



K62415

BBQ FORK THERMOMETER



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With my Pro For Home collection, we have created high quality products that will deliver pro chef results that are sure to impress. I hope you enjoy them as much as I do.

Cheers,

A handwritten signature in blue ink that reads 'Geoffrey Zakarian'.

For more recipes, cooking tips and products follow me
[@geoffreyzakarian](#) and visit [geoffreyzakarian.com](#)



CONTENTS

Important Safeguards	4
Parts & Features	5
Using Your BBQ Fork Thermometer	6-7
Temperature Chart	8-9
Cleaning & Maintenance.....	10
Customer Support & Warranty.....	11

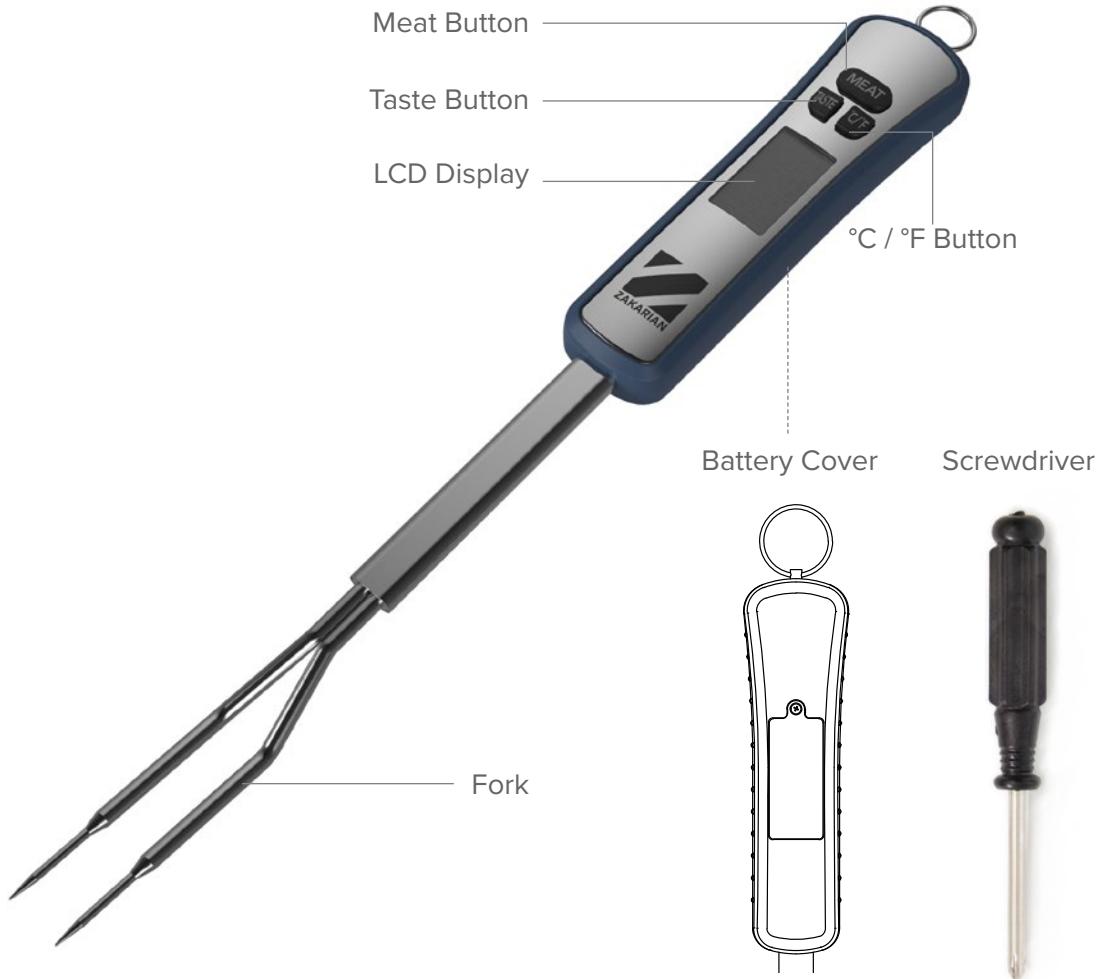
IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

- Do not expose the Fork Thermometer to thermal shock caused by large or abrupt ambient temperature changes. If the ambient temperature changes severely, allow 30 minutes for unit to stabilize before use.
- Do not leave the Fork Thermometer on top of or near objects of high temperature.
- Do not submerge the Fork Thermometer handle in water. This includes the battery compartment and screen.
- The Fork Thermometer is not designed to withstand high-heat environments for long periods of time and should not be left in a closed oven or grill.
- Be careful when removing the Fork Thermometer from food, as the Thermometer or the metal Fork may be hot.
- Do not store the Fork Thermometer outside where it may be subjected to extreme temperature changes, rain or other excess moisture.

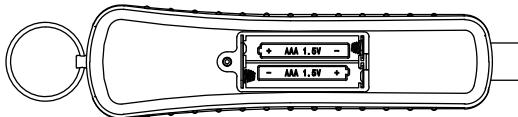
PARTS & FEATURES



USING YOUR BBQ FORK THERMOMETER

About the BBQ Fork Thermometer

The Zakarian BBQ Fork Thermometer requires 2 AAA batteries. To add batteries, use the included Screwdriver to unscrew the Battery Cover, insert batteries, and securely reattach the cover.



Before first use: The BBQ Fork Thermometer comes with a silicone tip to protect the points of the fork. Please remove the silicone tip before using and wipe down the surface of the Fork Thermometer with warm soapy water.

Press the Meat Button to turn on the Fork Thermometer. Press and hold the Meat Button to turn the Fork Thermometer off. The Fork Thermometer will power off automatically if there is a consistent temperature reading for 10 minutes.

Press any button to illuminate the backlight of the Meat Thermometer's LCD Display. The backlight will turn off automatically after 10 seconds, press any button to turn it back on.

USING YOUR BBQ FORK THERMOMETER

Using the Meat Presets

1. The backlight must be illuminated in order to input settings. Press any button to illuminate, then begin inputting settings.
2. Press the Meat Button quickly and repeatedly to cycle between the settings: BEEF, VEAL, LAMB, PORK, CHICK, TURKY.
3. To select the preferred doneness, press the Taste Button and select between WELL DONE, MEDIUM, MEDIUM-RARE, and RARE.
4. Insert into the deepest part of the food (at least 1”) to get the most accurate reading. It may take 15-20 seconds to register the temperature. Wait until the temperature shown on your Fork Thermometer stops climbing to view the most accurate reading.
5. Once the optimal temperature has been reached for your chosen setting, a beep will sound. This means that your food is done cooking.

Using Fork Thermometer Without Presets

1. To use the Fork Thermometer without setting a specific Meat or Doneness setting, simply press any button to illuminate the screen.
2. Insert the fork into the deepest part of the food (at least 1”) to get the most accurate reading.
3. It may take 15-20 seconds to register the temperature. Wait until the temperature shown on your Fork Thermometer stops climbing to view the most accurate reading.

The maximum temperature is 572°F. If the temperature exceeds 572°F, a warning will appear on the LCD Display.

Press the °C / °F Button to switch between Celsius and Fahrenheit.

The Fork Thermometer will power off automatically if there is a consistent temperature reading for 10 minutes.

TEMPERATURE CHART

This Temperature Chart corresponds to the presets of your BBQ Fork Thermometer (set using the Meat Button) and the chosen doneness (set using the Taste Button). Poultry and pork should always be cooked through to full doneness.

FOOD & PRESET	INTERNAL TEMPERATURE
Beef (BEEF Setting)	Well Done 71.1°C / 160°F
	Medium 62.3°C / 145°F
	Medium Rare 57°C / 135°F
	Rare 52°C / 125°F
Veal (VEAL Setting)	Well Done 71.1°C / 160°F
	Medium 62.8°C / 145°F
Pork (PORK Setting)	71.1°C / 160°F
Chicken (CHICK Setting)	73.9°C / 165°F
Turkey (TURKY Setting)	73.9°C / 165°F

TEMPERATURE CHART

When using the BBQ Fork Thermometer without presets, you can cook fish, lamb, ham. The recommended doneness temperatures for those are as follows:

FOOD	INTERNAL TEMPERATURE (°F)
Fresh Lamb	62.3°C / 145°F + 3 min rest after cooking
Fresh Ham	71.1°C / 160°F
Pre-cooked Ham	60°C / 140°F
Fish	62°C / 145°F

CLEANING & MAINTENANCE

When washing, only the tip is water safe. Do not submerge the handle in water.

The Zakarian BBQ Fork Thermometer is not dishwasher safe.

Wipe clean with soapy sponge and water. Dry thoroughly before storing.

Do not store the BBQ Fork Thermometer outside or in an area where it might be exposed to extreme hot or cold temperatures.

Battery Use

When replacing batteries, please use fresh AAA batteries, do not mix batteries of different ages and charges, as this may reduce battery life.

To replace batteries, first remove the back cover using the included Screwdriver, then follow the placement direction in the battery chamber. Be sure to replace the battery door and use the Screwdriver to secure tightly.

Do not mix alkaline, carbon-zinc and rechargeable batteries.

Do not dispose of batteries in fire.

Batteries should be recycled or disposed of per state and local guidelines.

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors.

CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at:

1-800-898-6970 from 9AM-9PM EST, Monday-Friday, or by email at zakarian@bydash.com.

STOREBOUND - 1 YEAR LIMITED WARRANTY

Your StoreBound 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. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent 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, model number, serial number 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. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to zakarian@bydash.com. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

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.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

REPAIRS: DANGER! Risk of electric shock! The Geoffrey Zakarian Pro Digital Thermometers are electrical appliances. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the device.

Model#: K62415

K62415_IM_20210827_v3

Made in China



Ph: 1-800-898-6970 | Email: zakarian@bydash.com