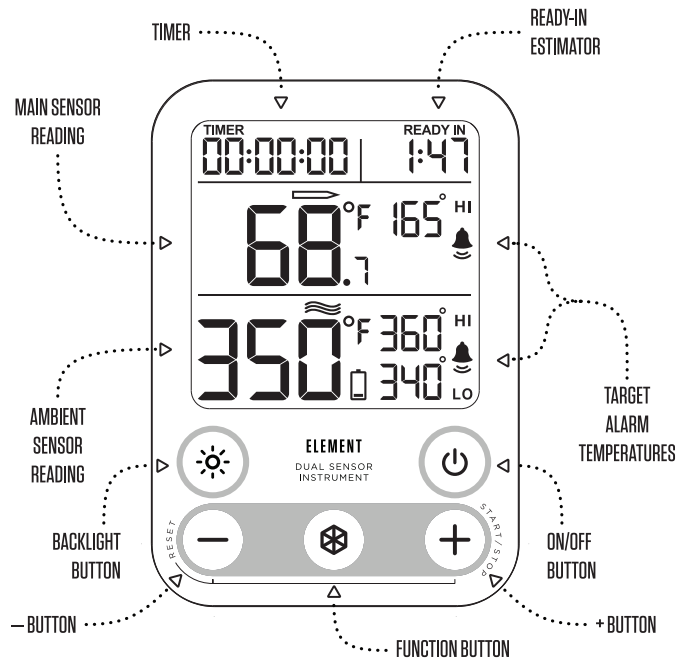


YOUR ELEMENT THERMOMETER



FEATURE SET

- ON/OFF**
Press ON/OFF button to turn on device. Press again to turn off device.
- °C/°F Toggle**
While the device is on, hold ON/OFF button for 2 sec to toggle between values.
- Backlit Display**
Press backlight button to activate backlight.
- Integrated Magnet**
Magnets in device allows for convenient mounting on ovens, smokers, and grills.
- Changing Battery**
When your device is low on power, the battery icon (🔋) will be displayed.

Ready-In Estimator
This feature offers an estimation of how long it will take for the main sensor reading to reach the target alarm temperature. Ready-in estimator is only available for the main sensor's HI temperature alarm. If both HI and LOW temperatures are set, the ready-in estimator will be disabled. Letters **ESt** will be displayed as it calculates the duration.

Setting the Timer
The Element features a stand-alone timer that offers both count-up and count-down capabilities.

- Count-up:**
- Press + button to start and again to pause
 - Hold + and - button simultaneously to reset
- Count-down:**
- Hold function button for 2 seconds to enter count-down mode
 - Use + and - buttons to set hours, minutes, and seconds respectively
 - Press function button to confirm time setting
 - Press + button to start and again to pause
 - When time's up, alarm will sound and the timer will start counting up
 - Press any button to stop the alarm
 - Press - button to reset time setting

Setting the Target Alarm Temperatures
The most important feature in the Element is the ability to set target alarm temperatures. These are the temperatures you want the alarm to sound to.

The Element offers tremendous flexibility as to how you'd like to configure these target alarm temperatures. If you are roasting a chicken and want the alarm to sound at 165°F, you can simply set one HI alarm temperature.

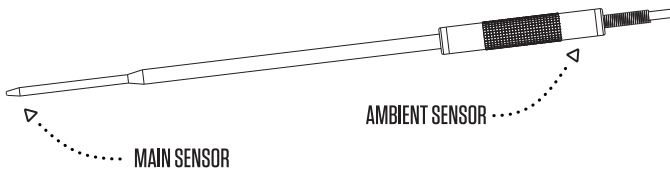
However, if you wish to maintain the temperature of an oil bath, you may want to create a temperature bracket by setting both HI and LO alarm temperatures.

You can set these types of alarms to both the main and ambient sensor readings, giving you a total of four target alarm temperatures at your disposal.

- Here's how you can set these target alarm temperatures:
- Press function button to enter the alarm temperature mode
 - The first alarm setting is the main sensor's HI alarm
 - Activate alarm by pressing the ON/OFF button
 - Use + and - buttons to increase and decrease alarm temperature respectively
 - Press function button again to confirm alarm temperature and cycle to the next alarm
 - If you do not wish to enter an alarm temperature, keep pressing function button to move on to the next one
 - Once you cycle through all four alarms, you will exit the alarm temperature mode



YOUR ELEMENT PROBE



- | | | |
|--|---|--|
| <p>Dual Sensor
The Element probe contains two sensors; one at the tip to measure food and one in the handle to measure ambient temperature.</p> | <p>Waterproof Design
The probe is designed and built to be waterproof; this means that it can be submerged into liquid. However, the 3.5mm jack is not waterproof.</p> | <p>Proper Storage
For maximum longevity, we recommend storing probe by coiling the cable and avoid sharp tangled bends as it may cause damage to internal wiring.</p> |
|--|---|--|

USE & MAINTENANCE

- Do not mount thermometer body on hot surfaces
- Do not expose the probe or its wiring to contact with direct flame
- Do not expose the probe or its wiring to beyond its operating temperatures
- Do not crimp the wiring of the probe by exposing it to excessively heavy lids/doors
- Do not wash any part of the device in the dishwasher

PRODUCT WARRANTY

This thermometer comes with a 2-year limited warranty against all hardware defects in components or workmanship under normal use. Damage resulting from normal wear and tear, water entry, abuse, misuse, accidental breakage, negligence, misapplication, defects caused by modifications, repair and servicing not made or authorized by Lavatools will void all warranty. Lavatools reserves the right to make the final judgment on all claims.

For complete details regarding this warranty, please visit www.lavatools.co.

FOOD TEMPERATURE GUIDE

CHEF-RECOMMENDED MEAT TEMPERATURES

	RARE	MED. RARE	MEDIUM	MED. WELL	WELL DONE
BEEF, VEAL & LAMB	115°F 46°C	125°F 52°C	135°F 57°C	145°F 63°C	155°F 68°C
PORK		125°F 52°C	130°F 54°C	135°F 57°C	140°F 60°C
SALMON & OTHER FATTY FISHES		115°F 46°C	125°F 52°C	135°F 57°C	145°F 63°C
SEA BASS & OTHER LEAN FISHES		125°F 52°C	130°F 54°C	135°F 57°C	140°F 60°C
SHELLFISH	120°F 49°C		130°F 54°C		140°F 60°C

NOTE: These are common temperatures used by professional chefs to achieve a desired taste and texture and are not USDA recommended temperatures. For USDA recommended doneness, add on another 5 to 10°F (2 to 5°C)

Please also be aware that internal temperature will continue to rise as your dish is resting.

ADDITIONAL TEMPERATURES FOR SAFETY

GROUND MEATS	160°F 71°C	HAM (RAW)	160°F 71°C
POULTRY	165°F 74°C	HAM (SMOKED)	140°F 60°C
BRISKET, PORK RIBS, SHOULDERS	190-205°F 88-96°C	SAUSAGE	160°F 71°C

CANDY TEMPERATURES

THREAD	230-234°F (110-112°C)
SOFT BALL	234-240°F (112-116°C)
FIRM BALL	244-248°F (118-120°C)
HARD BALL	250-266°F (121-130°C)
SOFT CRACK	270-290°F (132-143°C)
HARD CRACK	300-310°F (149-154°C)
CARAMEL	320-350°F (160-177°C)

MISC. TEMPERATURES

WATER FOR YEAST	105-115°F 41-46°C
SOFTENED BUTTER	65-67°F 18-19°C
RENNET ACTIVATION	85-105°F 29-41°C

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ELEMENT

USER GUIDE

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