

Bedienungsanleitung
Instruction manual
Mode d'emploi
Istruzioni per l'uso
Gebbruksaanwijzing
Instrucciones de uso



Instruction manuals
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Kat. Nr. 14.1509.01

Fig. 1

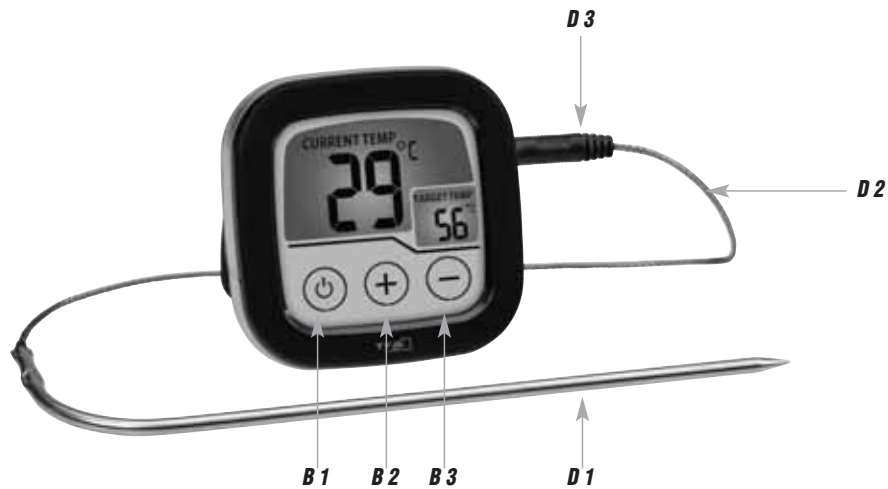
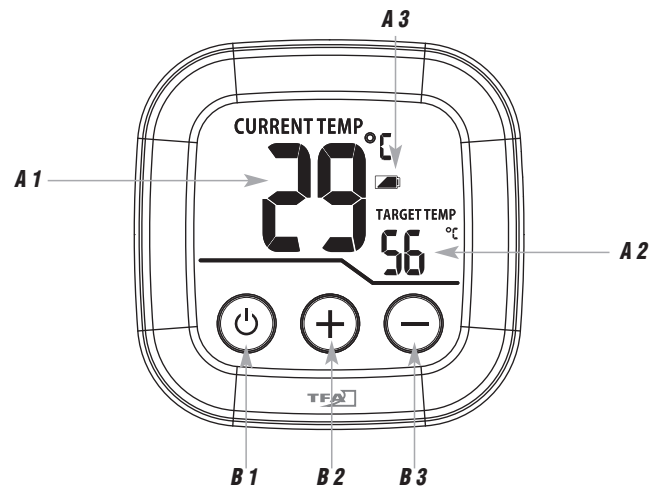


Fig. 2



Digital BBQ meat thermometer

Thank you for choosing this instrument from TFA.

1. Before you use this product

- Please make sure you read the instruction manual carefully.
- Following and respecting the instructions in your manual will prevent damage to your instrument and loss of your statutory rights arising from defects due to incorrect use.
- We shall not be liable for any damage occurring as a result of non-following of these instructions. Likewise, we take no responsibility for any incorrect readings or for any consequences resulting from them.
- Please pay particular attention to the safety notices!
- Please keep this instruction manual safe for future reference.

2. Delivery contents

- Digital BBQ meat thermometer
- Stainless steel probe with approx. 100 cm cable
- Instruction manual

3. Range of application and all the benefits of your new instrument at a glance

- With coloured display, backlight and sensor buttons
- For checking the internal temperature
- For the optimal preparation of meat and poultry
- Can be used for the oven or grill, also ideal for cooking at low temperatures
- Individual temperature requirements can be programmed
- Alarm warning when the target temperature is reached
- Stainless steel probe with approx. 100 cm cable
- With magnet and table stand (fold out)

4. For your safety

- This product is exclusively intended for the range of application described above. It should only be used as described within these instructions.
- Unauthorized repairs, alterations or changes to the product are not permitted.
- This product is not to be used for medical purpose.



Digital BBQ meat thermometer



Caution!
Risk of injury:

- Wear heat-resistant protective gloves when touching the probe during or after cooking. Risk of burning!
- Do not use the instrument in the microwave.
- Be careful when handling the sharp probe. Store the probe with its protective cap.
- Keep this device and the batteries out of reach of children.
- Small parts can be swallowed by children (under three years old).
- Batteries contain harmful acids and may be hazardous if swallowed. If a battery is swallowed, this can lead to serious internal burns and death within two hours. If you suspect a battery could have been swallowed or otherwise caught in the body, seek medical help immediately.
- Batteries must not be thrown into a fire, short-circuited, taken apart or recharged. **Risk of explosion!**



- Low batteries should be changed as soon as possible to prevent damage caused by leaking.
- Never use a combination of old and new batteries together, nor batteries of different types.
- Avoid contact with skin, eyes and mucous membranes when handling leaking batteries. In case of contact, immediately rinse the affected areas with water and consult a doctor.



Important information on product safety!

- Do not expose the device to extreme temperatures, vibrations or shocks. Only the probe is heat resistant up to 300 °C, the cable up to 250°C. Never hold the probe directly over a fire.
- Do not immerse the display unit, the cable and the sensor beyond the bend in water or other liquids. Water can penetrate and cause malfunction. Not suitable for dishwasher.
- Be careful with sharp-edged frames and hinges. Do not pull or bend the cable.

Digital BBQ meat thermometer

5. Elements

A: Display (Fig. 2):

- A 1:** Actual temperature
- A 2:** Target temperature
- A 3:** Battery symbol

B: Sensor buttons (Fig. 1+2):

- B 1:** **ON/OFF** button
- B 2:** + button
- B 3:** – button

C: Housing (Fig. 3):

- C 1:** Battery compartment
- C 2:** Stand (fold out)
- C 3:** Magnet

D: Probe (Fig. 1):

- D 1:** Probe
- D 2:** Cable
- D 3:** Probe connector

6. Getting started

- Remove the protective film from the display.
- Pull the rubber protection from the stainless steel probe.
- Plug the connector for the sensor cable into the socket.
- Open the battery compartment and insert two new AAA 1,5 V batteries. Make sure the polarity is correct. All segments will be displayed briefly.
- Close the battery compartment again.
- The current temperature and the target temperature (77°C default) appear on the display.
- The device is ready for use.

7. Operation

- Press the **ON/OFF** button to switch on the device.
- If no button is pressed within 10 seconds, the backlight switches off automatically.
- Press the **ON/OFF** button briefly to activate the backlight again.
- Each button operation is acknowledged with a beep.
- Press and hold the + or – button for fast mode.



Digital BBQ meat thermometer

- Press **ON/OFF** button for 2 seconds to deactivate the device.

7.1 Measuring procedure

- Plunge the probe at least 2.5 cm into the middle of the thickest part of the meat, for poultry between the torso and the thigh; it should not touch bones or cartilage and it should not protrude from the meat. Put the meat into the oven and set the relevant oven temperature.
- Simply run the cable to the outside. The cable adapts to the oven seal. Be careful with sharp-edged frames and hinges.
- Use the magnet to fasten the thermometer in position near the oven (cable length 100 cm) or fold out the stand and place the device onto a flat surface.
- Press the + or – button to set the desired internal temperature.
- When the target temperature is reached, an alarm tone will sound.
- The backlight turns on.



- Remove the probe and turn off the instrument to stop the alarm.
- The alarm tone continues sounding until the temperature drops below the selected alarm value.

8. Care and maintenance

- Clean the instrument and the probe with a soft damp cloth. Do not use solvents or scouring agents. Protect it from moisture.
- Should water or steam enter the device's jack, it could affect the contact with the probe. Dry the probe connector with a cloth before you connect it to your instrument.
- Turn off the instrument after use.
- Remove the batteries if the device will not be used for an extended period of time.
- Keep the device in a dry place.

8.1 Battery replacement

- Change the batteries when the battery symbol appears on the display.

Digital BBQ meat thermometer

- Open the battery compartment and insert two new AAA 1.5 V batteries, polarity as illustrated.
- Close the battery compartment again.

9. Troubleshooting

Problem	Solution
No display	<ul style="list-style-type: none"> → Switch on the device with the ON/OFF button → Ensure the batteries' polarity are correct → Change the batteries
Incorrect indication	<ul style="list-style-type: none"> → Change the batteries → Check the contact of the plug to the socket, optionally dry
Indication LLL	<ul style="list-style-type: none"> → Check the contact of the plug to the socket → Plug in the sensor cable

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Temperature display is too high → Check the position of the sensor in the meat

If your device fails to work despite these measures contact the retailer where you purchased the product.

10. Waste disposal

This product and its packaging have been manufactured using high-grade materials and components which can be recycled and reused. This reduces waste and protects the environment.

Dispose of the packaging in an environmentally friendly manner using the collection systems that have been set up.



Disposal of the electrical device

Remove non-permanently installed batteries and rechargeable batteries from the device and dispose of them separately.

This product is labelled in accordance with the EU Waste Electrical and Electronic Equipment Directive (WEEE).

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This product must not be disposed of in ordinary household waste. As a consumer, you are required to take end-of-life devices to a designated collection point for the disposal of electrical and electronic equipment, in order to ensure environmentally-compatible disposal. The return service is free of charge. Observe the current regulations in place!



Disposal of the batteries

Never dispose of empty batteries and rechargeable batteries with ordinary household waste. They contain pollutants which, if improperly disposed of, can harm the environment and human health. As a consumer, you are required by law to take them to your retail store or to an appropriate collection site depending on national or local regulations in order to protect the environment. The return service is free of charge.

The symbols for the contained heavy metals are: Cd=cadmium, Hg=mercury, Pb=lead.

11. Specifications

Measuring range	-30 °C...300°C
Resolution	1°C
HHH/LLL	Temperature is outside measuring range
Power consumption	2 x AAA 1.5 V batteries (not included)
Housing dimension	76 x 25 x 76 mm
Weight:	66.6 g (device only)

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The latest technical data and information about this product can be found in our homepage by simply entering the product number in the search box.

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Zubehör / Accessory / Accessoires / Accessorio / Toebehoren / Avíos

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Edelstahlfühler bis 370 °C

Stainless steel probe up to 370 °C

Sonde en acier inoxydable jusqu'à 370 °C

Sonda in acciaio inossidabile fino a 370 °C

Sonde uit roestvrijstaal tot 370 °C

Sonda de acero inoxidable hasta 370 °C

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2 Edelstahl-Clips zur Befestigung des Fühlers

2 stainless steel clips to fix the probe

2 clips en acier inoxydable pour fixer la sonde

2 clips in acciaio inossidabile per il fissaggio della sonda

2 clips uit roestvrijstaal om de sonde te bevestigen

2 clips de acero inoxidable para fijar la sonda