

尺寸: 131X86mm

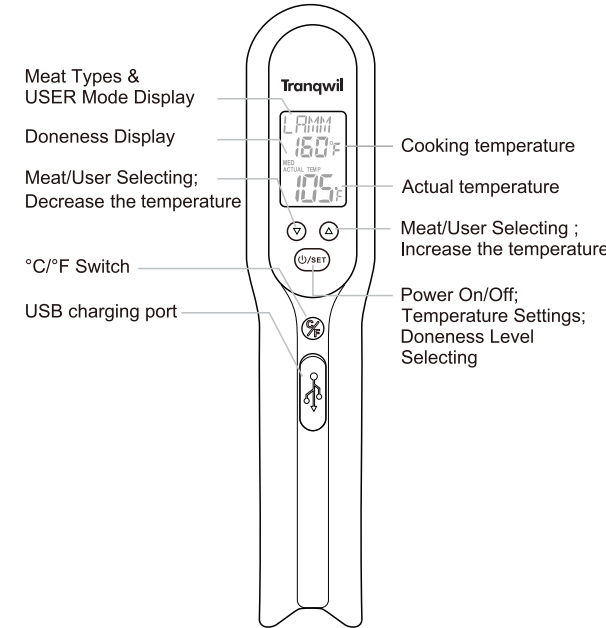
Tranqwil



MT100 Meat Thermometer
User Manual

TK-03BS

PRODUCT INTRODUCTION



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Basic Functions:

- Power on:** Press "SET" (power) key for 1 second to switch on the thermometer. The LCD will display the last mode. User can see the current temperature on the screen.
- Temperature measurement:** Insert 1/3 length of the probe into the test object such as milk, meat, alcohol or other food, and wait for few seconds until the reading on the LCD stabilized, and read the result. Clean and sterilize the probe after use.
- °C/°F switch:** Simply press the °C/°F button on the front of the thermometer to switch between celsius and fahrenheit.
- Power off:** Press the "SET" (power) key for 2 seconds to switch off the thermometer.
- Auto power off:** The device will be turned off automatically when it is idle for 5±1 minutes. (under < 50°C/122°F condition)
- Mode Operation:** Backlight on: Press "▲" or "▼" key to select meat types or user mode. At meat modes: one click "SET" key to select the doneness level; In user mode: one click "SET" key, then the digit will flash, press "▲" or "▼" key to custom the temperature and press "SET" key again to confirm.

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Backlight off: Press any buttons once to turn on the backlight, Press any buttons twice to enter the mode operation.

Specifications:

- Measurement range: 32 to 392°F (0 to 200°C)
- Resolution: 1°F/1°C
- Accuracy: ±2°F at 32 °F to 212°F (±1°C at 0°C to 100°C); ±4°F at 212°F~302°F (±2°C at 100°C to 150°C);
- Response time: About 3 seconds
- Battery: 3.7V Re-chargeable Li-ion battery
- Battery life: About 40 days. Per fully charge (@ 25°C, use 20 minutes per day)
- Auto power off time: 5±1 minutes
- Waterproof : IPX7
- Backlight: 30 seconds(+/-2seconds)
- Material: PC/POM/SUS304
- Diameter: probe: 5.5"; needle tip: 0.79"
- Product size: 6.8x1.4x0.9 inches
- Package size: 8.1x3.3x1.3 inches

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Features:

- 180°foldable probe.
- Suitable for both right-handed or left-handed user.
- Clear cool bright LCD display with big fonts.
- Built-in profiles: Beef, veal, lamb, pork, poultry, turkey, burger, or user define favorite temperature.
- Unique V-Shape tail for smarter unfolding experience of the probe.
- Ergonomic slim body design for comfortable and easy handling.
- Built-in buzzer to alert users when their food is done.

Using Built-in Profiles for Cooking:

- Under normal working mode press "▲" or "▼" key to select the food type and requirements (see table below). The default setting is "USER" (user define).
- When the actual temperature of meat reaches or exceed the defined profile setting, the alarm will sound.
- If the actual temperature is still higher than the profile setting, the buzzer will buzz one time for every half minute.
- If temperature reaches or exceed 392°F/200°C, the LCD will display "HHH" and flash continuously.

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Meat Type	Temperature/Status of Meat		
	Med rare	Med	Well Done
Beef	63°C /145°F	71°C/160°F	77°C/170°F
Veal	63°C /145°F	71°C/160°F	77°C/170°F
Lamb	63°C /145°F	71°C/160°F	77°C/170°F
PORK	71°C/160°F		
POULTRY	74°C /165°F		
TURKEY	74°C /165°F		
BURGER	71°C/160°F		
USER	71°C/160°F		

Language Selection:

Press&hold "SET"(power) key then connet to power supply with a USB cable to enter Language Selection Mode. If the factory setting is EN, then the corresponding switching sequence of language is: EN, DE, FR, IT, ES, SW, DU. For example, if the factory setting is DE, then the corresponding sequence of language is: DE, FR, IT, ES, SW, DU, EN. Press SET key after selecting and return to normal working mode. The factory default language setting can be changed upon request. The default setting is EN.

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Battery Recharge:

If the product cannot be turned on, or the LCD cannot be displayed during operation, open the rubber USB cover and connect a 5V DC Micro USB cable to the port of the device to recharge. During recharge, the red indicator will light up, and turns green when fully charged. After recharge, disconnect the USB cable and make sure the rubber USB cover is placed back to the device firmly for water resistance purposes.

Notices:

- The stainless-steel probe should be cooled down, clean and sterilize after use before it can be folded up for storage.
- The product can be washed using water thanks to its IPX7 waterproof ability. Dry it with a cloth after cleaning. It is not recommended to soak the thermometer in water for a long period of time.
- The probe can withstand up to 200°C (392°F), but other parts of the product should be kept under 60°C (140°F) during operation.
- Every time the product connects with a USB plug, it will restart and the LCD will display all the digits for 2 seconds, then it will change to normal measurement mode.

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- If the product is idle for a long time (more than half year), the battery may be flat and needs to be recharged again. If the product cannot be operated normally, recharge it again to reset it back to default mode.
- The product may not function properly under strong electromagnetic interference. Avoid using it near devices that may produce electromagnetic interference to get proper accurate measurements.

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For all comments, questions or complaints, please reach out to us.

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