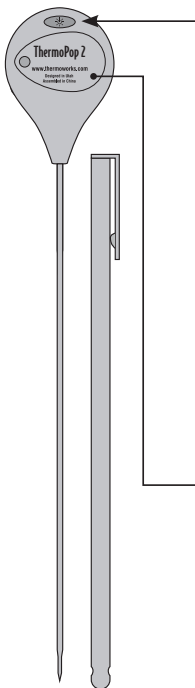





# ThermoPop<sup>®</sup> 2 (8-inch) Operating Instructions

- 360° auto-rotating display
- Includes calibration certificate
- Super-Fast<sup>®</sup> 3-4 seconds
- Splash-proof design
- Bigger backlit digits
- Wide range -58 to 572°F
- Guaranteed accuracy  $\pm 1^\circ\text{F}$  to 208°F
- Switchable °C/°F




## Instrument Operation

Press the  button to activate the thermometer. Temperatures will be displayed and the display will auto-rotate depending on orientation. The thermometer will turn off automatically after 10 minutes. This can be disabled. Press and hold the  button for 5 seconds to turn instrument off. To activate the backlight, press the  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 3-4 seconds.

## Auto-Off

To disable:

Press the  button 6 times. Display will flash OFF twice

To enable:

Press the  button 6 times. Display will flash ON twice.

Auto-off setting is saved even if instrument is turned off.

## To Select °F or °C

Press and hold the  button for 3 seconds upon start-up.

## Battery Installation

Replace the battery when low battery symbol 'Bat' flashes. Replace with a 3-volt, type CR2032, 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. Do not overtighten.

## Care and Cleaning

Clean the probe immediately after each measurement to avoid cross contamination. Do not expose the entire thermometer to temperatures over 190°F (88°C). Do not leave inside ovens.

## 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).

## Specifications

|                        |   |
|------------------------|---|
| <b>Range</b>           | -58 to 572°F (-50 to 300°C)   |
| <b>Accuracy</b>        | $\pm 1.0^\circ\text{F}$ ( $\pm 0.5^\circ\text{C}$ ) between 14 to 208°F (-10 to 98°C); $\pm 4.0^\circ\text{F}$ ( $\pm 2.0^\circ\text{C}$ ) between 392 to 572°F (200 to 300°C); otherwise $\pm 3.0^\circ\text{F}$ ( $\pm 1.6^\circ\text{C}$ ) |
| <b>Resolution</b>      | 0.1° from -19.9 to 99.9°, otherwise 1°  |
| <b>Response</b>        | 3-4 seconds   |
| <b>IP Rating</b>       | IP67  |
| <b>Operating Range</b> | 32 to 122°F (0 to 50°C)   |
| <b>Probe</b>           | 8 L x 0.12 inch dia. reduces to 0.08 inches dia. (203.2 L x 3.0 mm dia. reduces to 2 mm dia.)   |
| <b>Auto-Off</b>        | After 10 minutes, can be disabled   |
| <b>Auto Backlight</b>  | 10 seconds  |
| <b>Battery</b>         | CR2032 (3V) lithium coin cell x 1, 4,000 hours  |
| <b>Display</b>         | 1.26 dia. inches (32 dia. mm);  |
| <b>Product Size</b>    | 10.5 H x 1.8 W x 0.7 D inches (268 H x 45.4 W x 17.5 D mm)  |
| <b>Certificate</b>     | Includes NIST-traceable Calibration Certificate   |



## WARNING

- **INGESTION HAZARD: DEATH** or serious injury can occur if ingested.
- A swallowed button cell or coin battery can cause **internal chemical burns** in as little as **2 hours**.
- **KEEP** new and used batteries **OUT OF REACH OF CHILDREN**.
- **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.



# Chef & USDA Recommended Temps\*\*

For additional temperature recommendations, go to [blog.thermoworks.com](http://blog.thermoworks.com)

|  |   |  |   |  |   |
|--|---|--|---|--|---|
| <b>Beef, Veal &amp; Lamb</b><br>Roasts, Steaks & Chops | <b>Rare</b><br><b>120-130°F*</b><br>49-54°C | <b>Med. Rare</b><br><b>130-135°F*</b><br>54-57°C | <b>Medium</b><br><b>135-145°F*</b><br>57-63°C | <b>Med. Well</b><br><b>145-155°F*</b><br>63-68°C | <b>Well Done</b><br><b>155°F-up*</b><br>68°C-up |
| <b>Pork</b><br>Roasts, Steaks & Chops                  |   |  |   | <b>USDA-Done</b><br><b>145°F*</b><br>63°C        | <b>Well Done</b><br><b>150°F-up*</b><br>66°C-up |
| <b>BBQ</b><br>Brisket, Ribs, & Pork Butt               |   |  |   |  | <b>Done</b><br><b>190-205°F</b><br>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

|  |                     |  |                     |
|--|---------------------|--|---------------------|
| <b>Ground Meat:</b><br><b>Beef, Veal, &amp; Sausage*</b> | <b>160°F (71°C)</b> | <b>Chicken, Turkey &amp; Duck</b><br><b>(whole or pieces)*</b> | <b>165°F (74°C)</b> |
| <b>Ham (raw)</b>   | <b>160°F (71°C)</b> | <b>Poultry Dark Meat**</b>                                     | <b>175°F (79°C)</b> |
| <b>Ham (pre-cooked)</b>                                  | <b>140°F (60°C)</b> | <b>Stuffing (in the bird)</b>                                  | <b>165°F (74°C)</b> |
| <b>Egg dishes</b>  | <b>160°F (71°C)</b> | <b>Tuna, Swordfish &amp; Marlin**</b>                          | <b>125°F (52°C)</b> |
| <b>Casseroles &amp; Leftovers</b>                        | <b>165°F (74°C)</b> | <b>Other Fish**</b>  | <b>140°F (60°C)</b> |

## Water Temps (at sea level)

|                   |                               |                     |                      |
|-------------------|-------------------------------|---------------------|----------------------|
| <b>Poach</b>      | <b>160-180°F</b><br>(71-82°C) | <b>Simmer</b>       | <b>185°F (85°C)</b>  |
| <b>Low Simmer</b> | <b>180°F (82°C)</b>           | <b>Slow Boil</b>    | <b>205°F (96°C)</b>  |
|                   |                               | <b>Rolling Boil</b> | <b>212°F (100°C)</b> |

## Other Food Temps

|   |                               |                                    |                             |
|---|-------------------------------|------------------------------------|-----------------------------|
| <b>Bread: Rich Dough</b>                  | <b>190-200°F</b><br>(88-93°C) | <b>Butter: Chilled</b>             | <b>35°F</b><br>(2°C)        |
| <b>Bread: Lean Dough</b>                  | <b>200-210°F</b><br>(93-99°C) | <b>Butter: Softened</b>            | <b>60-67°F</b><br>(16-19°C) |
| <b>Water temp to add active dry yeast</b> | <b>105-115°F</b><br>(41-46°C) | <b>Butter: Melted &amp; Cooled</b> | <b>85-90°F</b><br>(29-32°C) |

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

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

