Cuisinart
DIGITAL FORK THERMOMETER

FEATURES:
Backlit Digital LCD
Dual Temp Display
Current and Set Temp
Count Down/Up Timer
Built-in LED Light
°F/°C Temp Settings
Stainless Steel
Meat Probes

CONTROLS:
MIN/TEMP UP
SEC/TEMP DOWN
°F/°C A & S/S (START/STOP)
LED Light ON/OFF TIMER/HERMO

BATTERY INSTALLATION:
1. Locate the battery cover on the back of
   the fork handle.
2. Remove the battery cover by releasing tab
   at the bottom of compartment cover.
3. Insert or replace 2 "AAA" 1.5V batteries as
   indicated by the polarity symbols (+ or -).
4. Replace the battery cover.

OPERATING INSTRUCTIONS:
THERMOMETER
1. Locate the switch on the back of the fork handle and
move to "HERMO" position.
2. Press any button to turn ON backlit digital LCD.
3. Press the "C/F" button to select Celcius or Fahrenheit
   temperature readings.
4. Press the "UP" or "DOWN" arrow to set target
   temperature to desired doneness. Refer to
   the Doneness Chart [Fig. 1] for typical
   doneness temperature levels.
5. Once meat has been cooking for a while,
   insert the fork probe tips into the thickest
   part of the meat to obtain a temperature
   reading. Avoid touching bone or heavy
   fat areas. Wait a few seconds and view
   the meat temperature.
6. Repeat temperature readings periodically until target temp
   is reached. Make sure probe tips do not
   protrude through the meat for
   accurate temperature readings.
7. Alarm sounds
   when the target temp is reached.
8. Automatic
   shut off.

SAFETY INFORMATION
Please read and understand this
entire manual before attempting
to assemble, operate or install
the product. If you have any
questions regarding the product,
please call customer service at
1-866-994-6390.

TIMER
1. Locate the switch on back of the fork handle and
move to "TIMER" position.
2. To set a count-down time, press the "MIN" and/or
   "SEC" button(s).
3. Press the "S/S" (START/STOP) button to begin
   countdown.
4. If no countdown time is set, press the "S/S" to
   count-up.
5. To clear the timer, press the "S/S" button to pause
   countdown or count-up.
6. Once paused, press both the "MIN" and "SEC"
   buttons at the same time to reset to zero.
7. Once a countdown has finished, the unit will beep.
8. To silence the alert press the "S/S" button again
   or move the switch on the back of the fork handle
   to the "HERMO" position.

NOTE: The timer
will count up or
down from 1.00.

LED LIGHT
1. Locate the
   ON/OFF switch
   on this side of
the fork.
2. Slide down to
   turn light ON
and slide up to
   turn light OFF.

FOOD TASTE °F/°C
BEER WELL 150°/65°C
M WELL 160°/70°C
MED 170°/76°C
RARE 180°/82°C
LAMB WELL 150°/65°C
M WELL 160°/70°C
MED 170°/76°C
RARE 180°/82°C
VEAL WELL 145°/63°C
M WELL 150°/65°C
MED 155°/68°C
RARE 160°/71°C
FORK WELL 150°/65°C
M WELL 160°/70°C
MED 170°/76°C
RARE 180°/82°C
TURKEY WELL 155°/69°C
CHICKEN WELL 165°/74°C
BURGER WELL 145°/63°C
FISH WELL 145°/63°C

DONENESS CHART [Fig. 1]

CARE INSTRUCTIONS:
1. Hand wash stainless steel fork probes ONLY using
   mild soap and hot water.
2. Rinse thoroughly.
3. Dry completely with soft cloth.
4. Not dishwasher safe.
5. Do not wash or submerge LCD in water.

CAUTION:
Never submerge Digital Fork Thermometer in water
or sink. Not waterproof. Never leave Digital Fork
Thermometer in meat continuously while cooking.
DO NOT expose Digital Fork Thermometer to direct
heat or flames.

WARNING:
DO NOT mix old and new batteries. DO NOT mix
alcalines, standard (carbon-zinc) or rechargeable
nickel-cadmium) batteries. DO NOT dispose of
batteries in fire. Batteries may explode or leak.
Please dispose of batteries properly.
Remove batteries for long term storage.
Batteries could leak causing corrosion.