

## Warnings



Do not point at people or animals and avoid shining into eyes.



Do not submerge in water or use water to clean your Infrared thermometer.



Caution: Use of controls or adjustments or performance of procedures other than those specified may result in hazardous radiation exposure.

Caution: Risk of danger. The manual must be consulted in cases where this symbol is marked.

## Article No. UU-P06100

### Use environment:

- Altitude: 2000m
- Operating temperature: 0 to +40°C
- Relevant humidity: 10%~90%
- Degree of protection: IP20

Test on known sources before use, to make sure that equipment is functioning correctly. The laser assembly inside the equipment can be examined, repaired or replaced by the manufacturer only.

- The equipment produces a visible laser beam which emerges from the front of the instrument.
- It is a Class 2 laser product in accordance with IEC/EN 60825-1:2014

- Do not stare directly into the laser beam or direct it towards other people unnecessarily.
- Eye protection is normally afforded by aversion responses including the blink reflex.
- Never aim the laser beam at reflective surfaces, people or animals. Even brief visual contact with a laser beam can result in eye injuries.
- The radiation pattern emitted from this equipment during the performance of operation and maintenance procedure:
  - Wavelength: 620-690nm
  - Beam divergence: 0.16 x 0.6 mrad
  - Pulse duration:  $\geq 0.25s$  (continuous)
  - Maximum power or energy output:  $< 1mW$

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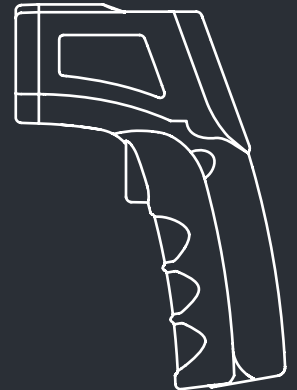
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# Infrared Thermometer Essentials Guide



## Ooni Infrared Thermometer

The Ooni Infrared Thermometer provides instant and accurate readings of temperatures from as low as -26°F (-32°C) to as high as 1022°F (550°C). It is the must-have tool for pizza chefs to make a perfectly cooked pizza base.

For the ideal temperature for cooking pizzas, aim for 842°F (450°C) on the stone baking board inside the oven.

### Key features

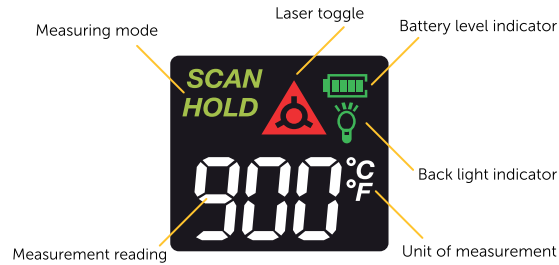
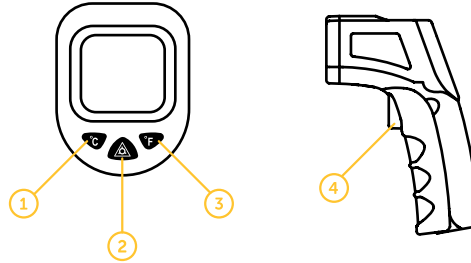
Broad temperature range: -26°F to 1022°F (-32°C to 550°C), instant accurate readings, and durable and portable.



Questions? Reach us at [support@ooni.com](mailto:support@ooni.com)

## Display

1. Change unit of measurement to °C.
2. Toggle the laser off and on.
3. Change unit of measurement to °F.
4. While pulling, the LCD displays SCAN. When released, the LCD displays HOLD. Built-in 20 sec auto power off function.

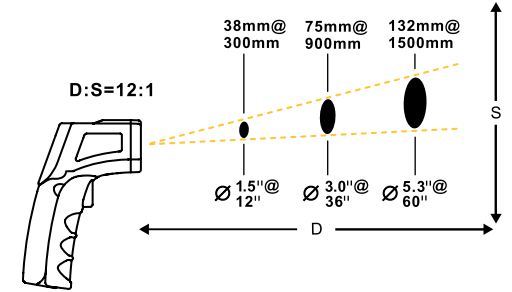


## Maintenance and cleaning

To keep your readings accurate, the lens must be clear of dirt, dust, moisture, fog, smoke and debris. To clean the lens, blow off loose particles using clean compressed air. Gently brush any remaining debris away with a moist cotton cloth. Clean the case with a damp sponge or cloth and mild soap. If you are storing your Ooni Infrared Thermometer for extended periods without use, remove the battery and store indoors.

## How to measure temperature

The closer you are to the surface measured, the more accurate the reading will be. Point the laser at the middle of the stone baking board for an accurate reading. To scan temperatures, push & hold the trigger for a continuous reading. When the trigger is released, the reading will stay on the screen for 15 seconds or until the trigger is pushed again.



## Switching off

The Ooni Infrared Thermometer will switch off automatically after 15 seconds.

