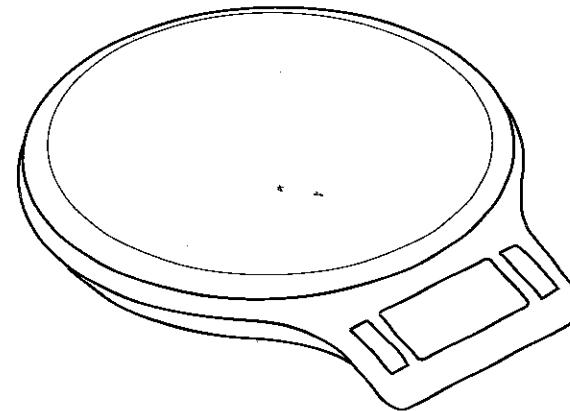




Instruction Manual • English

LCD Digital Food & Kitchen Scale



English.....

Francais.....

Deutsch.....

Italiano.....

Espanol.....

English

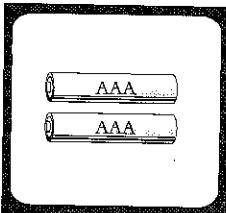
English

FEATURES

1. Measures volume of liquids
2. Measures weight in two unit systems: g, lb:oz
3. Measures volume in two unit systems: ml, fl'oz
4. Low battery/overload indicator
5. High-precision strain gauge sensor
6. Tare function
7. Auto off function

TO INSTALL OR REPLACE BATTERIES

2x AAA batteries.

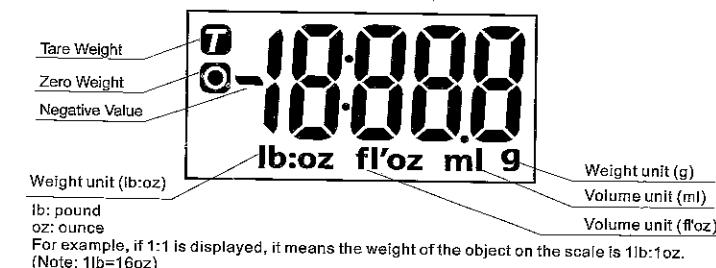


1. Remove the battery compartment cover.
2. Remove used batteries (if applicable).
3. Insert new batteries by putting one side of the battery down first and then pressing down on the other side. Follow the polarity (+/-) marked on the battery compartment.

Do not mix old batteries with new batteries. Always replace with new batteries. Do not mix alkaline, standard carbon-zinc, or rechargeable batteries.

WARNING: Batteries contain chemicals which may be harmful to the environment. Please abide by local environmental laws and guidelines when disposing of used batteries.

LCD

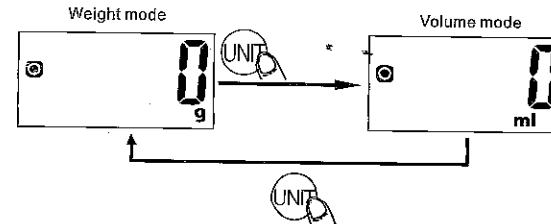


BUTTON ILLUSTRATIONS

Unit and Mode Conversion

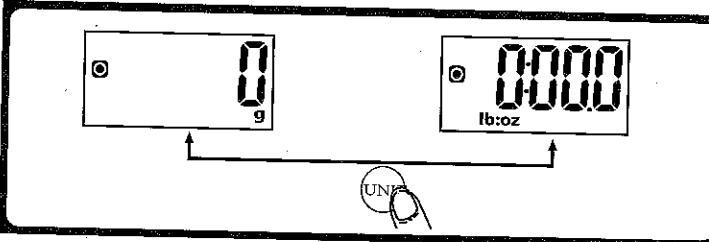
Power Switch, Tare

WORKING MODES



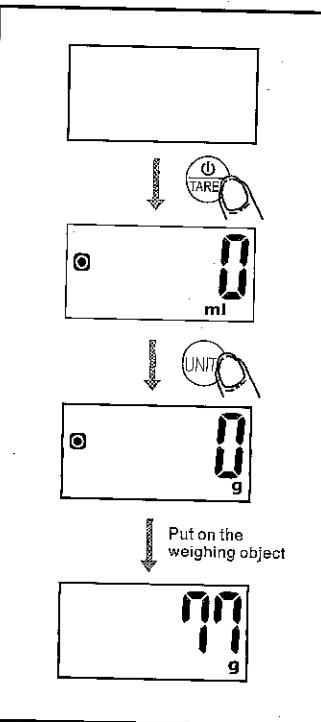
TO CONVERT WEIGHT UNIT

Press to find the measurement system you want to use.



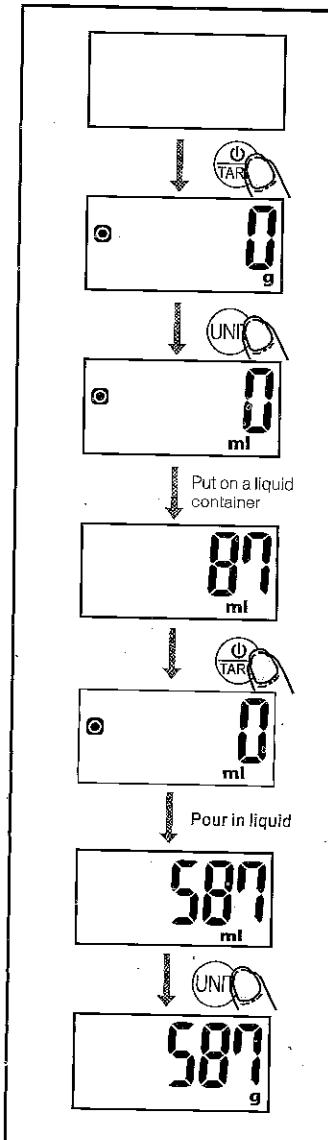
- * When setting g as weight unit, the default volume unit is ml.
- * When setting lb:oz as weight unit, the default volume unit is fl'oz.

TO START WEIGHING



Weight mode

1. Place scale on a flat, solid surface.
2. If using a container to hold ingredients, place on top of scale before turning it on.
3. Turn on scale by pressing **TARE**.
4. When LCD screen shows "0" you can begin weighing your ingredients. If needed, press **UNIT** to convert to weight mode.
5. Place the ingredients you want to weigh on the surface of the scale. Weight of ingredients will be shown on the display.
6. If weighing liquid, press **UNIT** to select volume mode to view volume.



Volume mode

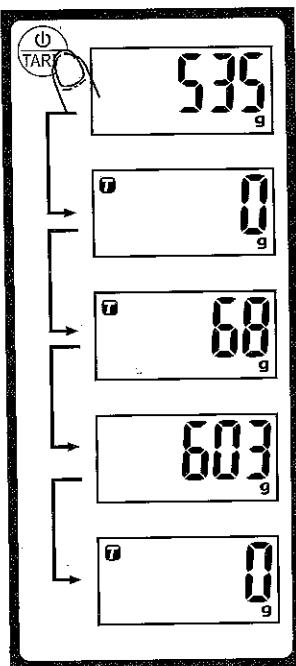
1. Place scale on a flat, solid surface.
2. Press **TARE** to turn on scale.
3. When the LCD screen shows "0", press **UNIT** to choose mode.
4. Place container for liquid on top of scale.
5. Press **TARE** to reset the LCD screen to "0".
6. Pour liquid into container.

Volume of liquid will be shown on the display.

7. To view the weight of the liquid, press **UNIT** to select weight mode.

Note: The volume of actual liquid may be different than what is displayed because the density of liquid is not always equivalent to 1g/cm3.

"TARE" FUNCTION



The Tare function allows you to measure items as they are added to the scale to get separate and total weight of items.

1. Place first item(s) to weigh on the scale and get weight.
2. Without removing item(s), press  to reset the LCD reading to "0".
3. Add the next item(s). The display will show the weight of that item.
4. You can repeat this sequence until you are done weighing items.

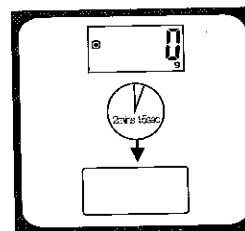
When the total sum of all items on scale > 4% of scale's maximum weight capacity, the Tare function is used.
(4% = 80g when capacity is 2000g; 200g when capacity is 5000g)

The Tare function is active once the T icon appears on the upper left corner of the LCD screen.

Under this condition:

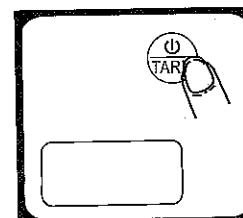
By pressing , you can see the total weight of all loads on the scale. If you want to weigh more loads, just press  to reset LCD reading to '0' again.

AUTO SHUT OFF



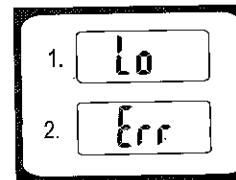
Auto shut-off occurs if display shows '0' or shows the same weight reading for 2 minutes and 15 seconds.

MANUAL SHUT OFF



To maximize battery life, press  to turn off the scale when you're done using it.

WARNING INDICATORS



1. Low batteries. Replace with new batteries.
2. Maximum weight capacity (11 lb, 5000g) has been exceeded. Remove items to prevent damage to scale.

⚠ CLEANING AND CARE

1. Clean the scale with a slightly damp cloth. DO NOT immerse the scale in water or use chemical / abrasive cleaning agents.
2. Scale should be cleaned immediately after contact with fats, spices, vinegar, and strongly flavored/colored foods. Avoid contact with acidic/citrus juices.
3. Always use the scale on a hard, flat surface. DO NOT use on carpet.
4. This scale is a high-precision device. Do not strike, shake, or drop the scale.
5. Please keep it dry.
6. Please check whether battery is installed or in high level if scale can not be turned on.
7. The scale is for family use only, not for commercial purpose.



Waste Electrical and Electronic Equipment (WEEE) Directive (2012/19/EU)

This symbol means that used electrical and electronic products should not be disposed of with general household waste.

There is a separate collection systems for used electrical and electronics products in accordance with legislation under the WEEE Directive and is effective only within European Union. Please check with your Local Authority for recycling advice.

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

NOTE: 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:

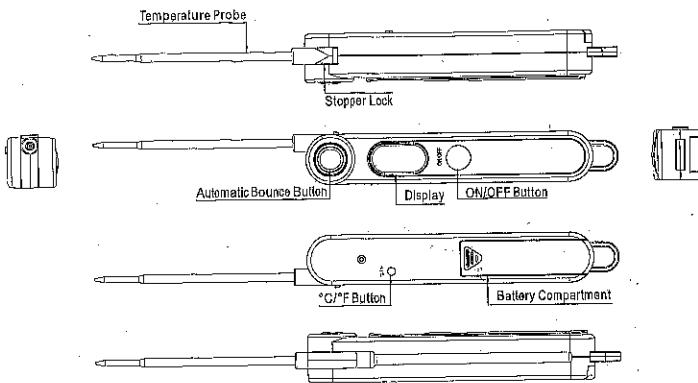
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.



Cook Like A Pro Every Time!

**DIGITAL INSTANT READ THERMOMETER
INSTRUCTION MANUAL**
Model No. TP-03A

Product



Manual

1. Automatic Bounce Button: Press the Bounce Button to automatically release the probe.
2. Display: Displays the current temperature.
3. ON/OFF Button: Press once to turn ON/OFF the unit.
4. Stopper Lock: Holds the temperature probe in place when fully extended. Always fully extend so the probe so it locks securely in place.
5. °C/°F Button: Press the °C/°F Button to select which temperature unit to display.
6. Temperature Probe: Insert temperature probe into meat to receive internal meat temperature.
7. Battery Compartment: Holds one 1 AAA battery to power the unit.

Specifications

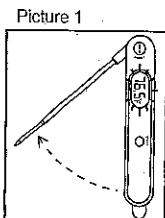
1. Temperature range: -58°F ~ 572°F (-50°C ~ 300°C). If the temperature is below -58°F (-50°C) or above 572°F (300°C), LL.L or HH.H will show on the display.
2. Two Buttons: ON/OFF and °C/°F.
3. 10-minute auto-off feature.
4. Resolution: 0.1 °C/°F.
5. Temperature Accuracy: $\pm 0.9^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$) in range between 32 to 212°F (0 to 100°C).
6. Power supply: 1 X AAA 1.5V.

BEFORE FIRST USE

1. Insert or Replace Battery: Insert one AAA battery in correct polarity (+) and (-) as indicated.
2. Clean stainless tip: wash tip with warm soapy sponge or cloth, then rinse and dry.
3. Do not immerse product body in water.
4. PLEASE READ AND FOLLOW ALL INSTRUCTIONS.
5. The thermometer is now ready to use.

TO MEASURE FOOD TEMPERATURE

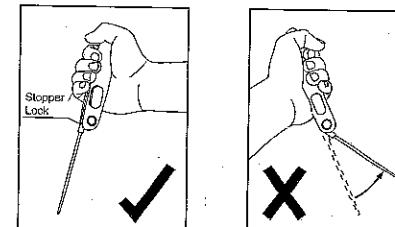
1. Press the bounce button to release the probe (Picture 1).



2. Press ON/OFF button to turn on the thermometer.
3. Press the °C/°F button on the back of the unit to select the temperature unit: °C or °F. Please note, the temperature unit will keep the last temperature unit selection when you power on the thermometer next time.
4. Insert the tip of probe into the food being cooked (Picture 2). The thermometer will start to measure the internal food temperature.

-2-

Picture 2



5. Wait until temperature reading stabilizes on display.

6. Press ON/OFF button to turn off the thermometer. This thermometer also comes with auto-off feature: it will automatically turn off if no button is pushed in 10 minutes.

HELPFUL HINTS

- When measuring multiple or different foods and meats, it may be desirable to cool the probe by rinsing the tip with cold water between readings.
- It is recommended that you wipe the probe tip clean between readings. This is especially important when taking readings from different foods and meats.
- The thermometer is designed for temporary, hand held use. Do not leave in an oven. Do not leave inserted in extremely hot foods or liquids (anything over 572°F) for more than 1 minute.
- Always take your reading in the thickest available portion of meat. Thin 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.
- Not intended for use by persons ages 12 or under.

CARE OF YOUR THERMOMETER

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be hot.
- Do not place the unit in dishwasher or immerse in any liquid. To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry.

-3-

- Do not leave exposed to extreme high or low temperatures since this will damage electronic parts and plastics.
- Do not leave the thermometer inserted in food during cooking.
- Remove battery if stored for more than four months.

LIMITED ONE-YEAR WARRANTY

ThermoPro warrants this product to be free of defects in parts, materials and workmanship for a period of one year, from date of purchase.

Should any repairs or servicing under this warranty be required, contact Customer Service by phone or email for instructions on how to pack and ship the product to ThermoPro.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

CUSTOMER SERVICE

Telephone: 1-877-515-7797(USA & Canada only)

Email: service@buythermopro.com

Hours: Weekdays 8:00 AM- 6:00 PM EST



OWNER'S MANUAL

Our Premium Quality & Safety Standards:



Safe to use in the following appliances and conditions:



Microwave



Oven



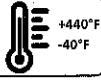
Freezer



Dishwasher



Steamer



Temperature

www.FRESHWARE.com

OWNER'S MANUAL (Please read before use)

YOUR SATISFACTION IS GUARANTEED: Congratulations on purchasing this Freshware product! We take great pride in providing you with the highest quality products and services. If you are not satisfied for any reason, please contact us and we will resolve the issue to your complete satisfaction.

You can contact us 24 hours a day via email at support@freshware.com or call us during business hours at 626.788.2010, and our customer service will be happy to assist you.

USAGE: Depends on the variety shapes, many customers find some interesting ways to use Freshware's molds to make homemade muffins, cupcakes, brownies, cookies, quiches, loaves, candy, chocolate, cornbread, banana bread, cheesecake, butter, pudding, jello shots, caramel, ice cubes, juice popsicle, frozen baby foods, ice cream, clays, candles or soaps. Create healthy food for your friends and families.

FEATURES:

- BPA, PVC & Phthalate FREE
- 100% pure, food-grade silicone; meets US FDA and European LFGB safety standards
- Pinch test passed. No white fillers when pinched or twisted. No chemical coatings
- Flexible & non-stick. Reusable for up to 3,000 uses
- Temperature safe from -40°F (-40°C) to +446°F (+230°C)
- Microwave, oven, refrigerator, freezer, steamer and dishwasher safe
- Note: the oily feeling after washing is normal, as is discoloration. Strong flavored foods may leave a trace of their scent on the silicone product

INSTRUCTIONS:

- Remove any protective packaging (paper or clear plastic) before use
- Wash in hot, mild soapy water or place in dishwasher. No harsh detergents
- Place on a baking sheet or in muffin pan for easier positioning and removal
- For baking only, lightly apply oil, cooking spray, or butter on the surface to improve its non-stick ability. This step may not need to be repeated for future use
- Carefully watch the progress of baked goods as time and temperature adjustments may need to be made since silicone conducts heat faster than metal pans
- Allow baked goods to cool completely before removal to avoid breakage
- To remove baked or frozen goods, invert and apply gentle pressure to the bottom while gently peeling the silicone product away

TIPS:

- After pouring batter into mold, allowing a 1/2-inch head space for expansion
- Shake or tap the mold to release air bubbles from the batter or melted chocolate
- Use toothpicks to test readiness of the baked goods
- Excess sugar may cause pastry to stick to the silicone product
- Use distilled or filtered water to create crystal-clear ice cubes

WARNING:

- DO NOT use over direct flame, stovetops, hot plates or gas burners
- DO NOT use metal utensils like knives, forks or other sharp objects
- DO NOT use harsh detergents, scouring pads or abrasive materials
- DO NOT heat the product when empty

FREQUENTLY ASKED QUESTIONS (FAQs)

What is food-grade silicone? Food-grade silicone does not react with food. It doesn't produce any hazardous fumes. Silicone is not toxic and safe to use in kitchen. And it is reusable after a lifetime of use.

What is a pinch test? Cheaper brands often use plastic fillers, so it is not safe for high-temperature baking. Pinch and twist a bit of the silicone, if it turns white, it's got fillers. Solid silicone will retain its color. Freshware's products are made from 100% pure, food-grade silicone that meets US FDA and European LFGB safety standards. They are also BPA, PVC & Phthalate FREE.

How to clean the silicone product? It is recommended that you soak the mold in hot water with a few drops of lemon juice or wash with mild soapy water. This not only removes any residual food, but it also removes any odors that may linger on the mold. Or you can place it in the dishwasher. Be sure the mold is thoroughly dry before use. Do not use harsh detergents, scouring pads or abrasive materials.

Some food sticks to my silicone mold. Why is this? Always lightly apply oil, cooking spray, or butter on the surface to improve its non-stick ability for the first time use. This step may not need to be repeated for future use. After baking, remove from oven and place on cooling rack until baked goods to cool completely before removal. To remove baked or frozen goods, invert mold and push from bottom. Please keep in mind that recipes with excess sugar may also cause pastry to stick to the mold.

What temperatures can I use? Safe to use from -40°F (-40°C) to +446°F (+230°C).

Can I use Freshware molds in the refrigerator, freezer or microwave? Yes, but do not use "Crisp" setting in microwave.

What recipes can I prepare with Freshware's molds? Depends on the variety shapes, many customers find some interesting ways to use Freshware's molds to make homemade muffins, cupcakes, brownies, cookies, quiches, loaves, candy, chocolate, cornbread, banana bread, cheesecake, butter, pudding, jello shots, caramel, ice cubes, juice popsicle, frozen baby foods, ice cream, clays, candles or soaps.

How do I make crystal-clear ice cubes? Use purified water or reverse osmosis filtered water to fill the mold, and freeze it for 4-6 hours.

How to remove the ice cubes from silicone mold? Turn the tray upside down and run hot tap water over the bottom and sides for a few seconds, then twist and push the ice cubes out from the bottom. It's always better to store cubes in a dish or freezer bag instead of in the mold.

I see some white/waxy residues or floaties after making ice cubes. Why? Silicone condenses minerals on the surface of the cubes, so white/waxy residues are formed. Just rinse the cubes briefly before drop them in the drinks. Using purified or filtered water instead of tap water should also prevent cloudiness and floaties.

- **How can I tell whether a mold has been adequately treated?** If a silicone product emits fumes or odors when placed in the oven, it has not been properly treated.
- **How long do Freshware's molds last?** Our products will last for up to 3,000 uses.
- **Is it true that cooking time is faster in a silicone mold than in a conventional metal pan?** Yes, cooking time may be shorter since silicone conducts heat faster. We advise customers use toothpicks to test readiness of the baked goods.
- **Can I remove baked goods from a mold as soon as it comes out of the oven?** No, always allow baked goods to cool completely before removal to prevent breakage.
- **Will silicone mold melt or lose its shape in the oven?** No, Freshware's silicone mold will resist heat up to +446°F (+230°C). It will maintain its shape regardless of frequency of use or manner of storage.
- **Will silicone mold retain any odors or flavors?** Yes, due to silicone's property, an oily feeling after washing is normal, as is discoloration. Strong flavored foods may leave a trace of their scent on the mold.

Thank you!

Without your review and feedback, we don't exist.
Your product review and service feedback are very important to us and will help us continue to improve our future products. If you enjoyed our product and service, please leave us a positive 5-star feedback and thank you in advance for your support!

Not Totally Satisfied?
If you are not satisfied for any reason, please contact us before leaving a negative feedback.

★ 1, 2 and 3 ratings are considered unsatisfactory ★
Our goal is to resolve issues today for a better tomorrow, so please feel free to contact us on how we can help.

You can contact us 24 hours a day via email at support@freshware.com or call us during normal business hours M-F 10am-6pm PST at 626.788.2010, and our customer service representatives will be happy to assist you.

Packaged in the USA. Responsibly Made in China.

Thank you for creating more jobs and supporting economy in America!

