

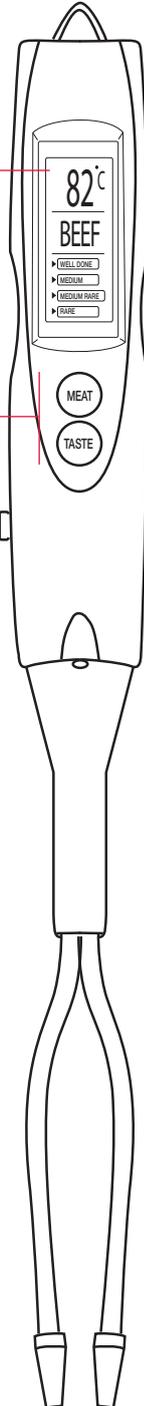
Terraillon®

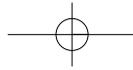
www.terraillon.com

• Ambient temperature

• Meat and taste selection

• Integrated light





READ BEFORE USE

- Wash the tines with hot soapy water after each use to prevent cross contamination
- Remove the battery when the fork is not in use for extended periods.
- Remove the safety caps on the tines before inserting into meat.

Initialisation

Insert the batteries in the battery compartment, making sure that the polarities are correct, and close the battery door tightly.

Power On/Off

Press the **MEAT** button to turn the fork on. Hold the **MEAT** button for 2 seconds to turn it off. The fork will turn off automatically after 10 minutes to save power (previous settings will be stored).

Meat and Taste Selection

1: Select the meat type by pressing the **MEAT** button: BEEF - VEAL - LAMB - PORK - CHICKEN - TURKEY - no selection

2: Select the cooking preference by pressing the **TASTE** button: WELL DONE - MEDIUM - MEDIUM RARE - RARE

Note: Taste levels will only be selectively indicated according to the specific type of meat.

For example: No RARE or MEDIUM-RARE option for CHICKEN.

TASTE / MEAT	BEEF	VEAL	LAMB	PORK	CHICKEN & TURKEY
Well Done	78°C 172°F	78°C 172°F	78°C 172°F	78°C 172°F	78°C 172°F
Medium	70°C - 78°C 158°F - 167°F	71°C - 78°C 160°F - 172°F	73°C - 78°C 163°F - 172°F	71°C - 78°C 160°F - 172°F	No selection
Medium-Rare	64°C - 73°C 147°F - 163°F	No selection	64°C - 73°C 147°F - 163°F	No selection	No selection
Rare	60°C - 64°C 140°F - 147°F	No selection	No selection	No selection	No selection

Above are the USDA recommended temperatures (United States Department of Agriculture)

To Measure the Temperature of the Meat

- 1: Insert the tines halfway into the thickest part of the meat (6mm / ¼" min).
- 2: Allow 15-20 seconds for the fork to obtain an accurate reading
- 3: The pointer will turn on and flash to indicate the cooking level of the meat. As the temperature of the meat rises up to the next level, the pointer will also move to the next level and keep flashing.

- 4: Once the pre-set taste level is reached the temperature reading will flash and the fork will "beep".
- 5: Press the **MEAT** or **TASTE** button to clear the flashing LCD and to stop the "beeping".
- 6: Remove the tines from the meat.

Note:

- 1: Always insert the tines into the thickest part of the meat so as to obtain the most accurate reading.
- 2: When inserting the tines into meat, avoid fatty parts and bones.
- 3: In standby mode the ambient temperature is displayed.

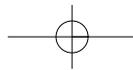
PROTECT THE ENVIRONMENT

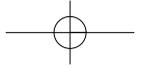
 Dispose of used batteries in a designed container so that they can be collected and recycled. Do not mix different types of batteries. Do not mix new and used batteries.

After life, dispose of this product at a designated waste recycling point.

GUARANTEE

This product is guaranteed against defects in materials or manufacturing. During the guarantee period, any such defects will be repaired free of charge (proof of purchase must be shown in the case of a complaint under guarantee). This guarantee does not cover damage resulting from improper use or negligence. In the event of a claim, first contact the shop where you purchased the product.

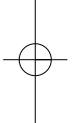




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