Tips

- For the most accurate reading, insert the probe so that the very tip lands at the thickest part of the meat or food. For bone-in cuts of meat, be sure the tip is not touching bone, which can give an inaccurate reading.
- For thin fish fillets or burgers, insert the probe from the side so the tip can effectively reach the middle.
- Most foods increase in temperature for several minutes after they're removed from the heat, a process called carryover cooking. For perfectly cooked food, you should aim to remove the food about 5 to 10 degrees before it reaches its target temperature, then let the food rest for 5 to 15 minutes, during which time it will reach that target temperature.
- Though the thermometer can give an accurate reading in 1 second, a piece of meat may vary in temperature throughout. After inserting the probe, hold it still for a few seconds to ensure that the thermometer is gauging the temperature in the exact spot you want it to.

Keep it Clean

- Immediately after using, wash the probe by hand with warm, soapy water and dry thoroughly.
- If needed, wipe down the thermometer body with a damp cloth. Do NOT immerse the body in water. The thermometer is not dishwasher safe.
- For safety, always fold in the probe completely before storing.

Changing the Battery

If the display no longer turns on when the probe is unfolded, the battery is dead.

To change the battery, use the included screwdriver to remove the battery compartment cover. Remove the spent battery and replace with a fresh AAA battery (not included). Replace the cover and use the screwdriver to tighten the screw.

CAUTION: Do not dispose of batteries with regular household waste. Take spent batteries to the appropriate collection point. Your town or local authority can provide information about collection points.

Terms & Conditions

Limited Warranty
RJ Brands, LLC d/b/a Chefman™ offers a limited 5-year Warranty (the "Warranty") available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of delivery and that the Warranty is nontransferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman™. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman™. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman™ Warranty Registration page in the Chefman™ User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

What the Warranty Covers

- **Manufacturer Defects**
  Chefman™ products are warranted against defects in material and workmanship, under normal household use, for a period of 5 years fromthe date of delivery when used in accordance with the directions listedin the Chefman™ User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

This Warranty Does Not Cover

- **Misuse**
  Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman™ User Guide for information on proper use of product;

- **Poor Maintenance**
  General lack of proper care. We encourage you to take care of your Chefman™ products so that you may continue to enjoy them. Please see Keep It Clean directions in this Chefman™ User Guide for information on proper maintenance;

- **Commercial Use**
  Damage that occurs from commercial use;

- **Normal Wear and Tear**
  Damage or degradation expected to occur due to normal use over time;

- **Altered Products**
  Damage that occurs from alterations or modifications by any entity other than Chefman™ such as the removal of the rating label affixed to the product;

- **Catastrophic Events**
  Damage that occurs from fire, floods, or natural disasters; or

- **Loss of Interest**
  Claims of loss of interest or enjoyment.

For product information, please visit us at Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN™ SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

Warranty Registration

What do I need to register my product?

- Contact Information
- Model Number (see example below)
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code (see example below)
- Access Code (see example below)



NOTE: Label depicted here is an example.
Please see label on your product for actual model/date code/access code.

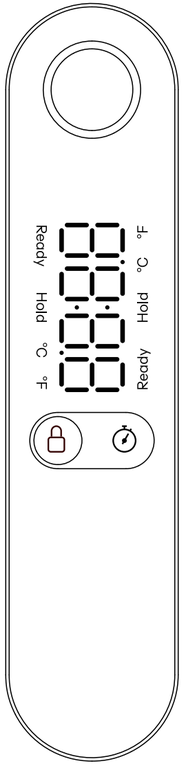
How do I register my product?

All you need to do is fill out a simple Chefman™ registration form.
You can easily access the form in one of the two ways listed below:

- Visit Chefman.com/register.
- Scan the QR code to the right to access site.

CHEFMAN

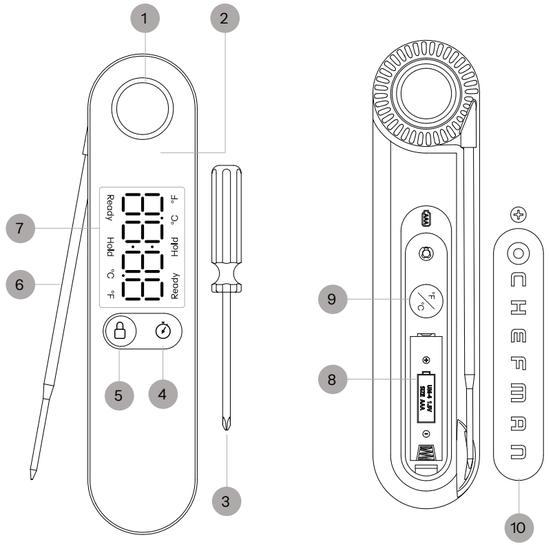
Everything Sensor™



C60-0-SERIES

Get to Know Your Thermometer

1. Hanging loop
2. Storage magnet (inside body)
3. Screwdriver (to open battery compartment)
4. Timer button
5. Hold button
6. Ultra-thin probe
7. Auto-rotating temperature display
8. Battery compartment
9. °F/°C toggle button
10. Battery compartment cover



SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

1. WARNING: To avoid the risk of a burn injury, do not touch the stainless portion of the thermometer during or right after measuring temperatures.
2. The probe tip is SHARP. Use caution when handling it to avoid injury.
3. Do not place the product in the dishwasher. To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry the tip.
4. Do not leave the product exposed to extreme high or low temperatures since this may damage the electronic parts or plastics.
5. Do not keep the thermometer inserted in food while cooking.
6. Remove batteries if storing the unit for more than four months.

Before First Use

1. Remove all packaging materials and check to ensure that all parts and accessories are accounted for.
2. Read and remove all stickers.
3. Unfold the probe and wash only the probe in warm, soapy water, then rinse and dry thoroughly.
4. Install the battery: Using the included screwdriver, unscrew and remove the battery compartment cover. Insert a AAA battery (one included) into the compartment, aligning the positive and negative ends correctly.
5. Before replacing the cover, unfold the probe to turn on the display, and select your preferred temperature units: simply press the toggle button to switch between Fahrenheit and Celsius.
6. Replace the cover and screw, using the screwdriver to tighten it.

How to Use the Thermometer

1. Unfold the probe from the thermometer body. The display screen will immediately turn on.
2. Insert the probe into your food at least to the thicker part of the probe (about 1.5 inches/35 mm). The temperature sensor is in the very tip of the probe, so you should aim to have the tip land in the thickest part of the meat. See Tips for more info on how to insert the thermometer.
3. You can insert the probe from any angle, right or left side—the display will automatically rotate so that it's upright and easy to read.
4. The temperature readout will begin to change as soon as the tip is inserted but within 1 second it will arrive at a final readout.
5. When finished using the thermometer, wash and dry the probe (see Keep It Clean) and fold it shut to preserve the battery life. Make sure the probe completely clicks into its slot in the body. If the thermometer is not folded and turned off, the display will go to sleep after 40 seconds of not being used.

Special Functions

Hold

The Hold mode locks the screen with the food's temperature if it's difficult to read while the probe is inserted—for instance if the food is in the back of an oven or being grilled in dim light. To use, just press the 🔒 button after the probe has been in the food for at least 1 second, then remove the thermometer to read it. To turn off Hold mode, simply press the 🔒 button again. NOTE: While in Hold mode, the screen will not turn off after 40 seconds of non-use. It will only turn off once the probe is folded back into the body.

Timer

The thermometer includes a handy timer function, to track a roast's resting time or as a reminder to check on your food.

Press the ⏱ button repeatedly to add minutes to the timer (up to a maximum of 30). Pressing the 🔒 button subtracts minutes. When the time is set, press and hold the ⏱ button for 3 seconds to start the countdown.

While the timer is running, the screen will toggle between displaying the temperature and displaying the time countdown. If you press the ⏱ button WHILE the unit is displaying the time, it will return to the time-setting mode.

When the time is up, the unit will beep for 3 seconds. You can also cancel the timer mid-countdown by pressing and holding the ⏱ button for 3 seconds.

Calibration

The thermometer is properly calibrated out of the box but if necessary, it can be re-calibrated. To do so, remove the battery compartment cover with the included screwdriver. Immerse the probe in a container of ice water. Once the thermometer registers a final temperature, press and hold the °F/°C button for 3 seconds. The display will register 32°F/0°C. The thermometer is now properly calibrated.

Chefman™ is a trademark of RJ Brands, LLC.

C60-0-SERIES_UG_LIVE_20260818.indd 9-16
8/18/26 4:42 PM