

# ChefsTemp<sup>o</sup>

## FINALTOUCH X10 OPERATION INSTRUCTIONS



SAFE



HIGH  
ACCURACY



POWERFUL



LONG  
BATTERY LIFE

**THE PERFECT TEMP. EVERY TIME.**

## Congratulations

Whether you're tired of grilling steaks too dry or too red, need to ensure your poultry is cooked thoroughly, or about to embark on your candy-making journey, you've made a great decision.

The Chefstemp Finaltouch X10 has all the features of a professional-grade cooking thermometer plus top-of-line performance specs. But don't let that scare you—it is also incredibly simple to use, right out of the box!

This manual will show you how to use the different features of this device. It will also outline how to use the Finaltouch X10 with proper care so it continues providing accurate readings for years to come.

By popular demand, we have added some new features:

- Intelligent backlight
- Auto-rotating display
- Motion-activated wake-up mode



-IP67 waterproof

-Super fast and accurate



-Magnetic backing



Most importantly, we have extended the range of motion of the probe, which can now rotate 270 degrees—perfect for left-handed cooks and for reaching awkward angles.

We hope the Chefstemp Finaltouch X10 will bring you joy through countless perfectly prepared meals to come.

## Your Chefstemp Finaltouch X10 Thermocouple Thermometer



## Product Specifications

Water resistance: IP67

°C/°F switchable

Can be calibrated with 32°F(0°C) water

Measurement range: -22-572°F (-30-300°C)

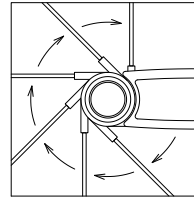
Built-in magnet for convenient storage

Power: 2x AAA batteries

Hold function

## How to Use

The thermometer can be turned on by unfolding its metal thermocouple probe. It can be turned off by closing the probe all the way, until the tip of the probe clicks into the probe retainer at the bottom of the device.



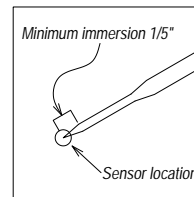
## Rotating hub

The probe rotates on a 270-degree hub, a significant range of motion that provides extra convenience in awkward angles and for left-handers.

## Temperature sensor

The part of the probe that reads the temperature is located at the very tip, and is a micro-thermocouple sensor—a type of technology known for its reliability in high temperatures. The minimum depth needed to get a reading is just 1/5" (only 5 mm).

For ideal results, insert the probe so that the tip is at the place you want to measure. For most food, like steak, chicken, pastries, etc., this is usually the centre of the thickest part of the item.



## Using the Probe Tip

Avoid sticking the probe so deep into anything that the food or liquid goes all the way up to the rotating hub. Avoid getting moisture, flour or oil onto the hub. Although there is an o-ring seal, oils can work their way past the seal and accumulate inside the hub, causing problems.

Reminder: The probe tip is sharp, so be careful not to hurt yourself.

Do not "stab" with the probe or forcefully try to penetrate meats or semi-solids. This can damage the tip, as can hit bone. (Avoid hitting bone.)

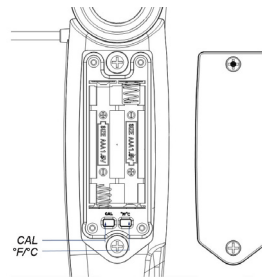
Do not use your device like a BBQ fork to lift and flip heavy meat. The probe shaft is hollow and contains a sensor. If bent, it may fail.

## Temperature Display Unit

The default display unit is Fahrenheit. To change between Celsius and Fahrenheit, take off the battery cover on the back of the device (you'll need a screwdriver to loosen the four screws fastening it). The device has two small buttons inside the battery compartment: °F/°C and CAL. While the device is on, with the probe extended, press °F/°C to switch temperature unit.

Note: The CAL button is used to calibrate the thermometer.

When you are done adjusting the settings, put the battery cover back on. Do not over-tighten the screws.



## Sleep Mode/Turn-Off

If the thermometer is left idle for more than 3 minutes with temperature changes less than 3.6°F (2°C), it will automatically enter into sleep mode. Shake the thermometer or move the probe to wake it up.

You can turn off the thermometer by folding the probe back in and lightly press the tip into the rubber probe retainer located at the bottom rear of the instrument.

## Screen Rotation

Built-in motion sensors can detect if the device is upside down and rotate the display accordingly—a simple solution for awkward angles and left-handers.



**Note:** When the probe is open and the unit is in sleep mode, any motion detected by the Chefstemp will conveniently wake the instrument and turn it back on.

## Antimicrobial Coating

The device's plastic shell is made with silver-based antimicrobial additive to inhibit pathogen growth with an efficacy of 99%. To ensure your thermometer shell is completely microbe-free, make sure to keep it clean using a moist cloth. Do not put the device in the dishwasher. See "Cleaning and Maintenance" for more details.

## HOLD Function

The HOLD button locks the reading, keeping it on the display even after you pull the probe out of the food. This allows you to quickly lock the temperature, then read it at a safe, comfortable distance from the heat source. This is useful, for example, when you want to find out the temperature of something inside an oven without taking it out.

Simply press the HOLD button once to lock the reading on the LCD display. Press it again to unlock the HOLD function.

## Calibration

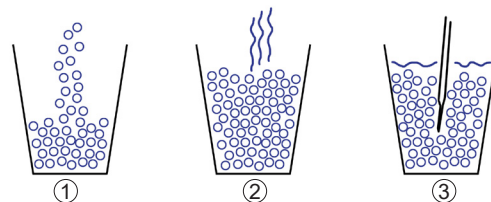
**Note:** The device is ready-to-use out of the box. It requires no extra calibration or testing. The information below outlines its calibration function for your reference.

## Prepare for Calibration

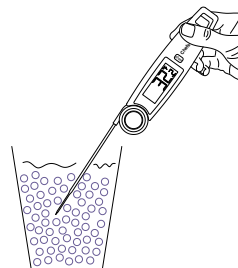
1. Unscrew the battery cover, while it is open with batteries exposed, open the probe to turn the device on.

2. Fill a large cup with crushed ice and fill up to 3/4 with purified water. Water that is not purified, such as tap water, still works but may slightly decrease the accuracy. Let the mixture sit for a minute, then stir to allow the temperature

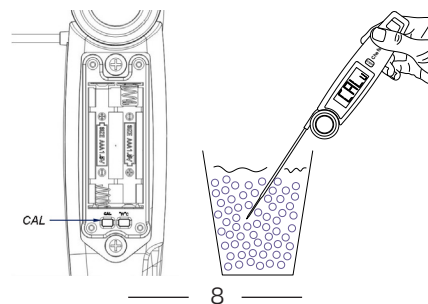
to be even throughout. Insert the probe so that the tip is at the centre of the cup and stir gently for 3-4 seconds.



3. When the LCD display reads 32°F (°C), stop stirring the probe, and hold it still in the centre of the cup. The display should then read between 28.4-35.6°F (-2 to 2°C).



4. With the probe in the cup, press CAL button in the battery bay 3 times in succession. With "CALu" flashing on the screen, the thermometer is in calibration mode. Press CAL button again to end the calibration, the thermometer will return to normal mode automatically. You can then remove the probe from the water.



## Batteries

The device comes with 2 pre-installed AAA (1.5V) batteries located inside the sealed battery compartment.

If you see "Lo" displayed on the LCD screen, that means the batteries are dying and should be replaced soon.

When replacing batteries, use a screwdriver to remove the battery cover. Replace with 2 new AAA batteries, taking note of the correct polarity (the + should rest on the spiral, the - on the clip). Tighten the battery cover until it is snug. BUT, do not overtighten.

## Cleaning and Maintenance

To avoid potential bacteria growth and cross-contamination, wipe the probe after each use and regularly clean the entire body of the device.

Oils and grease should be wiped off the body and the rotating hub. We recommend sanitary wipes or a damp paper towel with an anti-microbial cleaning solution.

While the device is dust-proof and water-resistant up to 39" deep for up to 40 minutes, the probe should not be rotated while the body is submerged in, or under a stream of water. Protect the unit from high temperatures—and DO NOT LEAVE THE DEVICE IN AN OVEN OR ON A HOT SURFACE.

The device is not dishwasher safe.

## Food Safety & Certification

The thermometer is certified for commercial and professional use. It complies with stringent international and independent food safety guidelines, such as being

free of lead, mercury, cadmium and other hazardous substances. Certifications include CE and RoHS.

## Troubleshooting

Your device might, at some point, do something you didn't expect. Here is a quick table with common issues, plus their solutions.

### WON'T SWITCH ON



Press "HOLD" button or retract and extend probe to turn on

### READING INACCURATE



Calibrate thermometer or contact customer service

### READING STUCK



Press "HOLD" button to unlock hold function

### DISPLAYS "HHH"



Temperature reading exceeds maximum of 572°F (300°C)

### DISPLAYS "LLL"



Temperature reading below minimum of -22°F (-30°C)

### SWITCH °C/°F



Use switch inside battery bay to change temperature unit

### DISPLAYS "LO"



Battery running low, change battery

## Chef-Recommended Temp\*\*

	Rare	Med. Rare	Medium	Med. Well	Well Done
<b>Beef, Veal &amp; Lamb</b> Roasts, Steaks & Chops	<b>120-130°F*</b> 49-54°C	<b>130-135°F*</b> 54-57°C	<b>135-145°F*</b> 57-63°C	<b>145-155°F*</b> 63-68°C	<b>155°F-Up*</b> 68°C-up
<b>Pork</b> Roasts, Steaks & Chops				<b>USDA-Done</b> <b>145°F*</b> 63°C	<b>Well Done</b> <b>150°F-up*</b> 66°C-up
<b>BBQ</b> Brisket, Ribs, & Pork Butt					<b>Done</b> <b>190-205°F</b> 88-96°C

\* These temperatures are ideal peak temperatures. Meals should be removed from heat several degrees lower and allowed to rise during resting.

\*\* Chef-recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

## Minimum Done Temps for Food Safety

Ground Meat: Beef, Veal & Sausage*	<b>160°F</b> 71°C	Chicken, Turkey & Duck (whole or pieces)*	<b>165°F</b> 74°C
Ham (raw)	<b>160°F</b> 71°C	Poultry Dark Meat**	<b>175°F</b> 79°C
Ham (pre-cooked)	<b>140°F</b> 60°C	Stuffing (in the bird)	<b>165°F</b> 74°C
Egg dishes	<b>160°F</b> 71°C	Tuna, Swordfish & Marlin**	<b>125°F</b> 52°C
Casseroles & Leftovers	<b>165°F</b> 74°C	Other Fish**	<b>140°F</b> 60°C

## Water Temps (at sea level)

Poach	<b>160-180°F</b> 71-82°C	Simmer	<b>185°F</b> 85°C
Low Simmer	<b>180°F</b> 82°C	Slow Boil	<b>205°F</b> 96°C
		Rolling Boil	<b>212°F</b> 100°C

## Other Food Temps

Bread: Rich Dough	<b>190-200°F</b> 88-93°C	Butter: Chilled	<b>35°F</b> 2°C
Bread: Lean Dough	<b>200-210°F</b> 93-99°C	Butter: Softened	<b>60-67°F</b> 16-19°C
Water temp to add active dry yeast	<b>105-115°F</b> 41-46°C	Butter: Melted & Cooled	<b>85-90°F</b> 29-32°C

## Candy or Sugar Syrup Temps (at sea level)

Thread	<b>230-234°F</b> (110-112°C)	Syrup
Soft Ball	<b>234-240°F</b> (112-116°C)	Fondant, Fudge & Pralines
Firm Ball	<b>244-248°F</b> (118-120°C)	Caramels
Hard Ball	<b>250-266°F</b> (121-130°C)	Divinity & Nougat
Soft Crack	<b>270-290°F</b> (132-143°C)	Taffy
Hard Crack	<b>300-310°F</b> (149-154°C)	Brittle, Lollipops & Hardtack
Caramel	<b>320-350°F</b> (160-177°C)	Flan & Caramel Cages

## Product Warranty

This thermometer comes with a 3-year limited warranty against all hardware defects in components or workmanship under normal use. This device is exclusively intended for the field of application described in this manual. It should only be used as described within these guidelines. Damage resulting from normal wear and tear, water entry, abuse, misuse, accidental breakage, negligence, and defects caused by modifications, repair and servicing not made or authorized by Chefstemp will void all warranty. Chefstemp reserves the right of final judgment on all claims.

## Join Us

Passionate about cooking? Come join our community of cooks that share ideas and suggestions on cooking, smoking, BBQ, and more! Gather with passionate cooks just like you who are obsessed with cooking and BBQ. We love trying different ways of cooking and hearing the amazing recipes our customers use. Feel free to share your favorite, original and unique recipes or simply learn for other cooks for around the world. We can't wait to see you! Take a few seconds to scan this code and join us! You will get several free E-cookbooks as a gift. Don't miss out!




## After-sales Support

If you have any issues with your device, or if your experience with the thermometer is less than perfect in any way, we encourage you to contact us.

You can also join our Instagram or Facebook group for more support and discount information.

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