



K65894

STAINLESS STEEL PROBE 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,

For more recipes, cooking tips and products follow me @geoffreyzakarian and visit geoffreyzakarian.com



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IMPORTANT SAFEGUARDS

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

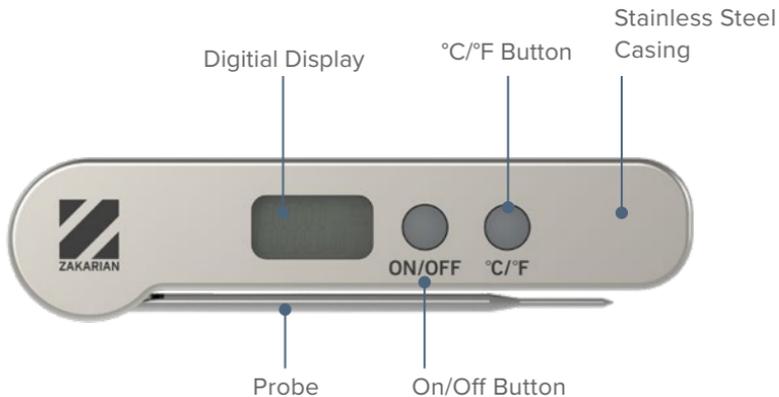
When using electrical appliances, basic safety precautions should be followed, including:

- Do not submerge the Probe Thermometer in water.
- The Probe Thermometer is not designed to withstand high-heat environments and should not be left in a closed oven.
- Install only new batteries of the same type into the Probe Thermometer.
- Failure to insert batteries in the correct polarity as indicated may shorten the life of the batteries or cause batteries to leak.
- Do not dispose of batteries in fire. Batteries should be disposed or recycled as per state and local guidelines.
- Be careful when removing the probe thermometer from food as the thermometer or probe may be hot.



PARTS & FEATURES

Front



Back



USING YOUR PROBE THERMOMETER

About the Probe Thermometer

The Geoffrey Zakarian Probe Thermometer can be inserted directly into food to find out the internal temperature and check doneness of meat. The temperature measurement range is from -40°F to 482°F.

Setup

- Your thermometer will ship with the battery inside of the unit.
- When it is time to change the battery, use a coin to turn open the battery doors counter-clockwise and insert 1 LR44 battery with the positive (+) polarity facing up

Taking a measurement

- To use your Probe Thermometer, unfold the probe into a straight line position. Be sure to fold the probe back to its original closed position when no longer in use.
- Press the On/Off button to turn the Thermometer on. Press the °C/°F Button to switch between Celsius and Fahrenheit.
- Insert the probe of the thermometer into the food you wish to read the temperature of. You will see the numbers on the display increase gradually as the probe adjusts. When the number holds steady, this is the temperature of the food.
- **NOTE:** The Probe Thermometer is safe to leave in food only when cooking on a stovetop or on an open grill. It should **NOT** be left in the oven or otherwise heated above 200°F.
- After using, press the On/Off button to turn the thermometer off and fold the probe back to its original closed position. Your Probe Thermometer will also automatically shut off after 5 minutes.

TEMPERATURE CHART

FOOD	INTERNAL TEMPERATURE (°F)
Beef	Medium Rare 135°F
	Medium 145°F
	Well Done 160°F
Fresh Pork, Veal, and Lamb	145°F + 3 min rest after cooking
Ground Pork, Veal, Lamb, and Beef	160°F
Poultry	165°F
Fresh Ham	160°F
Pre-cooked Ham	140°F
Fish	145°F

Cleaning

Use warm soapy water to clean the probe after each use. To clean the body of the thermometer, wipe clean with a damp cloth.

DO NOT submerge the Probe Thermometer in water.

Changing the Battery

Each Probe Thermometer takes one LR44 battery, which comes included in each thermometer.

To change the battery, open the round compartment on the back of the thermometer using a small coin or flat-head screwdriver. The compartment lid is marked with an arrow to show which way to open it, counter-clockwise, as well as arrows that show how to align the compartment to make sure it is properly closed. Make sure the positive polarity of the battery (shown with a +) is facing up.

CUSTOMER SUPPORT

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**.

Contact Customer Support regarding repairs to the product.

DASH - 1 YEAR LIMITED WARRANTY

Your Zakarian product by Dash 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, Dash 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 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. Dash 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.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. DASH 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.

REPAIRS: DANGER! Risk of electric shock! The Geoffrey Zakarian Pro Digital Thermometer are electrical appliances.

Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the device.

Model#: K65894

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