**Talking Food Thermometer ES7255**

**Product Instructions**

**General description**

This talking food thermometer announces the temperature of food in either degrees Celsius or Fahrenheit in a clear female synthetic voice, and also displays the reading clearly on the LCD display. The metal probe has a protective cover with clip.

**Orientation**

On the top of the unit is a moulded hanging clip that can be used to store the thermometer when not in use.

There is an LCD display 2cm on the front of the unit that displays the temperature in numbers 1cm high. Sitting just below the screen is the white oval **ON/TALK** button used to turn the unit on/off and to announce the temperature reading. Below this is the unit's speaker.

Protruding from the bottom of the main body is a 12.5cm metal probe that tapers at the bottom to a point. It is fitted with a plastic protective cover with white clip.

On the back of the unit is the battery compartment, the cover has a spring loaded catch at the top and a hinge at the bottom.

Directly below the battery compartment is a small red button. This is recessed and changes the temperature between degrees Celsius or Fahrenheit.

**Getting started**

Remove the thermometer from the packaging and insert two AAA batteries. Place the unit face down on a hard surface with the probe facing towards you. To open the battery compartment locate the spring catch near the top of the unit. This is situated just below the moulded hanging clip.

Using the tip of your forefinger gently squeeze the catch down and lift the cover towards you revealing the battery compartment. Insert the two AAA batteries with the negative (flat) end of each battery positioned against the spring. To close the cover return it to its original position and press down, there will be an audible click indicating the cover is closed correctly. When this has been done the display on the front will show four horizontal lines and the unit beeps once.

Select your preferred temperature measuring unit by locating the small red button below the battery cover. Press to select Celsius or Fahrenheit, you may find using a pen nib helpful as the button is recessed. The thermometer announces your selection audibly.

**Using the product**

Once the unit has been turned on using the oval-shaped **ON/TALK** button on the front hold the main body of the unit and remove the plastic protective sleeve from the probe. Insert the probe into your food at least 2.5cm (one inch) to announce the temperature. As the temperature is being established the display on the LCD screen will change. Once the correct temperature is registered the unit will announce the temperature in a clear female voice. If you wish to hear the temperature again, simply press the **ON/TALK** button.

To turn the thermometer off press and hold the **ON/TALK** button for approximately three seconds.

**Important:** clean the probe immediately after use to avoid cross contamination with other food stuffs.

If the thermometer is not in use for long periods of time remove the batteries from the battery compartment to avoid battery leakage.

Details on food temperatures have been taken from the **Food Standards Agency** **guidelines** and have been included below. These were correct at the time of original publication (March 2012).

**Food Standards Agency**

Safe minimum cooking temperatures

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

Remember, you can’t tell whether meat is safely cooked by looking at it. Any cooked, uncured red meats - including pork - can be pink, even when the meat has reached a safe internal temperature.

**Why the rest time is important**

After you remove meat from a grill, oven, or other heat source, allow it to rest for the specified amount of time. During the rest time, its temperature remains constant or continues to rise, which destroys harmful germs.

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| --- | --- | --- | --- |
| **Category** | **Food** | **Temperature Fahrenheit (Celsius)** | **Rest Time** |
| **Ground Meat & Meat Mixtures** | Beef, Pork, Veal, Lamb | 160 (71.1ºC) | None |
| Turkey, Chicken | 165 (73.9ºC) | None |
| **Fresh Beef, Veal, Lamb** | Steaks, roasts, chops | 145 (62.8ºC) | 3 minutes |
| **Poultry** | Chicken & Turkey, whole | 165 (73.9ºC) | None |
| Poultry breasts, roasts | 165 (73.9ºC) | None |
| Poultry thighs, legs, wings | 165 (73.9ºC) | None |
| Duck & Goose | 165 (73.9ºC) | None |
| Stuffing (cooked alone or in bird) | 165 (73.9ºC) | None |
| **Pork and Ham** | Fresh pork | 145 (62.8ºC) | 3 minutes |
| Fresh ham (raw) | 145 (62.8ºC) | 3 minutes |
| Precooked ham (to reheat) | 140 (60ºC) | None |
| **Eggs & Egg Dishes** | Eggs | Cook until yolk and white are firm | None |
| Egg dishes | 160 (71.1ºC) | None |
| **Leftovers & Casseroles** | Leftovers | 165 (73.9ºC) | None |
| Casseroles | 165 (73.9ºC) | None |
| **Seafood** | Fin Fish | 145 (62.8ºC) or cook until flesh is opaque and separates easily with a fork. | None |
| Shrimp, lobster, and crabs | Cook until flesh is pearly and opaque. | None |
| Clams, oysters, and mussels | Cook until shells open during cooking. | None |
| Scallops | Cook until flesh is milky white or opaque and firm. | None |

For further details please refer to the Food Standards Agency website [www.foodsafety.gov/keep/charts/mintemp](http://www.foodsafety.gov/keep/charts/mintemp.)

Technical specification

The temperature measuring range for the unit is between minus 50 and 300 degrees Celsius and minus 58 and 572 degrees Fahrenheit.

Display accuracy is as follows:

Plus or minus 1 degree Celsius between 19.9 and 119.9 degrees Celsius

Plus or minus 2 degrees Celsius between 50 and minus 20 degrees Celsius and 120 and 199.9 degrees Celsius

Plus or minus 3 degrees Celsius between 200 and 300 degrees Celsius

Plus or minus 1.8 degrees Fahrenheit between 3.8 and 247.8 degrees Fahrenheit

Plus or minus 3.6 degrees Fahrenheit between minus 58 and 4 degrees Fahrenheit and 248 and 391.8 degrees Fahrenheit

Plus or minus 5.4 degrees Fahrenheit between 392 and 572 degrees Fahrenheit

Display resolution is 0.1 degrees over the full range.

It has an automatic power off after 10 minutes and a battery life in standby mode of 4000 hours.

Do not operate the thermometer in room temperature lower than zero degrees Celsius/32 degrees Fahrenheit or higher than 50 degrees Celsius/122 degrees Fahrenheit otherwise incorrect readings or damage to the thermometer may result.