

Bedienungsanleitung
Instruction manual
Mode d'emploi
Istruzioni per l'uso
Gebruiksaanwijzing
Instrucciones de uso



TFA

Kat. Nr. 14.1512

Fig. 1

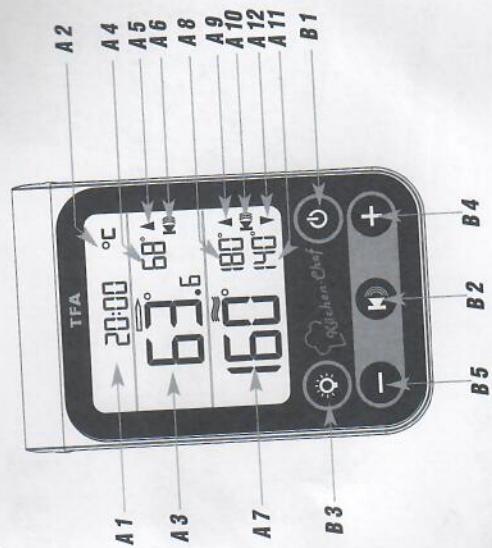


Fig. 2

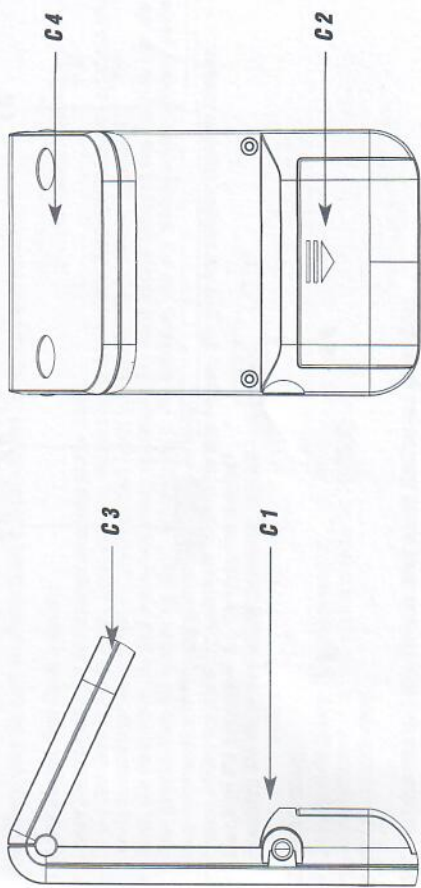
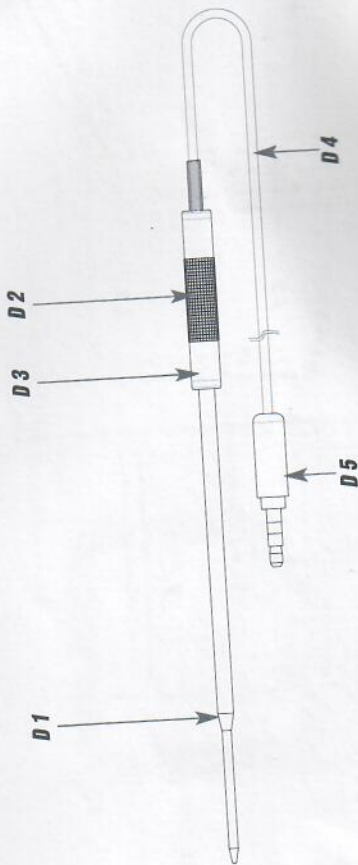


Fig. 3



Küchen-Chef – Digitales Grill-Braten-/ Ofenthermometer

Vielen Dank, dass Sie sich für dieses Gerät aus dem Hause TFA entschieden haben.

1. Bevor Sie mit dem Gerät arbeiten

• Lesen Sie sich bitte die Bedienungsanleitung genau durch.

So werden Sie mit Ihrem neuen Gerät vertraut, lernen alle Funktionen und Bestandteile kennen, erfahren wichtige Details für die Inbetriebnahme und den Umgang mit dem Gerät und erhalten Tipps für den Störfall.

• Durch die Beachtung der Bedienungsanleitung vermeiden Sie auch Beschädigungen des Gerätes und die Gefährdung Ihrer gesetzlichen Mängelrechte durch Fehlgebrauch. Für Schäden, die aus Nichtbeachtung dieser Bedienungsanleitung verursacht werden, übernehmen wir keine Haftung.

• Ebenso haften wir nicht für inkorrekte Messwerte und Folgen, die sich aus solchen ergeben können.

• Beachten Sie besonders die Sicherheitshinweise!

• Bewahren Sie diese Bedienungsanleitung gut auf!

2. Lieferumfang

- Digitales Grill-Braten-/ Ofenthermometer
- Edelstahlfühler mit ca. 120 cm Kabel (Kat.-Nr. 30.3528)
- Bedienungsanleitung

3. Einsatzbereich und alle Vorteile Ihres neuen Gerätes auf einen Blick

- Gleichzeitige Überwachung der Ofen- und Kerntemperatur
- Zur optimalen Zubereitung von Fleisch und Geflügel

Küchen-Chef – Digital BBQ meat / oven thermometer

- Can be used for the oven or grill, also ideal for cooking at low temperatures
- Stainless steel probe with approx. 120 cm cable
- Individual target temperatures can be programmed
- Alarm warning when the target temperature is reached
- Time
- Backlight
- With magnet and table stand (fold out)

4. For your safety

- This product is exclusively intended for the range of application described above. It should only be used as described within these instructions.
- Unauthorized repairs, alterations or changes to the product are prohibited.
- This product should not be used for medical purposes.



Caution!
Risk of injury:

- Wear heat-resistant protective gloves when touching the probe during or after cooking. Risk of burns!
- Do not use the instrument in the microwave.
- Be careful when handling the sharp probe.

Küchen-Chef – Digital BBQ meat / oven thermometer

Instrument from TFA.

Read the instruction manual carefully.
Please familiarize yourself with your new device, to learn all of its functions and parts, to find out all its first use and how to operate it and to get advice in the event of a malfunction.

Read the instructions in your manual will prevent damage to your instrument and loss of your data.
We shall not be liable for any damage occurring as a result of incorrect use.

Read the instructions.
We shall not be liable for any consequences resulting from them.

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Thermometer
approx. 120 cm cable (Cat. No. 30.3528)

Read all the benefits of your new instrument at a glance

of the oven and core temperature

of meat and poultry

- Keep this instrument and the batteries out of reach of children.
- Batteries contain harmful acids and may be hazardous if swallowed. If a battery is swallowed, this can lead to serious internal burns and death within two hours. If you suspect a battery could have been swallowed or otherwise caught in the body, seek medical help immediately.
- Batteries must not be thrown into a fire, short-circuited, taken apart or recharged. Risk of explosion!
- Low batteries should be changed as soon as possible to prevent damage caused by leaking. Never use a combination of old and new batteries together, nor batteries of different types.
- Wear chemical-resistant protective gloves and safety glasses when handling leaking batteries.



Important information on product safety!

- Do not expose the display unit to extreme temperatures, vibrations or shocks. Only the probe and the cable are up to 300 °C heat-resistant. Never hold the probe directly over a fire.
- Do not immerse the display unit, the probe handle and the cable in water. Water can penetrate and cause malfunction. Not suitable for dishwasher.
- Be careful with sharp-edged frames and hinges. Do not pull or bend the cable.

5. Elements

A: Display (Fig. 1):

A 1: Time

A 2: Temperature unit

Core temperature display

A 3: Current core temperature
A 5: Symbol upper temperature limit

A 4: Target temperature
A 6: Alarm symbol

Oven temperature display

A 7: Current oven temperature
A 9: Upper temperature limit symbol
A 11: Lower temperature limit

A 8: Upper temperature limit
A 10: Alarm symbol
A 12: Lower temperature limit symbol

B: Buttons (Fig. 1):

B 1: ON/OFF button
B 3: LIGHT button
B 5: – button

B 2: ALARM button
B 4: + button

C: Housing (Fig. 2):

C 1: Temperature probe jack
C 3: Stand (fold out)

C 2: Battery compartment
C 4: Magnet

D: Probe (Fig. 3):

D 1: Probe

D 2: Handle

Küchen-Chef – Digital BBQ meat / oven thermometer

D 3: Oven temperature sensor

D 4: Cable

D 5: Probe connector

6. Getting started

- Plug the probe cable connector into the jack.
- Open the battery compartment and insert two new AAA 1,5 V batteries. Make sure the polarity is correct. All segments will be displayed briefly.
- Close the battery compartment again.
- The hour digits flash.
- Press the + or – button to set the hours.
- Confirm the setting with the **ON/OFF** button.
- Set the minutes in the same way.
- Confirm the setting with the **ON/OFF** button.
- The upper display shows the time, the middle and lower display show the current temperature.
- The device is ready for use.

7. Operation

- Press **ON/OFF** button to switch the instrument on or off.
- Press and hold the **ALARM** button to change between °C (Celsius) or °F (Fahrenheit) as temperature unit.

Küchen-Chef – Digital BBQ meat / oven thermometer

- Press the **LIGHT** button. The backlight is activated briefly.
- Press and hold the + or – button in setting mode for fast mode.
- Press and hold the **ON/OFF** button in normal mode for three seconds, to enter the time setting mode.

7.1 Measuring procedure

- For measuring the core temperature of meat: Plunge the probe at least 2,5 cm into the middle of the thickest part of the meat; for poultry, between the torso and the thigh - it should not touch bones or cartilage and it should not protrude from the meat. Put the meat into the oven and set the relevant oven temperature. The probe should remain in the meat throughout the cooking process.
- The oven temperature is measured simultaneously.
- Simply run the cable to the outside. The cable adapts to the oven seal. Be careful with sharp-edged frames and hinges.
- Place the thermometer securely near the oven (cable length approx. 120 cm). You can either attach the device onto a metal surface with its magnet or use the fold-out stand to place it onto a flat surface or to hang it.

7.2 Temperature alarm

- Press the **ALARM** button to enter the alarm mode.
- "..." appears on the core temperature display and the symbol **▲** and the alarm symbol **■** flash.
- To activate the alarm press the **ON/OFF** button. The alarm symbol **■** appears.
- 70°C (default) or the last adjusted value flashes on the display.
- Press the + or – button to set the desired core temperature.

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- Confirm the setting with the **ALARM** button.
- "–" appears on the oven temperature display and the symbol **▲** and the alarm symbol **⚠** flash.
- To activate the upper oven temperature alarm press the **ON/OFF** button. The alarm symbol **⚠** appears.
- 70°C (default) or the last adjusted value flashes on the display.
- You can use the + or – button to set the upper temperature limit.
- Confirm the setting with the **ALARM** button.
- "–" appears on the oven temperature display and the symbol **▼** and the alarm symbol **⚠** flash.
- To activate the lower oven temperature alarm press the **ON/OFF** button. The alarm symbol **⚠** appears.
- 0°C (default) or the last adjusted value appear on the display. You can use the + or – button to set the lower temperature limit.
- Confirm the setting with the **ALARM** button.

7.3 In case of alarm

- The device will alert you with a beep:
- As soon as the core temperature is reached
- If the set upper temperature limit in the cooking chamber is exceeded
- If the set lower temperature limit in the cooking chamber has fallen below
- The backlight turns on.

Küchen-Chef – Digital BBQ meat / oven thermometer

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- Press any button to stop the alarm sound.
- The alarm symbol **⚠** will continue flashing until the measured core temperature has fallen below the set temperature limit or until the measured oven temperature is within the alarm limits.
- The alarm sound automatically turns off after 3 minutes if not stopped manually.
- To turn off the alarm functions, press the **ON/OFF** button in the respective alarm mode. The alarm symbol **⚠** appears.

8. Care and maintenance

- Clean the instrument and the probe with a soft damp cloth. Do not use solvents or scouring agents. Protect it from moisture.
- Should water or steam enter the device's jack, it could affect the contact with the probe. Dry the probe connector with a cloth before connecting it to your instrument.
- Turn off the instrument after use.
- Remove the batteries if the device will not be used for an extended period of time.
- Keep the device in a dry place.

8.1 Battery replacement

- Change the batteries when the battery symbol appears on the display.
- Open the battery compartment and insert two new AAA 1.5 V batteries, polarity as illustrated.
- Close the battery compartment again.

9. Troubleshooting

Problem	Solution
No display	→ Press the ON/OFF button to switch on the instrument → Ensure the batteries' polarity are correct → Change the batteries
Incorrect indication	→ Change the batteries → Check the contact between probe connector and jack, dry it if necessary
Display "- - °C"	→ Plug in the sensor cable → Check the contact between plug and socket → Temperature is outside measuring range
Temperature display is too high →	→ Check the position of the probe in the meat

If your device fails to work despite these measures, contact the retailer where you purchased the product.

10. Waste disposal

This product has been manufactured using high-grade materials and components which can be recycled and reused.
 Never dispose of empty batteries and rechargeable batteries in ordinary household waste.

As a consumer, you are required by law to take them to your retail store or to an appropriate collection site depending on national or local regulations in order to protect the environment.

The symbols for the contained heavy metals are:

Cd = cadmium, Hg = mercury, Pb = lead

This product is labelled in accordance with the EU Waste Electrical and Electronic Equipment Directive (WEEE).

Please do not dispose of this product in ordinary household waste. As a consumer, you are required to take end-of-life devices to a designated collection point for the disposal of electrical and electronic equipment, in order to ensure environmentally-compatible disposal.

11. Specifications

Measuring range	-20 °C... 300 °C (-4...+572 °F)
Resolution	
Core temperature	0.1 °C
Oven temperature	1 °C
Cable length	1,2 m
Power consumption	2 x AAAA 1,5 V batteries (not included)

Housing dimension	60 x 20 (96) x 99 (61) mm
Weight	80 g (device only)

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The latest technical data and information about your product can be found by entering the product number on our homepage.

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Nous vous remercions d'avoir choisi l'appareil de la société TFA.

1. Avant d'utiliser votre appareil

• Veuillez lire attentivement le mode d'emploi.

Vous vous familiariserez ainsi avec votre nouvel appareil, vous découvrirez toutes les fonctions et tous les éléments qui le composent, vous noterez les détails importants relatifs à sa mise en service et vous lirez quelques conseils en cas de dysfonctionnement.

- En respectant ce mode d'emploi, vous éviterez d'endommager votre appareil et de perdre vos droits légaux en cas de défaut si celui-ci résulte d'une utilisation non-conforme. Nous n'assumons aucune responsabilité pour des dommages qui auraient été causés par le non-respect du présent mode d'emploi.
- De même, nous n'assumons aucune responsabilité pour des relevés incorrects et les conséquences qu'ils pourraient engendrer.
- Suivez bien toutes les consignes de sécurité !
- Conservez soigneusement le mode d'emploi !

2. Contenu de la livraison

- Thermomètre de cuisson/ du four numérique
- Sonde en acier inoxydable avec câble d'env. 120 cm (n° de l'art. 30.3528)
- Mode d'emploi