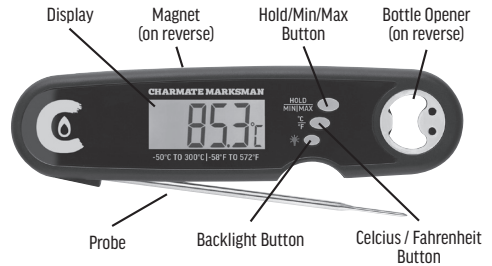


Features

- Quick-read probe thermometer
- 110mm stainless steel food grade, fold-away probe
- Wide measuring range of -50°C to 300°C (-58°F to 572°F)
- Measuring accuracy + 1 degree at temperatures from -20°C to 200°C (-4°F to 392°F)
- Easily switch display between celsius and fahrenheit
- "Hold" temperature function
- Power saving 10-minute auto shut-off
- LCD display with backlight function for low light readings
- Attach the Marksman to metal surfaces with the internal magnet
- IP64 water resistance rating
- Bottle opener




Operating Instructions

1. To turn on the Marksman thermometer, pull the probe out from the thermometer body. The LCD screen will automatically turn on and display the current probe temperature. To turn the Marksman off, close the probe.
2. To switch to Celsius (or Fahrenheit), press the "C/F" button.
3. To check the temperature of food, insert the probe into the thickest part of the food.
4. Data-Hold. Before withdrawing the probe from the food, press the "HOLD" button. This will hold the temperature reading on the display until the button is pressed again.
5. HOLD/MAX/MIN functions
Quick press engages HOLD function. Long press engages the MAX/MIN function. A quick press cycles from MAX and MIN function. Press again to exit the function.
HOLD – displays the temperature measured when button was pressed. Press again to reset.

MAX – displays the highest temperature recorded

MIN – displays the lowest temperature recorded

6. The thermometer will turn off automatically after 10 minutes if no other buttons are pressed.
7. To change the battery, open the case on the reverse side of the thermometer. Replace with an CR2032 battery.
8. To illuminate the screen, press the  button to activate the backlit display.

Warning

- Do not leave thermometer in BBQ/Smoker while cooking.
- Do not touch the hot probe with bare hands.
- Wash the metal probe in soapy water. Clean the thermometer by hand. The metal probe can be sterilised by soaking in boiling water for several minutes.
- The thermometer is a non-toy product and needs to be used under adult guidance.

Internal Temperature Guide

Serving Temperature	°Celcius	°Fahrenheit	Tips
Beef, Lamb & Venison			
Rare	49-54	120-130	Meat continues to cook after removed from the smoker or BBQ. Stop cooking when your desired final temperature is almost reached. Check temperature again after meat has rested (the higher the cooking temperature, the longer the meat will continue to cook).
Medium Rare	54-57	130-135	
Medium	57-63	135-145	
Medium Well	63-68	145-155	
Well Done	68+	155+	
Pork, Veal, Fresh Ham			
Rare	49-54	120-130	If cooking meat on the bone, ensure the probe does not touch the bone. Insert midway into the thickest part of the meat.
Medium Rare	54-57	130-135	
Medium	57-63	135-145	
Medium Well	63-68	145-155	
Well Done	68+	155+	
Fish			
Medium	54-63	130-145	Cooked fish should no longer be translucent.
Shellfish & Crayfish			
Done	63	145	Crayfish should be white and firm.
Chicken & Poultry			
Done	74	165	Probe the thickest part of the poultry.
Minced Meats, Burgers, Patties, Sausages (red meat)			
Done	71	160	Keep processed meats refrigerated before cooking.
Pre-cooked Hams, Processed Meats, Sausages			
Done	60	140	
Brisket, Pork Shoulder & Ribs			
Done	88-96	190-205	See our website for average low & slow cooking times and temperatures.