

# LCD Meat Thermometer Fork

—Indicator lights up version CH-205

Dear customer, it will be easy to know when the meat is ready with this new barbecue thermometer. It will monitor the accurate temperature and indicate when meat is cooked from rare to well done. Whether you are indoor cooking or outdoor grilling, this barbecue fork will be your perfect assistant in cooking your meat at favorite taste.

Please read below information carefully before use.

## Specification

Measuring item	Meat Thermometer Fork With LCD Display (Indicator lights up)
Key operation	MEAT ON/OFF ; TASTE ; LIGHT ; °C/°F
Temperature range	0°C~ 100°C(32°F~212°F)
Temperature resolution	1°C / 1°F
Temperature accuracy	±1°C(1.8°F)
Power supply	2*1.5V AAA batteries.
Stainless steel probe	304# φ5×125mm
Unit size	430*44*30mm

## Operation instructions:

1. Remove the screw of battery cover with screwdriver, then open the cover to install 2\*1.5V AAA batteries
2. Press the red "MEAT ON/OFF" button to turn on power. Power off automatically after 15 minutes without any operation
3. Press "MEAT ON/OFF" button again to select Beef, Lamb, Pork, Chicken or Turkey. The red light will on when some meat chosen. (A beep will sound D when button pressed each time, and the light will keep on 10s).
4. When meat type is selected, press "MEAT ON/OFF" button to select your favorite taste. The temperature to achieve desired taste as below chart for your reference.

MEAT	RARE	MED RARE	MED	WELL DONE
BEEF	54°C-60°C (130°F-140°F)	63°C(145°F)	71°C (160°F)	77°C(170°F)
LAMB		63°C (145°F)	71°C (160°F)	77°C(170°F)
PORK			71°C(160°F)	77°C(170°F)
CHICKEN				82°C(180°F)
TURKEY				82°C(180°F)

5. Insert fork into the thickest/center part of the meat to check its temperature. The beep will sound and the LCD will blink when the meat has up to the assigned temperature.
6. Hold on the red "MEAT ON/OFF" button 3s to turn off.
7. Press "LIGHT" button to turn on the flashlight, it turn off automatically after 3 minutes.
8. Press "°C/°F" button at the back to switch Fahrenheit or Celsius.

## Cautions:

1. Never submerge the fork into water.
2. Clean the fork with soapy water before use.
3. Never leave the fork in the meat while cooking.
4. Do not use the fork for eating.
5. Always use standard AAA batteries.