



DIGITAL COOKING THERMOMETER WITH COUNTDOWN TIMER

Model No. 91646

Instruction Manual



FEATURES AND SPECIFICATIONS

- Programmable alert with preset temperatures for specific foods
- 23 hour, 59 minute countdown timer
- Stainless steel temperature probe with steel mesh cable
- Temperature range: 32°F to 482°F (0°C to 250°C)
- Temperature tolerance: +/- 1.8°F (+/- 1.0°C)
- Temperature readings in °F or °C
- Flip-out countertop stand and magnet
- Uses (1) AAA battery (not included)

BATTERY INSTALLATION

- Slide open the battery compartment door at the back of the unit.
- Insert (1) AAA battery according to the polarity markings.
- Replace the battery compartment door.
- Remove the printed vinyl label from the LCD screen.

Important Notes:

- **This product is not for use in microwave ovens.**
- **Keep out of reach of children.**
- **Never touch a hot probe or cable with unprotected skin.**
- **Do not subject the probe or cable to temperatures above 482°F (250°C).**
- **When not in use, slide the mode selector switch to the OFF position to conserve the batteries.**
- **Be sure to use a new, good quality alkaline battery and replace it often. A weak battery will cause the unit to lose accuracy.**

OPERATING INSTRUCTIONS

Using the Cooking Thermometer

- Clean the stainless temperature probe with hot water and soap and rinse clean. Do not submerge the probe and cable in water. The probe / cable connection is not waterproof.
- Plug the temperature probe into the socket on the right side of the main unit.
- Make sure the probe cable is free of knots.
- Slide the switch on the back of the base unit to display the temperature in °C or °F.
- Slide the mode selector switch to the COOK position.
- You will see 2 temperatures on the LCD display. On the left is the actual temperature reading as measured by the temperature probe and on the right is the set temperature. The default reading is 212°F (100°C).
- Set your desired cooking temperature by choosing **Quick Temperature Setting** or **Manual Temperature Setting**.

Quick Temperature Setting

Your Sunbeam® cooking thermometer is programmed with pre-set temperatures for various cooking levels; poultry (165°F), beef well (170°F), veal/pork (170°F), beef medium (160°F), ham (160°F) and beef rare/fish (145°F). Follow these steps:

- Press the MEM button.
- Press ▲ or ▼ to select your food type.
- Press MEM to confirm and lock in the setting.

Note: You can make manual adjustments to the pre-set temperatures by pressing ▲ or ▼. Press and hold the button for fast setting.

Manual Temperature Setting

- For manual setting, press ▲ or ▼ to set your desired cooking temperature.
- Refer to the “Recommended Internal Temperature” chart that follows, as published by the USDA.

Using the Cooking Thermometer, Continued

- Insert the tip of the temperature probe at least 2” into the thickest part of the meat, but not near bone or gristle.
- Place food into the oven. Before closing the oven door, make sure that there is enough slack in the steel mesh cable to prevent the probe from being pulled out of the food when the oven door is closed. The base unit must be positioned outside of the oven on a stable surface and must be firmly connected to the temperature probe.
- **To prevent damage to the base unit it should not be placed on a hot surface.**
- When the internal temperature of your food reaches the temperature you have set, an audible alert will sound. To stop the alert, either slide the mode selector switch to OFF or disconnect the temperature probe from the base unit and the alarm will stop within 30 seconds.
- Before removing the food from the oven, disconnect the steel mesh cable from the base unit. **The cable and stainless probe are hot and will cause serious burns if touched by unprotected skin.** Heat resistant gloves must be used to remove the stainless probe and steel cable from the food and oven.

COUNTDOWN TIMER

Your countdown timer can operate as timer only or it can be used while the oven thermometer is in operation.

- Slide the mode selector switch on the back of the base unit to the TIMER position.
- Press HR to set the hours and MIN to set the minutes.
- Press S/S (start/stop) to start the countdown timer. The colon between hours and minutes will flash.
- When the timer gets to 0:00, the alarm will sound. Press S/S to silence the alarm.
- You can pause the timer while it is running by pressing S/S. Press S/S again to re-start the timer.
- To clear the timer, press the HR and MIN buttons at the same time.
- If you are using the timer and thermometer at the same time you may slide the selector switch back to the COOK position during the timing session to view the cooking temperatures. The timer will continue the countdown.

CLEANING AND CARE

- The probe and cable are not dishwasher safe. Do not submerge in water. They must be hand washed using hot water and soap. Make sure to rinse and dry the probe thoroughly before storing.
- Do not submerge the base unit in water or expose to any corrosive cleaning materials. Wipe clean with a damp cloth.

COOKING TEMPERATURE CHART

Food Type	Recommended Internal Temperature	
Poultry, whole (chicken, turkey) Thighs and wings (chicken, turkey) Duck and goose	185°F	85°C
Fresh beef (well done) Fresh pork, veal (well done)	170°F	77°C
Leftover meats Stuffing Ground meats (chicken, turkey)	165°F	74°C
Ground meats (beef, pork, veal, ham) Pork, roast beef (medium) Ham (fresh) Eggs	160°F	71°C
Roast beef (rare) Fish	145°F	63°C

LIMITED WARRANTY

Springfield warrants this product to be free from defects in workmanship or material for a period of one year from the date of purchase. **ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO WARRANTIES OF FITNESS AND MERCHANTABILITY ARE HEREBY LIMITED IN DURATION TO A PERIOD ENDING ONE YEAR FROM THE DATE OF PURCHASE.** Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific legal rights, which vary, from state to state. During the warranty period, such defects will be repaired or the defective instrument will be replaced at our option. This warranty does not cover damages through accident or misuse. **IN ADDITION, SPRINGFIELD IS NOT RESPONSIBLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES INCURRED AS A RESULT OF DEFECT.** Repair or replacement will be made at our option without additional charge if the instrument is returned postpaid with \$4.00 for return postage and handling to:



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