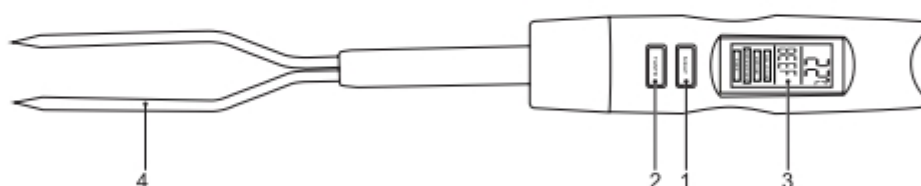


nedis

## KATH108GY

Digital meat thermometer



### Specifications:

- Max temperature range: **250C**
- Power: **2 x AAA battery (exclusive)**
- Temperature: **C/F**

### English - Description

1. On/off button Meat type button Up button	<ul style="list-style-type: none"><li>• Press the button to switch on or off the device.</li><li>• Press the button to set the meat type:<ul style="list-style-type: none"><li>- Beef ("BEEF")</li><li>- Veal ("VEAL")</li><li>- Lamb ("LAMB")</li><li>- Pork ("PORK")</li><li>- Chicken ("CHICKEN")</li><li>- Turkey ("TURKEY")</li></ul></li></ul>
2. Meat doneness button Down button	<ul style="list-style-type: none"><li>• Press the button to set the meat doneness:<ul style="list-style-type: none"><li>- Well done ("WELL")</li><li>- Medium ("MEDIUM")</li><li>- Medium rare ("M RARE")</li><li>- Rare ("RARE")</li></ul></li></ul>
3. Display	<ul style="list-style-type: none"><li>• Cooking mode: The display shows the meat type and the meat doneness. The display shows the actual temperature and the set temperature.</li></ul>
4. Fork probe	<ul style="list-style-type: none"><li>• Insert the fork probe into the thickest part of the meat to measure the core temperature of the meat.</li><li>• If the meat thermometer reaches the set temperature, an alarm will sound. Simultaneously press the meat type button and the meat doneness button to stop the alarm.</li></ul>
• Battery compartment	<p>The battery compartment is located on the rear of the device.</p> <ul style="list-style-type: none"><li>• Open the battery compartment.</li><li>• Insert the batteries (2x AAA) into the battery compartment. Make sure that the battery polarity (+/-) matches the polarity markings inside the battery compartment.</li><li>• Close the battery compartment.</li></ul>

## Temperature range for meat products

Meat product		Meat product	
Fillet of beef, medium/rare	38-55 °C	Leg of mutton, medium/rare	65-70 °C
Roast beef	85-90 °C	Leg of mutton, well done	80-85 °C
Brisket of beef	90-95 °C	Roast venison	75-80 °C
Fillet of veal	50-55 °C	Roast boar	75-78 °C
Saddle of veal, medium/rare	50-55 °C	Chicken	80-85 °C
Roast veal	68-74 °C	Turkey	80-90 °C
Saddle of pork	55-60 °C	Duck	80-90 °C
Roast pork	70-75 °C		

## Safety

### General safety

- Read the manual carefully before use. Keep the manual for future reference.
- The manufacturer is not liable for consequential damages or for damages to property or persons caused by non-observance of the safety instructions and improper use of the device.
- The device can be used by children from 8 years and above and by persons with a physical, sensory, mental or motor disability, or lack of experience and knowledge if they are supervised or instructed on how to use the device in a safe way and understand the hazards involved. Children shall not play with the device. Cleaning and user maintenance shall not be made by children without supervision.
- Only use the device for its intended purposes. Do not use the device for other purposes than described in the manual.
- Do not use the device if any part is damaged or defective. If the device is damaged or defective, replace the device immediately.
- The device is suitable for indoor use only. Do not use the device outdoors.
- The device is suitable for domestic use only. Do not use the device for commercial purposes.
- Do not use the device in locations with high humidity, such as bathrooms and swimming pools.
- Do not use the device near bathtubs, showers, basins or other vessels containing water.
- Do not use the device in ovens or microwaves.

### Battery safety

- Use only the batteries mentioned in the manual.
- Do not use old and new batteries together.
- Do not use batteries of different types or brands.
- Do not install batteries in reverse polarity.
- Do not short-circuit or disassemble the batteries.
- Do not expose the batteries to water.
- Do not expose the batteries to fire or excessive heat.
- Batteries are prone to leakage when fully discharged. To avoid damage to the product, remove the batteries when leaving the product unattended for longer periods of time.
- If liquid from the batteries comes into contact with skin or clothing, immediately rinse with fresh water.

## Cleaning and maintenance

### Warning!

- Before cleaning or maintenance, always switch off the device.
- Do not use cleaning solvents or abrasives.
- Do not clean the inside of the device.
- Do not attempt to repair the device. If the device does not operate correctly, replace it with a new device.
- Do not immerse the device in water or other liquids.
  
- Clean the outside of the device using a soft, damp cloth. Thoroughly dry the device with a clean, dry cloth.
- Clean the probe with warm soapy water. Thoroughly dry the probe with a clean, dry cloth.

### Support

If you need further help or have comments or suggestions, please visit [www.nedis.com/support](http://www.nedis.com/support)

### Contact

NEDIS B.V., De Tweeling 28, 5215 MC 's-Hertogenbosch, The Netherlands