

## **Caution**

*Do not leave in oven at temperatures above 440°F.*

*Damage to silicone grips may result.*

*Do not immerse in cold water after removing thermometer from food. Allow thermometer to cool at room temperature.*

## **Cleaning & Care**

*Do not immerse thermometer in water.*

*Not for use in dishwasher.*

*Hand wash stem with hot soapy water and wipe head with damp cloth.*

- 1. Oven Roasting - Be sure meat is entirely thawed to the center before using meat thermometer.*
- 2. Insert thermometer in the thickest part of meat to a point where the tip is  $\frac{3}{4}$ " past the center of the roast, but not in contact with bone, fat or gristle.*
- 3. Place meat in oven. When thermometer reaches desired temperature, remove meat from oven.*