



**ThermoWorks**

# ChefAlarm<sup>®</sup>

## Commercial Quality Probe-Style Cooking Alarm

Track your peak temp, even while allowing meat to rest.

Remembers your starting temp.

Adjustable volume to 92dB will get your attention even in a noisy kitchen.

Cable withstands higher temps than consumer-grade oven probes (to 700°F).

High-temp junction is sealed and can withstand high steam oven environments.

The optional **Pro-Series™ Needle Probe** is designed for Sous Vide, slow cookers, and small portions. It can be completely immersed, and is fast (5 seconds or less)! Probe range of -58 to 572°F (-50 to 300°C) and cable max temp to 500°F (260°C).

Large digits are easy-to-read from a distance, and a push-button backlight allows for easy viewing in low-light conditions.

First thermometer of its kind that permits a temp alarm on the way down, perfect for yogurt and desserts.

High alarm tells you when you've reached your set temperature.

Count Up/Down timer keeps going even after the alarm has sounded.

Splash-proof seal protects against kitchen spills and splashes.

For roasting meats and general use, the Pro-Series™ High Temp Cooking Probe has a range of -58 to 572°F (-50 to 300°C) and cable max temp to 700°F (included with ChefAlarm).



### Continuous Min/Max Display

Know how hot (or cold) your food got when you weren't looking. Remembers your start temp. Tracks your peak resting temperature.



### High and Low Alarms

Low alarms for chilled foods like yogurt or desserts. High alarms tell you when you've reached your set internal temperature. Use both together to help you keep food in an optimal temperature range.



### User Calibration

Permits fine-tuning the accuracy from ±1.8°F (from the factory), to better than 1°F, which makes ChefAlarm perfect for cooking sugars.