

ACURITE®

60 minutes

60 minutos

Instructions for use:

1. Turn pointer clockwise a full rotation, then turn counter-clockwise to the number of minutes required.
2. A bell will sound when time has elapsed.

Care Instructions: Wipe with damp cloth.

Instrucciones de uso:

1. Gire el puntero una vuelta completa en sentido de las manijas del reloj y después gírelo en sentido contrario hasta el que indique el número de minutos requeridos.
2. Cuando haya transcurrido el tiempo sonará una campana.

Instrucciones de lavado: Límpielo con un paño húmedo.

USDA Recommended Internal Temperatures

Ground Meat/Poultry Mixtures

Turkey, Chicken (including Patties)165°F/73.9°C

Veal, Beef, Lamb, Pork (including Patties).....160°F/71.1°C

Fresh Beef/Veal/Lamb

Medium Rare145°F/62.7°C

Medium160°F/71.1°C

Well Done170°F/76.6°C

Fresh Pork

Medium145°F/63°C

Well Done160°F/71.1°C

Poultry

Chicken & Turkey (whole).....165°F/73.9°C

Roasts & Breasts165°F/73.9°C

Thighs & Wings165°F/73.9°C

Duck & Goose165°F/73.9°C

Ham

Fresh (raw)160°F/71.1°C

Pre-Cooked (to reheat)140°F/60.0°C

Product Facts

Measurement Range

Time: 60 minutes

model# 00900A1



MADE IN CHINA
HECHO EN CHINA

Customer Support:
877-221-1252

www.AcuRite.com

AcuRite is a registered trademark of Chaney Instrument Co.
965 Wells St. • Lake Geneva, WI 53147

**Limited
10 Year Warranty**
Register your product
on AcuRite.com

**Garantía
Limitada de 10 Años**
Registre su producto
en AcuRite.com