

## TWO YEAR LIMITED WARRANTY

The EatSmart warranty covers defects in material and workmanship of the product under normal use for a period of two (2) years from the date of retail purchase. The warranty does not cover damages resulting from misuse, abuse, immersion, normal wear and tear or unauthorized modification.

Should this thermometer require service (or replacement at our option) while under warranty, please contact EatSmart for return authorization and troubleshooting.

EatSmart (866) 843-3905 (8 to 5 MST)

There are no expressed warranties except as listed above. This warranty gives you specific legal rights which may vary from state to state.

NOT LEGAL FOR TRADE.

**Made to our exact specifications in China.**

## FCC INFORMATION

Caution: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference and (2) this device must accept any interference received, including interference that may cause undesired operation. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

## Connect with EatSmart



EatSmart Products



EatSmartScales



EatSmart Products



EatSmartScales

[www.eatsmartproducts.com](http://www.eatsmartproducts.com)



# Precision Elite Food Thermometer

Model ESFT-02



ESFT-02

CPESFT02 12.15WC

EatSmart Products  
Oak Brook, IL 60523  
Call: 866-843-3905 (8 to 5 MST)

## Thank you for purchasing the EatSmart Precision Elite Food Thermometer.

Here at EatSmart we are primarily concerned with your safety when using our products. Please read all instructions thoroughly for proper cleaning, operation and handling of your new thermometer, before first use.

Prior to turning your unit on, please clean the metal stem of your thermometer to ensure safe food handling. Gently wipe the metal stem with warm, soapy water and dry thoroughly to remove any excess moisture.

The EatSmart Precision Elite Food Thermometer housing is constructed with a food-safe chemical compound that inhibits the growth of bacterial mold/odor and minimizes cross contamination.

**Every EatSmart Product carries our 100% satisfaction guarantee. Just e-mail us at [eatmartproducts.com](mailto:eatmartproducts.com) or call (866) 843-3905 (8 to 5 MST) for support.**

## BATTERY INFORMATION

The thermometer operates on 2 AAA batteries (included). Change the battery when the display becomes dim or when LCD shows “BLo”, this give the indication of low battery. To install the batteries:

- Open the battery compartment door.
- Insert the batteries as indicated by the polarity symbols (+ and -) marked on the inside of the battery compartment.
- Replace battery compartment door.

Do not dispose of batteries in fire. Batteries may explode or leak. Do not mix old or new batteries. Do not mix Alkaline, carbon-zinc (standard) or Nickel-Cadmium (rechargeable) batteries. Remove the batteries if the thermometer will not be used for a long period of time.

**NOTE:** Please recycle or dispose of batteries per local regulations.

**WARNING:** Batteries may pose a choking hazard. As with all small items, do not let children handle batteries. If swallowed, seek medical attention immediately.

## GENERAL OPERATIONS:

### °F / °C Button:

#### Switches temperature setting between Fahrenheit and Celsius

The thermometer sensor is located in the probe tip for a quick response and accurate reading. When ready to test the temperature, unfold the probe and insert thermometer into the center of the food for an accurate temperature measurement. There will be an immediate response and the temperature will stabilize, in approximately 3-7 seconds. When the temperature reading does not change for a few seconds that will indicate the stable temperature has been reached.

- Be sure to not hit a bone or gristle.
- Take care when moving the probe into position to avoid injury.
- Best location is the thickest part of the food or in the center.
- If your food is thin, insert the thermometer into the side of the food.

### HOLD Button:

- The “HOLD” function allows internal temperatures to be “held” on the display even when the thermometer is removed from the food. This is helpful when checking the temperature of food inside the hot oven. Press “HOLD” to freeze the display and “H” will appear on the LCD. Note: If you remove the probe without pressing “Hold” the display temperature will continue to decrease and you will get a lower reading.
- To release the held temperature, press the “HOLD” button again.

### Backlight Feature:

- A backlight for the readout will turn on for 60 seconds when the thermometer is first turned on, or for 15 seconds when “HOLD” is pressed.
- Manually turn on the backlight in 15 second intervals by pressing the CAL button quickly while the thermometer is on.

## CALIBRATION

Digital thermometers that have thermocouple sensor such as the ESFT-02 seldom require recalibration or testing. The reason for this is the long-term stability of the sensor. Your thermometer is calibrated and tested for accuracy to meet the highest standards at the factory. If you feel that your thermometer is not registering properly or if the thermometer was dropped from a high distance, calibration to a specific temperature can be completed by the following procedure. It is recommended to recalibrate at 32°F (0°C).

- Fill a container with crushed or chipped ice.
- Add water slowly until it overflows.
- Add more ice until it is packed tightly to the bottom of the container, allowing excess to overflow.
- Insert the stem of the thermometer at least 2” into the container and allow it to stabilize for 5 minutes. Note: It is important that the tip of the thermometer not touch the bottom of the container.
- If the temperature reading is 32°F (0°C), the thermometer is accurately calibrated.
- If it is necessary to adjust the thermometer, press and hold the “CAL” button for 3 seconds. The display will show “CAL”.
- Within 3 seconds, press and hold the “HOLD ▲” and “°F/°C ▼” buttons at the same time for 5 seconds. The current temperature blinks.
- Press the “HOLD ▲” or “°F/°C ▼” button to increase/decrease the temperature by .5 degree increments.
- When the temperature reading is stable, the LCD will stop blinking. Press “CAL” to accept and return to temperature mode. The thermometer is ready for use.
- If the temperature reading is not stable, the reading blinks “Err” 3 times and returns to temperature mode. Repeat calibration steps.

## CAUTIONS

- Never leave thermometer in a hot oven or grill and for longer than it takes to get a reading. The thermometer is designed for instant temperature readings and is not designed to be left in hot ovens or grills for any extended period of time.
- Do not touch the hot thermometer probe with bare hands.
- Be sure to sanitize the stem before inserting it into another food product.
- This product is not designed for use as an oven thermometer. Do not leave in oven.
- The thermometer is not waterproof. DO NOT immerse the thermometer unit in liquid, or pour liquid directly on the thermometer unit, as doing so will cause damage to internal components. If you spill liquid on it, dry it immediately with a soft, lint free cloth.
- DO NOT wash in a dishwasher. This unit is not dishwasher safe. Wipe clean with a damp cloth. Grease or other hard-to-remove soil can be removed with a scouring pad. DO NOT clean the unit with abrasive or corrosive materials.
- DO NOT use this thermometer in a microwave oven.
- DO NOT tamper with the unit’s internal components. Other than replacing the batteries, the unit contains no user-serviceable parts.

## DETAILED SPECIFICATIONS

### Measurement Range:

-40 to 572°F / -40 to 300°C

### Accuracy:

+/- 2°F(1°C) 14° to 212°F (-10° to 100°C);  
+/-3.6°F(2°C) balance of range

### Resolution: 0.1°F & °C full range

### Temperature Display: °C or °F selectable

### Stepdown Probe Response Time:

6 seconds, with 0.5-second updates

### Battery: 2 AAA batteries (included)