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# RNIB talking food thermometer (DK27)

Thank you for purchasing from RNIB. For hygiene reasons this product is non-returnable unless faulty, or it can be returned within 14 days if unsuitable, in an unopened and as new condition. If, unfortunately the item is unsuitable and it meets the unopened and as new criteria, please contact us within 14 days of receipt to obtain your returns number. For further details and guidance on returning faulty items, please see the Terms and conditions of sale and How to contact RNIB sections of this instruction manual.

Please retain these instructions for future reference. These instructions are also available in other formats.

## General description

This talking food thermometer announces the temperature of food in either degrees Celsius or Fahrenheit in a clear female synthetic voice, and also displays the reading clearly on the LCD display. The metal probe has a protective cover with clip.

## Orientation

On the top of the unit is a moulded hanging clip that can be used to store the thermometer when not in use.

There is an LCD display 2cm on the front of the unit that displays the temperature in numbers 1cm high. Sitting just below the screen is the white oval **ON/TALK** button used to turn the unit on/off and to announce the temperature reading. Below this is the unit's speaker.

Protruding from the bottom of the main body is a 12.5cm metal probe that tapers at the bottom to a point. It is fitted with a plastic protective cover with white clip.

On the back of the unit is the battery compartment, the cover has a spring loaded catch at the top and a hinge at the bottom.

Directly below the battery compartment is a small red button. This is recessed and changes the temperature between degrees Celsius or Fahrenheit.

## Getting started

Remove the thermometer from the packaging and insert two AAA batteries. Place the unit face down on a hard surface with the probe facing towards you. To open the battery compartment locate the spring catch near the top of the unit. This is situated just below the moulded hanging clip.

Using the tip of your forefinger gently squeeze the catch down and lift the cover towards you revealing the battery compartment. Insert two AAA batteries with the negative (flat) end of each battery positioned against the spring. To close the cover return it to its original position and press down, there will be an audible click indicating the cover is closed correctly. When this has been done the display on the front will show four horizontal lines and the unit beeps once.

Select your preferred temperature measuring unit by locating the small red button below the battery cover. Press to select Celsius or Fahrenheit, you may find using a pen nib helpful as the button is recessed. The thermometer announces your selection audibly.

## Using the product

Once the unit has been turned on using the oval-shaped **ON/TALK** button on the front hold the main body of the unit and remove the plastic protective sleeve from the probe. Insert the probe into your food at least 2.5cm (one inch) to announce the temperature. As the temperature is being established the display on the LCD screen will change. Once the correct temperature is registered the unit will announce the temperature in a clear female voice. If you wish to hear the temperature again, simply press the **ON/TALK** button.

To turn the thermometer off press and hold the **ON/TALK** button for approximately three seconds.

**Important:** clean the probe immediately after use to avoid cross contamination with other food stuffs.

If the thermometer is not in use for long periods of time remove the batteries from the battery compartment to avoid battery leakage.

Details on food temperatures have been taken from the **Food Standards Agency** **guidelines** and have been included below. These were correct at the time of original publication (March 2012).

## Food Standards Agency

### Safe minimum cooking temperatures

Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

Remember, you can’t tell whether meat is safely cooked by looking at it. Any cooked, uncured red meats - including pork - can be pink, even when the meat has reached a safe internal temperature.

### Why the rest time is important

After you remove meat from a grill, oven, or other heat source, allow it to rest for the specified amount of time. During the rest time, its temperature remains constant or continues to rise, which destroys harmful germs.

| **Category** | **Food** | **Temperature Fahrenheit (Celsius)** | **Rest Time** |
| --- | --- | --- | --- |
| **Ground Meat & Meat Mixtures** | Beef, Pork, Veal, Lamb | 160 (71.1ºC) | None |
| Turkey, Chicken | 165 (73.9ºC) | None |
| **Fresh Beef, Veal, Lamb** | Steaks, roasts, chops | 145 (62.8ºC) | 3 minutes |
| **Poultry** | Chicken & Turkey, whole | 165 (73.9ºC) | None |
| Poultry breasts, roasts | 165 (73.9ºC) | None |
| Poultry thighs, legs, wings | 165 (73.9ºC) | None |
| Duck & Goose | 165 (73.9ºC) | None |
| Stuffing (cooked alone or in bird) | 165 (73.9ºC) | None |
| **Pork and Ham** | Fresh pork | 145 (62.8ºC) | 3 minutes |
| Fresh ham (raw) | 145 (62.8ºC) | 3 minutes |
| Precooked ham (to reheat) | 140 (60ºC) | None |
| **Eggs & Egg Dishes** | Eggs | Cook until yolk and white are firm | None |
| Egg dishes | 160 (71.1ºC) | None |
| **Leftovers & Casseroles** | Leftovers | 165 (73.9ºC) | None |
| Casseroles | 165 (73.9ºC) | None |
| **Seafood** | Fin Fish | 145 (62.8ºC) or cook until flesh is opaque and separates easily with a fork. | None |
| Shrimp, lobster, and crabs | Cook until flesh is pearly and opaque. | None |
| Clams, oysters, and mussels | Cook until shells open during cooking. | None |
| Scallops | Cook until flesh is milky white or opaque and firm. | None |

For further details please refer to the Food Standards Agency website <http://www.foodsafety.gov/keep/charts/mintemp.html>

## Technical specification

The temperature measuring range for the unit is between minus 50 and 300 degrees Celsius and minus 58 and 572 degrees Fahrenheit.

Display accuracy is as follows:

* plus or minus 1 degree Celsius between 19.9 and 119.9 degrees Celsius
* plus or minus 2 degrees Celsius between 50 and minus 20 degrees Celsius and 120 and 199.9 degrees Celsius
* plus or minus 3 degrees Celsius between 200 and 300 degrees Celsius
* plus or minus 1.8 degrees Fahrenheit between 3.8 and 247.8 degrees Fahrenheit
* plus or minus 3.6 degrees Fahrenheit between minus 58 and 4 degrees Fahrenheit and 248 and 391.8 degrees Fahrenheit
* plus or minus 5.4 degrees Fahrenheit between 392 and 572 degrees Fahrenheit.

Display resolution is 0.1 degrees over the full range.

It has an automatic power off after 10 minutes and a battery life in standby mode of 4000 hours.

Do not operate the thermometer in room temperature lower than zero degrees Celsius/32 degrees Fahrenheit or higher than 50 degrees Celsius/122 degrees Fahrenheit otherwise incorrect readings or damage to the thermometer may result.

## How to contact RNIB

Phone: 0303 123 9999

Email: shop@rnib.org.uk

Address: The Grimaldi Building, 154a Pentonville Road, London N1 9JE.

Online Shop: shop.rnib.org.uk

Email for international customers: kaorders@rnib.org.uk

## Terms and conditions of sale

This product is guaranteed from manufacturing faults for 12 months from the date of purchase. If you have any issues with the product and you did not purchase directly from RNIB then please contact your retailer in the first instance.

For all returns and repairs contact RNIB first to get a returns authorisation number to help us deal efficiently with your product return.

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You can request full terms and conditions from RNIB or view them online.

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This product is CE marked and fully complies with all applicable EU legislation.



Please do not throw items marked with this symbol in your bin. Recycle your electricals and electronic devices **free** at your local recycling centre. Search for your nearest recycling centre by visiting [www.recyclenow.com](http://www.recyclenow.com).

### Why recycle?

Unwanted electrical equipment is the UK’s fastest growing type of waste.

Many electrical items can be repaired or recycled, saving natural resources and the environment. If you do not recycle, electrical equipment will end up in landfill where hazardous substances will leak out and cause soil and water contamination – harming wildlife and human health.

RNIB are proud to support your local authority in providing local recycling facilities for electrical equipment.

To remind you that old electrical equipment can be recycled, it is now marked with the crossed-out wheeled bin symbol. Please do not throw any electrical equipment (including those marked with this symbol) in your bin.

### What is WEEE?

The Waste Electrical or Electronic Equipment (WEEE) Directive requires countries to maximise separate collection and environmentally friendly processing of these items.

### How are we helping?

In the UK, distributors including retailers must provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge. As a responsible retailer, we have met the requirements placed on us by financially supporting the national network of WEEE recycling centres established by local authorities. This is achieved through membership of the national Distributor Take-back scheme (DTS).

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