

## Pal Products, Inc

2500 48<sup>th</sup> Street South, P.O. Box 905, Wisconsin Rapids, WI 54494-0905

Phone: 715-421-0445, Fax: 715-422-6849, [www.nu-temp.com](http://www.nu-temp.com)

# NU<sup>o</sup>Temp

# NU-800

## Barbecue Taste-Temp Fork

### Battery Installation and Setup:

1. Lift open battery cover
2. Insert 2 AAA size batteries as indicated
3. Close battery cover securely
4. Remove LCD protective label before use

### Power On/Off

Press the MEAT button to turn the power on, hold 2 seconds to turn the power off. The fork will automatically power off after 10 minutes to improve battery life.

### To Select Meat Type and Taste Level

1. Press the MEAT button and repeat to cycle through the various meat types
2. Press the TASTE button to cycle through the various tastes.

### To Operate Food Light

Press the LIGHT button to turn on and press again to turn off. (Note: The light will only turn on when the LCD display is turned on)

### To Replace Bulb

1. Squeeze lens cover slightly to remove lens
2. Unscrew bulb

The USDA recommended internal meat temperatures are calibrated in the fork, however, taste temperatures can vary with the country, and personal taste. The user can select his own taste temperature, simply sequence the meat type to “- - -”, and their own meat temperature taste preference can be used by monitoring the digital temperature.

Meat Temp	Beef	Veal	Lamb	Pork	Chicken & Turkey
Well Done	170	170	170	170	180
Medium	160	160	160	160	-
Medium Rare	145	-	145	-	-
Rare	140	-	-	-	-

Table of Doneness and Cooking Temperatures (In Fahrenheit)

### To Measure Temperature of Meat

1. Insert the tines halfway into the thickest part of the meat
2. Allow approximately 15-20 seconds for the first reading. (Subsequent readings will take less time when the tines have been warmed up)
3. The LCD triangular pointers will turn on and flash to indicate doneness of the meat. As the temperature rises to the next higher doneness level, the pointer adjacent to that level will also turn on and keep flashing.

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4. Once the predetermined taste level is reached, the temperature reading will flash and the fork will alert the cook the temperature has been reached.
5. Press either the MEAT or TASTE button once to clear the flashing LCD and to stop the doneness alarm from beeping.
6. Remove the tines once the temperature is determined.

C/F is preset at the factory, Resolution is 1 degree C or F.

LCD backlight automatically turns on for 10 seconds when MEAT or TASTE buttons are pressed, or when the temperature is reached.

### ***IMPORTANT NOTES!***

- Always remove plastic tine guards before inserting the tines into the thickest part of the meat.
- Avoid fatty parts or bones, as they will provide readings that may be inaccurate for the amount of doneness.
- Wash only the tines with hot, soapy water after each insertion to prevent cross contamination.
- NEVER IMMERSE HANDLE IN WATER, as the electronics contained inside will be damaged.
- DO NOT EXPOSE plastic handle to open flame or high heat.
- DO NOT TOUCH the stainless steel tines after measuring meat temperature, as they will be hot
- DO NOT leave fork inserted in meat during cooking.
- DO NOT mix old and new or different types of batteries in the unit
- KEEP OUT OF REACH OF CHILDREN.

### **COMMON PRODUCT QUESTIONS:**

1. **Doesn't work. Stuck on Well done Beef?**  
Remove Plastic LCD protector from LCD.
2. **HHH in temperature display?**  
Temperature higher than 212F.
3. **Display hard to read?**  
Replace batteries.