



### Stainless Steel Construction 2-Way Hanger/Stand

#### INSTRUCTIONS FOR USE:

1. Hang or stand thermometer inside oven in a visible area. Most oven temperatures vary  from top to bottom and side to side. Always use an oven thermometer placed next to food  to ensure proper baking/roasting temperatures.
2. Preheat oven thoroughly. Do not overload oven; it may cause oven temperatures to drop.
3. Avoid frequently opening oven door.

#### WARNING:

Always remove thermometer from oven before using the self-cleaning cycle.

#### USDA RECOMMENDED INTERNAL TEMPERATURES

Type of Meat	Degrees F
<b>Ground Meat/Poultry Mixtures</b>	
Turkey, Chicken (including patties).....	170°F
Veal, Beef, Lamb, Pork (including patties).....	160°F
<b>Fresh Beef</b>	
Medium Rare.....	145°F
Medium.....	160°F
Well Done.....	170°F
<b>Fresh Veal</b>	
Medium.....	160°F
Well Done.....	170°F
<b>Fresh Lamb</b>	
Medium Rare.....	145°F
Medium.....	160°F
Well Done.....	170°F
<b>Fresh Pork</b>	
Medium.....	160°F
Well Done.....	170°F
<b>Poultry</b>	
Chicken & Turkey (Whole).....	180°F
Roasts and Breasts.....	170°F
Thighs and Wings.....	180°F
Duck and Goose.....	180°F
<b>Ham</b>	
Fresh (raw).....	160°F
Pre-Cooked (to reheat).....	140°F

For answers to your food safety questions  
call: 1-800-535-4555  
USDA's Meat and Poultry Hotline

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PRECISION INSTRUMENTS  
IN TIME AND TEMPERATURE

**CHANEY INSTRUMENT CO.**  
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#### LIFETIME WARRANTY

*Should this product from Chaney Instrument Co. prove to be defective in material or workmanship, when returned, will be repaired or replaced at our option, without charge. This warranty does not cover damage in shipment or failure caused by tampering, carelessness or abuse.*