



# MEASURE AND MONITOR LIKE A PRO

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The chef's kitchen thermometer



PROFESSIONAL  
SECRETS

# TAKE CONTROL LIKE A CHEF

Cooking is an act of love, but cooking on a professional level takes some science, too. The application of heat – or cold – on food is a matter of physics and chemistry and the kitchen thermometer puts the chef truly in control of this process.

That is why the kitchen thermometer is one of the most important tools in the kitchen. It is not only essential when working with meat and fish – it also enables precision when making sauces, desserts, pastries, bread, and more.

Your thermometer from Professional Secrets was built with cutting edge technology and created in collaboration with outstanding chefs. For the love of cooking.

“I measure the temperature  
in everything. Meat, fish,  
bread, buns – everything!”

K C Wallberg, reputed chef and restaurateur



*Chef Goran Trninic in action.*

# THE ULTIMATE KITCHEN THERMOMETER

Created for active and inspired cooking, Professional Secrets' kitchen thermometer has all the qualities preferred by seasoned chefs:

## EXTREMELY THIN PROBE

A blunt, slow and inaccurate probe is a waste of the chef's talent and time. The professional quality probe on your thermometer is extremely thin, extra long, and causes minimal damage to sensitive food.



## EXTREMELY FAST AND ACCURATE

Cutting edge technology provides accurate readings within seconds. Extracting the probe slowly reveals temperatures throughout the food.

## MEASURES DECIMALS

Decimals allow you to follow the rise and fall in temperature in real time. You can actually see where you cooking is heading.

## DISPLAY ON TOP – ALWAYS UPRIGHT READING

The display naturally faces the chef when measuring food in an oven, a pot, or a fridge. It also flips, adapting to all chefs in all situations.

## PROTECTIVE SHEATH

The click-on sheath protects the thermometer when not in use. Always within easy reach, it also protects the chef from stains.

## WATER RESISTANT AND HYGIENIC

Your kitchen thermometer is water resistant and easy to clean – but do not wash in dishwasher or submerge under water.

## SPECIFICATIONS

Temperature range:  $-50^{\circ}$  to  $350^{\circ}\text{C}$  /  $-58^{\circ}$  to  $662^{\circ}\text{F}$ .

# SETTINGS, PRECAUTIONS AND GUARANTEE

## SETTINGS

### On/off

Press button. C° or F° will blink for 2 sec and then stop.

### C° or F°

To choose between C° or F°, press button for 3 sec for change. The change will be saved. To change back, press button again 3 sec.

### Enter SETTINGS menu

Press button 5 sec. Menu text scrolls "SETTINGS", followed by features. To switch feature, press button. To select feature, press button 1 sec.

### Feature SLEEP

Press button 1 sec to select. Press button to switch between 30, 60 and 120 sec. Press 1 sec to select desired value. Value flashes and is saved.

### Feature LOCK SCREEN

Press button 1 sec to select. Press button to switch between YES or NO. Press 1 sec to select desired value. Value flashes and is saved.

### Feature RATE OF CHANGE

Press button 1 sec to select. Press button to switch between HI or LO. Press 1 sec to select desired value. Value flashes and is saved.

### Feature RESET

Press button 1 sec to select. Press button to switch between YES or NO. Press 1 sec to select desired value. Value flashes and is saved.

### Exit SETTINGS menu – END

Press button to select END. Press button for 1 sec to end settings.

## PRECAUTIONS

Use the thermometer to measure the temperature of food and liquids only. Do not use for any other purpose. Always take the following precautions:

Never leave thermometer in food while cooking. Never leave in the oven. The former may damage the probe, the latter will damage the body. Never use outside temperature range -50° to 350°C/-58° to 662°F

The thermometer is water resistant, but do not immerse under water or wash in dishwasher. Hand clean with soapy water and dry.

Protect the thermometer probe – do not bend. Keep thermometer in protective sheath when not in use. Do not use probe for stirring, flipping, or lifting food.

Always follow food safety recommendations. To avoid cross contamination, always wash the probe with soap and hot water before and after use.

### Battery change

The thermometer is powered by 2 two AAA batteries. Twist grip counter clockwise to unscrew. Replace both batteries with (+) facing the display. For water resistancy, make sure grip is replaced correctly.

## GUARANTEE

Your thermometer comes with a two-year guarantee against defects in either components or workmanship.

The guarantee does not cover damage caused by abuse, misuse, accidental misuse, improper storage, modification, or reasonable wear and tear. Nor does the guarantee apply to the probe, where a period of one year applies.

*Professional Secrets is an enterprise dedicated to perfecting professional quality kitchen tools, therefore we reserve the right to amend our product specification without prior notice. Full details of liability are available in our Terms & Conditions of Sale at [www.professionalsecrets.com](http://www.professionalsecrets.com).*



## CHEF'S ESSENTIAL KIT

In close collaboration with professionals we bring you the most important kitchen tools. Your thermometer was designed with the help of chefs and meet the high demands that apply in a professional kitchen.

Please help us become better.  
Register and rate your product at  
[professionalsecrets.com](http://professionalsecrets.com).



Thank you for choosing a product from PS!



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