

heston blumenthal

—precision—

by **SALTER®**

INDOOR/OUTDOOR MEAT THERMOMETER

INSTRUCTION MANUAL

Please retain instructions for future reference.

Safety Instructions

WARNING: HOT SURFACE! Always wear heat-resistant gloves when handling the thermometer.

Never immerse the thermometer body in water or any other liquid. Do not allow water or any other liquid to splash onto the thermometer body. Never immerse the thermometer in water to cool it down. Always allow the thermometer to cool at room temperature.

The thermometer is not suitable for use in an oven, grill or microwave.

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

This product is supplied with 2 x AAA batteries. 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.

Care and Maintenance

Wipe the exterior of the probe with a soft, damp cloth and allow it to dry thoroughly.

Never immerse the body of the thermometer in water or any other liquid.

Do not use harsh or abrasive cleaning detergents or scourers to clean the probe, as this could cause damage.

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

Installing/Changing the Batteries and Units (°C or °F)

STEP 1: Carefully remove the silicone case from the thermometer, followed by the battery compartment cover.

STEP 2: Remove the exhausted batteries if present.

NOTE: The unit switch is located inside the battery compartment.

STEP 3: Flip the unit switch to the desired

setting (°C or °F).

STEP 4: Insert new batteries (2 x AAA), paying attention to the correct polarity.

STEP 5: Replace battery compartment cover, followed by the silicone case.

Switching the Thermometer On/Off

STEP 1: To switch on the thermometer, press the power button.

STEP 2: To maximise battery life press the power button after use to switch off the thermometer. Auto switch-off occurs after 15 minutes of inactivity.

Using the Thermometer

Check that food is completely thawed before using the thermometer.

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

STEP 1: To measure a temperature, gently insert the tip of the probe into the thickest part of the food. Make sure the probe is not in contact with bone, fat or gristle, as this will affect the validity of the reading.

STEP 2: The current temperature will be displayed on the LCD screen; the temperature reading does not lock and will fluctuate as the temperature of the 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.

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)		60	140	63	145
Pork/Ham (whole cuts)		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
Confectionery	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.

Product Warning Indicators

Reduced brightness on the LCD display –

Low power. Replace the battery.

NOTE: It is recommended that the battery is replaced every 1–2 years to help prevent corrosion.

Specifications

Product Code: 557 HBBKCRBRMFOB

Temperature range: –45 °C to 200 °C

(–49 °F to 392 °F)

Divisions: 0.1 °C/0.1 °F

Battery: 2 x AAA

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.salterhousewares.com.au**.

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).

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.

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