

Instruction Manual for Chopsticks type Bimetal Thermometer for Deep-Fries

Thank you for purchasing the chopsticks type Bimetal Thermometer for deep-fries.

- This product is designed to measure temperature of cooking oil. Do not use it for other purposes.
- Read this manual thoroughly before using the bimetal thermometer. Keep the manual in a safe place for future references whenever necessary.

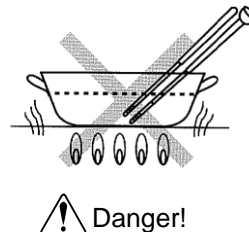
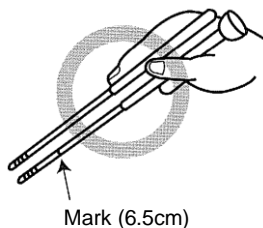
Specifications

Scale range	: 100 to 200°C (min. scale: 5°C)
Accuracy	: $\pm 5^{\circ}\text{C}$
Materials	: Case, grip: ABS resin, Stem: Aluminum, Window: Acryl resin
Total length	: 350mm
Weight	: 44g

How to Use

1. Put the sensing stem of the thermometer into cooking oil at least 6.5cm (mark) deep from the tip.
2. For measurement, hold the thermometer like using chopsticks as below.
3. After the measurement, wipe the oil on the stem with a kitchen paper or like, but be sure to confirm that temperature of the thermometer is lower than 40°C.

Examples



Cautions

For your safety and proper use of the thermometer, be sure to observe the following:

- Never wash the thermometer with water. Otherwise, water enters inside of the thermometer and the grip gets hot at the measurement of high temperature.
- Be sure that the temperature is 160 to 180°C at highest. Never raise the oil temperature to 200°C or more. If so, the oil may catch fire.
- Do not drop, bent or apply shock to the thermometer. Otherwise, malfunctions may occur.
- Do not alter, bend or bind the sensing stem, as doing so may break or damage the thermometers.
- To prevent injury, be careful of the sharp tip of the sensing stem especially when cleaning the stem after taking measurements.
- Keep the thermometer out of the reach of children.

Maintenance

For accurate measurements, it is desirable to confirm the accuracy of the bimetal thermometer in comparison with the standard or reliable thermometer once a year.