Multi-function food thermometer

—— Model: CH-209

Let you have perfect cooking skill, "My temperature is under my control"

This is a multi-function, low power consumption, high-precision, safe and convenient food thermometer, suitable for a variety of cooling/heating food processing, a variety of meat, liquid temperature measurement. It's can be used in outdoor barbecue, baby milk water, cold drink, baking, kitchen cooking etc.

Specification

Temperature range: -30° C $\sim 300^{\circ}$ C $(-22^{\circ}$ F $\sim 572^{\circ}$ F)

Temperature resolution: 0.1° C / 0.1° F

Accuracy: $\pm 1^{\circ}\mathbb{C}(1.8^{\circ}\mathbb{F})$ at $-20^{\circ}\mathbb{C} \sim 200^{\circ}\mathbb{C}(-4^{\circ}\mathbb{F} \sim 392^{\circ}\mathbb{F})$

Others $\pm 2^{\circ}\mathbb{C}(3.6^{\circ}\mathbb{F})$

Window size: 43×22mm

Product size: 172×37×22mm

Function & Features

- ** Product certifications: CE; RoHS; FDA; FCC; WEEE
- ** Whole product dustproof & waterproof: IP66
- ** Design patented product. Exclusive appearance design, has applied design patent certificate at home and abroad
- ** Voice broadcast current temperature. The sound is loud and clear, it's more convenient for the elderly with presbyopia.
- ** Lights of different colors remind current temperature, advanced warning, more intuitive and more timely
- LED 3 colors (RGB) backlight function: The light is blue during temperature measurement on normal operation; it's green light when it is close to the alarm temperature; it's red light when it up to the alarm temperature,.
- ** Fast read, could get accurate data in 3~5s
- ** With magnet at back to absorb; with hanging hole to hang
- ** Foldable probe, high safety, hard to break damage or hurt people;convenient storage and save space
- ** Power on at 45°, 180° rotated at different angles
- ** Temperature °C / °F switch function to meet different people's habits
- ** MAX/MIN, maximum and minimum value query function
- ** Temperature HOLD function, can lock the temperature when the measurement is finished, to avoid the temperature changing when the probe leaves the object.
- ** Auto power off 10 minutes no operation and into power saving mode
- ** Backlight, convenient to use at night
- ** Low-power detection function, give reminder to replace batteries in time to avoid the screen display unclear due to low battery

Operation

Turn the probe to 45° to turn on the power; fold it to power off.

Two major function modes are selectable: Tap MODE key to switch "BBQ model" or "user-defined alarm function model"

- —、BBQ model,8 types foods BEEF LAMB VEAL HMBGR PORK TURKEY CHICK FISH; 4 cooked degrees selection.
- 1、 Read button: Voice broadcast current temperature;
- 2. Meat button: Can choose 8 type different food;
- 3. Taste button: Select meat cooked degrees according to different meat types.
- 4、C/F button: Celsius/Fahrenheit switch

Reference temperature range of meat from U.S. agriculture department:

	Rare		MedRare		Medium		WellDone	
BEEF	58℃	136°F	63℃	145°F	72℃	162°F	77℃	171°F
LAMB	58℃	136°F	63℃	145°F	72℃	162°F	77℃	171°F
VEAL	58℃	136°F	63℃	145°F	72℃	162°F	77℃	171°F
HMBGR	/		/		/		72℃	162°F
PORK	/		/		/		77℃	171°F
TURKY	/		/		/		83℃	181°F
CHICK	/		/		/		83℃	181°F
FISH	/		/		/		72℃	162°F

- User-defined alarm function model. Client could set different temperature as alarm reminder according to requirements
- 1. Read button: Voice broadcast current temperature;
- 2. MAX/MIN | SET Target temp | UP button:
 - A. Tap it, could switch to check maximum minimum value;
 - B. Press and hold 3s to get into target temperature alarm setting;
- C. At alarm temperature setting mode, press it to adjust the data upward, hold it could adjust the data upward quickly;
- 3. Hold | Down | Close Target temp button:
 - A. Tap it, Hold current measured temperature;
- B、At alarm temperature setting mode, press it to adjust the data downward, hold it could adjust the data downward quickly
 - C. Press and hold 3s to turn on/off target temperature alarm;
- 4、C/F | Enter button:
 - A Tap it, switch C/F;
 - B. At alarm temperature setting mode, press it to confirm the setting or auto save and exit when no operation.

Be careful

- 1. Do not mix old and new batteries; do not mix alkaline, standard (carbon zinc) or rechargeable (nickel-cadmium) batteries.
- 2. Please remove the batteries when store or do not use it for a long time.
- 3. Please do not keep the thermometer in oven when cooking.
- 4. Clean the probe with soap water, clean the thermometer by hands, Could put probe into boiling water several minutes to sterilize.
- 5. Please note don't touch hot probe by hand to avoid be burned when removed from high temperature.