

**Digital Meat and BBQ Thermometer**

Model ME216

Item-no.: 5-8010

Thank you for choosing our Sunartis Digital Meat and BBQ Thermometer. It helps you to monitor the core temperature of your meat and the temperature in your oven at once. This model has been designed especially for BBQ purpose too.

**Before using this product, please read this instruction manual and specifically the safety instructions carefully. Please keep this instruction manual for later reference and pass it on to another user in case of transfer of ownership.**

Due to its wide measuring range, this thermometer is useful for many fields of application:

- As a roast/meat thermometer
- As a BBQ thermometer
- As an oven thermometer
- As a thermometer for soups and sauces
- As a baking thermometer

**Specification and technical data:**

- Large touchscreen display with red backlight
- Rolling figures – big and easy to read
- Fast reaction- and measuring time (approx. 4 till 10 seconds)
- Measuring range: -50°C till +300°C (-58°F till 572°F)
- Measuring accuracy: 0°C till +100°C ( $\pm 1^\circ\text{C}$ ), -20°C till 0°C and +101°C till +200°C ( $\pm 2^\circ\text{C}$ ), <-20°C and >+200°C ( $\pm 5^\circ\text{C}$ )
- Resolution: 0,1°C/0,1°F
- Selectable °C/°F
- Material casing: high quality ABS plastic
- Material probe: stainless steel 18/8 (304)
- High temperature SS mesh wire probe (up to +380°C) – cable length 1000 mm
- Magnets on backside casing to attach unit to metal surfaces
- Batteries: 2 x 1,5V AA Maxell LR06, included

**Caution!**

- Clean the measuring probe before the first and after each use with a damp cloth and a little detergent if necessary. Do not immerse the whole product into water. The plastic housing contains batteries and electronic components, which are not waterproof.
- Never put the unit in an oven or in microwave ovens.

### **Installing batteries:**

The thermometer requires 2 AA batteries for power supply. Follow the below steps to install the batteries.

1. Remove the battery compartment cover on the back of the unit.
2. Place two AA batteries in the compartment, as indicated by the polarity symbols (+ and -).
3. Place the battery compartment cover back onto the item.

### **Instruction manual:**

#### **Power ON/OFF:**

Press and hold **ON/OFF** for 2 seconds to turn on/off the unit.

#### **Note**

*The unit will auto-off when there is inactivity for 30 minutes.*

### **Adjusting FAHRENHEIT/CELSIUS**

To select Fahrenheit or Celsius, slide the °C/°F switch, which is located inside the battery compartment on the back side of the unit. The pre-selected measurement unit is °C.

#### **Operation:**

After batteries have been installed please follow the below instructions for using the item.

1. Plug the probe connector to the thermometer jack on the right side of the item.
2. Insert tip of the probe into the center of the meat, taking care not to pierce through it.

**ATTENTION!** Do not expose any part of the probe to open flames.

3. Press and hold  2 second until the SET TEMP is flashing.

4. Press  or  to select the desired meat temperature.

5. Press  again to lock the setting and begin cooking.

6. The unit will alert with sound and the  icon will start blinking, when the meat has reached the set target temperature (SET TEMP).

7. Press any button to silence the alert.

**Note**

*If the TEMP ALERT switch located at the right side of the unit is in OFF position, the unit will not alert when the meat temperature (MEAT) has reached the set temperature (SET TEMP).*

**Backlight:**

Press any button to illuminate the screen for 30 seconds.

**Safety Instructions:****Caution!**

- Use oven cloth or gloves when removing the probe from the meat. It will be hot!
- Do not pull on the cable.
- Clean the probe by wiping with damp cloth and kitchen cleaner.
- Never immerse the unit with LC display in water.
- Do not expose the plug of the probe or the plug socket on the thermometer/display unit to water, water vapors or liquids. This will result in a bad connection and fault reading. Dry the plug thoroughly with a dry cloth before every use.
- Keep the probe cable away from oven elements, flames, coals, grill or oven racks – all of which can reach temperature far higher than +350°C/+662°F (even if an oven is set lower). The probe cable can be damaged at higher temperatures. The inner insulation will melt and the probe will short.
- When using the item in outdoor BBQ grills or smokers, avoid pinching the cable between hot surfaces such as a cast metal grill hood without some insulation protection. Use an access hole if available.
- Avoid repeated kinking or twisting of the probe cable as this can break internal wires.
- Handled with care, the probe should last a long time. Eventually, you may need to replace it. Replacements are available over the Service Hotline.

**General information:****Battery Ordinance:**

Please note that the unit contains batteries. Batteries shall, by law, not be disposed of with regular household waste. Please dispose of the batteries in a municipal collection. You may also return the batteries to the manufacturer for disposal.

More information is available on the website of the Federal Ministry for the Environment Nature Conservation and Nuclear Safety: [www.bmu.de](http://www.bmu.de)

### **Disposal:**



The device is subject to the provisions of the Waste Electrical and Electronic Equipment Act (WEEE). The disposal of these electrical appliances in household waste is prohibited by the ElektroG (electric law). As a consumer, you are obliged to disposal via the local collection and return systems of the municipality.

For more information, visit the website of the Waste Electrical Equipment register [www.stiftung-ear.de](http://www.stiftung-ear.de)

### **Packaging:**



The packaging materials can be recycled. Dispose of in an environmentally friendly manner.

### **Interseroh:**



We participate in the DSD system. Please help us by listening to an appropriate disposal.

### **CE:**



By the CE marking (Conformité Européenne), the manufacturer confirms that the product complies with the applicable European directives on product safety.

### **Customer service:**

For questions, Mingle Instrument GmbH Europe is at your disposal. You can reach us by telephone during normal office hours, Monday to Thursday from 8.00 to 17.00 and Friday 8.00 to 16.00 o'clock, as well as at any time by E-Mail.



Schmelzerstr. 30, D-47877 Willich

Tel.: 00800 / 128 128 12

[www.mingle-europe.de](http://www.mingle-europe.de) - [service@mingle-europe.de](mailto:service@mingle-europe.de)