

Waterproof Stainless Steel Thermometer AMT-121

AMT-121 is a perfect thermometer for meat, fish or poultry, grilled burgers with thin tip. It is for home cooks to monitor internal temperatures of the foods.

Measuring Range:

- -40~+230°C; -40~+450°F
- Accuracy: +/- 0.5°C

Features:

- Data-Hold
- Big digit
- Self Calibration
- Waterproof
- Shatterproof
- Stainless steel housing
- On/off switch
- Auto-off after 10 minutes
- Sheath can be used as handle extension
- Pocket clip
- Accepted for commercial use

Battery Installation

The battery is installed. Replace the battery when LCD become dim.

1. Remove battery cover on the front with a coin.
2. Install one LR44 battery with positive (+) side up.
3. Fasten the battery cover.

Operating Instructions

A. Temperature Measurement

1. Press ON/OFF button to turn the meter on
2. Clean thermometer stem and insert the tip 5mm mini to food

B. Temperature Scale

Press °F/°C button to switch
Fahrenheit or Celsius

C. Data Hold

Before withdrawing the meter from materials, press HOLD button, this will hold the reading until press again. "H" will appear in the LCD.

D. Max Mode

1. Press MAX button to read the highest temperature detected. "MAX" will appears on the display
2. Press MAX button 3 second to exit the MAX function

E. Self-Calibration

1. Place the stem into at least 1 inch of crushed-ice with water. Don't let the stem touch the bottom of container.
2. Press the CAL button for 2 seconds. "CAL" appears on the LCD for 2 seconds, then 32.0°F appears.
3. To avoid accidental recalibration, this function works only when the ambient temperature is 23 to 41°F

Caution

Don't leave in hot oven or microwave.