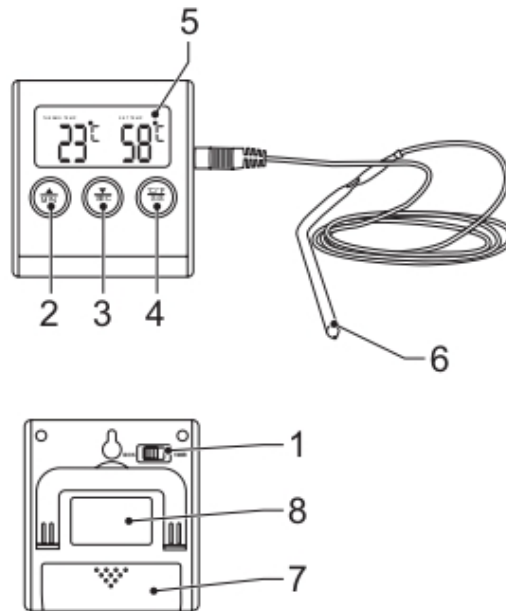


nedis

KATH104xx

Digital meat thermometer



Specifications:

- Count down timer: **99min and 59sec**
- Max temperature range: **250C**
- Power: **1 x AAA battery (exclusive)**

English - Description

1. Mode switch	<ul style="list-style-type: none">• Set the switch to "COOK" to set the cooking mode.• Set the switch to "TIMER" to set the timer mode.
2. Up button Minute button	<ul style="list-style-type: none">• Cooking mode: Press the button to increase the temperature.• Timer mode: Press the button to set the minutes.
3. Down button Second button	<ul style="list-style-type: none">• Cooking mode: Press the button to decrease the temperature.• Timer mode: Press the button to set the seconds.
4. °C/°F button Start/stop button	<ul style="list-style-type: none">• Cooking mode: Press the button to set the temperature unit (°C/°F).• Timer mode: Press the button to start or stop the timer.

5. Display	<ul style="list-style-type: none"> Cooking mode: The display shows the actual temperature and the set temperature. Timer mode: The display shows the minutes and the seconds.
6. Probe	<ul style="list-style-type: none"> Insert the probe plug into the probe input in the side of the device. Insert the probe into the thickest part of the meat to measure the core temperature of the meat.
7. Battery compartment	<ul style="list-style-type: none"> Open the battery compartment. Insert the battery (AAA) into the battery compartment. Make sure that the battery polarity (+/-) matches the polarity markings inside the battery compartment. Close the battery compartment.
8. Magnet	<ul style="list-style-type: none"> Use the magnet to attach the device to a metal surface (iron, nickel, cobalt and most of their alloys).

Use

Timer

- Set the mode switch to the timer mode. The display shows the timer.
- Press the minute/second buttons to set the timer.
- Press the start/stop button to start the timer.
- If the timer reaches "00:00", an alarm will sound.
- Press the start/stop button again to stop the timer.
- Simultaneously press and hold the minute button and the second button to reset the timer.

Meat thermometer

- Set the mode switch to the cooking mode. The display shows the temperature.
- Connect the probe plug to the device.
- Press the up/down buttons to set the temperature. The set temperature is shown on the right side of the display.
- Insert the probe into the thickest part of the meat. The actual temperature is shown on the left side of the display.
- If the meat thermometer reaches the set temperature, an alarm will sound.

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.
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- 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