

Instruction Manual for Bimetal Thermometers for Deep-Fry

Thank you for purchasing Bimetal Thermometer for deep-fry.

- This product is designed to measure temperature of cooking oil. Do not use it for other purposes.
- Read this manual thoroughly before using the bimetal thermometer. Keep the manual in a safe place for future references whenever necessary.

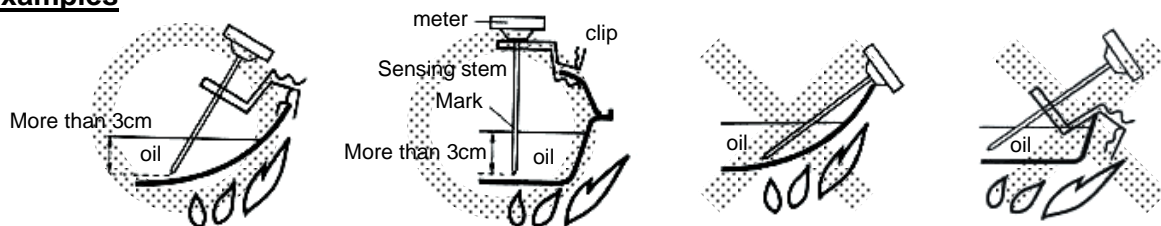
Specifications

Scale range	: 0 to 200°C (min. scale: 5°C)
Accuracy	: $\pm 5^\circ\text{C}$ at 100 to 200°C
Materials	: Case, sensing stem, clip: stainless steel
Outer dimensions	: Case: 45mm dia. Sensing stem: 4mm dia. x 150mm (L)
Weight	: 41g

How to use

1. Install the clip on the edge of pan adjusting the angle and depth depending on the shape or size of the pan.
2. Insert the sensing stem of the bimetal thermometer into the hole of the clip.
3. After the measurement, wipe the oil on the stem with a kitchen paper or like confirming that the temperature is lower than 40°C.

Examples



* Be sure to put the stem into the oil at least 3cm (mark) deep from the tip.

Cautions

For your safety and proper use of the thermometer, be sure to observe the following:

- Never tear off the seal put on the rear of the case since there is a small hole to prevent increasing the pressure inside of the thermometer when the oil temperature rises.
- Do not wash the thermometer with water. The water may enter into the thermometer through the hole.
- Keep the temperature to 160 to 180°C at highest. Never raise the oil temperature to 200°C or higher. Otherwise, the oil may catch fire.
- Be sure to use clip to hold the thermometer at measurement.
- Do not drop, bent or apply shock to the thermometer. Otherwise, malfunctions may occur.
- Do not alter, bend or bind the sensing stem, as doing so may break or damage the thermometer.
- To prevent injury, be careful of the sharp tip of the sensing stem especially when cleaning the stem after taking measurements.

Maintenance

For accurate measurements, it is desirable to confirm the accuracy of the bimetal thermometer in comparison with the standard or reliable thermometer once a year.