

Coleman

INSTANT READ THERMOMETER



FUNCTIONS

- a** Power
- b** Backlight
- c** Adjust from °F to °C
- d** Lock Displayed Temperature for 60 seconds

FEATURES

- Rotating Display
- IPX7 Waterproof
- Accurate +/- 1°C (0°C-100°C)
- Auto Power OFF after 2 Minutes
- Rear Magnet for fridge mounting

The Coleman® Instant Read Thermometer is your secret weapon for perfectly cooked food, every time.

HOW TO USE:

- 1** Press the power button.



- 2** Fold out the stainless-steel probe and insert it to the desired depth. Generally speaking, aim for the center of whatever you're cooking (minimum depth 3/8")

When testing doneness in most foods, the coldest part will be the very center of the thickest portion. With larger foods, take quick readings in several locations to verify that the entire portion is done.

- 3** Wait 3 seconds and read the temperature.

Clean the probe immediately after use to avoid cross contamination.

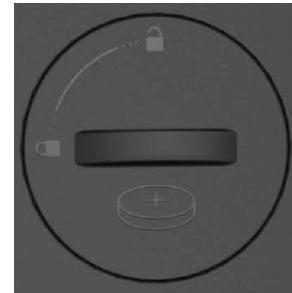


INSTANT READ THERMOMETER

BATTERY REPLACEMENT:

The Instant Read Thermometer requires 3-volt, type CR2032 button cell battery or equivalent.

Use a coin to open the battery cover located on the back of the thermometer.



SAFE MINIMUM COOKING TEMPERATURE CHART

Chicken, Turkey & Duck (whole or pieces)	165°F	74°C			
Stuffing (in poultry)	165°F	74°C			
Fish	140°F	60°C			
Tuna, Swordfish & Marlin	125°F	52°C			
Casseroles and Leftovers	165°F	74°C			
Ground Meat, Beef, Veal & Lamb	160°F	71°C			
Pork Ribs, Shoulders, Sausage	190- 205°F	88-96°C			
Sausage	160°F	71°C			
Ham (raw)	160°F	71°C			
Ham (pre-cooked)	140°F	60°C			
Egg dishes	160°F	71°C			
Guidance for doneness measure					
	Rare	Med. Rare	Medium	Med. Well	Well Done
Beef, Veal, Lamb (roast, steaks, chops)	120- 130°F (49-54°C)	130- 135°F (54-57°C)	135- 140°F (57-63°C)	145- 155°F (63-68°C)	155°F and up (68°C and up)
Pork (roast, steaks, chops)			137°F (58°C)	145°F (63°C)	150°F and up (66°C and up)

⚠ WARNING

Do not expose the entire thermometer to temperatures over 190°F (88°C). Do not leave inside BBQs, Pellet grills or Ovens.

Wear protective gloves to avoid burns.

©2021 The Coleman Company, Inc.

Coleman®, , and  are registered trademarks of

The Coleman Company, Inc. used under license.