



Since 1946, The Culinary Institute of America has earned its reputation as the world's premier culinary college. Dedicated to excellence, the CIA is the prestigious training ground where many of America's great chefs have studied and honed their skills in the food arts.

Now the CIA brings this expertise to the home kitchen with the Masters Collection™, a selection of essential and extraordinary tools created by its faculty of Certified Master Chefs. Distinguished by their careful design and craftsmanship, Masters Collection™ tools provide the ultimate in performance for novice and experienced cooks alike.

Experience the difference. Savor the results.™

**Digital Instant Read Thermometer Use & Care**

The Masters Collection™ Digital Instant Read Thermometer provides instant temperature readings in a large easy-read display. It has been tested and certified by NSF International, the widely recognized and respected independent certification organization for public health safety.

Please read these instructions before using the thermometer and save for future reference.

**Features**

- Large easy-read display
- Stainless steel probe with insertion indicator
- Displays temperatures from -50° to +392°F or -45° to +200°C
- 8 second response time and accuracy of +/- 2°F
- Min/max recall
- Protective storage cover and pocket clip
- Storage cover attaches to top for extended-length handle
- Membrane buttons are water-resistant and easy to clean
- Lifetime warranty

**Battery Activation/Replacement**

The thermometer comes with a LR-44 battery already installed and is ready for immediate use. Pull the plastic tab on the back of the thermometer to activate.

To replace the battery, first remove the protective storage cover. Press the closed end of the pocket clip at the very tip to pop open and expose the battery compartment.

Remove battery and insert one LR-44 battery with the positive (+) side up. Replace the battery cover.

**Instructions for Use**

NOTE: Remove protective film from the front of the thermometer before use.

**To Start Thermometer**

Press "ON/OFF" button to activate.

The temperature will appear on the display.

To save battery life, press button to OFF position when the thermometer is not in use. The thermometer will not turn off automatically.

**°C/°F Options**

Press °C/°F button to select desired temperature version. The default is °F.

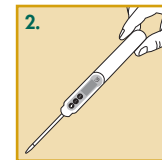
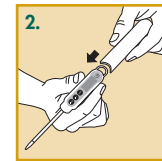
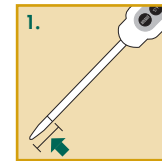
**Maintenance**

Membrane buttons are water-resistant and easy to clean.

Clean stainless steel probe and body with a damp cloth and mild detergent.

Do not immerse thermometer head in water while cleaning.

Store thermometer in its protective storage case when not in use.



**Operation**

1. The temperature sensor is located in the lower 1/4" of the stainless steel probe. For the most accurate results, insert the probe into food at or above the insertion indicator.
2. For safer handling, the storage cover of the thermometer can be attached to the top to make an extended handle.
3. Use thermometer to periodically check temperature of food.
4. DO NOT LEAVE THERMOMETER IN FOOD WHILE COOKING.

**MIN/MAX Recall**

This feature is useful for keeping track of the internal temperature of a roast from the time it is removed from the oven and during resting, until the desired internal temperature is reached. Temperatures can increase 10-15° or more depending on the resting time. Allow a resting period of about 5 minutes for small items, 15-20 minutes for medium items and 20-30 minutes for very large roasts or birds.

Push the MIN/MAX button once to show the last maximum temperature measured (MAX will appear on the LCD display). Press again to show the last minimum temperature measured (MIN will appear on the LCD display). Press again to return to normal display mode.

When in MIN or MAX mode, the temperature will be displayed for 5 seconds and unless the button is pushed before the end of 5 seconds, the thermometer will automatically return to normal mode.

To clear the MIN/MAX memories, press and hold the key for 3 seconds in each mode. The LCD displays "--" and then displays the newly detected temperature. Turning the thermometer off will not clear the MIN/MAX memories.

**Temperature Guide**

Desired Doneness: Remove from cooking medium at: Carry-over to:

<b>Beef, Veal and Lamb</b>		
Rare	125°F	135°F
Medium rare	135°F	145°F
Medium	150°F	160°F
Well done	160°F	170°F

<b>Pork</b>		
Medium	150°F	160°F
Well done	160°F	170°F

<b>Poultry</b>		
Whole birds	170°F	180°F
Breasts	160°F	170°F
Legs, thighs, and wings	170°F	180°F

**Lifetime Warranty**

Robinson Home Products Inc. promises to repair or replace any item found defective in material or workmanship under normal household use and following care instructions. Minor imperfections and slight color variations are normal. This excludes damage from misuse or abuse, such as improper cleaning, overheating, neglect, accident, fire or theft and does not apply to scratches, stains and discolorations. This warranty also excludes incidental or consequential damages. If you believe you have a defective product, send the product, freight prepaid, with a letter explaining the defect, to:

Robinson Home Products Inc.  
Product Replacement Services  
2615 Walden Avenue  
Buffalo, NY 14225

You can also call 1-800-245-2433 or visit our website at [www.ciacook.com](http://www.ciacook.com) for more information.

This warranty gives you specific legal rights which may vary from state to state.