

Chef-Recommended Temps**

Beef, Veal & Lamb Roasts, Steaks & Chops	Rare 120-130°F* 49-54°C	Med. Rare 130-135°F* 54-57°C	Medium 135-145°F* 57-63°C	Med. Well 145-155°F* 63-68°C	Well Done 155°F-up* 68°C-up
			Medium 137°F* 58°C	USDA-Done 145°F* 63°C	Well Done 150°F* 66°C-up
Pork Roasts, Steaks & Chops					

* These temperatures are ideal peak temperatures. Meats should be removed from heat several degrees lower and allowed to rise during resting.

** Chef-recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

Minimum Done Temps for Food Safety

Ground Meat:	160°F 71°C	Chicken, Turkey & Duck (whole or pieces)*	165°F 74°C
Beef, Veal & Lamb*			
Pork Ribs, Shoulders	190-205°F		
	88-96°C	Stuffing (in the bird)	165°F 74°C
Sausage	160°F 71°C		
Ham (raw)	160°F 71°C	Fish**	140°F 60°C
Ham (pre-cooked)	140°F 60°C	Tuna, Swordfish & Marlin**	125°F 52°C
Egg dishes	160°F 71°C	Casseroles & Leftovers	165°F 74°C

Water Temps (at sea level)

Poach	160-180°F	Simmer	185°F 85°C
	71-82°C	Slow Boil	205°F 96°C
Low Simmer	180°F 82°C	Rolling Boil	212°F 100°C

Other Food Temps

Bread: Rich Dough	190-200°F	Butter: Chilled	35°F 2°C
	88-93°C		
Bread: Lean Dough	200-210°F	Butter: Softened	65-67°F
	93-99°C		18-19°C
Water temp to add yeast	105-115°F	Butter:	85-90°F
	41-46°C	Melted & Cooled	29-32°C

Candy or Sugar Syrup Temps

Thread	230-234°F (110-112°C)	Syrup
Soft Ball	234-240°F (112-116°C)	Fondant, Fudge & Pralines
Firm Ball	244-248°F (118-120°C)	Caramels
Hard Ball	250-266°F (121-130°C)	Divinity & Nougat
Soft Crack	270-290°F (132-143°C)	Taffy
Hard Crack	300-310°F (149-154°C)	Brittles, Lollipops & Hardtack
Caramel	320-350°F (160-177°C)	Flan & Caramel Cages

ChefsTemp°

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ChefsTemp°

ChefsTemp Pocket Pro Instruction Manual



HIGH ACCURACY



1 SECOND
READING

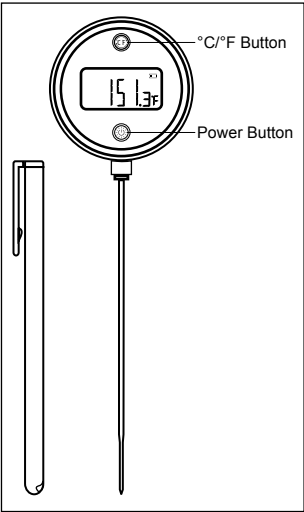


RECHARGEABLE
BATTERY



WATER-PROOF

Instruction Manual



- Gravity-sensing display
- Left and right-handed use
- Super-fast 1 second reading
- Water-proof design
- Large backlit digits
- Wide range: -22 to 572°F
- Guaranteed accuracy: $\pm 0.7^{\circ}\text{F}$ from 32 to 212°F
- Built-in magnet
- Switchable °C/°F

Device Operation

• Turn on/off device

Press the  button to activate the thermometer. Hold the  button for 2 seconds to turn it off.

• How to measure temperature

Insert the stainless steel probe to the desired depth. The thermometer will measure the temperature at the tip's location.

• Turn on backlight

The backlight will turn off after 15 seconds to save battery life. Pressing the  button again will reactivate the backlight for another 15 seconds.

• Automatic turn-off

If the temperature is lower than 102°F and the change value is lower than $\pm 3^{\circ}\text{F}$ for 10 minutes, the thermometer will turn off automatically.

Rotating Display

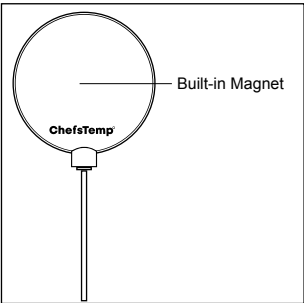
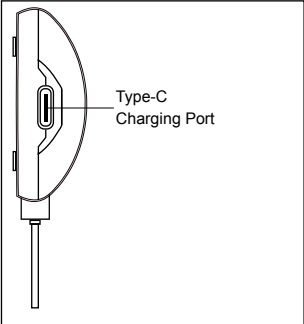
You can view readings in any position with the 360° gravity-sensing display. The screen has 4 display directions, it will automatically rotate according to the direction of the probe.

• Fixed display

To have the display stay fixed without rotating, hold the  button for 2 seconds until the icon  is displayed on the screen.

• Return to rotating display

To return to auto-rotation mode, hold the  button for 2 seconds again until the icon  is displayed on the screen.



Select °C or °F

Press the  button to select the desired temperature unit.

Battery Charge

When the battery is low, please use the Type-C charging cable to charge the product.

When charging starts, the backlight will flash once.

When charging, the battery icon will keep flashing, and it will stop flashing when the thermometer is fully charged.

Care and Cleaning

Clean the probe immediately after each measurement to avoid cross contamination. Do not expose the thermometer to temperatures over 140°F (60°C). Do not leave inside ovens or submerge in liquid.

Technical Support

For warranty, service, and technical assistance, please contact ChefsTemp Technical Support at +1(323)287-5798 or email at info@chefstemp.com.

For additional cooking tips, doneness temperatures and to see the full line of ChefsTemp tools, visit our website at www.chefstemp.com.

Specifications

Range	-22 to 572°F (-30 to 300°C)
Accuracy	$\pm 0.7^{\circ}\text{F}$ ($\pm 0.4^{\circ}\text{C}$) from 32 to 212°F (0 to 100°C); $\pm 1.8^{\circ}\text{F}$ ($\pm 1^{\circ}\text{C}$) thereafter
Resolution	0.1°
Response	1 second
IP Rating	IP66
Operating Range	14 to 140°F (-10 to 60°C)
Probe	4.5 L x 0.1 inch dia. reduces to 0.06 inches dia. (114 L x 2.5 mm dia. reduces to 1.5 mm dia.)
Auto-Off	After 10 minutes
Backlight Time	15 seconds
Battery	3.7V lithium battery, Type-C plug
Display	1.13 H x 0.56 W inches (28.9 H x 14.4 W mm)
Product Size	7.1 H x 2.08 W x 0.74 D inches (180.5 H x 53 W x 19 D mm)