

Using the Multifunction Handle

1. Turn on the Multifunction Handle



a. To turn on the Multifunction Handle, press the power [(b)] button, and the screen will turn on. If there is no probe attached, four dots will appear on the screen, indicating there is no measurement value.



b. To turn off the multifunction handle, press and hold the power [**(**)] button until the display turns blank.

2. Preparation



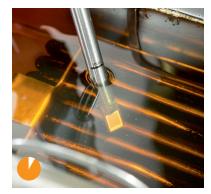
Do not let plastic components come into contact with the cooking oil.



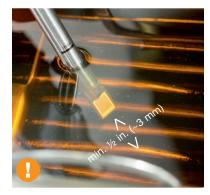
Do not touch the hot probe. Danger of burning!



Remove fried goods before measuring.



Wait until bubbles stop rising (approx. 5 min.).



Maintain a minimum distance of ½ inch (~3 mm) from metallic parts.



Measure in stable temperature hot oil.

Min: 104 °F (40 °C) Max: 392 °F (200 °C) (not in continuous use).



Using the Multifunction Handle (cont.)

3. Measuring



Switch the instrument on [6].



Immerse the sensor in hot oil. Observe the min/max marks!



Gently move the sensor in the oil until the fryer's temperature setting is reached. Once the temperature setting is reached, it is time to send the measurement value to the App.



Press the arrow on the Multifunction Handle to send the measurement to the App.

4. Changing the Probe



a. To change the probe, twist the orange probe base counter clockwise until the attached probe releases.



b. Once the probe is separated from the handle, select the desired probe and align the divots in the probe's base with the those on the inside of the handle.



c. Lock in the new probe by turning the orange probe base clockwise until tight.

5. Sending Data via Bluetooth



a. Perform the required measurement.
Clean probe attachment before and after use.



b. Once the measurement has been taken, press the [1] button on the multifunction handle. When the measurement is transferred, the value will appear on the tablet screen.