

ET-32 Use and Care

#1

1. Press the “ON” button on the side of the unit to turn on the LCD or simply insert tip of the thermometer into meat and the unit will turn on automatically when the internal temperature reaches 115 °F.
2. Grasp the Redi•Chek Pro® firmly with one hand and insert the tip of the thermometer into the thickest portion of the food (try to avoid touching bone or heavy fat areas).
3. Hold in position for a few seconds and watch as the temperature rises and the RAW, RARE, M RARE, MEDIUM, WELL Beef and WELL Poultry boxes beneath the numerical display light up. The boxes light up as the temperature of the food reaches preset doneness ranges. These boxes correspond to the doneness temperature chart below.
4. If desired, insert the tip in different places to ensure that the temperature is even throughout the food.
5. Remove from food and clean according to instructions. Caution: After use, allow the tip to cool for 60 seconds before touching.

#2

2. If the unit is off, the unit will turn on automatically when inserting into food above 115 °F. The LCD will illuminate and will turn off after 5 minutes if the temperature is below 115 °F.
3. The unit has an over temperature feature which beeps and flashes “OVER” when food temperature is above 212 °F.
4. A “LOW BATTERY” indicator will appear under the numerical display when the battery strength is weak and the battery needs to be replaced.

#3

The Redi•Chek Pro® LCD receives temperature readings from the sensory tip every three seconds. It may take 15-20 seconds for the sensory tip to heat up during initial insertion into food. Once tip is warm and multiple insertions are made into food the temperature response will be quicker.

False readings can accidentally be obtained by touching bone or fat pockets within food; by pushing the tips too far through the food, or not in far enough. Take multiple readings to be sure.

Thin foods (under 1/2 inch) are very difficult to measure properly as they tend to cook through fast. Always insert tips into thickest part of food realizing thin sections will be cooked faster.