



mod. 50T003

Digital Probe Thermometer

Termometro elettronico a sonda

SPECIFICATION:

Measuring temperature range: $-50^{\circ}\text{C} \sim 300^{\circ}\text{C}$ ($-58^{\circ}\text{F} \sim 572^{\circ}\text{F}$)
Max temperature wire: 200°C (392°F)
Temperature accuracy: $\pm 1^{\circ}\text{C}$ ($0^{\circ}\text{C} \sim 100^{\circ}\text{C}$), $\pm 2^{\circ}\text{C}$ ($101^{\circ}\text{C} \sim 250^{\circ}\text{C}$)
Temperature display resolution: $0,1^{\circ}\text{C}$ (0,2%)
Timer range: 99MIN 59SEC
Timer alarm function
High temperature alarm function
 $^{\circ}\text{C}/^{\circ}\text{F}$ switch
Battery: 1 PC x 1.5volt AAA

INSTRUMENT OPERATION:

1. COOK/TIMER button

Push COOK/TIMER button to switch between cook and timer mode.
In timer mode, press SEC and MIN button to set countdown time.
To start and stop the timer, press S/S.
To reset the timer, press and hold MIN and SEC simultaneously.

2. ▲ button

In COOK mode, press ▲ button to raise alarm temperature.

3. ▼ button

In COOK mode, press ▼ button to lower alarm temperature.

4. $^{\circ}\text{C} / ^{\circ}\text{F}$

·Press $^{\circ}\text{C}/^{\circ}\text{F}$ button at front of the unit to switch between Centigrade and Fahrenheit.

5 Inset the probe into the cooked food. When temperature of the food reached the set temperature, the thermometer will alarm.

BATTERY REPLACEMENT:

Replace the battery when the display dims, using AAA 1.5V battery

Notice:

Never use the thermometer in the closed oven.
Clean the sensor thoroughly after each use.

The thermometer is not water proof. Don't immerse the whole product into water. Only clean it with a damp cloth.



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