

# EXEC Mini™ Operating Instructions

- Accuracy to  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ )
- 3-4 second readings
- $-40$  to  $572^{\circ}\text{F}$  range
- Calibration trim
- IP67 rating
- $180^{\circ}$  rotating display
- Backlight
- Max/Min function
- NIST-traceable certificate

## Instrument Operation

Press the power button to activate the thermometer. The unit will turn off automatically after 35 minutes to save battery life. Press and hold the power button for 3 seconds to turn off EXEC Mini. To activate the backlight, press the power button once while the instrument is turned on. Press again to turn off.

Insert the stainless steel probe to the desired depth. The measured temperature will be shown on the LCD display within 3 to 4 seconds.

## Using MIN/MAX

Press the MAX/MIN button to read the last highest / maximum temp measured.

Press once more to read the last lowest / minimum temperature measured.

Press once more to return to normal display.

Press and hold the MAX/MIN button for three seconds then release to reset the memory.

MAX and MIN are reset when the unit is powered off.

## Battery Installation

Replace the battery when low battery symbol 'Bat' flashes. Replace with a 3 volt, type CR1632, button-cell battery or equivalent.

Use a screwdriver of suitable size to open the battery cover on the back.

Install the battery observing the correct polarity, (+) positive side up, sliding the battery under the metal clip.

Close the battery cover.

## To Select $^{\circ}\text{F}$ or $^{\circ}\text{C}$

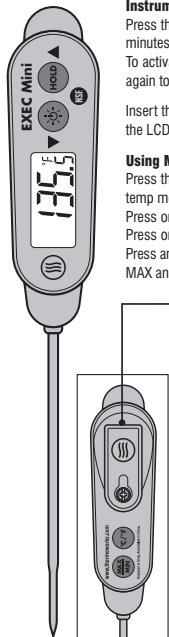
Press the  $^{\circ}\text{C}/^{\circ}\text{F}$  button on the back of the thermometer to select the desired temperature unit.

## Calibration Trim

New from the factory the EXEC Mini should read within  $\pm 0.9^{\circ}\text{F}$ . Normally a calibration adjustment should never be needed. For instructions on performing a one-point calibration trim go to the EXEC Mini webpage at [www.thermworks.com](http://www.thermworks.com).

## Specifications

<b>Measuring Range</b>	$-40$ to $572^{\circ}\text{F}$ ( $-40$ to $300^{\circ}\text{C}$ )
<b>Accuracy</b>	$\pm 0.9^{\circ}\text{F}$ ( $\pm 0.5^{\circ}\text{C}$ ) between $14$ to $212^{\circ}\text{F}$ ( $-10$ to $100^{\circ}\text{C}$ ), $\pm 4.5^{\circ}\text{F}$ ( $\pm 2.5^{\circ}\text{C}$ ) between $392$ to $572^{\circ}\text{F}$ ( $200$ to $300^{\circ}\text{C}$ ), otherwise $\pm 2.7^{\circ}\text{F}$ ( $\pm 1.5^{\circ}\text{C}$ )
<b>Display Resolution</b>	$0.1^{\circ}$
<b>Units</b>	$^{\circ}\text{C}/^{\circ}\text{F}$
<b>Response Time</b>	Approx. 3-4 seconds from ambient to $32^{\circ}\text{F}$ $\pm 0.9^{\circ}\text{F}$
<b>Auto Off</b>	After 35 minutes
<b>Display Size</b>	$0.45$ H x $0.94$ W inches ( $11$ H x $24$ W mm), with backlight, automatically rotates $180^{\circ}$
<b>Backlight</b>	10 seconds
<b>Digit Size</b>	$0.29$ H x $0.16$ W inches ( $7.5$ H x $4.0$ W mm)
<b>Probe</b>	$2.9$ L x $0.1$ dia.; reduces to $0.67$ L x $0.06$ ( $1/16$ " ) dia. inches ( $76$ L x $2.5$ dia. mm; reduces to $17$ L x $1.5$ dia. mm), Thermistor
<b>Minimum Immersion</b>	Approx. $0.25$ inch ( $6.4$ mm)
<b>Water Resistance</b>	IP67
<b>Battery</b>	3 volt, type CR1632 or equivalent x 1 piece (included)
<b>Battery Life</b>	3,000 hours continuous use
<b>Product Size</b>	$6.32$ H x $0.9$ W x $0.6$ D inches ( $160$ H x $23$ W x $15$ D mm)
<b>Operating Range</b>	$32$ to $122^{\circ}\text{F}$ ( $0$ to $50^{\circ}\text{C}$ )



## Care and Cleaning

Clean the probe immediately after each measurement to avoid cross contamination. Do not expose the thermometer body to temperatures over 122°F (50°C). Do not leave inside ovens. Avoid submersing the entire thermometer.

## Technical Support

For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (801) 756-7705 or email at [techsupport@thermoworks.com](mailto:techsupport@thermoworks.com).

For additional cooking tips and doneness temperatures, and to see the full line of ThermoWorks tools, visit our website at [www.thermoworks.com](http://www.thermoworks.com).

## Chef-Recommended Temps\*\*

**Beef, Veal & Lamb**  
Roasts, Steaks & Chops

**Rare**  
120-130°F\*  
49-54°C

**Med. Rare**  
130-135°F\*  
54-57°C

**Medium**  
135-145°F\*  
57-63°C

**Med. Well**  
145-155°F\*  
63-68°C

**Well Done**  
155°F-up\*  
68°C-up

**Pork**  
Roasts, Steaks & Chops

**USDA-Done**  
145°F\*  
63°C

**Well Done**  
150°F-up\*  
66°C-up

**BBQ**  
Brisket, Ribs, & Pork Butt

**Done**  
190-205°F  
88-96°C

\* These temperatures are ideal peak temperatures. Meats should be removed from heat several degrees 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, & Sausage\* 160°F 71°C

Ham (raw) 160°F 71°C

Ham (pre-cooked) 140°F 60°C

Egg dishes 160°F 71°C

Casseroles & Leftovers 165°F 74°C

Chicken, Turkey & Duck (whole or pieces)\* 165°F 74°C

Poultry Dark Meat\*\* 175°F 79°C

Stuffing (in the bird) 165°F 74°C

Tuna, Swordfish & Marlin\*\* 125°F 52°C

Other Fish\*\* 140°F 60°C

## Water Temps (at sea level)

Poach 160-180°F 71-82°C

Low Simmer 180°F 82°C

Simmer 185°F 85°C

Slow Boil 205°F 96°C

Rolling Boil 212°F 100°C

## Other Food Temps

Bread: Rich Dough 190-200°F 88-93°C

Bread: Lean Dough 200-210°F 93-99°C

Water temp to add active dry yeast 105-115°F 41-46°C

Butter: Chilled 35°F 2°C

Butter: Softened 60-67°F 16-19°C

Butter: Melted & Cooled 85-90°F 29-32°C

## Candy or Sugar Syrup Temps (at sea level)

Thread 230-234°F (110-112°C)

Soft Ball 234-240°F (112-116°C)

Firm Ball 244-248°F (118-120°C)

Hard Ball 250-266°F (121-130°C)

Soft Crack 270-290°F (132-143°C)

Hard Crack 300-310°F (149-154°C)

Caramel 320-350°F (160-177°C)

Syrup

Fondant, Fudge & Pralines

Caramels

Divinity & Nougat

Taffy

Brittles, Lollipops & Hardtack

Flan & Caramel Cages

