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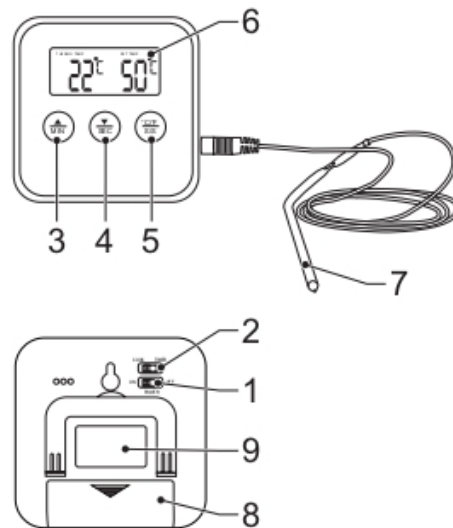
KATH105xx

Digital meat thermometer

Specifications:

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

English - Description

1.	On/off switch	• To switch on the device, set the on/off switch to the "ON" position. • To switch off the device, set the on/off switch to the "OFF" position.
2.	Mode switch	• Set the switch to "COOK" to set the cooking mode. • Set the switch to "TIMER" to set the timer mode.
3.	Up button Minute button	• Cooking mode: Press the button to increase the temperature. • Timer mode: Press the button to set the minutes.
4.	Down button Second button	• Cooking mode: Press the button to decrease the temperature. • Timer mode: Press the button to set the seconds.
5.	°C/°F button Start/stop button	• Cooking mode: Press the button to set the temperature unit (°C/°F). • Timer mode: Press the button to start or stop the timer.
6.	Display	• Cooking mode: The display shows the actual temperature and the set temperature. • Timer mode: The display shows the minutes and the seconds.
7.	Probe	• 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.
8.	Battery compartment	• 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.
9.	Magnet	• 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.

- 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