EXEC™ Operating Instructions

- **Accuracy to ±0.9°F (±0.5°C)**
- **3-4 second readings**
- **−40 to 572°F range**
- **Calibration trim**
- **IP67 rating**
- **180° rotating display**
- **Backlight**
- **Max/Min function**
- **NIST-traceable certificate**
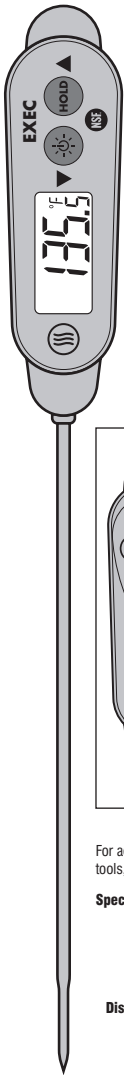
Instrument Operation
Press the power button to activate the thermometer. The unit will turn off automatically after 35 minutes to save battery life. Press and hold the power button for 3 seconds to turn off EXEC. To activate the backlight, press the power button once while the instrument is turned on. Press again to turn off.

Insert the stainless steel probe to the desired depth. The measured temperature will be shown on the LCD display within 3 to 4 seconds.

Using MIN/MAX
Press the MAX/MIN button to read the last highest / maximum temp measured.
Press once more to read the last lowest / minimum temperature measured.
Press once more to return to normal display.
Press and hold the MAX/MIN button for three seconds then release to reset the memory.
MAX and MIN are reset when the unit is powered off.

Battery Installation
Replace the battery when low battery symbol 'Bat' flashes. Replace with a 3 volt, type CR1632, button-cell battery or equivalent.
Use a screwdriver of suitable size to open the battery cover on the back.
Install the battery observing the correct polarity, (+) positive side up, sliding the battery under the metal clip.
Close the battery cover.

To Select ˚F or ˚C
Press the °C/°F button on the back of the thermometer to select the desired temperature unit.

Calibration Trim
New from the factory EXEC should read within ±0.9°F. Normally a calibration adjustment should never be needed. For instructions on performing a one-point calibration trim go to the EXEC webpage at www.thermoworks.com.

Care and Cleaning
Clean the probe immediately after each measurement to avoid cross contamination. Do not expose the thermometer body to temperatures over 122°F (50°C). Do not leave inside ovens. Avoid submersing the entire thermometer.

Technical Support
For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (801) 756-7705 or email at techsupport@thermoworks.com.

For additional cooking tips and doneness temperatures, and to see the full line of ThermoWorks tools, visit our website at www.thermoworks.com.

Specifications

Probe Range	−40 to 572°F (−40 to 300°C)
Accuracy	±0.9°F (±0.5°C) between 14 to 212°F (−10 to 100°C), ±4.5°F (±2.5°C) between 392 to 572°F (200 to 300°C) otherwise ±2.7°F (±1.5°C)
Display Resolution	0.1°
Units	°C/°F
Response Time	Approx. 3-4 seconds from ambient to 32°F ±0.9°F
Auto Off	After 35 minutes
Display Size	0.45 H x 0.94 W inches (11 H x 24 W mm), automatically rotates 180°
Backlight	10 seconds
Digit Size	0.29 H x 0.16 W inches (7.5 H x 4.0 W mm)
Probe	4.8 L x 0.1 dia. inches; reduces to 0.67 L x 0.06 (1/16") dia. inches (125 L x 2.5 dia. mm; reduces to 17 L x 1.5 dia. mm), Thermistor
Minimum Immersion	Approx. 0.25 inch (6.4 mm)
Water Resistance	IP67
Battery	3 volt, type CR1632 or equivalent x 1 piece (included)
Battery Life	3,000 hours continuous use
Product Size	8.3 H x 0.9 W x 0.6 D inches (211.5 H x 23 W x 16 D mm)
Operating Range	32 to 122°F (0 to 50°C)

Chef-Recommended Temps**

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

* *These temperatures are ideal peak temperatures. Meats 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*	160°F *71°C*	Chicken, Turkey & Duck (whole or pieces) *	165°F *74°C*
Ham (raw)	160°F *71°C*	Poultry Dark Meat**	175°F *79°C*
Ham (pre-cooked)	140°F *60°C*	Stuffing (in the bird)	165°F *74°C*
Egg dishes	160°F *71°C*	Tuna, Swordfish & Marlin**	125°F *52°C*
Casseroles & Leftovers	165°F *74°C*	Other Fish**	140°F *60°C*

Water Temps (at sea level)

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

Other Food Temps

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

Candy or Sugar Syrup Temps (at sea level)

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

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