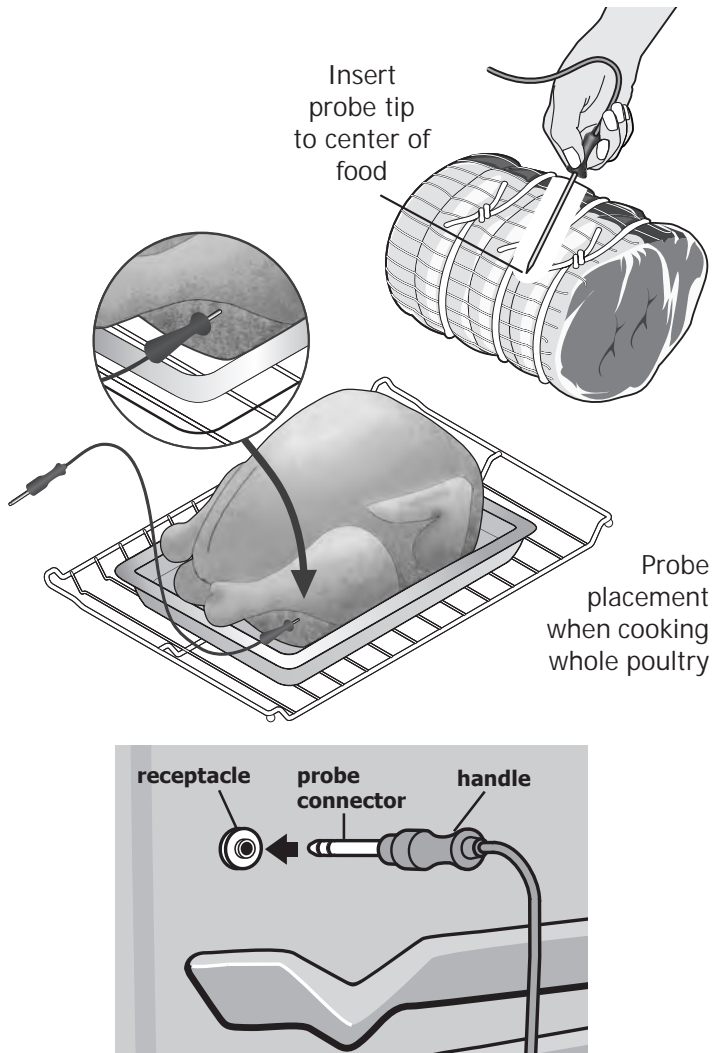


# PROBE QUICK START



## To set probe:

1. Correctly insert the probe into center of food item and place prepared food on desired oven rack position.
2. Plug the connector end of the probe into the probe receptacle. When the probe is detected, an acceptance tone will sound and the indicator light for the probe keypad will illuminate which indicates the probe is properly connected.
3. Set the oven control for **bake** or **quick bake** and if needed, adjust for the desired baking temperature.
4. To momentarily display the internal food temperature press **easy probe** keypad at any time while cooking. The internal food temperature will display for about 3 seconds. The display will revert back to the set oven temperature.
5. From time to time be sure to check on the internal temperature while you are cooking, especially as the internal food temperature approaches the desired reading (See step 4 above).
5. Once the desired internal food temperature is reached, press **cancel** to stop bake or quick bake.

## USDA minimum internal cooking temperatures:

Food type	Internal temp.
<b>Ground meat &amp; meat mixtures</b> Beef, Pork, Veal, Lamb Turkey, Chicken	160°F (71°C) 165°F (74°C)
<b>Fresh beef, veal, lamb</b> Medium rare† Medium Well done	145°F (63°C) 160°F (71°C) 170°F (77°C)
<b>Poultry</b> Chicken & Turkey, whole Poultry Breasts, Roasts Poultry Thighs, Wings Duck & Goose Stuffing (cooked alone or in bird)	165°F (74°C) 165°F (74°C) 165°F (74°C) 165°F (74°C) 165°F (74°C)
<b>Fresh pork</b>	160°F (71°C)
<b>Ham</b> Fresh (raw) Pre-cooked (to reheat)	160°F (71°C) 140°F (60°C)
<b>Eggs &amp; egg dishes</b> Eggs Egg dishes	Cook until yolk & white are firm. 160°F (71°C)
<b>Leftovers &amp; Casseroles</b>	165°F (74°C)
<i>Information courtesy the U.S. Department of Agriculture Food Safety and Inspection Service.</i>	

† The U.S. Department of Agriculture states, "**Rare fresh beef is popular, but you should know that cooking it to only 140°F/60°C means some food poisoning organisms may survive.**" (Source: Safe Food Book, Your Kitchen Guide, USDA Rev. June 1985.)

Visit the U.S. Department of Agriculture Food Safety and Inspection Service website at [www.fsis.usda.gov](http://www.fsis.usda.gov)

## CAUTION

To avoid the possibility of burns after cooking with the probe, use care when disconnecting the probe from the receptacle or food. **The probe may be hot.** Be sure to always use a pot holder to protect hands.

**Please note:** The Probe Quick Start instructions are not intended to replace those found in your Use & Care Guide. For complete instructions concerning the probe feature, refer to the Use & Care Guide.

**Save these instructions for future reference.**