FAITHFULL® QUALITY TOOLS

Digital Probe Thermometer

Introduction

A high precision electronic thermometer with a stainless steel probe.
It features Celsius or Fahrenheit measurement, maximum or minimum reading with a data hold facility. It can be used in industry, laboratory, food temperature test and monitoring, as well as in cooking for checking the temperature of cooked food, infant milk, meats etc.

Specification

Measuring Range: Celsius Temperature: -40°C ~ 250°C
Fahrenheit Temperature: -40°F ~ 482°F
Operating Temperature: 0°C (32°F) ~ 50°C (122°F)
Accuracy Specifications:
Accuracy specifications take the form of:
±([% of Reading]+[number of Least Significant Digits])

	Range	Accuracy	Resolution
Celsius	-40°C ~ 0°C	±(2%+20)	0.1°C
	0.1°C ~ 99.9°C	±(2%+10)	0.1°C
	100°C ~ 199.9°C	±(2%+20)	0.1°C
	200°C ~ 250°C	±(3%+2)	1°C
Fahrenheit	-40°F ~ 32°F	±(2%+20)	0.1°F
	21.1°C ~ 199.9°F	±(2%+10)	0.1°F
	200°F ~ 482°F	±(3%+2)	1°F

Battery: 1.5V, LR44 or equivalent
Automatic Power-Off: If you do not press any button for approximately 20 minutes, the thermometer will turn off automatically.
Overrange Indication: If the measured temperature is higher than 250°C, the display will show "**H--**". If the measured temperature is lower than -40°C, the display will show "**L--**".

LCD Explanation

Symbol Explanations:

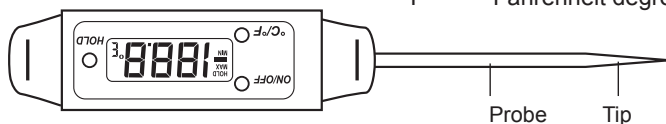**MAX** ----- Maximum reading is being displayed.
MIN ----- Minimum reading is being displayed.
HOLD ---- Data Hold is enabled.
━ ------- Negative sign
°C ------- Celsius degree
°F ------- Fahrenheit degree

Probe   Tip

Operating Instructions

1. Press the "**ON/OFF**" button to turn on the thermometer, the display will show all of its symbols instantaneously and then display zero before displaying the current ambient temperature (sensed by the tip of the thermometer's probe).
2. Press the "**°C/°F**" button to switch the thermometer between Celsius mode and Fahrenheit mode.
3. Press the "**HOLD**" button to hold the current reading on the display, the symbol "HOLD" flashes on the display as an indication. Press the "**HOLD**" button again to show the maximum reading of all readings since the thermometer was turned on, "MAX" flashes on the display. Press the "**HOLD**" button once more to show the minimum reading of all readings since the thermometer was turned on, "MIN flashes on the display. Press the "**HOLD**" button once more to return to the current temperature measurement.
You can continue to press the "**HOLD**" button to repeat the above procedure.
4. To turn off the thermometer, just press the "**ON/OFF**" button again.

Caution

1. Don't use this thermometer to test items above 250°C.
2. After performing any tests, please clean the probe with warm water or neutral detergent, and then insert the probe into its protective cover.
3. If there appears to be something wrong with the thermometer, replace the battery first.
4. If the display appears to go fuzzy, the battery is low and should be replaced.
5. Depleted batteries should be disposed of at your local recycling facility.
6. This product has a sharp point, the probe cover should always be replaced when the thermometer is not in use.
7. Keep the thermometer out of reach of infants and children.

Note

1. This instruction sheet is subject to change without notice.
2. Faithfull tools take no responsibility for the misuse of this product that causes personal injury or damage to property.
3. The contents of this instruction sheet can not be used as the reason to use the thermometer for any other special application.

Food Common Sense	
Food can benefit your health when eaten at the proper temperature	
Cooking temperature:	
Fowl	88°C (190.4°F)
Mutton	82°C (179.6°F)
Full ripeness beef, pork	77°C (170.6°F)
70% cooked beef, smoked ham	71°C (159.8°F)
50% cooked beef, boiled ham	60°C (140°F)
Refrigerating temperature:	
Short time freeze fresh meat	1°C (33.8°F) ~ 4°C (39.2°F)
Long time deepfreeze meat	below -18°C (-0.4°F)

Disposal of this Product

If you at some point intend to dispose of this article, then please keep in mind that many of its components consist of valuable materials, which can be recycled. Please do not dispose of it in the rubbish bin, but check with your local council for recycling facilities in your area.