



Digital Distilling Thermometer

Specifications

- Temperature Range: 0°C to ~250°C
- Accuracy: $\pm 1^\circ\text{C}$ (0°C to 100°C), $\pm 1.5^\circ\text{C}$ (101°C to 250°C)
- Temperature Display Resolution: 1°C
- Timer Range 99 min. 59 sec.

General Operation

- Press **°C/°F** to select operation in Centigrade or Fahrenheit.
- Select between cook (alarm) and timer mode by switching the button on the rear of the unit.
- Using as TIMER
 - Switch to TIMER mode.
 - Press the **MIN** and **SEC** buttons to set the countdown time.
 - To start and stop the TIMER press **S/S** button.
 - To reset the TIMER press and hold the **MIN** and **SEC** buttons simultaneously.
- Using as ALARM
 - Switch to COOK mode.
 - Press the **▲** button to increase the alarm temperature.
 - Press the **▼** button to decrease the alarm temperature.
 - Insert the probe into the thermowell of the condenser (or into the food/space being heated), when the temperature set is reached the alarm will sound.



Using as a Thermometer with your Pure Distilling Still

- Insert the probe into the thermowell of your still.
- Switch to COOK mode.
- If you want the alarm to sound when you should turn on the cooling water, set the alarm for 5-10°C higher than the ambient air temperature and as the still heats up the alarm will sound. 5-10°C allows plenty of time before the alcohol starts flowing.
- Once the still has heated up and the alcohol has been running for 10 minutes the temperature will be reading between 76°C and 83°C (some variation is normal).
- Set the alarm temperature 2°C higher than the current reading, i.e. if its reading 79°C set the alarm to 81°C.
- When the alarm sounds turn the tap to put the still into slow mode. Allow some time for the temperature to drop back down where it was operating at previously.
- Turn the alarm back on.
- Follow the instructions for your still as per normal.

Cleaning & Maintenance

- Replace the battery with a quality AAA 1.5V battery when the display dims or is off.
- Clean the probe thoroughly after each use.
- The thermometer and the probe are not waterproof, do not immerse them in water.
- Clean with a damp cloth only.
- Never place the thermometer display in an oven or in direct heat or flame.
- If the probe is submerged or the thermometer starts giving false readings, generally there is water in the probe. This can be remedied by putting the probe and wire, in an oven, keeping the plug outside, for an hour at 190°C.

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