

Zubehör / Accessory / Accessoires / Accessorio / Toebehoren / Avíos

30.3525.60

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



Instruction manuals
www.tfa-dostmann.de/en/service/downloads/instruction-manuals

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



Kat. Nr. 14.1512

Fig. 1

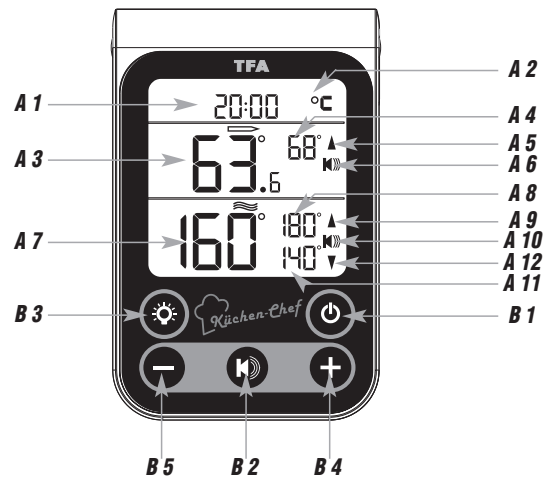
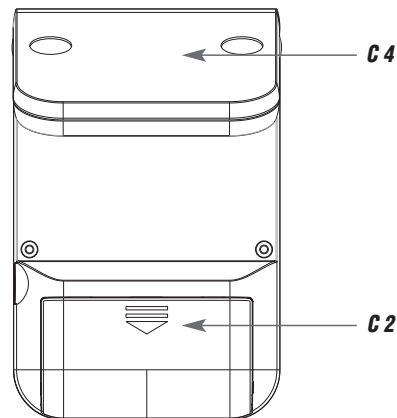
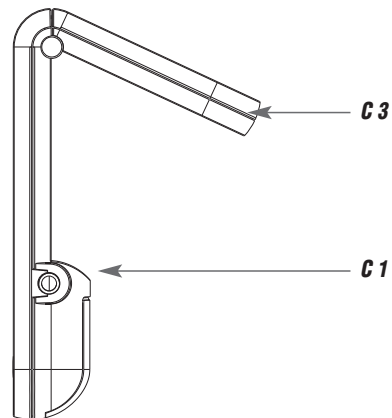


Fig. 2



Digital BBQ meat / oven 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 / oven thermometer
- Stainless steel probe with approx. 120 cm cable (Cat. No. 30.3528)
- Instruction manual

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

- Simultaneous monitoring of the oven and core temperature
- For the optimal preparation of meat and poultry
- Can be used for the oven or grill, also ideal for cooking at low temperatures
- Stainless steel probe with approx. 120 cm cable



Digital BBQ meat / oven thermometer



- Individual target temperatures can be programmed
- Alarm warning when the target temperature is reached
- Time
- Backlight
- 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 prohibited.
- This product should not be used for medical purposes.



Caution!
Risk of injury:

- Wear heat-resistant protective gloves when touching the probe during or after cooking. **Risk of burns!**
- Do not use the instrument in the microwave.
- Be careful when handling the sharp probe.
- Keep this device and the batteries out of reach of children.
- Small parts can be swallowed by children (under three years old).

Digital BBQ meat / oven thermometer

- 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 display unit to extreme temperatures, vibrations or shocks. Only the probe and the cable are up to 300 °C heat-resistant. Never hold the probe directly over a fire.
- Do not immerse the display unit, the probe handle and the cable in water. 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.

5. Elements**A: Display (Fig. 1):****A 1:** Time**A 2:** Temperature unit**Digital BBQ meat / oven thermometer****Core temperature display****A 3:** Current core temperature**A 5:** Symbol upper temperature limit**A 4:** Target temperature**A 6:** Alarm symbol**Oven temperature display****A 7:** Current oven temperature**A 9:** Upper temperature limit symbol**A 11:** Lower temperature limit**A 8:** Upper temperature limit**A 10:** Alarm symbol**A 12:** Lower temperature limit symbol**B: Buttons (Fig. 1):****B 1:** **ON/OFF** button**B 3:** **LIGHT** button**B 5:** – button**B 2:** **ALARM** button**B 4:** + button**C: Housing (Fig. 2):****C 1:** Temperature probe jack**C 3:** Stand (fold out)**C 2:** Battery compartment**C 4:** Magnet**D: Probe (Fig. 3):****D 1:** Probe**D 2:** Handle

Digital BBQ meat / oven thermometer

D 3: Oven temperature sensor

D 4: Cable

D 5: Probe connector

6. Getting started

- Plug the probe cable connector into the jack.
- 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 hour digits flash.
- Press the **+** or **-** button to set the hours.
- Confirm the setting with the **ON/OFF** button.
- Set the minutes in the same way.
- Confirm the setting with the **ON/OFF** button.
- The upper display shows the time, the middle and lower display show the current temperature.
- The device is ready for use.

7. Operation

- Press **ON/OFF** button to switch the instrument on or off.
- Press and hold the **ALARM** button to change between °C (Celsius) or °F (Fahrenheit) as temperature unit.



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- Press the **LIGHT** button. The backlight is activated briefly.
- Press and hold the **+** or **-** button in setting mode for fast mode.
- Press and hold the **ON/OFF** button in normal mode for three seconds, to enter the time setting mode.

7.1 Measuring procedure

- For measuring the core temperature of meat: 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. The probe should remain in the meat throughout the cooking process.
- The oven temperature is measured simultaneously.
- Simply run the cable to the outside. The cable adapts to the oven seal. Be careful with sharp-edged frames and hinges.
- Place the thermometer securely near the oven (cable length approx. 120 cm). You can either attach the device onto a metal surface with its magnet or use the fold-out stand to place it onto a flat surface or to hang it.

7.2 Temperature alarm

- Press the **ALARM** button to enter the alarm mode.
- “- -” appears on the core temperature display and the symbol and the alarm symbol flash.
- To activate the alarm press the **ON/OFF** button. The alarm symbol appears.
- 70°C (default) or the last adjusted value flashes on the display.
- Press the **+** or **-** button to set the desired core temperature.

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- Confirm the setting with the **ALARM** button.
- “- -” appears on the oven temperature display and the symbol ▲ and the alarm symbol 🔊 flash.
- To activate the upper oven temperature alarm press the **ON/OFF** button. The alarm symbol 🔊 appears.
- 70°C (default) or the last adjusted value flashes on the display.
- You can use the + or – button to set the upper temperature limit.
- Confirm the setting with the **ALARM** button.
- “- -” appears on the oven temperature display and the symbol ▼ and the alarm symbol 🔊 flash.
- To activate the lower oven temperature alarm press the **ON/OFF** button. The alarm symbol 🔊 appears.
- 0°C (default) or the last adjusted value appear on the display. You can use the + or – button to set the lower temperature limit.
- Confirm the setting with the **ALARM** button.

7.3 In case of alarm

- The device will alert you with a beep:
 - As soon as the core temperature is reached
 - If the set upper temperature limit in the cooking chamber is exceeded
 - If the set lower temperature limit in the cooking chamber has fallen below
- The backlight turns on.

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Digital BBQ meat / oven thermometer

- Press any button to stop the alarm sound.
- The alarm symbol 🔊 will continue flashing until the measured core temperature has fallen below the set temperature limit or until the measured oven temperature is within the alarm limits.
- The alarm sound automatically turns off after 3 minutes if not stopped manually.
- To turn off the alarm functions, press the **ON/OFF** button in the respective alarm mode. The alarm symbol 🔊 appears.

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

Digital BBQ meat / oven thermometer**9. Troubleshooting**

Problem	Solution
No display	<ul style="list-style-type: none"> → Press the ON/OFF button to switch on the instrument → Ensure the batteries' polarity are correct → Change the batteries
Incorrect indication	<ul style="list-style-type: none"> → Change the batteries → Check the contact between probe connector and jack, dry it if necessary
Display "-- °C"	<ul style="list-style-type: none"> → Plug in the sensor cable → Check the contact between plug and socket → Temperature is outside measuring range
Temperature display is too high	→ Check the position of the probe 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.

Digital BBQ meat / oven thermometer**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). 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	-20 °C... 300 °C (-4...+572 °F)
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Digital BBQ meat / oven thermometer

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Resolution	
Core temperature	0.1°C
Oven temperature	1°C
Cable length	
	1.2 m
Power consumption	
	2 x AAA 1,5 V batteries (not included)
Housing dimension	
	60 x 20 (96) x 99 (61) mm
Weight	
	80 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.

www.tfa-dostmann.de

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02/24

Thermomètre de cuisson / du four numérique

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Nous vous remercions d'avoir choisi l'appareil de la société TFA.

1. Avant d'utiliser votre appareil

- **Veillez lire attentivement le mode d'emploi.**
- **En respectant ce mode d'emploi, vous éviterez d'endommager votre appareil et de perdre vos droits légaux en cas de défaut si celui-ci résulte d'une utilisation non-conforme.**
- **Nous n'assumons aucune responsabilité pour des dommages qui auraient été causés par le non-respect du présent mode d'emploi. De même, nous n'assumons aucune responsabilité pour des relevés incorrects et les conséquences qu'ils pourraient engendrer.**
- **Suivez bien toutes les consignes de sécurité !**
- **Conservez soigneusement le mode d'emploi !**

2. Contenu de la livraison

- Thermomètre de cuisson/ du four numérique
- Sonde en acier inoxydable avec câble d'env. 120 cm (n° de l'art. 30.3528)
- Mode d'emploi

3. Aperçu du domaine d'utilisation et de tous les avantages de votre nouvel appareil

- Surveillance simultanée de la température à cœur et de la température du four
- Pour une préparation parfaite des viandes et des volailles
- Adapté au barbecue ou au four, idéal pour la cuisson à basse température