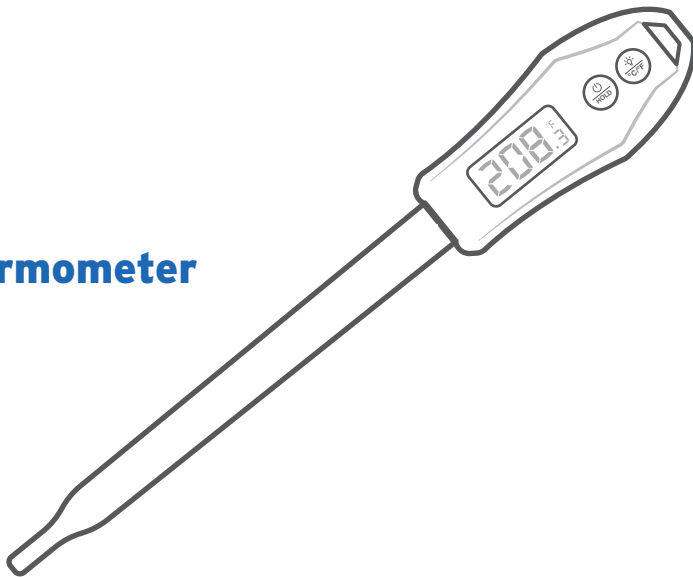# ETEKCITY®

Digital Meat Thermometer

Model: EMT-100

User Manual

Thank you for purchasing the Digital Meat Thermometer by Etekcity.

If you have any questions or concerns, please reach out to our helpful Customer Support Team at **support@etekcity.com**. We hope you enjoy your new thermometer!

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Table of Contents

Package Contents

1 x Digital Meat Thermometer
1 x Quick Start Guide
1 x Temperature Reference Guide
1 x 3V Li-ion Button Cell Battery

Specifications

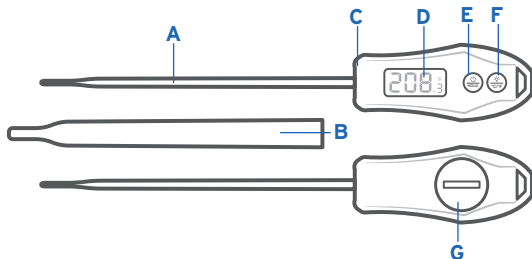|	
Measurement Range	-58°–572°F / -50°–300°C
Measurement Accuracy	±2°F at -4°–302°F / ±1°C at -20°–150°C
Resolution	0.1°
Units	°F / °C
Waterproof Level	IP66
Backlight Auto-Off	10 seconds
Device Auto-Off	10 minutes if no buttons are pressed
Battery	CR2032 Li-ion Button Cell
Rated Power	3V
Case Material	Heat and impact resistant eco-friendly ABS plastic
Probe Material	Food-grade 304 stainless steel
Device Dimensions	8.9 x 1.3 x 0.9 in / 225.5 x 32.3 x 21.7 mm
Response Time	2–4 seconds

Features

- Internal magnet allows thermometer to stick to metal surfaces

- Unit switching

- Backlight can be turned on/off

- Hold Temperature function stops the display from changing the readout

Warnings

- **Do not** leave the thermometer in the oven while cooking.

- **Do not** touch the hot probe with bare hands.

- Not intended for use by children aged 12 or under.

Function Diagram

- **A.**   Temperature Probe
- **B.**   Probe Cover
- **C.**   Thermometer Body
- **D.**   LCD Display
- **E.**   Power/Hold Temperature Button
- **F.**   Backlight/Unit Switching Button
- **G.**   Battery Compartment

Operation

1. Before using the thermometer, peel the protective film off the display.

2. To turn on the thermometer, press and hold the $\frac{\bigcirc}{\text{HOLD}}$ button for 2 seconds. The LCD screen will turn on, display all options, and then display the current probe temperature.

   Note: The default display unit is Fahrenheit. To change to Celsius, press and hold the $\frac{\dot{\phi}}{\text{°C/°F}}$ button for 2 seconds. Press and hold again to change back to Fahrenheit.

3. Remove the probe cover. Insert the probe into the food being cooked. The thermometer will measure the internal food temperature.

4. To hold the temperature on the display, press the $\frac{\bigcirc}{\text{HOLD}}$ button while the probe is still inserted into the food being cooked. The current temperature will remain on the display until the button is pressed again.

5. To light up the LCD display, press the $\frac{\dot{\phi}}{\text{°C/°F}}$ button. To turn off the backlight, press the button again. The light will turn off automatically after 10 seconds.

Temperature Reference Guide

Food	Recommended Internal Temperature
Beef/Steaks	
Rare	120°-125°F / 48.9°-51.7°C
Medium-rare	130°-135°F / 54.4°-57.2°C
Medium	140°-145°F / 60°-62.8°C
Medium-well	150°-155°F / 65.6°-68.3°C
Well done	160°-165°F / 71.1°-73.9°C
Lamb/Steaks	
Rare	120°-125°F / 48.9°-51.7°C
Medium-rare	130°-135°F / 54.4°-57.2°C
Medium	140°-145°F / 60°-62.8°C
Medium-well	150°-155°F / 65.6°-68.3°C
Well done	160°-165°F / 71.1°-73.9°C

Food	Recommended Internal Temperature
Poultry (Chicken, Turkey, Duck)	
Breast	165°F / 73.9°C
Thighs & Legs	165°-180°F / 73.9°-82.2°C
Wings	165°-180°F / 73.9°-82.2°C
Ground	160°-165°F / 71.1°-73.9°C
Pig	
Pork	145°F / 62.8°C
Ham, Fully Cooked (to reheat)	140°F / 60°C

Temperature Reference Guide (cont.)

Food	Recommended Internal Temperature
Water	
Boiling	212°F / 100°C
Simmering	190°-205°F / 87.8°-96.1°C
Poaching	180°-190°F / 82.2°-87.8°C
Miscellaneous	
Sausage	160°F / 71.1°C
Ground Meat	160°F / 71.1°C
Fish & Shellfish	145°F / 62.8°C
Eggs/Egg Dishes	160°F / 71.1°C
Leftovers	165°F / 73.9°C
Casseroles	160°F / 71.1°C
Stuffing/Dressing	165°F / 73.9°C

Food	Recommended Internal Temperature
Maintaining Temperature for Cooked Food	140°F / 60°C
Cakes	210°F / 98.8°C
Bread	190°-200°F / 87.8°-93.3°C
Caramel	245°-250°F / 118.3°-121.1°C
Fryer Oil	350°-375°F / 176.6°-190.5°C

Tips

- When measuring multiple food temperatures, cool the probe by rinsing the tip with cool water between measurements. Wipe the probe clean before measuring another type of food.

- This thermometer is designed for temporary, hand-held use. **Do not** leave in an oven. **Do not** leave inserted in extremely hot food or liquid (anything over 572°F / 300 °C).

- Insert the thermometer in the thickest available portion of meat. Thinner portions of meat are difficult to measure because they tend to cook through fast. Avoid touching bone. If the tip touches the bone or heavy fat area of the meat, or if the tip is not deep enough, take a second reading to ensure accuracy.

- If the thermometer tip touches the pan, results will not be accurate. Take a second reading to ensure accuracy.

Cleaning

Note: Do not immerse the thermometer body in water. Do not place in a dishwasher.

1. Wash the metal probe in soapy water.

2. Sterilize the metal probe by placing it in boiling water for several minutes.

3. Clean the thermometer body with a wet washcloth or running water.

Warranty Information

Product	Digital Meat Thermometer
Model	EMT-100
For your own reference, we strongly recommend that you record your order ID and date of purchase.	
Order ID	
Date of Purchase	

Terms & Policy

Etekcity Corporation ("Etekcity") warrants this product to the original purchaser to be free from defects in material and workmanship, under normal use and conditions, for a period of one year from the date of original purchase.

Etekcity agrees, at our option during the warranty period, to repair any defect in material or workmanship or furnish an equal product in exchange without charge, subject to verification of the defect or malfunction and proof of the date of purchase.

There is no other express warranty. This warranty does not apply:

- If the product has been modified from its original condition;

- If the product has not been used in accordance with directions and instructions in the user manual;

- To damages or defects caused by accident, abuse, misuse or improper or inadequate maintenance;

- To damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than Etekcity;

- To damages or defects occurring during commercial use, rental use, or any use for which the product is not intended;

- To damages or defects exceeding the cost of the product.

Warranty Information (cont.)

Etekcity will not be liable for indirect, incidental, or consequential damages in connection with the use of the product covered by this warranty.

This warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product regardless of whether the product is transferred during the specified term of the warranty.

This warranty does not extend to products purchased from unauthorized sellers. Etekcity's warranty extends only to products purchased from authorized sellers that are subject to Etekcity's quality controls and have agreed to follow its quality controls.

All implied warranties are limited to the period of this limited warranty.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If you discover that your product is defective within the specified warranty period, please contact Customer Support via support@etekcity.com. DO NOT dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

Extend Your Warranty by 1 Year

Register your product within 14 days of purchase at www.etekcity.com/warranty to extend your 1-year warranty by an additional year.

This warranty is made by:

Etekcity Corporation
1202 N. Miller St. Suite A
Anaheim, CA 93806

Customer Support

If you have any questions or concerns about your new product, please contact our helpful Customer Support Team.

Etekcity Corporation
1202 N. Miller St., Suite A
Anaheim, CA 92806

Email: support@etekcity.com
Toll-Free: (855) 686-3835

Support Hours

Monday—Friday
9:00 am—5:00 pm PST/PDT

*Please have your order invoice and order ID ready before contacting Customer Support.

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