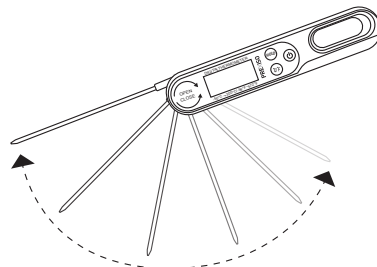




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PREXISO

- EN DIGITAL FOLDING MEAT THERMOMETER
- DE DIGITALES KLAPPBARES FLEISCHTHERMOMETER
- FR THERMOMÈTRE À VIANDE NUMÉRIQUE REPLIABLE
- IT TERMOMETRO PER CARNE PIEGHEVOLE DIGITALE
- ES TERMÓMETRO DIGITAL PLEGABLE PARA CARNE
- RUS ЦИФРОВОЙ СКЛАДНОЙ ТЕРМОМЕТР ДЛЯ МЯСА



Prexiso AG
Fabrikstrasse 1
CH-8586 Erlen / Switzerland

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IMPORTANT: Read before Using

EN



The safety instructions and the user manual should be read through carefully before the product is used for the first time. The person responsible for the product must ensure that all users understand these directions and adhere to them.

SAFETY INSTRUCTION:

- Keep the instrument dry.
- Keep the instrument and battery out of reach of infants and children.
- If you are not using the instrument for a long time, remove the battery.

PROHIBITED USE

- Using the product without instruction
- Using outside the stated limits
- Deactivation of safety systems and removal of explanatory and hazard labels
- Opening of the equipment by using tools (screwdrivers, etc.)
- Carrying out modification or conversion of the product
- Use of accessories from other manufacturers without express approval

CAUTION

Never attempt to repair the product by yourself. In case of damage, contact a local dealer.

AREAS OF RESPONSIBILITY RESPONSIBILITIES OF THE PERSON IN CHARGE OF THE INSTRUMENT:

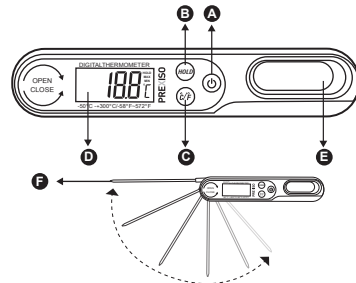
- To understand the safety instructions on the product and the instructions in the User Manual.
- To be familiar with local safety regulations relating to accident prevention.
- Always prevent access to the product by unauthorized personnel.

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FUNCTION

This digital meat thermometer is ideal for measuring the temperature of water, milk, coffee, meat and grilling from different angles. Measuring range is -58°F to 572°F (-50° to 300°C)

PRODUCT OVERVIEW

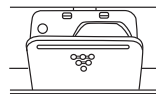


PART	DESCRIPTION
A	ON/OFF Button
B	Data Hold Key
C	Temperature Unit Switch
D	LCD Display
E	Hang Hook
F	Folding Stainless Probe

OPERATION INSTRUCTIONS

1. INSERT THE BATTERY

Open battery compartment and insert 1 x CR2032 battery according to the installation symbols. Pay attention to the polarity while inserting the battery.



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2. SWITCHING ON/OFF

Press the (ON/OFF) button to turn on the thermometer. Press (OFF) again for quick read. The instrument will turn off automatically if there is no operation in 10 minutes.

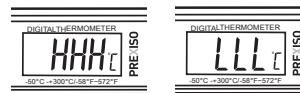
3. TEMPERATURE MEASUREMENT

Insert probe into thickest part of meat or fowl at end of cooking time. Be sure tip is not touching bone, gristle, the pan or inserted into cavity of fowl. To obtain accurate temperature reading wait until dial stops moving, 5-10 seconds.

Press (HOLD) button to hold the current measurement value, press again (HOLD) button, to read the real-time temperature.

4. HIGH AND LOW ALARM DISPLAY

The HHH display determines the measured temperature beyond upper limit.
The LLL display determines the measured temperature beyond lower limit.



5. TEMPERATURE UNIT SWITCH

Press (UNIT) to switch the temperature unit between °C and °F.

TECHNICAL SPECIFICATION

Temperature Range	-50°C-300°C (-58°F to 572°F)
Accuracy	±1°C (0-100°C)
Resolution	0.1°C
Measuring time	5 - 10 seconds
Battery type	1X 3V CR2032 Lithium Cell
Operating temperature	0°C-40°C (32°F-104°F)
Storage temperature	-20°C-65°C (-4°F-149°F)
Dimensions (W x H x D)	150*18*30mm (5.91*0.71*1.18 in)
Probe Length	120mm (4.72 in)
Weight	40g (0.088 lb)

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DISPOSAL

CAUTION

The batteries must not be disposed with household waste. Care for the environment and take them to the collection points provided in accordance with national or local regulations. Dispose of the product appropriately in accordance with the national regulations in force in your country. Adhere to the national and country specific regulations.



WARRANTY

Two-Year Limited Warranty. This product is warranted to the original purchaser from the original purchase date for two years subject to the warranty coverage described herein. Please retain your receipt. This product is warranted to the original user to be free from defects in material and workmanship. If you believe that the product is defective at any time during the specified warranty period, please contact Prexiso customer service agent by sending email to info@prexiso-eu.com. This warranty does not cover: (1) Part failure due to normal wear or product abuse; (2) Any parts have been altered or modified by anyone other than an authorized Prexiso personnel or failure to install and operate equipment according to the guidelines put forth in the instruction manual. (3) Any products or parts used for rental purposes, damage resulting from shipping (claims must be filed with freighter), accident, abuse, act of God, misuse, or neglect.

Prexiso will replace or repair the defective unit, at its option, subject to verification of the defect. Any implied warranties arising from the sale of a Prexiso product, including but not limited to implied warranties of merchantability and fitness for a particular purpose, are limited to the above. Prexiso shall not be liable for loss of use of the product or other incidental or consequential damages, expenses, or economic loss, or for any claim of such damage, expenses, or economic loss. This warranty excludes any accessories. This warranty gives you specific legal rights, and you may also have other rights that vary from state.

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EC-DECLARATION OF CONFORMITY

Herewith,
Shenzhen Anseny Electronic Technology Co., Ltd.
A430, Baoan Wisdom Valley(Zhi Gu), No. 4, Yintian
Road, Xixiang Street, Baoan District, Shenzhen, China

Declare that the following product complies with the appropriate basic safety and health requirements of the EC Directives (see item 4) based on its design and type, as brought into circulation by us.

This declaration relates exclusively to the production the state in which it was placed on the market, and excludes components which are added and/or operations carried out subsequently by the final user.

1.Product: Meat Thermometer

2.Model No.:B1008

3.Serial number: N/A

4.Applicable EC Directives: EMC Directive 2014/30/EU
Used Harmonized Standards: EN 55014-1:2017
EN55014-2:2015

5.Responsible for documentation: (C&E Connection
E-Commerce (DE) GmbH ZumLinnegraben 20, 65933,
Frankfurt am Main, Germany info@ce-connection.de)

6.Additional used EC Directives: N/A

7.Date/place/Name/Authorized signature
2021-08-06/ Shenzhen /Haogu Fu

Haogu Fu
8.Title of Signatory:
Engineer

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