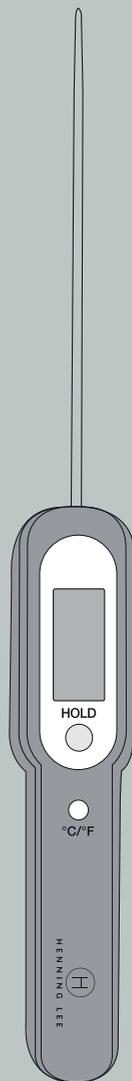




HENNING LEE®

BATTERY FREE KINETIC FOLDING PROBE THERMOMETER

INSTRUCTION MANUAL



**FOR YOUR SAFETY AND CONTINUED ENJOYMENT OF YOUR
APPLIANCE, ALWAYS READ THE INSTRUCTION MANUAL
CAREFULLY BEFORE USING.**



HENNING LEE®

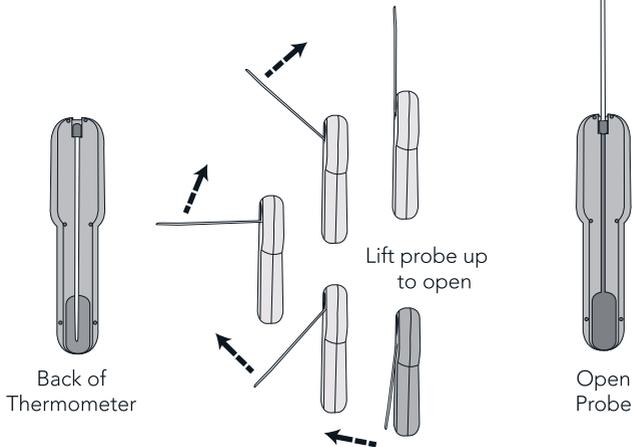
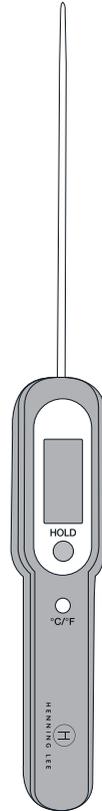
BATTERY FREE KINETIC FOLDING PROBE MEAT THERMOMETER

FEATURES

- Battery not required
- Temperature range of -58°F to 572°F (-50°C to 300°C)
- Quick response technology for a fast temperature read
- Measures in Fahrenheit or Celsius
- Auto power off
- Food safe temps are printed on thermometer
- Hold button

USE

- Always clean probe prior to use with a soft, damp cloth.
- To turn thermometer on, simply open your probe 1 or 2 times to generate the power needed to accurately take the temperature of all of your foods.



Scan the QR code to view a short video on powering up the thermometer



- When powered, the screen will display the ambient temperature.
- Unfold probe to desired position.
- Insert the probe into the food so the tip of the probe is at the location you wish to measure. For meats, this would normally be at the center of the thickest part. For soups and stews, this would be in the center of pot. NOTE: THE SENSOR IS LOCATED JUST ABOVE THE TIP OF THE PROBE. BE SURE TO INSERT AT LEAST 1/8" TO OBTAIN AN ACCURATE READING.
- The "hold" button on a thermometer allows you to lock the current temperature reading on the display so you can remove the thermometer from the measured item while still seeing the temperature without having to re-insert it; simply press the "hold" button after taking the measurement to freeze the reading on the screen. This is helpful when having to reach away from your body to get a temperature and you are not able to read it while the probe is inserted.
- NEVER TOUCH PROBE IMMEDIATELY AFTER MEASURING HIGH TEMPERATURES, AS THE PROBE WILL REMAIN HOT FOR A SHORT TIME. ALLOW TO COOL BEFORE TOUCHING OR FOLDING FOR STORAGE.
- Thermometer will shut off automatically.

CARE

- Kinetic Thermometer is NOT waterproof. Never immerse unit in water.
- Wash probe with soapy water from a sponge or cloth, then rinse with warm water.
- Body of Kinetic Thermometer should be wiped clean with a damp cloth as needed.
- Before and after use, be sure the probe is wiped clean or disinfected.

4 OF HENNING LEE'S FAVORITE RECIPES

JEFF'S EVERYDAY SPICE RUB

Great for shrimp, scallops, chicken, beef, lamb, buffalo, or pork.

Yield 1 cup

INGREDIENTS

- 1/4 cup Kosher or sea salt
- 2 Tbsp course ground pepper
- 1 Tbsp ground coriander
- 1/4 cup packed dark brown sugar
- 2 Tbsp sweet paprika
- 2 Tbsp dried thyme, crushed
- 2 Tbsp chili powder
- 3 Tbsp ground cumin
- 2 Tsp ground cinnamon

INSTRUCTIONS

In a small bowl, combine the salt, pepper, coriander, cumin, paprika, thyme, chili powder, sugar, and cinnamon. Stir well to blend. Use immediately, or transfer to a jar with a tight-fitting lid and store away from heat and light for up to 6 months.

Tip: Triple the recipe and store

CITRUS ROSEMARY SALT

This is perfect for roasted chicken, pork tenderloin, or any white meat.

INGREDIENTS

- 1 cup course sea salt
- 2 Tsp freshly grated lemon zest
- 2 Tsp freshly grated orange zest
- 1 Tsp minced fresh rosemary

INSTRUCTIONS

1. In a medium bowl, combine all ingredients.
2. Use immediately or transfer to a jar with a tight-fitting lid and store away from heat and light for up to 4 months.

HAPPY HOUR / HOLIDAY NUTS

Yields 5 cups

INGREDIENTS

- 1.5 lb raw, unsalted assorted nuts
- 2 Tbsp coarsely chopped fresh rosemary
- ½ Tsp cayenne pepper
- 2 Tsp dark brown sugar
- 2 Tsp kosher salt
- 1 Tbsp salted butter, melted

INSTRUCTIONS

1. Preheat oven to 350° F.
2. Spread the nuts out on a cookie sheet or jelly-roll pan.
Toast in the oven until they become light golden brown, about 10 minutes.
3. In a large bowl, combine the rosemary, cayenne pepper, brown sugar, salt, and melted butter.
4. Thoroughly toss the warm toasted nuts with the butter/herb mixture. Serve warm or cold.

HERB-ROASTED CHICKEN

INGREDIENTS

- 4-5 lb chicken
- ½ Tsp kosher salt
- Freshly ground black pepper
- 2 Tbsp butter, room temperature
- 4 sprigs fresh thyme
- 2 Tbsp coarsely chopped parsley
- 1 Tbsp coarsely chopped tarragon
- ½ cup sliced carrots (not peeled)
- ½ cup sliced celery
- ½ cup yellow onion slices
- 1 cups chicken stock

INSTRUCTIONS

1. The day before roasting the chicken (or at least 8 hours ahead), season the inside and out with salt and pepper. Cover on a plate and refrigerate.
2. Preheat oven to 425° F.
3. Truss the chicken, tying its legs together tightly with kitchen twine (not required, but it makes it easier to work with the chicken while cooking). Rub the butter all over the chicken. Place breast side down on a roasting rack set in a roasting pan.
4. Transfer the pan to the oven and roast for 30 minutes.
5. Remove the chicken from the oven and place the thyme, parsley, tarragon, carrots, celery, and onions in the pan under the roasting rack. Turn the chicken over onto its back and continue to roast breast side up for another 35-40 minutes, or until the skin is browned. To check doneness, insert your meat thermometer in the thickest part of the thigh, being careful not to pierce the cavity. It should read 170° F.
6. Transfer the chicken to a platter. Allow to rest for 10 minutes before carving. Remove the rack from the roasting pan, tilt the roasting pan, and pour off the fat, leaving the vegetables and herbs in the pan. Place the roasting pan over a medium-high stove top burner and pour in the chicken stock any juice that has accumulated on the platter. Cook 4 to 5 minutes, scraping up any browned bits with a wooden spoon. Strain out the vegetables and herbs, reserving the hot herbed pan juices.
7. Carve the chicken and serve with the hot herbed pan juices.

1 YEAR WARRANTY

Your Henning Lee product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. This warranty excludes damage caused by accident, overheating, misuse or abuse, and does not apply to scratches, discoloration, stains, dents, or other damage that does not affect the function of the product. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, we will repair or replace the product or part. To process a warranty claim, contact Customer Care at 1 (866) 757-2333 for assistance. Our Customer Care team will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. We are not responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Shipping costs will be prepaid by the purchaser.

Send all inquiries to customer care@henninglee.com. There are no express warranties except as listed above.

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Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

All Henning Lee products are tested by accredited independent laboratories.

Something wrong? Don't worry!

Contact us first and give us a chance to make it right!

If you are missing parts, received a damaged product, or need assistance with "how to use", we are here to help!

Call us at 866.757.2333 or email us at customer care@henninglee.com. M-F (9am – 5pm CT)