

# Cuisinart®

## Multi-Tool Instant Read Thermometer

CSG-499

### INSTRUCTIONS



North American Distributor:  
The Fulham Group  
Newton, MA 02466

For troubleshooting, FAQs or customer service, visit us at [www.cuisinartgrilling.com/customerservice](http://www.cuisinartgrilling.com/customerservice) or contact us at 1-866-994-6390

#### MAIN FUNCTIONS:

- 3 function buttons: °C/°F / START / STOP, SEC, MIN
- LED Light
- Temperature detection range -58°F - 572°F (-50 °C - 300 °C)
- Temperature detection cycle 0.5 seconds
- Temperature below the detection range will display LO
- Temperature above the detection range will display HI
- LED Backlight

#### START AND RESET

- Remove battery cover from back by placing a coin in the slot and turning counter-clockwise.
- Place one CR2032 battery in battery compartment, place battery cover back on the thermometer and twist clockwise to lock in place. Thermometer will automatically turn on. NOTE: Auto-shut off after 5 minutes without operation, extending your battery life (Battery Included)

#### OPERATIONS

- To use the thermometer, flip out probe and place in meat to measure the temperature
- Flip open the bottle opener or cork screw to use
- Backlight function - Each time you press a key, the backlight will display for 5 seconds.
- LED lighting - To use, make sure the thermometer probe is in an open position. Slide switch toward the probe to turn on, slide away from probe to shut-off.
- Automatic shutdown function - At power-on status, the temperature display will be off if the button is not pressed for 5 minutes, then go into sleep mode. At this point, press and hold "MIN" button or "SEC" button for 3 seconds to turn on.

#### BUTTON DESCRIPTIONS

##### 1. °C/°F / START / STOP button

- The default temperature display format ° F.
- Press and hold the START / STOP / °C/°F button for 3 seconds to change the temperature display mode to ° C and press and hold again for 3 seconds to change the temperature display mode to ° F again.

##### 2. MIN button

- The MIN button is used to set the minutes for your timer.
  - Press this button once to increase your time by one minute increments. Hold the button down for 2 full seconds to increase increments quickly.
- To clear the timer settings, make sure the timer is stopped, hold this button and the SEC button at the same time. This will set your timer back to 00:00.

##### 3. SEC button

- The SEC button is used to set the seconds for your timer.
  - Press this button once to increase your time by one second increments. Hold the button down for 2 full seconds to increase increments quickly.
- To clear the timer settings, make sure the timer is stopped, hold this button and the MIN button at the same time. This will set your timer back to 00:00.

#### 4. LED Light Switch

- To use, make sure the thermometer probe is in an open position. Slide switch toward the probe to turn on, slide away from probe to shut-off.

**NOTE:** Switch needs to be turned off even if the probe is folded.

#### TIMER FUNCTIONS

The maximum timing range of 99 minutes and 59 seconds.

##### 1. Count-Down Function

- Use the MIN and SEC buttons to set your desired count down time.
- Once you have your time set, press the °C/°F / START / STOP" button to start the count down.
- At any time, you can pause the timer by pressing the "°C/°F / START / STOP" button, and resume by pressing the same button again.
- When the time is up, an alarm will go off for 1 minute. Press any of the buttons to stop the alarm.
- If more time is needed, reset the timer back to 00:00 and add the additional time.

##### 2. Count-Up Function

- To clear the timer settings, make sure the timer is stopped, hold the MIN button and the SEC button at the same time. This will set your timer back to 00:00.
- To start and stop the timer, simply press the °C/°F / START / STOP button.

#### CARE AND MAINTENANCE

Hand wash the meat probe ONLY using mild soap and hot water. Rinse thoroughly. Dry completely with a soft cloth. Spot clean body of thermometer.

**IMPORTANT:** Do not leave outside over night or through inclement weather. Never submerge. Thermometer is not waterproof.

DO NOT touch hot probe or wire with bare hands during or just after cooking. Always wear a heat-resistant glove.

#### TROUBLESHOOTING

If you have any questions regarding the product, please contact Customer Service at [grilling@thefulhamgroup.com](mailto:grilling@thefulhamgroup.com)

#### HELPFUL HINTS:

1. For best results, make sure probe tip is inserted into the thickest part of the meat at least 1 inch.
2. When inserting the probe into meat, avoid fatty part and bones.
3. Do not allow the probe to come in direct contact with flames.
4. Make sure that probe tip is inserted into the center of meat (NOT poking through meat).
5. Keep nearby by using the magnetic backing on leg or side tables of grill or side of smoker.

#### CAUTION:

1. Always use a heat-resistant glove when handling meat probe. DO NOT touch with bare hands.
2. DO NOT expose unit to direct heat or hot surfaces.
3. Keep stainless steel probe, cork screw and bottle opener away from children.