



Digital Instant-Read Thermometer Instructions for Use

The Lobel's always insist that the best way to determine your meat's doneness is by using a digital instant-read thermometer. This one features a long stem to ensure accurate readings for steaks as well as large rib roasts, poultry, or whatever's for dinner.

"Instant-read" means precise, easy-to-view temperature readings to within 1/10th of a degree in just seconds. Accurate and convenient—it's an indispensable tool for any kitchen.

Product Features

- Waterproof construction, dishwasher safe
- 4.75-inch stem
- Range: From -40° to 450°F
- Accuracy: $\pm 2^{\circ}\text{F}$
- On/off switch and auto shut-off
- Includes 2 model #392 batteries (uses one battery, one spare is included)

What to Expect from Your Thermometer

This, and pretty much any, instant-read thermometer generally advances to within a few degrees of the temperature reading rather quickly. But the last few tenths of a degree will lag a bit as it approaches the final temperature reading. If the readings seem slow or inaccurate to you, it may be time to replace the battery.



Calibrating Your Thermometer

- Place freshly crushed ice into a container and add just enough water to cover the ice, creating a slush mix.
- Immerse the thermometer stem at least 1 inch into the slush mix without touching the sides or bottom of the container.
- To prevent accidental recalibration of the unit, the thermometer must register within the temperature range of 23°F (-5°C) to 41°F (5°C) to recalibrate.
- Press and hold the ON/OFF button for 8 seconds to enter calibration mode. CAL will be displayed in the upper right corner of the LCD.
- When the display stabilizes, press the CAL button until the display reads 32°F (0°C).
- The unit is now calibrated and ready for use.

Replacing the Battery

- Place the tip of a screw driver or the edge of a coin (dime or penny) in the slot of the battery cover.
- Turn counterclockwise until the cover can be removed.
- Replace with 1.5 volt #392 battery.
- Replace the battery cover and screw in counterclockwise until tight.



Using Your Thermometer

- As a caution, we recommend against poking the meat too much or too soon while cooking as it causes some drainage of the natural juices.
- Wait until about 80% of the estimated cooking time has elapsed before checking the temperature for the first time.
- Insert the thermometer at the thickest part of the cut of meat, but away from any bone (if you are cooking a bone-in or boned-and-tied selection).
- The instant-read thermometer generally advances to within a few degrees of the temperature reading rather quickly. The last few tenths of a degree will lag a bit as it approaches the final temperature reading.