

PORODO



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DIGITAL MEAT THERMOMETER

SKU: PDLFST6027SL



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Product Overview

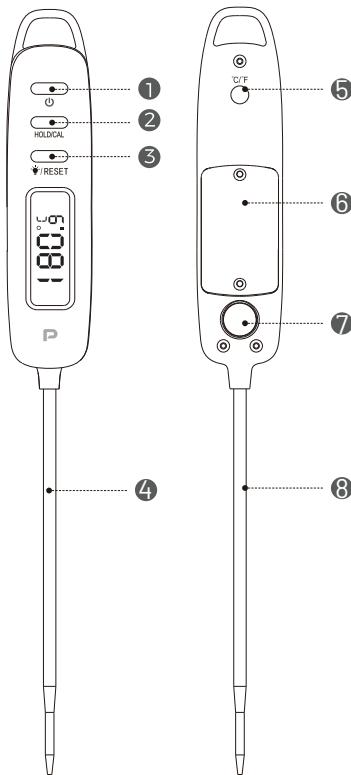
The Digital Meat Thermometer offers precise temperature measurements with a temperature range of -58°F to 572°F (-50°C to 300°C), ensuring accurate readings for various cooking tasks. Its 180° auto-rotating display allows for easy viewing, while the LED backlight provides clarity in any environment. The thermometer features a waterproof design with an IPX6 rating, making it splash-proof and washable for easy cleaning. With a fast read time of just 3 seconds, it's perfect for grilling, baking, frying, and cooking meats, as well as roasts, soups, and stews. It also includes an auto-shutoff feature for power savings, and its durable stainless steel probe ensures longevity and reliability for years of use. This versatile tool can be used for a variety of cooking applications, including tea and beverages.

Specifications

Water Resistance	IPX6 Rated
Temperature Range	-50C to 300°C /-58°F to 572°F
Display	1.4" LED with Backlight
Backlight Duration	10 Seconds (Auto-Off)
Auto-Off Time	8 Minutes (No Operation)
Probe Material	304 Stainless Steel
Battery Type	CR2032 (Included)
Product Size	1.6×2.6×22.5cm
Net Weight	35g
Model Number	PDLFST6027

Schematic View

1. Power
2. Hold/Calibration
3. Light/Reset
4. Protective Storage Sheath
5. Change Unit (°C/°F)
6. Battery Cover
7. Magnet
8. 304 Stainless Steel Probe



Button Functions

1. Power ON / OFF

Click Once: Turns the device on or off.

Auto Shutoff: The device will automatically power off after 8 minutes of inactivity.

2. HOLD / CAL

a. Hold the Current Reading:

Click Once: The result will be held for 10 seconds. The Hold function will turn off automatically after 10 seconds of inactivity. If the HOLD button is clicked again within 10 seconds, it will be turned off.

b. Calibration:

Press and Hold for 5s:

Mix 90 % crushed ice and 10 % water for 5 minutes. Insert the probe into the mixture.

Press and hold the CAL button for 5 seconds. The CAL symbol will flash for 7 seconds, and the screen will display 32°F (0.0°C) three times to complete the calibration. The thermometer will automatically save the settings and return to normal display.

NOTE: Calibration is only possible if the ice-water mixture is within the range of 32°F–33.8°F (0°C–1°C).

Calibration should be done in a normal room temperature environment, and the probe should not touch the surface of any utensils.

3. Backlight / RESET

Click Once: Turns the backlight on for 10 seconds. It will automatically turn off after 10 seconds of inactivity. If clicked again within 10 seconds, the backlight will turn off immediately.

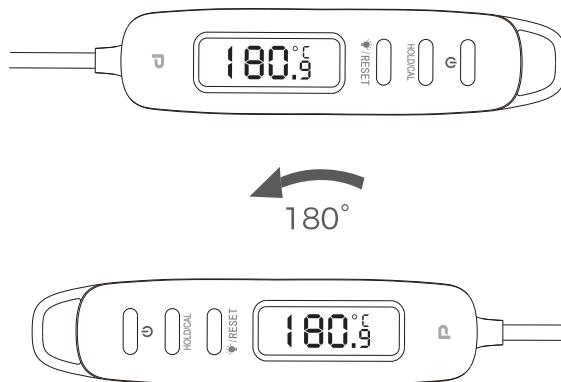
4. Switch Temperature Unit (°C / °F)

a. Click Once: Switches between Celsius (°C) and Fahrenheit (°F).

b. Default Unit: °F

5. Ambidextrous Display

Built-in motion sensors detect when the device is upside-down and automatically rotate the display. A simple solution for awkward angles and left-handed use.



Troubleshooting

1. Won't Switch On

Replace the battery.

2. LL.L or HH.H on the Display

This indicates that the temperature exceeds the measurable range: -58°F ~ 572°F (-50°C ~ 300°C).

3. How to Clean

Flush with tap water. Do not flush for more than 3 minutes, as prolonged exposure may damage the device.

4. Compatible with Grill, Oven, or Fryer?

The device is designed for handheld use only.

5. Inaccurate Reading

Ensure the probe is inserted into the center of the food.

Probe Length: 4.76in (121mm).

Package Contents

Meat Thermometer x1

Protective Storage Sheathe x1

Temperature Guide x1

Battery CR2032 (V3)(already installed) x1

Usage Guide and Maintenance

1. Avoid touching the stainless steel portion of the thermometer during or immediately after measuring temperatures, as it may be hot.
2. Do not place the unit in the dishwasher or immerse it in any liquid.
3. Keep the thermometer away from extreme high or low temperatures, which can damage electronic parts and plastics.
4. Remove the thermometer from the food during cooking.
5. If the thermometer is stored for more than four months, remove the battery.
6. When the battery is about to run out, the low battery icon will be displayed on the screen.
7. Place the thermometer indoors.

Safety Precautions

1. Do not ingest the battery. Swallowing a coin/button cell battery can cause severe internal burns in just 2 hours and may lead to death.
2. Keep new and used batteries away from children. If the battery compartment does not close securely, stop using the product and keep it away from children.
3. If you suspect a battery has been swallowed or placed inside any part of the body, seek immediate medical attention.
4. This appliance is intended for use by children aged 8 years and older. Children should not play with the appliance.
5. There is a risk of explosion if the battery is replaced with an incorrect type.
6. Dispose of used batteries according to the instructions.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at <https://www.porodo.net/warranty> and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:

<https://www.porodo.net/warranty>

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

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