

INSTRUCTIONS FOR USE

1. Press top button to turn on and off.
2. Insert probe into cooked meat, away from bone.
3. Digital readout comes to rest at internal temperature of meat.
4. Press button on back to convert between Fahrenheit and Celsius.
5. Thermometer will automatically turn off to conserve battery life.
6. To replace battery, use coin to open battery door. Remove old battery and replace with new LR44 battery.

Do not put in dishwasher.

Do not leave in oven during cooking.

NOTE: Internal temperatures on sleeve are based on USDA recommendations. Many chefs and cookbooks recommend cooking meat to lower temperatures for optimal taste. Visit www.oxo.com for more temperature recommendations.