

This thermometer gives an almost instant temperature reading (takes several seconds) where the probe is inserted. The protective case doubles as an extension handle to protect your fingers when they are over a hot grill or boiling pot. It has been accurately calibrated at the factory to within  $\pm 1^{\circ}\text{F}$ . If you need to re-adjust it (because of damage from dropping or temperature extremes), you can easily do so by holding the nut on the back of the dial face with a wrench and turning the dial to the desired temperature. If you first submerge the probe in boiling water, you will be able to calibrate it to  $212^{\circ}\text{F}$ , or to  $32^{\circ}\text{F}$  in ice water. Please be aware that the temperature of boiling water decreases as altitude increases. The chart at the right will help you ensure a proper calibration.

Elevation		Boiling Point $\text{H}_2\text{O}$ ( $^{\circ}\text{F}$ )
Metres	Feet	
0	0	212.0
250	820	210.6
500	1640	208.9
750	2461	207.5
1000	3281	206.1
1250	4101	204.4
1500	4921	203.0
1750	5742	201.6
2000	6562	199.9
2500	8202	197.1

Recommended food temperatures in degrees Fahrenheit are listed below:

Beef, rare .....	140
Beef, medium .....	160
Beef, well done .....	170
Ham, cooked .....	150 to 160
Ham, uncooked .....	170
Lamb.....	175 to 180
Pork .....	185
Poultry .....	185
Veal .....	170
Yeast, dissolving method .....	105 to 115
Yeast, non-dissolving method .....	120 to 130

Thin to medium slices of meat may be sufficiently cooked at lower temperatures. The best method is to test a piece of meat by cutting into it at various temperatures until the temperature for the required readiness is determined.

Please **do not** put this thermometer in the oven, as the plastic dial face will not withstand the heat. Remove the food from the oven first, then insert the probe and read the temperature.

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