR2032 button cell battery or equivalent. Use a coin to open the battery cover on the back. Install the battery observing the correct polarity.

Close the battery cover.

## 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.

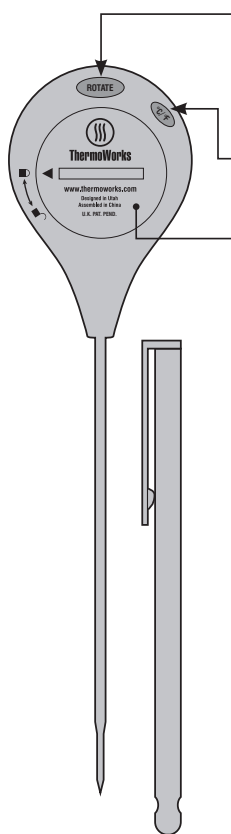
## Technical Support

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>	-58 to 572°F (-50 to 300°C)
<b>Accuracy</b>	$\pm 2.0^\circ\text{F}$ ( $\pm 1^\circ\text{C}$ ) from -4 to 248°F (-20 to 120°C); $\pm 4.0^\circ\text{F}$ ( $\pm 2^\circ\text{C}$ ) thereafter
<b>Resolution</b>	1° over full range
<b>Response</b>	About 5-6 seconds
<b>IP Rating</b>	IP66
<b>Operating Range</b>	32 to 122°F (0 to 50°C)
<b>Probe</b>	4.5 L x 0.12 inch dia. reduces to 0.08 inches dia. (114 L x 3.0 mm dia. reduces to 2.0 mm dia.)
<b>Auto-Off</b>	After 10 minutes
<b>Auto Backlight</b>	10 seconds
<b>Battery</b>	CR2032 (3V) lithium coin cell x 1, 5,000 hours
<b>Display</b>	0.95 dia. inches (24 dia. mm); Digits: 0.35 H inches (9 H mm)
<b>Product Size</b>	7 H x 1.8 W x 0.8 D inches (178 H x 45.2 W x 20 D mm)



## Chef-Recommended Temps\*\*

	Rare	Medium Rare	Medium	Medium Well	Well Done
<b>Beef, Veal &amp; Lamb</b> Roasts, Steaks & Chops	125°F* 52°C	130°F* 54°C	140°F* 60°C	150°F* 65°C	160°F* 71°C
<b>Pork</b> 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

