

heston blumenthal

— precision —

by **SALTER**[®]

INSTANT READ MEAT THERMOMETER INSTRUCTION MANUAL

EN | Please retain instructions for future reference.

Safety Instructions

BATTERY WARNING: KEEP OUT OF THE REACH OF CHILDREN

This product contains no user serviceable parts. Only a qualified electrician should attempt repairs.

Do not place, store or use the product near direct sunlight or direct heat sources or in a damp/ high humidity environment.

This product is a high precision device; handle it with care. This product is intended for domestic use only.

Battery Safety (BUTTON BATTERIES)

This product is supplied with 1 x LR44 battery. Only batteries of the same or equivalent type as those recommended should be used with this product.

Batteries are to be inserted with the correct polarity.

Exhausted batteries should be removed from the product to avoid leakage.



WARNING

THIS PRODUCT CONTAINS A BUTTON/COIN BATTERY

Swallowing can cause severe or fatal injuries within 2 hours.

Keep batteries out of reach of children (whether new or used).

If you think batteries may have been swallowed or placed inside any part of the body, seek immediate medical attention.



WARNING: IF THE BATTERY COMPARTMENT DOES NOT CLOSE SECURELY, STOP USING THE PRODUCT AND KEEP IT AWAY FROM CHILDREN. CAUTION: VIGILANCE MUST BE MAINTAINED WITH 'FLAT' OR SPARE BUTTON OR COIN BATTERIES IN THE HOME AND THE PRODUCTS THAT CONTAIN THEM.

There are no obvious specific symptoms when a button or coin battery is stuck in a child's oesophagus (food pipe). However, the child might exhibit the following symptoms:

- Coughing, gagging or drooling
- Appear to have a stomach upset or virus
- Vomiting
- Pointing to their throat or stomach
- Pain in their abdomen, chest or throat
- Tiredness and lethargy
- Be quieter or more clingy than usual
- Loss or reduction of appetite
- Refusal or inability to eat solid foods

These sorts of symptoms may fluctuate.

A specific symptom of button or coin battery ingestion is vomiting fresh (bright red) blood. Seek immediate medical attention if this occurs.

Care and Maintenance

It is recommended to sterilise the thermometer probe before each use. To do this, insert the probe into freshly boiled water for several minutes.

To clean the thermometer, wipe the exterior with a soft, damp cloth and dry thoroughly. Do not use chemical or abrasive cleaning agents to clean the thermometer,

The thermometer body should be cleaned immediately after contact with fats, spices, vinegar or strongly flavoured/coloured foods. Avoid contact with acids, such as citrus juice.

Always use the probe case when the thermometer is clean and not in use.

To Switch the Instant Read Meat Thermometer On/Off

STEP 1: Press the power button on the back of the thermometer to switch it on.

STEP 2: To maximise battery life, press the power button on the back of the thermometer immediately after use to switch it off. Auto switch-off occurs after 15 mins of inactivity.

Using the Instant Read Meat Thermometer

To measure a temperature, gently insert the tip of the probe into the thickest part of the meat/food. Make sure the probe is not in contact with bone, fat or gristle, as this will affect the validity of the reading.

The probe will display the current temperature on the LCD screen; the temperature reading does not lock and will fluctuate as the temperature of the meat/food changes. It may take several seconds for the temperature reading to reach its final temperature.

NOTE: ALWAYS CLEAN THE THERMOMETER BETWEEN EACH USE.

CAUTION: DO NOT LEAVE THE THERMOMETER IN THE OVEN WHILE COOKING. DO NOT USE THE THERMOMETER TO LIFT OR TURN FOOD ITEMS.

Changing Units (°C or °F).

STEP 1: The unit switch is located inside the battery compartment. To remove the battery compartment cover, twist the screw in an anticlockwise direction until loose, then slide the battery compartment cover away from the thermometer body.

STEP 2: Flip the unit switch to the desired setting (°C or °F).

STEP 3: Replace the battery compartment cover and twist the screw in a clockwise direction until secure.

Changing the Battery

STEP 1: To remove the battery compartment cover, twist the screw in an anticlockwise direction until loose, then slide the battery compartment cover away from the thermometer body.

STEP 2: Remove the exhausted battery and replace with a new battery (1 x LR44) following the correct polarity.

STEP 3: Replace the battery compartment cover and twist the screw in a clockwise direction until secure.

Product Warning Indicators

Reduced brightness on the LCD display—Low power. Replace the battery.

NOTE: IT IS RECOMMENDED THAT THE BATTERY IS REPLACED EVERY 1 TO 2 YEARS TO HELP PREVENT CORROSION.

Temperature Charts

These temperature charts show meat temperature recommendations from both Heston and the USDA*. Heston's temperatures are slightly lower in most cases and are specifically developed to give the best possible taste and texture result for each food type. However, it is important to understand that if you choose to use temperatures lower than the USDA guidelines, there may be a greater health risk involved; particularly when cooking meat, poultry and fish. Use of fresh ingredients and safe food handling is very important. The manufacturer accepts no responsibility or liability for food borne illnesses which may occur from food prepared using

this product or temperature charts.
* USDA = United States Department of Agriculture, currently publishing the most detailed recommended guidelines.

Meat		Heston		USDA	
		° C	° F	° C	° F
Beef/Veal (whole cuts)	Rare	50	122	63	145
	Medium rare	55	131		
	Medium	60	140		
	Medium well	65	149		
	Well done	70	158		
Minced beef (beef burgers)	Medium rare	55	131	72	160
	Medium	60	140		
	Medium well	65	149		
	Well done	70	158		
Other minced meats/sausages		70	158	74	165
Lamb (whole cuts)		70	158	63	145
Pork/Ham (whole cuts)		60	140	63	145
		60	140	63	145
Fish		50	122	63	145
Poultry	Whole bird/leg	75	167	74	165
	Breast	65	149		

Food Type		Heston	
		° C	° F
Confectionary	Soft ball	115	239
	Firm ball	120	248
	Hard ball	126	259
	Soft crack	140	284
	Hard crack	150	302
	L. caramel	170	338
	M. caramel	180	356
	D. caramel	188	370
Oil for deep frying	Poultry	170	338
	Potatoes	180	356
	Doughnuts	185	365
	Seafood	190	374

Resting Meats

Once meat/poultry has reached its final temperature, always rest for a minimum of 3 minutes before carving/serving. For succulent meat that is easier to carve, Heston recommends resting:

- Small cuts (e.g., steaks, breasts and burgers) for approx. 5 mins.
- Larger cuts (e.g., roast chicken and other roasting joints) for approx. 30–45 mins.

Specifications

Product code: 544A

Temperature range: –45 °C to 200 °C
(–49 °F to 392 °F)

Divisions: 0.1 °C/0.1 °F

Battery: 1 x LR44

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

If this product does not reach you in an acceptable condition, please contact our Customer Services Department at **salter.com**. Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

*To be eligible for the extended guarantee, go to **guarantee.upgs.com/salter** and register your product within 30 days of purchase.

Manufactured by:
UP Global Sourcing UK Ltd.,
UK, Manchester OL9 0DD.
Germany, 51149 Köln.

MADE IN CHINA.

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