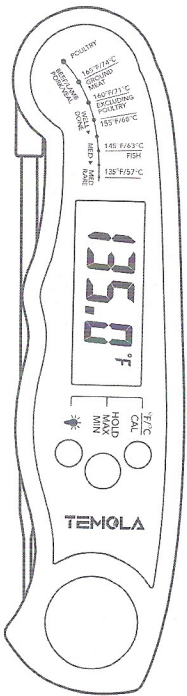


TEMOLA

TM26
OPERATING INSTRUCTIONS



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EN

CONGRATULATIONS

TEMOLA® is a DJ PRECISION owned brand, who focuses in kitchen appliances. TEMOLA® TM26 is an instant precision thermometer used for many applications, including but not limited to cooking. With proper care, it will offer accurate measurements for years.



Check that all the items are in your package. If any item is missing, please contact us by Support@temola.net

IN THE BOX

TM26
Thermometer X 1
(CR2032 Battery Installed)



Drawstring Bag X 1



Manual X 1



Extra CR2032
Battery X 1



Temperature Guide X 1

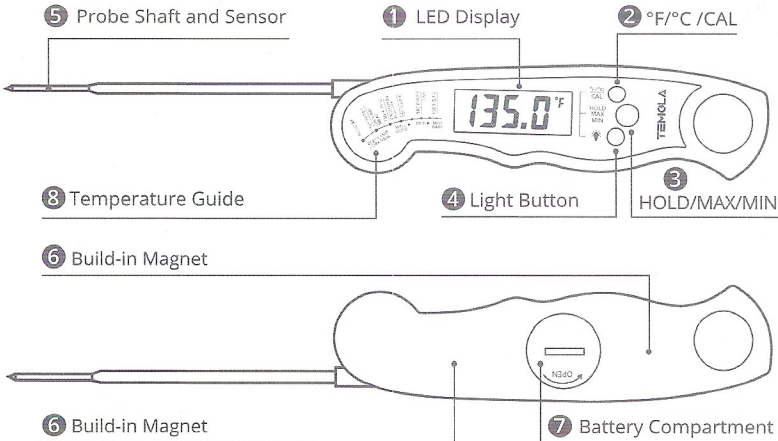


Velcro Dots X 4



QUICK GUIDE FOR AN IMMEDIATE START:

- LED Display:** Displays the current temperature.
- °F/°C/CAL:** Press once to switch between °F and °C. Hold for 5 seconds to start the temperature calibration process.
- HOLD/MAX/MIN:** Press once to lock the current temperature, press again to unlock; hold for 3 seconds to show MAX temperature saved, press again to show MIN temperature saved.
- Light Button:** Press once to turn ON the backlight, then the backlight will be off automatically in 5 seconds.
- Probe Shaft and Sensor:** Immerse or penetrate the probe into the right place you want to measure. In food, this should normally be at the center of the thickest part.
- Built-in Magnets:** Two 2200Gs magnets are in place for convenience storage.
- Battery Compartment:** One CR2032 (3V) battery is located inside the sealed battery compartment. Use a lucky coin to open/close the compartment.
- Temperature Guide:** Internal temperature guide for common meats.



SPECIFICATIONS:

- Measurement range:** -58°F -572°F (-50°C -300°C). The display will show 'LLLL' for any temperature below -58°F, and show 'HHHH' for any temperature above 572°F.
- Measurement accuracy:** ±1.8°F in valid measurement range.
- Resolution:** 0.1°F /°C.
- Three buttons:** °F/°C, HOLD MAX MIN, and a light button.
- Waterproof design:** IP67
- Battery:** 1X CR2032 3V battery pre-installed.
- Multifunction:** Large bright LCD with backlight; Calibrate function; Max/Min temperature records; Auto-off after 10 Mins stand by; Built-in magnets.

INSTRUMENT OPERATION

You can turn on the TEMOLA® TM26 just by unfolding the thermocouple probe until the display comes on. Conversely, you can turn off the unit by folding the probe away and lightly pressing the tip into the rubber probe retainer located at the bottom rear of the instrument. It is recommended to store the probe in the closed position when not in use.

Do not force the probe further than 180° when opening, or the rotating hub may be damaged. The micro-thermocouple sensor is located at the tip of the probe shaft. For best results, immerse or penetrate the probe into the food item so the probe tip is in the place you want to measure. In food, this should normally be at the center of the thickest part.
The probe shaft is hollow and contains a sensor. If bent, it may fail. Penetrate meats or semi-solids by steady force. Avoid bone or any solid items. Do not lift or flip heavy meats with the probe tip. Do not immerse the probe all the way to the plastic rotating hub. Avoid getting flour, moisture, or oil on the hub itself. The probe tip is sharp. Use caution to avoid injury.

TEMPERATURE DISPLAY UNITS

Press **HOLD MAX MIN** button once to lock the current temperature, press again to unlock. NOTE: if it's unlocked, the displayed temperature may change

when the probe is moved; Press **°F/°C CAL** to switch between °F and °C.

Press **Light** button once to turn on the backlight, and the backlight will be off automatically in 5 seconds.

CALIBRATE THE TEMPERATURE

Each TM26 is pre-calibrated individually in the factory by high-precision temperature standards. However, if you feel unconfident about the accuracy, you can check it yourself with a cup of ice water which is properly prepared. Fill a cup with ice cubes and add just enough water to fill the gaps between the ice cubes. Make sure not add too much water to let the ice floating, as the water under the ice will be at a higher temperature than 32°F. Wait for a few seconds then immerse the tip of the probe to the middle of the ice cubes and stir gently. Do not let the tip of the probe rest against ice cubes as it may read a lower temperature. Within 2-3 seconds the TM26 will read 32°F±1°F. If the reading is

not accurate for some reason, press and hold **°F/°C CAL** button for 5 seconds until the screen flashes 'CALL'

and then flashes temperature digit. Press **HOLD MAX MIN**

button to increase or **°F/°C CAL** button to decrease the digit until it reads 32°F or 0°C. The adjustable calibration temperature range is 28.4°F-35.6°F(-2°C -2°C). Stand by for 10 seconds until the flash stops and it reads the calibrated temperature.

NOTE: You can only calibrate the temperature when it reads between 28.4°F-35.6°F(-2°C -2°C). Otherwise, the screen blinks 'Err'.

DISPLAY MAX/MIN TEMPERATURE

TEMOLA TM26 has a special function that records the maximum and minimum temperature during the whole process (from the very beginning when it turns on). When you check on a cooking meat, you will get three different temperatures, the reading temperature on the screen, the saved highest temperature, and the saved lowest temperature. It helps to tell the temperatures from different parts of the meat. The highest/maximum temperature might be from the surface of the meat, and the lowest/minimum temperature might be from the middle of the meat or the environment.

Press and hold the **HOLD MAX MIN** button for 3 seconds,

the display will show the saved highest/maximum

temperature with 'MAX' sign. Press the **HOLD MAX MIN** button again to show the saved lowest/minimum

temperature with 'MIN' sign. Press the **HOLD MAX MIN** button once more to show the current reading,

REPLACING THE BATTERY

The battery is pre-installed in your new TEMOLA® TM26. Should you need to replace the battery, loosen the battery cover with a lucky coin to remove the battery cover. Replace with a single CR2032 battery noting the polarity (positive negative goes in first, retaining battery cover rests on positive). Tighten the battery cover until the battery cover is snug onto the seal. Do not over tighten. Remove the battery if not in use for more than three months.

CLEANING AND MAINTENANCE

Wipe the probe after each use and regularly clean the entire TEMOLA® TM26 body. Oils and grease should be wiped off the body and the rotating hub. Sanitizing wipes or a damp paper towel is recommended for an anti-microbial cleaning solution. Protect the plastic body from high temperatures. DO NOT LEAVE THE TM26 IN AN OVEN OR ON A HOT SURFACE. Do not leave the TM26 in a dishwasher or immerse the unit in any liquid for cleaning purpose.

WARNING

TEMOLA® TM26 contains sharp parts. Anyone who use it, should be more than 12 years old.

ERROR MESSAGES

- *'LLLL' is displayed if measurements are being made below -58°F.
- *'HHHH' is displayed if measurements are being made above 572°F.
- *'Err' is displayed if the probe develops a fault. Contact for details. For all other error messages, contact TEMOLA® Technical Support by Support@temola.net.

REPAIR SERVICES

TEMOLA® offers a full repair service for TM26 damaged for any reason. Contact Technical Support by Support@temola.net.

PRODUCT WARRANTY

This instrument carries a one-year warranty from date of purchase. During this period, products that prove to be defective will, at the discretion of TEMOLA®, be either repaired or replaced without charge.

DE

HERZLICHE GLÜCKWÜNSCHE

TEMOLA® gehört zur DJ PRECISION Firma, die sich auf Haushaltgeräte für die Küche konzentriert. TEMOLA® TM26 ist ein Präzisionsthermometer für viele Anwendungen, einschließlich nicht nur auf das Kochen beschränkt. Mit der richtigen Anwendung wird das Thermometer präzise Messungen für Jahren.



Überprüfen Sie bitte, dass alle Teile im Paket sind. Wenn ein Teil fehlt, bitte kontaktieren Sie uns per E-Mail: Support@temola.net

KURZANLEITUNG FÜR EINEN SOFORTIGEN START:

- LED-Schirm:** Zeigt die aktuelle Temperatur.
- °F / °C / CAL:** Einmal drücken zum Schalten zwischen °F und °C. 5 Sekunden lang drücken um den Temperaturkalibrierungsprozess zu starten.
- HOLD / MAX / MIN:** Einmal drücken zum Fixieren die aktuelle Temperatur, zum Entsperren erneut drücken. 3 Sekunden lang gedrückt halten, um die gespeicherte maximale Temperatur anzuzeigen. Drücken Sie erneut, um die gespeicherte MIN-Temperatur anzuzeigen.
- Lichttaste:** Drücken Sie einmal um die Hintergrundbeleuchtung einzuschalten. Die Hintergrundbeleuchtung wird sich automatisch nach 5 Sekunden ausschalten.
- Sonde und Sensor:** Tauchen Sie ein oder durchdringen Sie die Sonde an der richtigen Stelle, wo Sie die Temperatur messen wollen. Im Lebensmittel sollte die Sonde in der Mitte des dicksten Teils.

Meat Temperature Guide

Doneness	Serving Temperature	Cooking & Serving Recommendations
Beef, Lamb, Venison Steaks, Chops, Roasts		USDA Minimum 145°F (63°C)
Bleu, Blue, Pittsburgh	110-120°F (43-49°C)	Place digital thermometer midway inside the meat away from the bone
Rare	120-130°F (49-54°C)	Carryover Cooking can raise the internal temperature by 5-10°F
CHEF TEMP Medium Rare	130-135°F (54-57°C)	Thicker cuts of meat are more strongly impacted by Carryover Cooking
Medium	135-145°F (57-63°C)	Cooking at higher temperatures will also increase Carryover Cooking time
Medium Well	145-155°F (63-68°C)	Your meat will Carryover Cook for 10-20 minutes after removing from the heat
Well Done	155°F (68°C) plus	Stop cooking at an internal temperature below your desired final temperature
Pork & Veal Steaks, Chops, Roasts, Fresh Hams		USDA Minimum 145°F (63°C)
Rare	120-130°F (49-54°C)	Avoid freezing if possible to eliminate moisture loss during thawing
Medium Rare	130-135°F (54-57°C)	Cutting meat across the grain produces shorter fibers & more tender meat
CHEF TEMP Medium	135-145°F (57-63°C)	Cubes: Great for making kabobs, stew & chili
Medium Well	145-155°F (63-68°C)	Ground: Use to make patties or mix in with a casserole
Well Done	155°F (68°C) plus	Cutlets: Perfect for making sandwiches
Fish		USDA Minimum 145°F (63°C)
CHEF TEMP Medium	130-145°F (54-63°C)	Fish is slightly translucent and flakes easily
Chicken & Turkey, Whole or Ground Including Stuffing		USDA Minimum 165°F (74°C)
CHEF TEMP	165°F (74°C)	Check temperature inside thigh, wing, and thickest part of the breast
Ground Meats, Burgers, Meat Loaf, Sausages, Except Chicken & Turkey		USDA Minimum 160°F (71°C)
We recommend using 80% lean meat and always cooking to USDA Minimum Temperature		
Pre-Cooked Hams, Hot Dogs, Sausages		USDA Minimum 140°F (60°C)
CHEF TEMP	140°F (60°C) or more	Cook Ham low and slow at around 300°F then turn up the heat at the end to caramelize the glaze
Pork Ribs, Pork Shoulders, Beef Briskets		USDA Minimum 145°F (63°C)
CHEF TEMP	190-205°F (88-96°C)	Cook low & slow then shred with meat claws
Casseroles & Leftovers		USDA Minimum 165°F (74°C)