

# Cook 'n Hold Meat Probe

## Probe & Instrument Care & Cleaning Guide

Properly cleaning your Cooper-Atkins instrument ensures quality performance and extends the life of your product. Avoid exposing the instrument to harsh environments beyond the specifications noted below, (e.g., exposing the cord and tip above 400°F or the cord below 0°F). Do not use or store in excessively hot or cold areas and refrain from using the probe as a lever or pick.

#### 50148 Cook 'n Hold Meat Probe

Do not clean with abrasives or solvents, use only mild detergents. Avoid contact with corrosive materials such as alcohol or other caustic cleaning agents. Wipe with a soft damp cloth to avoid scratching.

Specifications
<b>Temperature Range:</b> -40° to 400°F / -40° to 205°C
Response Time: 20 seconds in liquid
<b>Tip Temperature limit:</b> -40 to 400°F (-40° to 205°C)
<b>Cord Temperature limit:</b> 0° to 400°F (-18° to 205°C)
Shaft Material: Stainless Steel
<b>Shaft Length:</b> 1-21/32" (42 mm)
Shaft Diameter: 0.2" (5 mm)
Cord Material: fluoroelastomer outer insulation & inner metal braid
<b>Cord Length:</b> 26" (660 mm)
Case Material: Nylon 66
<b>Unit Weight:</b> 1.9 oz (56 g)
Warranty: 2 year
Waterproof

#### RoHS compliant

Restriction of Hazardous Substances. RoHS, also known as Directive 2002/95/EC, originated in the European Union and restricts the use of specific hazardous materials found in electrical and electronic products (known as EEE). All applicable products in the EU market after July 1, 2006 must pass RoHS compliance



## Instrument Repair / Warranty Department:

**Telephone:** (800) 835-5011 or (860) 347-2256 Opt. 2

Email: techsupport@emerson.com

### **Return Address:**

**Attn: Returns Dept.** (Use address listed below).





