

# Digital BBQ Fork Thermometer

## Quick Start Guide

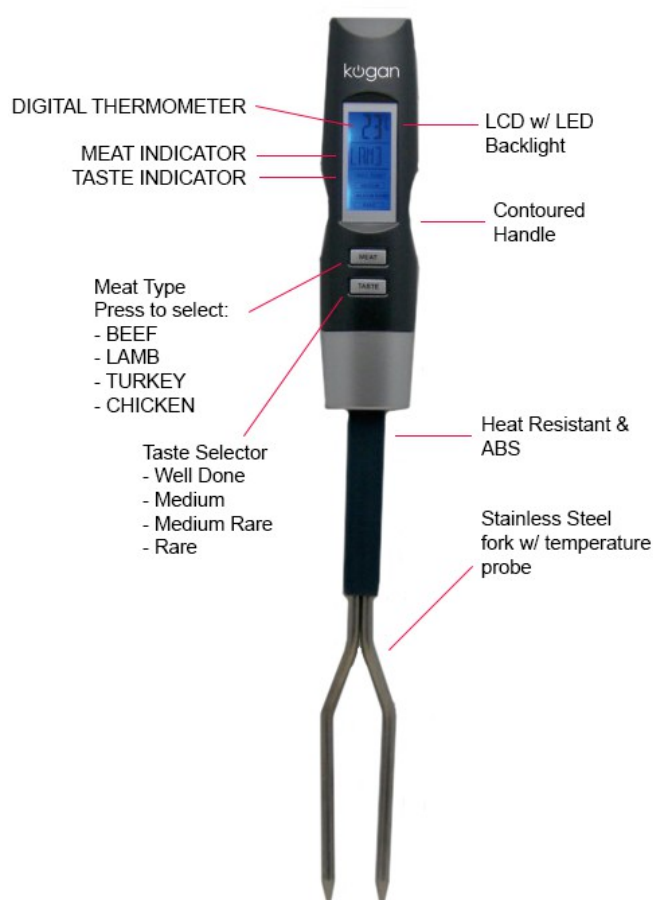
### KATMRFKBBQA

Ensure your BBQ is the best it can possibly be with the use of the Digital BBQ Fork Thermometer. Using this product, you can obtain accurate temperature readings of beef, veal, lamb, pork, chicken and turkey, assessing the doneness of each food during cooking.

#### Product Checklist

The following items are included:

- Digital BBQ Fork Thermometer



#### GETTING STARTED

1. Install 2 x AAA batteries. To do so, lift up and open the battery cover, located at the end of the handle. Place the batteries within the device according to the polarity shown. Once the batteries are installed, close the battery cover tightly.
2. Press the MEAT button to turn the power on, hold for 2 seconds to turn the power off. The fork's system will automatically turn off after 10 minutes to save power.
3. Select the meat type by pressing the MEAT button. Each press will change the display in the following sequence: Beef – Veal- Lamb – Pork – Chicken – Turkey.
4. Select the doneness of the meat by pressing the TASTE button, which is indicated by the triangular pointer on the LCD. Each press will change the taste in the following sequence: Well Done – Medium – Medium Rare – Rare. Note: taste levels will only be selectively indicated according to the specific type of meat. For example, only 'Well Done' and 'Medium' can be selected and indicated for Veal.

Below are the USDA (US Department of Agriculture) recommended temperatures:

<b>TASTE/MEAT</b>	<b>BEEF</b>	<b>VEAL</b>	<b>LAMB</b>	<b>PORK</b>	<b>CHICKEN &amp; TURKEY</b>
Well Done	78°C 172°F	78°C 172°F	78°C 172°F	78°C 172°F	83°C 181°F
Medium	73°C 77°F 163°F 170°F	73°C 77°F 163°F 170°F	73°C 77°F 163°F 170°F	73°C 77°F 163°F 170°F	No Selection
Medium Rare	64°C 72°C 147°F 161°F	No Selection	64°C 72°C 147°F 161°F	No Selection	No Selection
Rare	61°C 63°C 141°F 145°F	No Selection	No Selection	No Selection	No Selection

### **MEASURING THE TEMPERATURE OF MEAT**

1. Insert the prongs halfway into the thickest part of the meat.
2. Allow approximately 15-20 seconds for the thermometer to obtain an accurate temperature reading.
3. The apparatus will flash to indicate the doneness of meat. As the meat temperature rises up to next higher level, the display of the LCD will change accordingly.
4. Once the predetermined taste level is reached, the temperature reading will be flashing and the fork will beep to alert the doneness of meat.
5. Press the 'Meat' or 'Taste' button to clear the flashing LCD and to stop the beeping.
6. Remove the prongs once the temperature is determined.
7. If you need a second reading immediately after, press either 'Meat' or 'Taste' button to stop the LCD flashing flashing and the alarm beeping. The fork will be ready for a second reading. Please aware that the reading may be faster if the fork is still warm.

### **NOTE:**

- Always insert the prongs of the fork into the thickest part of the meat, as thin portions tend to cook through very fast and will not necessary provide an accurate measure of doneness.
- When inserting the prongs into meat, avoid fatty parts and bones.
- Wash the prongs with hot soapy water after each use to prevent cross contamination.

### **WARNINGS / DISCLAIMERS**

- Do not disassemble the product.
- Any misuse of the product will void warranty. In the event of product misuse, Kogan will not be responsible for damage or injury if applicable.
- If you believe the fork has malfunctioned or requires repair, please refrain from attempting to repair it yourself. Refer all servicing matters to qualified personnel, or contact the Kogan Customer Support Team.