

105mm

OIL & CANDY THERMOMETER INSTRUCTIONS

CT-03

Remove The Clear Plastic Sleeve Covering The Probe Tip Before Using

INTRODUCTION

The Oil & Candy Thermometer is the newest and most innovative electronic food thermometer that accurately indicates the doneness of deep fried foods or the temperature of sugar solutions for making candy. This versatile device measures the temperature of either oil or candy through its sensory tip and electronically sends this reading to the Liquid Crystal Display. This unit features an auto temperature reading mode, a preset mode and a stainless steel heat shield to protect the LCD from heat rising up the side of the cooking vessel.

COMPLETE INSTRUCTIONS FOR USE:

- Pull down the metal heat shield so the LCD is visible and press the ON/SELECT button to turn on the LCD.

Auto Mode

- Press the ON/SELECT button again to switch between Oil icons and Candy icons.
- Clip the thermometer to your straight sided cooking pot so the sensory tip is not on the bottom and the LCD is facing out. NOTE: The sensory tip must be immersed at least 1 inch to get accurate temperature measurements. The LCD can be angled for ease of viewing.
- If Oil (little drops icon) is selected the right side icons will come on as the oil temperature meets temperature ranges on the other side. Example: The Chip icon will light up when numerical display is between 320°-374°F. The Chip icon will remain on, and the French Fries x 1 icon, Chicken icon and Vegetables icon will light up when numerical display is between 350°-364°F.
- If Candy (candy in wrapper icon) is selected the left side icons will come on as the candy temperature meets temperature ranges on the other side. Example: The Thread icon will light up when numerical display is between 230°-234°F. The Thread icon will remain on and the Soft Ball icon will light up when numerical display is between 235°-240°F.
- Flip the metal heat shield up when not viewing the LCD for long periods.

Set Mode

Note: Oil or Candy temperature must be at least 130°F to use the set mode.

- Press the ON/SELECT button again to switch between Oil icons and Candy icons.
- Press the SET button to illuminate all the food icons. Example: If Oil was selected than the SET icon in the upper left hand corner of the LCD will be on as well as all food types for Oil.
- Press the SET button again to change the blinking icon to the desired food type. Keep pressing SET until your desired food type is blinking. Note: If the SET button is not pressed within 3 seconds the icons will go blank. Just hit SET again to resume.
- Press the ON/SELECT button, within 3 seconds, to select the blinking icon food type. The blinking food icon will stop blinking, will stay illuminated and all the other icons will be blank. Example: SEA FOODS.
- Clip the thermometer to your straight sided cooking pot so the sensory tip is not on the bottom and the LCD is facing out. The LCD can be angled for ease of viewing.
- Begin cooking process.
- The unit will beep and flash when the Oil or Candy temperature has reached your SET food type temperature. Example: If SEA FOODS was SET the unit will beep and flash when the oil temperature has reached 365°F.

Helpful Hints

- When heating oil for deep frying use the Oil & Candy Thermometer to determine if the oil is heated to proper temperature. After the food has been immersed in heated oil the temperature of the oil will drop immediately. You should increase the heat to bring the oil temperature back up to the desired cooking temperature. Using less oil will insure a quicker recovery time to get up to proper temperature. Example: Chicken should be cooked at 350-364°F. After the chicken has been introduced into oil the oil may drop to 300°F. You need to heat the oil to get the temperature back up to cooking temperature of 350-364°F. This temperature needs to be maintained during the cooking cycle until the chicken is cooked all the way through.

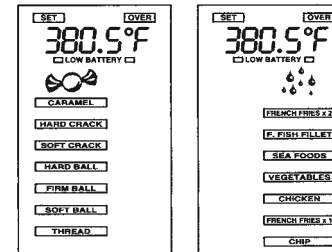
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- Decomposition during deep fat frying can be delayed by using a tall, narrow pot reducing the area of contact between fat/oil and air.
- Cooking and smoking temperatures of oil depend greatly upon the type of oil being used. Vegetable oils generally have a lower smoking temperature than animal fats. Fats that contain other materials, such as emulsifiers, preservatives, and in the case of butter, proteins and carbohydrates, will smoke at lower temperatures than pure fats. Before deep frying or frying in fats you should consult your cookbook for the type of oil being used and make sure you do not exceed the smoking temperature.

TEMPERATURE RANGES

CANDY	TEMPERATURES	OIL	TEMPERATURES
Caramel	320-350°F	French Fries x 2	375-390°F
Hard Crack	300-310°F	F.Fish Fillet	373-384°F
Soft Crack	270-290°F	Sea Foods	365-372°F
Hard Ball	260-265°F	Vegetables	350-364°F
Firm Ball	245-250°F	Chicken	350-364°F
Soft Ball	235-240°F	French Fries x 1	350-364°F
Thread	230-234°F	Chip	320-347°F

UNIQUE FEATURES



- The numerical temperature display can be changed from °F to °C or °C to °F by pressing and holding the ON/SELECT button for 2 seconds.
- The unit has an over temperature feature which beeps and flashes "OVER" when the oil or candy temperature is above 392°F. **Warning! If "OVER" flashes turn down heat immediately.**

- The unit turns off after 3.5 minutes if no buttons are pushed and temperature is below 130°F.
- A "LOW BATTERY" indicator will appear when the battery strength is weak and the battery needs to be replaced.
- The unit is equipped with a stainless steel heat shield to protect the LCD from heat rising up the side of the cooking vessel.

CLEANING AFTER USE

- Allow the stainless steel probe sensor to cool for 10 minutes before touching.
- Wipe with a damp, soapy cloth or sponge. Don't use alcohol.
- Dry it. Make sure it is completely dry after cleaning.
- Caution - Do not place in dishwasher or immerse in any liquid.

BATTERY REPLACEMENT

The Oil & Candy Thermometer is powered by 1 replaceable 1.5 volt AAA extra heavy duty battery which should last for 2 years. To replace battery, lift off the battery cover on the rear of the unit and pull out the used battery noting polarity. Insert new extra heavy duty AAA battery.

LIMITED NINETY DAY WARRANTY

The Oil & Candy Thermometer is warranted by Maverick Industries, Inc. to be free from defects in materials and workmanship for a period of ninety (90) days from date of initial use, considered to be not more than thirty (30) days after date of purchase. In the event of any claim under this limited warranty, Maverick Industries, Inc. will repair or replace at its sole option any unit or part(s) thereof, provided such units or part(s) are sent freight prepaid to the Customer Service Department, Maverick Industries, Inc. 94 Mayfield Ave. Edison NJ 08837. The Oil & Candy Thermometer comes ready to use with a replaceable 1.5 volt AAA extra heavy duty battery. Typical battery life: 2 years.

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