Digital BBQ Fork
Item No. 100912-02

User's Guide

Thank you for purchasing the Digital BBQ Fork. Please take a few moments to read this guide and store if for future reference.
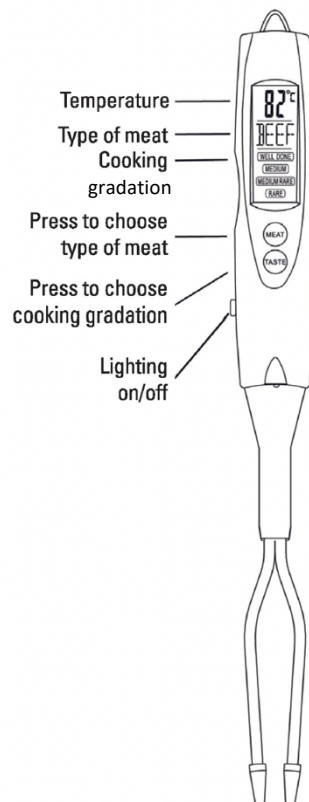
Introduction

The Digital BBQ Fork helps you cook with precision by reading the internal temperatures of meats quickly and accurately. Select your meat and taste preference, and the Digital BBQ Fork beeps when your food is ready.

Features

· Easy-to-use digital meat thermometer
· Rapid sensing technology
· Preset temperature options for beef, veal, lamb, pork, chicken and turkey
· Beeps when food reaches your preferred temperature
· Built-in LED worklight for cooking at night
· Measures temperature in °F or °C

Identification of Parts

Battery Installation

Open the battery lid and insert two AAA batteries according to the markings in the battery compartment. NOTE: Do not mix old and new batteries. Do not mix different types of batteries.

Operation

1. Press the MEAT button to turn the thermometer ON.
2. Press and hold the MEAT button for two seconds to turn the thermometer OFF.
NOTE: The thermometer will shut off automatically after 30 minutes if the temperature is below 102°F and if it has not risen more than 37°F.

Select Type of Meat

Choose which meat is to be cooked by pressing the MEAT button. The options are:

Beef >> Veal >> Lamb >> Pork >> Chicken >> Turkey

Choosing the Cooking Gradation

Choose the cooking gradation (temperature) by pressing the TASTE button. Choose from the following options:

Well Done >> Medium >> Medium Rare >> Rare

PLEASE NOTE: For your safety, not all gradations are available of for every type of meat. For example, when cooking Veal, it is only possible to choose "Well Done" or "Medium."

Reading the Temperature

Press the tips halfway into the thickest part of the meat. Take the reading after 20 seconds. The meat's temperature and cooking gradation are displayed. When the preset cooking gradation is reached, the thermometer will beep. Press any button to cancel the beep. NOTE: Temperature range: 14°F to 302°F.

Temperature Units

This device measures the food temperature in Fahrenheit or Celsius. To change units, flip the °F/°C switch on the back of the device.

LED Worklight

For your convenience, there is a built-in LED worklight to help you cook after dark. Press the side button to turn the light ON or OFF.

Safety Information

Read this safety information carefully in order to avoid personal and/or material damage.

· Keep batteries away from heat, sunlight and fire.

· Keep batteries out of reach of children at all times.

· Dispose of batteries and packaging in accordance with local laws and recycling regulations.

· Do not open or modify this device, as there are no user-serviceable parts.

· Do not use this device for anything other than its intended purpose.

Declaration of Conformity

This device is CE-marked and has been manufactured in accordance to Electro Magnetic Compatibility (EMC) directive 2004/108/EC as well as the Restriction of Hazardous Substance Directive (RoHS) 2011/65/EU. The safety of this device can only be guaranteed when it is used in the correct way according to the information in this manual.