

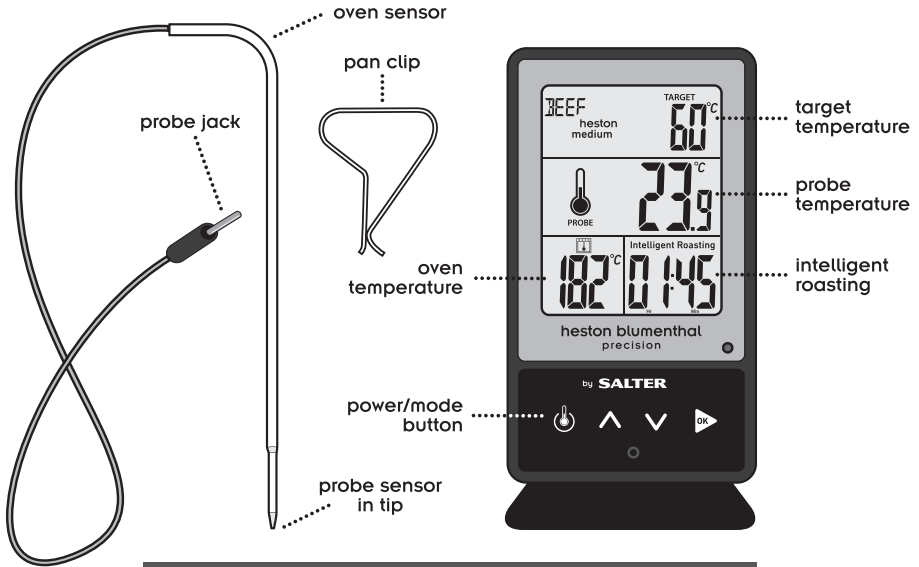
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by **SALTER**®

**5 in 1 DIGITAL THERMOMETER**  
**Instructions and Guarantee**

# Quick Start Guide

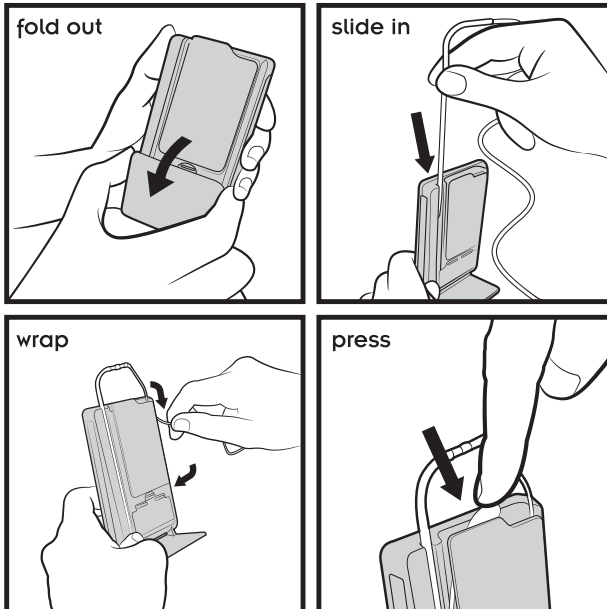


## oven use



Remember to keep the cord end of the probe clear of the oven walls and heating element

## storage



## 5 in 1 Digital Thermometer

A versatile thermometer with pre-programmed temperatures to help you get the very best results when roasting, barbecuing, grilling, deep frying, or making confectionery. Also includes a handy 'manual' function allowing you to program your own target temperature, an oven temperature display and an intelligent roasting feature to help with meat timing.

Please read this instruction manual before use. Keep these instructions for future reference.

### USING YOUR THERMOMETER

- Press button to switch on.
- Press button again to enter 'set up' mode.
- Use the and arrows to cycle through the menu options:

Roasting	For measuring internal temperatures of meats, fish and poultry when roasting, barbecuing or grilling
Confection	For making jams, toffee, caramel etc
Frying	For measuring oil temperatures when frying
Manual	For setting your own target temperatures
- Press to confirm your selection.
- Continue to use the and arrows and button to select additional options on screen. (At any time: press to navigate back to the previous screen.)
- Fold out the stand and unwind the cord. Remove the cord/probe from the product and insert the jack end into the front of the product. The thermometer is now ready for use and will display the current temperature as measured by the thin tip of the probe.
- When the tip of the probe reaches the same temperature as the target temperature the alarm will sound for one minute.
- Press button to silence the alarm.

### For meats, fish and poultry

Insert the tip of the probe into the centre (thickest part) of the meat/ food. For whole poultry remove trussing and then insert into the thickest part of the thigh. Ensure the probe is not in contact with bone, fat or gristle as this will affect the validity of the reading.

The food can be cooked with the probe in place and the thermometer will monitor the temperature continually until it reaches its target. Always keep the display unit away from direct heat.

The display will show the oven temperature as well as the probe temperature.

When using the probe in an oven, carefully close the oven door onto the cord and position the display unit near the oven with the cord out of the reach of children.

### IMPORTANT:

Do not use in oven temperatures above 250°C/480°F.

Keep the cord end of the probe clear of the oven walls and heating elements.

Never place the display unit inside the oven or grill or on direct heat.

Never use the probe to lift or turn food items.

### Intelligent Roasting Feature:

When using the probe for oven roasting, your thermometer will display a handy time countdown as the meat nears its target temperature, helping you to better plan the timings for the rest of your meal.

Initially, the display will show " - - - " in the Intelligent Roasting window. Part way through cooking, the countdown time will appear and this will be continually updated to reflect any fluctuations in oven temperature etc.

**NOTE** When using low oven temperatures for slow roasting, the Intelligent Roasting timer will not be activated until nearer the end of the cooking period.

### For confectionary

The pan clip can be used to hold the probe in place in your confectionary (jam, toffee, caramel etc). Position the tip of the probe in the liquid, away from the sides and bottom of the pan. Position the display unit to the side of the cooker away from the direct heat, ensuring that the cord is out of the reach of children.

Take care if stirring that you don't dislodge the probe.

### For deep frying

Use the probe as for confectionary (see above), placing the tip of the probe in the oil. For safety reasons, it is recommended that the probe is removed from the oil once a stable temperature has been reached, before adding food.

### AFTER USE

- Always clean the probe thoroughly between each use. (See cleaning instructions below)
- Pressing the button, then selecting **Edit** or **Clear** will allow you to change the target temperature
- To maximise battery life press and hold the button to switch off after use.
- Auto switch-off occurs 10 mins after idle.

### TEMPERATURE CHARTS

At the back of this instruction book are charts showing all the pre-programmed temperatures used by the thermometer. Choose government recommended USDA\* temperatures for safe preparation of meat, fish and poultry. Alternatively you may choose to use the pre-programmed HESTON temperatures which coincide with guidelines given in his many recipes. Heston's temperatures are often slightly lower and are specifically

developed to give the best possible taste and texture result for each food type. However, it is important to understand that if you choose to use temperatures lower than the USDA guidelines, there may be a greater health risk involved; particularly when cooking meat, poultry & fish. Use of fresh ingredients and safe food handling is very important. The manufacturer accepts no responsibility or liability for food borne illnesses which may occur from food prepared using this product or temperature charts.

\* USDA = United States Department of Agriculture, currently publishing the most detailed recommended guidelines.

### RESTING MEATS

Once meat/poultry has reached its final temperature, always rest for a minimum of 3 minutes before carving/ serving. For really succulent meat that is easier to carve, Heston recommends resting:

- Small cuts (eg: steaks, breasts & burgers) for 5 minutes.
- Larger cuts (eg: roast chicken & other roasting joints) for 30 – 45 minutes.

### CHANGING BETWEEN °C / °F

### CHANGING ALARM SOUND BETWEEN ON/OFF

- Slide off and remove battery door.
- Move switch to preferred setting.
- Replace battery door.

### CHANGING BATTERY

- Remove battery door.
- Insert new battery (2xAAA), ensuring +/- terminals are the correct way round.
- Replace battery door.

### PRODUCT WARNING INDICATORS



Low battery



< -25°C



> 250°C



PROBE

Jack not connected to the product

### CLEANING

- We recommend that the thermometer probe is sterilised before each use e.g. insert the stem of the probe only in boiling water for a few minutes.
- Clean the thermometer body with a slightly damp cloth.
- DO NOT immerse the thermometer in water or use chemical/abrasive cleaning agents.
- All plastic parts should be cleaned immediately after contact with fats, spices, vinegar and strongly flavoured/coloured foods. Avoid contact with acids such as citrus juices.

### CARE AND PRECAUTIONS

- Always remove flat batteries immediately.
- We recommend changing the battery after 1 to 2 years, to prevent batteries corroding in the product.
- Always wear a heat resistant glove when handling the thermometer probe & cord.
- WARNING HOT SURFACE!**
  - Do not immerse the thermometer body in liquid, or splash any liquid onto this part.
  - The thermometer is NOT suitable for use in a microwave oven.
  - DO NOT place thermometer inside oven or grill.
  - Probe & cord cannot exceed temperatures of 250°C/480°F.

### WEEE EXPLANATION

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

### BATTERY DIRECTIVE

This symbol indicates that batteries must not be disposed of in the domestic waste as they contain substances which can be damaging to the environment and health. Please dispose of batteries in designated collection points.

### GUARANTEE

This product is intended for domestic use only. Salter will repair or replace the product, or any part of this product, (excluding batteries) free of charge if within 2 years of the date of purchase, it can be shown to have failed through defective workmanship or materials. This guarantee covers working parts that affect the function of the product. It does not cover cosmetic deterioration caused by fair wear and tear or damage caused by accident or misuse. Opening or taking apart the product or its components will void the guarantee. Claims under guarantee must be supported by proof of purchase and be returned carriage paid to Salter (or local Salter appointed agent if outside the UK). Care should be taken in packing the product so that it is not damaged while in transit. This undertaking is in addition to a consumer's statutory rights and does not affect those rights in any way. For UK Sales and Service contact HoMedics Group Ltd, HoMedics House, Somerhill Business Park, Five Oak Green Road, Tonbridge, Kent TN11 0GP, UK. Helpline Tel No: (01732) 360783. Outside the UK contact your local Salter appointed agent.

## TEMPERATURE CHARTS

Meat		Heston		USDA	
		(°C)	(°F)	(°C)	(°F)
Beef & Veal (Whole Cuts)	Rare	50	122	63	145
	Medium Rare	55	131		
	Medium	60	140		
	Medium Well	65	149		
	Well Done	70	158		
Minced Beef (Beef Burgers)	Medium Rare	55	131	72	160
	Medium	60	140		
	Medium Well	65	149		
	Well Done	70	158		
Other Minced Meats & Sausages		70	158	74	165
Lamb (Whole Cuts)		60	140	63	145
Pork/Ham (Whole Cuts)		60	140	63	145
Fish		50	122	63	145
Poultry	Whole Chicken/Leg	75	167	74	165
	Whole Breast	65	149		

Food	Type	Heston	
		(°C)	(°F)
Confectionery	SOFT BALL	115	239
	FIRM BALL	120	248
	HARD BALL	126	259
	SOFT CRACK	140	284
	HARD CRACK	150	302
	L. CARAMEL	170	338
	M. CARAMEL	180	356
	D. CARAMEL	188	370
Oil Temps for Deep Frying	POULTRY	170	338
	POTATOES	180	356
	DOUGHNUTS	185	365
	SEAFOOD	190	374

Register your product today at:  
[www.homedicsgroup.com/register](http://www.homedicsgroup.com/register)

**SALTER**  
**HoMedics Group Ltd**  
 Homedics House, Somerhill Business Park  
 Five Oak Green Road, Tonbridge,  
 Kent TN11 0GP  
[www.salterhousewares.co.uk](http://www.salterhousewares.co.uk)



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