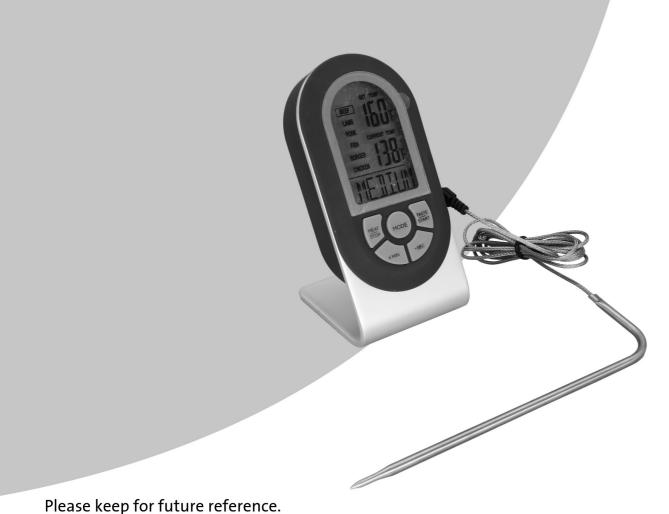# jumbuck®

Digital Meat Thermometer

Stainless Steel Probe

- 2 Modes – Temperature & Timer display
- 6 Meat selections – Beef, Lamb, Pork, Fish, Burger, Chicken
- 5 Cooking settings -Rare, Medium Rare, Medium, Well, Medium Well
- 15cm stainless steel probe with 1.2m probe wire
- Celsius & Fahrenheit temperature display
- Temperature Measuring range: 0° to 148°C
- LCD screen with blue backlight display
- Beeps when food is cooked to your setting
- Requires **2 x AAA batteries (not included)**

Please keep for future reference.

• Buttons and functions

1. (MEAT / STOP) Selects the type of meat: BEEF, LAMB, PORK, FISH, BURGER, CHICKEN.
   Pauses the countdown timer and stopwatch.
2. (+MIN) Sets the minutes or resets.
3. (MODE) Selects the thermometer or timer mode, confirms.
4. (TASTE / START) Selects cooking type: RARE, WELL, MWELL (medium well), MEDIUM, MRARE (medium rare).
   Starts the countdown timer and stopwatch.
5. (-SEC) Sets the seconds or resets.
6. (ON / OFF) On / Off switch.
7. Battery cover.
8. Temperature probe socket.
9. Celsius or Fahrenheit temperature switch

• Operating instructions

Batteries and temperature scale selection

1. Remove the battery cover from the back of the thermometer and insert **2 x AAA batteries**.
2. Select the temperature scale you need.

Measuring temperature

1. Insert the probe into the meat. Make sure the tip is at the thickest part of meat.
2. Switch the thermometer ON.
3. Select the type of meat by pressing (MEAT/STOP) button.
4. Select the cooking type by pressing (TASTE/START) button.
5. Put the meat into the oven or BBQ with the probe still inside.
   Run the probe wire out through the side of the oven door or BBQ.
6. Place the thermometer where there is no risk of falling down and where the wire is not in the way.
7. The thermometer will emit an audible signal and the display will start to flash when the set cooking type has been reached.

Manual setting of the target temperature

1. Press (MODE) for **3** seconds until the temperature starts flashing.
2. Press (+MIN) or (-SEC) to set the desired temperature.
3. Press (MODE) to save your settings.
4. The thermometer will emit an audible signal and the display will start to flash when the set temperature has been reached.

Countdown timer / stopwatch

Countdown timer

1. Press (MODE) to select the countdown timer mode.
2. Press (+MIN) or (-SEC) to set the desired cooking time.
3. Press (TASTE / START) to start the timer.
4. When the set time has elapsed, the thermometer will emit an audible signal and the display will flash.
5. You can interrupt the timer countdown at any time by pressing the (MEAT / STOP) button.
6. Press (+MIN) and (-SEC) simultaneously to reset the timer to zero.

Stopwatch

1. Press (MODE) to select the stopwatch mode.
2. Press (TASTE / START) to start the stopwatch.
3. You can interrupt the time taking at any time by pressing the (MEAT / STOP) button.
4. Press (+MIN) and (-SEC) simultaneously to reset the stopwatch to zero.

• Troubleshooting guide

1. The thermometer won't turn on.
   • Check the batteries. Replace weak batteries.
2. The thermometer displays incorrect or no temperature reading.
   • Check if the temperature probe is properly plugged into the thermometer.
   • Check if the temperature probe is stuck in the centre of the meat.
   • Check and replace the batteries if necessary.
3. The thermometer displays unusual or unclear characters.
   • Remove the batteries and insert them again.
   • Replace the batteries if the display is still unclear.

• Care and maintenance

1. Always wash the temperature probe and wire after use. Use only mild cleaning detergent, never use solvents or corrosive chemicals. Dry completely.
2. Wipe with a damp cloth to clean the exterior of the thermometer.
3. Remove the batteries and store the thermometer in a dry and clean place when not in use.

• Safety

1. Keep out of reach of children and babies.
2. The thermometer should only be used as described in this manual.
3. The thermometer probe on the thermometer is only designed for measuring the internal temperature of foodstuffs. Never attempt to use the thermometer for other types of temperature measurement.

Note: The probe and cable will become very hot during use.
Do not touch it until it has completely cooled, to avoid burns.

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