

## Operating Instructions P0250 Mini Hygro-Thermometer

Congratulations on your purchase of the P0250 Mini Hygro-Thermometer. You have acquired a precision electronic instrument for measuring the temperature, humidity and the current highest and lowest values of both. It is ideal for use inside a wine cellar, car, greenhouse, humidor or refrigerator. This unit will provide you with years of service if cared for properly. Please read these operating instructions thoroughly before use.

### Use:

- Open the battery compartment by pushing the cover on the back of the instrument downwards as indicated by the arrow. Remove the battery safety strip, replace battery (positive (+) side up) and remove the protection sheet on the display. The instrument is now ready for use.
- The display now shows the current temperature in °F and the relative humidity in %.
- Displaying maximum/minimum values:
  - a. When you press the MAX/MIN button, the highest values since the unit was last reset appear. This display will inform you of the highest temperature and humidity the unit has measured since the last reset.
  - b. Pressing the same button again displays the lowest values since the unit was last reset.
  - c. To return to current values, press the MAX/MIN button again.
- Resetting the MAX/MIN memory to the present values:
  - a. Press the CLEAR button for 1 second when in MAX or MIN mode.
  - b. Note that pressing the CLEAR button while in normal mode will have no effect.
- The unit can be hung using the enclosed foam tape, magnetic strips, or set on a table or desk using the fold out stand.
- When the display dims or the reading is erratic, replace the battery with an LR44 or AG13 type button cell (positive (+) side up). Please dispose of exhausted batteries properly.

### Specifications:

Limits: Temperature: 14 °F - 140 °F  
Humidity: 10% to 99% R.H.

Maximum Error: +/- 1.8 °F within 14 °F to 122 °F  
+/- 2 °F otherwise  
+/- 5% R.H. within 25% to 95% R.H. and 32 °F to 122 °F  
+/- 6% R.H. otherwise

Battery: LR44/AG13 Button Cell

### Applications:

#### Humidor

A cigar is to be savored. The subtle flavor of each cigar is a signature of the region from which it hails. The best method of preserving this intended flavor is the humidor, but your humidor might not be doing the job it should be. Over humidifying can lead to improper burning and mildew, while under humidifying will rob your cigars of their true flavor, making them taste harsh. Digital temperature and humidity display shows the precise condition of your cigar's home. The Max/Min humidity and temperature display allows you to finally pin down the exact day you need to refill your humidor's water supply.

Common wisdom holds that humidors perform best when the humidity is maintained at approximately 70%. Place the Mini Hygro-Thermometer inside your Humidor using the enclosed foam tape or magnetic strips. Or you can use the fold out stand.

#### Refrigerator

Recent news reports have illustrated the dangers of improperly storing food. Illness and injury can result. Use the Mini Hygro-Thermometer inside your refrigerator to monitor the maximum temperature your food experiences. Since refrigerator compressors cycle on and off, the interior temperature of your refrigerator can vary significantly. Most units feature temperature controls but do not inform you of the achieved temperature.

The Max/Min humidity and temperature display allows you to finally find out just what effect those controls have. Common wisdom holds that the temperature in refrigerator should not rise above 40 °F for an extended period. Reset the Max/Min display, then allow your refrigerator to cycle on and off. After a few hours or days you can check the Max display to determine how well your refrigerator is functioning.

! Be aware that holding the refrigerator door open for extended periods will allow the air temperature inside to rise and may give misleading readings.

! Do not affix the Mini Hygro-Thermometer to the inner walls or inner door of the refrigerator. The surface of these walls is warmer than the interior of your refrigerator. Placement on these walls will lead to misleading readings. Use the fold out stand to place the unit in the central area of your refrigerator.

#### Wine Cellar

When stored properly, wine can improve in quality over time. Proper storage conditions are critical to this aging process. Use the Mini Hygro-Thermometer in your wine storage area to monitor these conditions. The Max/Min display will allow you to check up on ever changing temperature and humidity conditions. Common wisdom holds that temperatures between 52 and 55 °F and humidity between 50 % and 80 % are best for wine. Bottles should be stored on their side to keep the bottom of their corks moist. Humidity keeps the top of the corks moist. Dry corks allow a poor seal causing evaporation and air exposure.

Attach the Mini Hygro-Thermometer to your Wine Cellar wall using the enclosed foam tape or magnetic strips. Or you can use the fold out stand.

! If you have a refrigerator-style Wine Cellar do not affix the Mini Hygro-Thermometer to the inner walls or inner door of the refrigerator. The surface of these walls is warmer than the interior of your refrigerator. Placement on these walls will lead to misleading readings. Use the fold out stand to place the unit in the central area of your refrigerator.