



ACURITE®
DESIGNED TO WORK FOR YOU™

**Grill
Surface Thermometer**

**Termómetro de Superficie
de Asado**

Instructions:

Place thermometer on rack at set point. Remove by inserting side of spatula into tabs and lift.

Instrucciones:

Coloque el termómetro en la parrilla en un punto establecido. Quítelo insertando un lado de la espátula dentro de las lengüetas y levante.

Limited One Year Warranty

Go to www.chaneyinstrument.com or see retailer for details.

Customer Care Hotline: 877-221-1252

Email: Info@chaney-inst.com

Limitado a Un Año de Garantía

Visite www.chaneyinstrument.com o vea la tienda para detalles.

Teléfono Línea de atención al cliente:

877-221-1252

Correo Electrónico: Info@chaney-inst.com

ACURITE® es una marca registrada de Chaney Instrument Co. Lake Geneva, WI 53147
www.chaneyinstrument.com

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USDA RECOMMENDED INTERNAL TEMPERATURES

Type of Meat	Degrees F/C
Ground Meat/Poultry Mixtures	
Turkey, Chicken (including patties)	165°F/73.9°C
Veal, Beef, Lamb, Pork (including patties)	160°F/71.1°C
Fresh Beef	
Medium Rare	145°F/62.7°C
Medium	160°F/71.1°C
Well Done	170°F/76.6°C
Fresh Veal	
Medium	160°F/71.1°C
Well Done	170°F/76.6°C
Fresh Lamb	
Medium Rare	145°F/62.7°C
Medium	160°F/71.1°C
Well Done	170°F/76.6°C
Fresh Pork	
Medium	160°F/71.1°C
Well Done	170°F/76.6°C
Poultry	
Chicken & Turkey (Whole)	165°F/73.9°C
Roasts and Breasts	165°F/73.9°C
Thighs and Wings	165°F/73.9°C
Duck and Goose	165°F/73.9°C
Ham	
Fresh (raw)	160°F/71.1°C
Pre-Cooked (to reheat)	140°F/60°C

Made in China Hecho en China

