

OPTIMAL TEMPERATURES

	WARMING	BAKING	ROASTING
	200°-275°	300°-375°	375°-550°

Hang or stand thermometer in the oven during cooking to assure that roasted or baked items are cooked evenly. An oven thermometer will help pinpoint hot spots or oven temperature calibration issues ensuring better results.

CAUTION:

Thermometer may be hot after use, do not touch without protecting hands. Always remove the thermometer before using the self-cleaning setting on the oven. The high temperatures will damage the thermometer.

CLEANING AND CARE:

Handwash only. Do not immerse in water or put in dishwasher.

LIFETIME WARRANTY