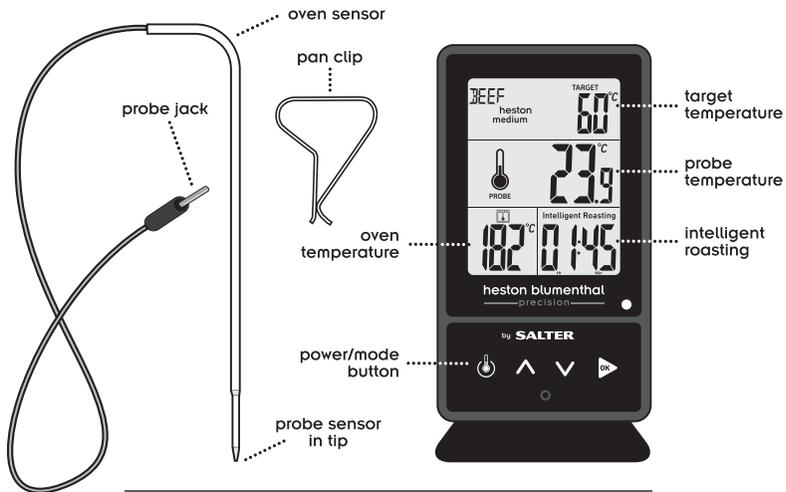


# heston blumenthal — precision —

by **SALTER**

## 5 in 1 DIGITAL THERMOMETER Instructions and Guarantee

### Quick Start Guide



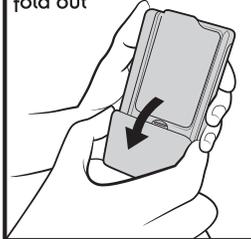
#### oven use



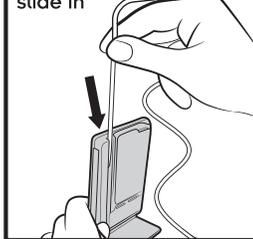
Remember to keep the cord end of the probe clear of the oven walls and heating element

#### storage

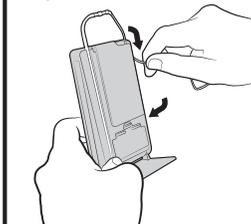
fold out



slide in



wrap



press





Register your product today at  
[www.salterhousewares.co.uk/product-registration](http://www.salterhousewares.co.uk/product-registration)

## 5 in 1 Digital Thermometer

A versatile thermometer with pre-programmed temperatures to help you get the very best results when roasting, barbecuing, grilling, deep frying, or making confectionary. Also includes a handy 'manual' function allowing you to program your own target temperature, an oven temperature display and an intelligent roasting feature to help with meal timing.

Please read this instruction manual before use. Keep these instructions for future reference.

### USING YOUR THERMOMETER

1. Press **⏻** button to switch on.
2. Press **⏻** button again to enter 'set up' mode.
3. Use the **▲** and **▼** arrows to cycle through the menu options:
 

<b>Roasting</b>	For measuring internal temperatures of meats, fish and poultry when roasting, barbecuing or grilling
<b>Confection</b>	For making jams, toffee, caramel etc
<b>Frying</b>	For measuring oil temperatures when frying
<b>Manual</b>	For setting your own target temperatures
4. Press **▶** to confirm your selection.
5. Continue to use the **▲** and **▼** arrows and **▶** button to select additional options on screen. (At any time: press **⏻** to navigate back to the previous screen.)
6. Fold out the stand and unwind the cord. Remove the cord/probe from the product and insert the jack end into the front of the product. The thermometer is now ready for use and will display the current temperature as measured by the thin tip of the probe.
7. When the tip of the probe reaches the same temperature as the target temperature the alarm will sound for one minute.
8. Press **▶** button to silence the alarm.

### For meats, fish and poultry

Insert the tip of the probe into the centre (thickest part) of the meat/ food. For whole poultry remove trussing and then insert into the thickest part of the thigh.

Ensure the probe is not in contact with bone, fat or gristle as this will affect the validity of the reading.

The food can be cooked with the probe in place and the thermometer will monitor the temperature continually until it reaches its target. Always keep the display unit away from direct heat.

The display will show the oven temperature as well as the probe temperature. When using the probe in an oven, carefully close the oven door onto the cord and position the display unit near the oven with the cord out of the reach of children.

**IMPORTANT: Do not use in oven temperatures above 250°C/480°F.**  
**Keep the cord end of the probe clear of the oven walls and heating elements.**  
**Never place the display unit inside the oven or grill or on direct heat.**  
**Never use the probe to lift or turn food items.**

### Intelligent Roasting Feature:

When using the probe for oven roasting, your thermometer will display a handy time countdown as the meat nears its target temperature, helping you to better plan the timings for the rest of your meal.

Initially, the display will show "-- --" in the Intelligent Roasting window. Part way through cooking, the countdown time will appear and this will be continually updated to reflect any fluctuations in oven temperature etc.

**NOTE** When using low oven temperatures for slow roasting, the Intelligent Roasting timer will not be activated until nearer the end of the cooking period.

### For confectionary

The pan clip can be used to hold the probe in place in your confectionary (jam, toffee, caramel etc). Position the tip of the probe in the liquid, away from the sides and bottom of the pan. Position the display unit to the side of the cooker away from the direct heat, ensuring that the cord is out of the reach of children. Take care if stirring that you don't dislodge the probe.

### For deep frying

Use the probe as for confectionary (see above), placing the tip of the probe in the oil. For safety reasons, it is recommended that the probe is removed from the oil once a stable temperature has been reached, before adding food.

### AFTER USE

- Always clean the probe thoroughly between each use. (See cleaning instructions below)
- Pressing the **⏻** button, then selecting **Edit** or **Clear** will allow you to change the target temperature
- To maximise battery life press and hold the **⏻** button to switch off after use.
- Auto switch-off occurs 10 mins after idle.

### TEMPERATURE CHARTS

At the back of this instruction book are charts showing all the pre-programmed temperatures used by the thermometer. Choose government recommended USDA\* temperatures for safe preparation of meat, fish and poultry. Alternatively you may choose to use the pre-programmed HESTON temperatures which coincide with guidelines given in his many recipes. Heston's temperatures are often slightly lower 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 & 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.

### RESTING MEATS

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

- Small cuts (eg: steaks, breasts & burgers) for 5 minutes.
- Larger cuts (eg: roast chicken & other roasting joints) for 30 - 45 minutes.

### CHANGING BETWEEN °C / °F

#### CHANGING ALARM SOUND BETWEEN ON/OFF

1. Slide off and remove battery door.
2. Move switch to preferred setting.
3. Replace battery door.

### CHANGING BATTERY

1. Remove battery door.
2. Insert new battery (2xAAA), ensuring +/- terminals are the correct way round.
3. Replace battery door.

### PRODUCT WARNING INDICATORS



### CLEANING

- We recommend that the thermometer probe is sterilised before each use e.g. insert the stem of the probe only in boiling water for a few minutes.
- Clean the thermometer body with a slightly damp cloth.
- DO NOT immerse the thermometer in water or use chemical/abrasive cleaning agents.
- All plastic parts should be cleaned immediately after contact with fats, spices, vinegar and strongly flavoured/coloured foods. Avoid contact with acids such as citrus juices.

### CARE AND PRECAUTIONS

- Always remove flat batteries immediately.
- We recommend changing the battery after 1 to 2 years, to prevent batteries corroding in the product.
- Always wear a heat resistant glove when handling the thermometer probe & cord. **WARNING HOT SURFACE!**
- Do not immerse the thermometer body in liquid, or splash any liquid onto this part.
- The thermometer is NOT suitable for use in a microwave oven.
- DO NOT place thermometer inside oven or grill.
- Probe & cord cannot exceed temperatures of 250°C/480°F.

## WEEE EXPLANATION

 This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## BATTERY DIRECTIVE

 This symbol indicates that batteries must not be disposed of in the domestic waste as they contain substances which can be damaging to the environment and health. Please dispose of batteries in designated collection points.

## ELECTROMAGNETIC COMPATIBILITY

This product is intended for domestic use.

**ADVICE TO THE USER** This product is a sensitive electronic instrument and as such may temporarily be affected by Radio Transmitting Devices being used in close proximity to it (such as Mobile Phones, Walkie Talkies, CB Radios, Radio Model Controllers, and some Microwave Ovens, etc.) Additionally, extreme levels of Electrostatic Interference may cause this product to temporarily malfunction. In such case it may be necessary to remove and re-install the battery to re-establish normal working. If the problem persists then contact your local agent.

**15 YEAR GUARANTEE (UK & Ireland)** FKA Brands Ltd guarantees this product from defect in material and workmanship for a period of 15 years from the date of purchase, except as noted below. This FKA Brands Ltd product guarantee does not cover damage caused by misuse or abuse; accident; the attachment of any unauthorised accessory; alteration to the product; or any other conditions whatsoever that are beyond the control of FKA Brands Ltd. This guarantee is effective only if the product is purchased and operated in the UK / EU. A product that requires modification or adaptation to enable it to operate in any country other than the country for which it was designed, manufactured, approved and / or authorised, or repair of products damaged by these modifications is not covered under this guarantee. FKA Brands Ltd shall not be responsible for any type of incidental, consequential or special damages. To obtain guarantee service on your product, return the product post-paid to your local service centre along with your dated sales receipt (as proof of purchase). Upon receipt, FKA Brands Ltd will repair or replace, as appropriate, your product and return it to you, post-paid. Guarantee is solely through Salter Service Centre. Service of this product by anyone other than the Salter Service Centre voids the guarantee. This guarantee does not affect your statutory rights. For your local Salter Service Centre, go to [www.salterhousewares.co.uk/servicecentres](http://www.salterhousewares.co.uk/servicecentres)

## 15 YEAR LIMITED WARRANTY (Australia & New Zealand)

**We** or us means HoMedics Australia Pty Ltd ACN 31 103 985 717 and our contact details are set out at the end of this warranty;

**You** means the purchaser or the original end-user of the Goods. You may be a domestic user or a professional user;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia and New Zealand; and

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia and New Zealand.

## For Australia:

Our Goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled, subject to the provisions of the Australian Consumer Law, to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled, subject to the provisions of the Australian Consumer Law, to have the Goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. This is not a complete statement of your legal rights as a consumer.

## For New Zealand:

Our Goods come with guarantees that cannot be excluded under the Consumer Guarantees Act 1993. This guarantee applies in addition to the conditions and guarantees implied by that legislation.

## The Warranty

HoMedics sells its products with the intent that they are free of defects in manufacture and workmanship under normal use and service. In the unlikely event that your HoMedics product proves to be faulty within 15 years from the date of purchase due to workmanship or materials only, we will replace it at our own expense, subject to the terms and conditions of this guarantee. The warranty period is limited to 3 months from the date of purchase for products used commercially/professionally.

## Terms and Conditions:

In addition to the rights and remedies that you have under the Australian Consumer Law, Consumer Guarantees Act of New Zealand or any other applicable law and without excluding such rights and remedies warranty against defects:

1. The Goods are designed to withstand the rigors of normal household use and are manufactured to the highest standards using the highest quality components. Whilst unlikely, if, during the first 15 Years (3 months commercial use) from their date of purchase from the Supplier (Warranty Period), the Goods prove defective by reason of improper workmanship or materials and none of your statutory rights or remedies apply, we will replace the Goods, subject to the terms and conditions of this warranty.
2. We do not have to replace the Goods under this Additional Warranty if the Goods have been damaged due to misuse or abuse, accident, the attachment of any unauthorised accessory, alteration to the product, improper installation, unauthorised repairs or modifications, improper use of electrical/power supply, loss of power, malfunction of damage of an operating part from failure to provide manufacturer's recommended maintenance, transportation damage, theft, neglect, vandalism, environmental conditions or any other conditions whatsoever that are beyond the control of HoMedics.
3. This Warranty does not extend to the purchase of used, repaired or second-hand products or to products not imported or supplied by HoMedics Australia Pty Ltd, including but not limited to those sold on offshore internet auction sites.
4. This Warranty extends only to consumers and does not extend to Suppliers.
5. Even when we do not have to replace the Goods, we may decide to do so anyway. In some cases, we may decide to substitute the Goods with a similar alternative product of our choosing. All such decisions are at our absolute discretion.
6. All such replaced or substituted Goods continue to receive the benefit of this Additional Warranty for the time remaining on the original Warranty Period (or three months, whichever is the longest).
7. This Additional Warranty does not cover items damaged by normal wear and tear including but not limited to chips, scratches, abrasions, discolouration and other minor defects, where the damage has negligible effect on the operation or performance of the Goods.
8. This Additional Warranty is limited to replacement or substitution only. As far as the law permits, we will not be liable for any loss or damage caused to property or persons arising from any cause whatsoever and shall have no liability or any incidental, consequential or special damages.
9. This warranty is only valid and enforceable in Australia and New Zealand.

## Making a Claim:

In order to claim under this Warranty you must return the Goods to the Supplier (place of purchase) for replacement. If this is not possible, please contact our customer service department at the address below.

- All returned Goods must be accompanied by satisfactory proof of purchase which clearly indicates the name and address of the Supplier, the date and place of purchase and identifies product. It is best to provide an original, legible and unmodified receipt of sales invoice.
- You must bear any expense for return of the Goods or otherwise associated with making your claim under this Additional Warranty.
- This Additional Warranty does not cover items damaged by normal wear and tear including but not limited to chips, scratches, abrasions, discolouration and other minor defects, where the damage has negligible effect on the operation or performance of the Goods.

## Contact:

HoMedics Australia Pty Ltd, 14 Kingsley Close, Rowville,  
VIC 3178 | (03) 8756 6500

Phoenix Distribution NZ Ltd, Unit 1/9 Orbit Drive, Albany, Auckland, New Zealand |  
0632 (09) 475 0007

## TEMPERATURE CHARTS

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 Chicken/Leg	75	167	74	165
	Whole 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 Temps for Deep Frying	POULTRY	170	338
	POTATOES	180	356
	DOUGHNUTS	185	365
	SEAFOOD	190	374