

## Chef-Recommended Temps\*\*

	Rare	Medium Rare	Medium	Medium Well	Well Done
<b>Beef, Veal &amp; Lamb</b> Roasts, Steaks & Chops	125°F* 52°C	130°F* 54°C	140°F* 60°C	150°F* 65°C	160°F* 71°C
<b>Pork</b> Roasts, Steaks & Chops			145°F* 63°C	—	160°F* 71°C

\* These temperatures are ideal peak temperatures. Meats should be removed from heat 5 to 10°F (2 to 5°C; more for larger cuts) lower and allowed to rise during resting.

\*\* Chef-recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

## Minimum Done Temps for Food Safety

Ground Meat: Beef, Veal & Lamb*	160°F 71°C	Chicken, Turkey & Duck (whole or pieces)*	165°F 74°C
Pork Ribs, Shoulders & Sausage (raw)	160°F 71°C	Stuffing (in the bird)	165°F 74°C
Ham (raw)	160°F 71°C	Fish**	140°F 60°C
Ham (pre-cooked)	140°F 60°C	Tuna, Swordfish & Marlin**	125°F 52°C
Egg dishes	160°F 71°C	Casseroles & Leftovers	165°F 74°C

## Water Temps (at sea level)

Poach	160-180°F 71-82°C	Simmer	185°F 85°C
Low Simmer	180°F 82°C	Slow Boil	205°F 96°C
		Rolling Boil	212°F 100°C

## Other Food Temps

Bread: Rich Dough	170°F 77°C	Butter: Chilled	35°F 2°C
Bread: Lean Dough	190-200°F 88-93°C	Butter: Softened	65-67°F 18-19°C
Water temp to add yeast...	105-115°F 41-46°C	Butter: Melted & Cooled	85-90°F 29-32°C

## Candy or Sugar Syrup Temps

Thread	230-234°F (110-112°C)	Syrup
Soft Ball	234-240°F (112-116°C)	Fondant, Fudge & Pralines
Firm Ball	244-248°F (118-120°C)	Caramels
Hard Ball	250-266°F (121-130°C)	Dexterity & Nougat
Soft Crack	270-290°F (132-143°C)	Taffy
Hard Crack	300-310°F (149-154°C)	Brittles, Lollipops & Hardtack
Caramel	320-350°F (160-177°C)	Flan & Caramel Cages

## Optional Pro-Series Needle Probe

Available at [www.thermoworks.com/chefalarm](http://www.thermoworks.com/chefalarm). Use for thin or small portions, etc. Model #TX-1002X-NP



**ThermoWorks**

[www.thermoworks.com](http://www.thermoworks.com)  
1762 W. 20 S. #100  
London, UT 84042

For service or warranty:  
1-800-393-6434  
1-801-756-7705  
[techsupport@thermoworks.com](mailto:techsupport@thermoworks.com)

P-11-004-024

# ChefAlarm® Instructions

## What's Included:

ChefAlarm, Batteries, Pro-Series® High Temp Cooking Probe, Probe Pot Clip, Zip Storage Case and this instruction card.

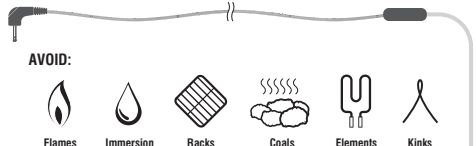
## Tips for Use:

- Insert the probe so that the tip rests at the thickest part of the meat or food. Avoid gristle or bone.
- Set your desired alarm temperature. Chef-recommended doneness temperatures are on the reverse of this card. If cooking meat, set the High Alarm somewhat lower to allow for carryover heat during resting.
- The cable may be closed in an oven door or under a BBQ hood with the precautions below.
- Leave the probe in meat during resting so you can track the temperature using the Max/Min feature. Go to [thermoworks.com/blog](http://thermoworks.com/blog) for more info on resting and other cooking tips.

## Cautions for Pro-Series High Temp Cooking Probe

- Use hot pads or gloves when removing the probe from meat. It will be hot!
- Do not pull on the cable. Use the molded mini-handle.
- The cable will withstand 700°F (370°C) for short periods.
- Probe tip itself is rated to 572°F (300°C). Do NOT expose probe tip to flames or coals.
- Construction is moisture-resistant but we do not recommend full immersion of the cable.
- Clean probe by wiping with damp cloth and kitchen cleaner.
- Keep the probe cable away from oven elements, flames, coals, grill or oven racks—all of which can reach temperatures far higher than 700°F (even if an oven is set lower). The probe cable can be damaged at higher temperatures. The inner insulation will melt and the probe will short (displaying "NO PROBE" on the alarm display).
- When using in outdoor BBQ grills or smokers, avoid pinching the cable between hot surfaces such as a cast metal grill hood without some insulating protection. Use an access hole if available.
- Avoid repeated kinking or twisting of the probe cable which can break wires.
- With care, the probe should last a long time. Eventually, you may need to replace it. If the probe becomes damaged, the base unit will flash "NO PROBE" above the temperature display. Affordable replacements are available. Order model # TX-1001X-OP. Use only ThermoWorks Pro-Series Probes.

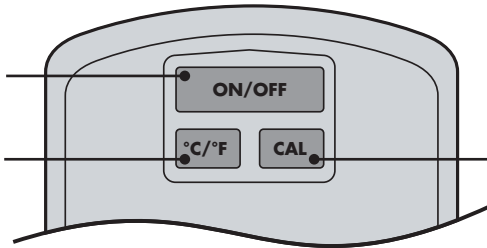
Go to [www.thermoworks.com/chefalarm](http://www.thermoworks.com/chefalarm) for additional information and more tips for use.



Damage from the above voids probe warranty.

Press to turn ChefAlarm on.  
Backlight comes on for 10 seconds. Press and hold for 3 seconds to turn ChefAlarm off.

Changes display between Celsius and Fahrenheit.



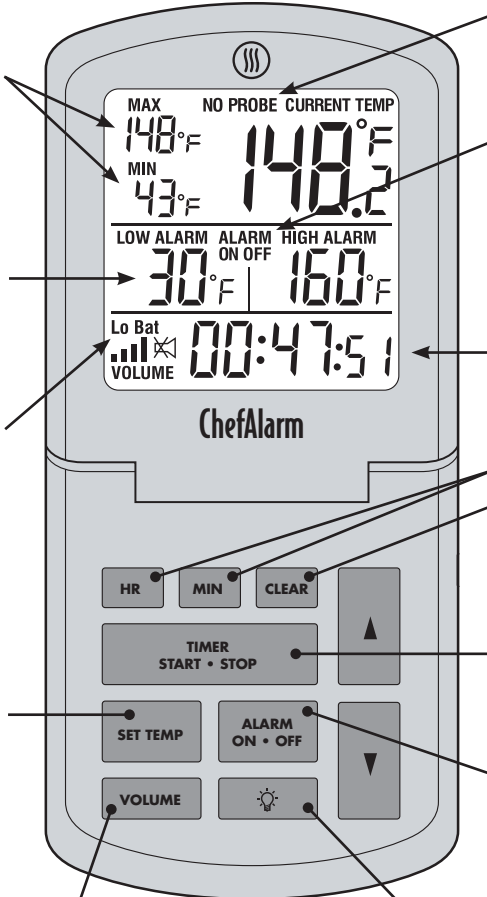
Calibration. New from the factory your ChefAlarm will read within  $\pm 1.8^\circ\text{F}$  even after changing probes. So you should never really need to use the CAL feature. However, you can fine-tune the calibration for accuracy better than  $\pm 1^\circ\text{F}$  with an individual probe. Go to [www.thermoworks.com/chefalarm](http://www.thermoworks.com/chefalarm) for full calibration instructions.

Continuous display of maximum and minimum temperatures. Reset by turning unit on and off again or by pressing "CLEAR" for 3 seconds. This feature can remind you of your start temp, the peak temp during resting, or a high temp that was reached when you were away.

Both Low and High alarm settings are always visible. Use the "Set Temp" button to change settings.

When alarm temp is exceeded "LOW ALARM" or "HIGH ALARM" will flash even if sound is muted or silenced. ANY KEY SILENCES ALARM.

Time to change batteries.



Probe is not connected or it's failed. Make sure plug is fully inserted.

Make sure "On" is displayed if you want to use the alarm function. Cooking alarm is 4 quick repeating beeps and remains on until muted.

Timer: Colons flash when counting down. Digits flash when alarm sounds and when counting up. Timer alarm is 2 quick repeating beeps.

Set hours and minutes.

Resets timer to 00:00:00. Press and hold for 3 seconds to reset Max/Min.

Starts countdown timer. When time elapses, timer counts up. If set to 00:00:00 the timer starts in count-up mode. "Stop" holds the elapsed time in the display. Press "Clear" to reset.

Turns alarm function on or off. Use "Off" if you don't want alarms to sound.

Press to set alarms. The Low Alarm will flash. Use the Up and Down arrows to set the temperature. Press "Set Temp" again to store the temp and the High Alarm will flash. Set a temp then press "Set Temp" again to store and exit the setting mode. Alarm temps can be changed during use by repeating these steps.

Changes volume setting or sets mute.

Turns backlight on for 20 seconds. Light shuts off to preserve battery. Press again when needed.