Kitchen Calc™ PRO

MASTER CHEF'S EDITION

PROFESSIONAL RECIPE CONVERSION CALCULATOR WITH DUAL DIGITAL TIMERS

Model 8305

CALCULATED INDUSTRIES®

FAST. ACCURATE. RELIABLE.

The *KitchenCalc Pro* is an easy-to-use recipe scaling and conversion calculator designed specifically for professional chefs, caterers and home cooks. With the push of a few buttons, it will help you cook or bake with precision. You no longer have to estimate ingredient quantities or waste time or money due to measuring errors.

The *KitchenCalc Pro* is a handy calculator for every kitchen — a "must have" for every serious cook!

Features:
- Automatic recipe scaling
- Automatic portion scaling
- Cooking unit keys (e.g., tbsp, tsp, cups, etc.)
- Operates in fractions (e.g., 1/3 cup)
- Quick cooking/volume unit conversions
- Weight conversions
- Temperature conversions
- Convenient Weight/Volume conversion tables
- Easy math with cooking units
- Displays "kitchen-fractions"
- Two built-in, audible, count-up/count-down timers
- Also works as a regular calculator

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GETTING STARTED

KEY DEFINITIONS

Basic Function Keys

On/C	***On/Clear Key —*** Turns power on. Pressing once clears the display. Pressing twice clears all temporary values.
Conv On/C	***Off —*** Turns all power off. Clears all non-permanent values.
Rcl	***Recall —*** Used with other keys to recall stored values and settings (e.g., **Rcl Recipe # Servings**).
0 – 9 00 and **•**	Keys used for entering numbers. The **00** key saves keystrokes when entering "00" values (e.g., **1 00** for "100").
+ – ÷ X =	Arithmetic operation keys.
%	***Percentage (%) —*** Used to find a given percent of a number.
Conv	***Convert —*** Converts to various units (e.g., cooking units, temperature).
Conv +	***Memory (M+) —*** Adds displayed value to the standard, cumulative Memory. To subtract from Memory, press a value, then **Conv – Conv +**.
Rcl +	***Recall Memory —*** Displays the value saved in M+.
Rcl Rcl	**Memory Clear —** Clears M+ and displays total.
Conv Rcl	**Memory Clear (M-R/C) —** Clears M+ without changing the current display.
Conv –	**Change Sign (+/-) —** Toggle displayed value between negative and positive value.

Conv **X**   *Clear Recipe Memory —* Clears the values entered into the # of Servings and Portion Size keys, as these values are permanent (the values remain stored after you turn your calculator off).

Conv **X** **X**   *Clear All —* Clears all stored values, including M+, serving and portion sizing.

/   *Fraction Bar Key —* Used to enter fractions (e.g., **1** **/** **3** **cup**).

Conv **/**   *Remainder (Rnd +/-) —* Displays the fractional remainder (if applicable), due to calculator rounding.

This is an optional calculation and should be used if you want more precise measurements.

When the calculator has rounded by more than 5%, the display will read **^Rnd** (it has rounded up) or **vRnd** (rounded down).

When this occurs, press **Conv** **/** to display the remainder. A (+) tells you to add the additional measurement, and a (–) tells you to subtract (e.g., **Conv** **/** = + 0-1/2 TSP means you should add an additional 1/2 Teaspoon of the ingredient).

Note: If you want to minimize rounding altogether, convert to the next smallest cooking unit (e.g., if it reads Tablespoons, convert to Teaspoons).

Timer1 **Timer2**   *Built-in Cooking Timers —* Accesses the count up/count down timers.

Cooking Units

Enter or convert to:

lb	**Pounds**	**dry oz**	**Dry Ounces**
fl oz	**Fluid Ounces**	**cup**	**Cups**
tbsp	**Tablespoons**	**tsp**	**Teaspoons**
Conv **0**	**g –** gram	**Conv** **1**	**kg –** kilogram
Conv **2**	**ºC –** Celsius	**Conv** **3**	**ºF –** Fahrenheit
Conv **4**	**liter**	**Conv** **5**	**cl –** centiliter (100 ml)
Conv **6**	**ml –** milliliter	**Conv** **7**	**gal –** gallon
Conv **8**	**quart**	**Conv** **9**	**pint**
Conv **•**	**dash**	**Conv** **00**	**pinch**

Recipe Scaling Keys

Use the keys below to "scale" recipes (when you're cooking or baking for less or more than the recipe's stated serving size, and have to calculate adjusted ingredient quantities). Your calculator quickly converts recipe ingredients to their proper proportions, so you can cook or bake precisely and avoid measurement errors.

First, find the recipe's stated number of servings or yield, and then determine how many servings you need to make (if other than the stated serving size). Use the keys below to enter the "stated" and "desired" serving sizes (and/or portion sizes), enter each ingredient quantity and press **[Adjust Recipe]** to convert each ingredient to its new, adjusted quantity.

Note: You may prefer to write the new quantities on a piece of paper, or note them next to the recipe's ingredients, or simply measure new ingredient amounts as you go.

[Recipe # Servings]   ***Recipe's Number of Servings —*** Enters the recipe's stated number of servings.

[Actual # Servings]   ***Actual Number of Servings —*** Enters your desired number of servings.

[Conv] [Recipe # Servings]   ***Recipe's Portion Size —*** Enters the recipe's stated per-person portion size.

[Conv] [Actual # Servings]   ***Actual Portion Size —*** Enters your desired per-person portion size.

[Adjust Recipe]   ***Adjust Recipe —*** Calculates adjusted ingredient sizes based on entered number of servings and/or portion size.

[Rcl] [Adjust Recipe]   ***Recipe Scale Factor —*** Displays the ratio used for adjusting ingredients.

*Note: Values entered in Recipe Scaling Keys are stored permanently, so use **[Conv] [X]** to clear them. Also, to review stored values, press **[Rcl]** and the applicable key. For example, to review your stored Recipe's Number of Servings, press **[Rcl] [Recipe # Servings]**. To review your stored Recipe's Portion Size, press **[Rcl] [Conv] [Recipe # Servings]**.*

ENTERING COOKING UNITS (WHOLE AND FRACTIONS)

Enter whole cooking units by entering: 1) the quantity and 2) pressing the appropriate cooking unit key. For example:

Enter 3 tablespoons:

KEYSTROKE	DISPLAY
③ **tbsp**	**3 TBSP**

Enter cooking units with fractions (e.g., 1/3 cup) by pressing the fraction **/** key. For example:

Enter 2-1/3 cups:

KEYSTROKE	DISPLAY
②①**/**③**cup**	**2-1/3 CUP**

You can also enter the whole unit first, then the cooking unit key, then the fraction. For example:

KEYSTROKE	DISPLAY
②**cup**①**/**③	**2-1/3 CUP**

Basic Math with Cooking Units

You can perform basic math with cooking units. For example:

Add 1-3/4 cups plus 2-1/3 cups:

KEYSTROKE	DISPLAY
①③**/**④**cup**➕②①**/**③**cup**➖	**4-1/8 CUP**

Multiply 1/8 teaspoons times 6:

KEYSTROKE	DISPLAY
①**/**⑧**tsp**✖⑥➖	**0-3/4 TSP**

Divide 2 tablespoons by 3:

KEYSTROKE	DISPLAY
②**tbsp**➗③➖	**0-2/3 TBSP**

Note: The results of math calculations will be shown as actual, not rounded, "kitchen-fractions" (see following section for more details).

DISPLAYING ACTUAL FRACTIONS VS. "KITCHEN FRACTIONS"

A unique feature of your calculator is that it will display both actual fractions and "kitchen fractions" during conversions or recipe scaling calculations. That is, if the answer is 3/4 TBSP, it knows there is no "3/4" of a tablespoon, or measuring spoon, available to measure with; instead, it will show the rounded answer (i.e., 1 TBSP). For more precise measuring, you can then press the **Conv** **/** keys to display the remainder amount to add or subtract, or simply convert the value to the next lowest cooking unit (e.g., TSP), to avoid the remainder altogether.

"Kitchen Fractions," or whole units or fractions displayed in recipe scaling calculations or conversions, include:

Available Kitchen Fractions:

Tablespoon	Teaspoon	Cup
1 TBSP	1 TSP	1 CUP
1/2 TBSP	7/8 TSP	7/8 CUP
	3/4 TSP	3/4 CUP
	5/8 TSP	2/3 CUP
	1/2 TSP	1/2 CUP
	3/8 TSP	1/3 CUP
	1/4 TSP	1/4 CUP
	1/8 TSP	1/8 CUP

Note: 1/3 TSP, 2/3 TSP, 1/8 TBSP, 1/4 TBSP, 1/3 TBSP, 3/8 TBSP, 5/8 TBSP, 2/3 TBSP, 3/4 TBSP, 7/8 TBSP, 3/8 CUP and 5/8 CUP are not available kitchen fractions.

If you do not want to view "kitchen" values, you can display actual values by pressing the cooking unit key again.

Important Note: The calculator will tell you when an actual value is displayed by displaying the word "Actual."

See examples below:

Basic Math — Displaying Actual vs. Kitchen Fractions

Divide 5-1/2 tablespoons by 2:

KEYSTROKE	DISPLAY
⑤①**/**②**tbsp**÷②**=**	**Actual** **2-3/4** TBSP
tbsp	**3** TBSP RND*
tbsp	**Actual** **2.75** TBSP

*Here, the calculator rounded up to a measuring spoon value you can actually measure with, since there are no "3/4 tbsp" size measuring spoons.

Conversions — Displaying Actual vs. Kitchen Fractions

Convert 2-3/4 tablespoons to a "kitchen fraction," then the actual decimal value, then return to the entered value:

KEYSTROKE	DISPLAY
2 3 / 4 tbsp	**2-3/4** TBSP
Conv tbsp *(Kitchen fraction)*	**3** TBSP RND^
tbsp *(Actual decimal value)*	Actual **2.75** TBSP
tbsp *(Actual fraction)*	Actual **2-3/4** TBSP

Recipe Scaling — Actual vs. Kitchen Fractions Displayed

When performing Recipe Scaling using the [Adjust Recipe] key, and the answer is in a fractional format that does not support existing measuring spoons or cups (see "Available Kitchen Fractions" on previous page), the "kitchen fraction" value will be displayed first. A second press of the [Adjust Recipe] key will display the actual fraction value. A third press will display the actual decimal value.

COOKING UNIT CONVERSIONS

With the *KitchenCalc Pro*, converting cooking or other unit measurements is quick and easy. To convert cooking units, enter the quantity, press the cooking unit key, and then press the Conv key and the desired unit of measure key. To enter fractions (e.g., 1/2 cup), use the / key. Also, some units (like gallons) don't have dedicated keys, but are second functions of primary keys. They can be accessed using the Conv key.

Convert 1-1/2 teaspoons to tablespoons:

KEYSTROKE	DISPLAY
1 1 / 2 tsp Conv tbsp	**0-1/2** TBSP

Convert 8 fluid ounces to cups:

KEYSTROKE	DISPLAY
8 fl oz Conv cup	**1** CUP

Convert 5-1/2 quarts to gallons:

KEYSTROKE	DISPLAY
5 1 / 2 Conv 8 (quart)	**5-1/2** QT
Conv 7 (gal)	**1-3/8** GAL

Convert 32 dry oz. to lbs.:

KEYSTROKE	DISPLAY
3 2 dry oz Conv lb	**2** LB

CONVERTING FRACTIONS TO DECIMALS

Your calculator will also convert cooking units to and from their fractional or decimal values. To do this, enter the value, and then continue pressing the cooking unit key multiple times until you see the decimal value.

Enter 1/3 cup and convert to decimal, then back to fraction:

KEYSTROKE	DISPLAY
1 / 3 cup	**0-1/3** CUP
cup	**0.333** CUP
cup	**0-1/3** CUP

Note: *If the value entered is not a "kitchen fraction," (e.g., 1/3 TBSP) the next press of the cooking unit key (e.g.,* tbsp *) will display the rounded "kitchen value" (e.g., 0-1/2 TBSP) and a third press will display the actual decimal value (e.g., 0.333 TBSP).*

TEMPERATURE CONVERSIONS

Your calculator will also convert Celsius and Fahrenheit temperatures. Again, use the **Conv** key. See examples below:

Convert 200° Celsius to Fahrenheit:

KEYSTROKE	DISPLAY
2 00 Conv 2 *(°C)*	**200°** C
Conv 3 *(°F)*	**392.°** F

Convert 350° Fahrenheit to Celsius:

KEYSTROKE	DISPLAY
3 5 0 Conv 3 *(°F)*	**350°** F
Conv 2 *(°C)*	**176.7°** C

WEIGHT/VOLUME CONVERSIONS

Cooking measurements are based on either weight or volume. Conversions between weight and volume depend on the density of the related ingredient. You can use the conversion chart on the following pages to adjust a Weight to Volume conversion based on the ingredient's density. The chart lists several common ingredients and gives you an Adjustment Factor that you can use to calculate the actual Volume of the particular ingredient.

So, if you've adjusted a recipe that now calls for 2-1/2 lbs. of butter, you can quickly determine how many cups of butter you'll need for the recipe.

KEYSTROKE	DISPLAY
Enter 2-1/2 lbs., and convert pounds to cups:	
2 1 / 2 lb Conv cup	**4-3/4** CUP
Find the conversion factor (1.042) on the chart and multiply by that for your answer:	
X 1 • 0 4 2 =	**5** CUP

Note: The calculator's built-in Adjustment Factor is based on the density of water, which is often used as a standard to derive the weight of a volume specification. One cup of water weighs 236.6 grams (about 8 ounces).

USDA Weight (grams)	Volume	USDA Item Name	Adjst. Factor
110.0	Cup	Apples, raw, without skin, slices	2.151
150.0	Cup	Bananas, raw, sliced	1.577
153.0	Cup	Beans, snap, green, canned, no salt added, drained solids	1.546
148.0	Cup	Blueberries, raw	1.599
45.0	Cup	Bread crumbs, white, commercially prepared	5.258
227.0	Cup	Butter, salted	1.042
101.0	Cup	Celery, chopped	2.343
232.0	Cup	Cheese, cream	1.020
339.0	Cup	Honey	0.698
12.0	TBSP	Leavening agents, yeast, baker's, active dry	1.233
4.0	TSP	Leavening agents, yeast, baker's, active dry	1.225
15.0	TBSP	Leavening agents, baking powder, low-sodium	0.987
5.0	TSP	Leavening agents, baking powder, low-sodium	0.980
240.0	Cup	Leavening agents, baking powder, low-sodium	0.986
4.6	TSP	Leavening agents, baking soda	1.065

(cont'd)

USDA Weight (grams)	Volume	USDA Item Name	Adjst. Factor
246.0	Cup	Milk, reduced fat, fluid, 2% milkfat, protein fortified, with added vitamin A and D	0.962
109.0	Cup	Nuts, pecans, chopped	2.171
160.0	Cup	Onions, raw, chopped	1.479
258.0	Cup	Peanut butter, smooth, vitamin and mineral fortified	0.917
16.0	TBSP	Peanut butter, smooth, vitamin and mineral fortified	0.925
210.0	Cup	Potatoes, mashed, home-prepared, whole milk added	1.127
292.0	Cup	Salt, table	0.810
18.0	TBSP	Salt, table	0.822
6.0	TSP	Salt, table	0.817
7.5	TBSP	Spices, chili powder	1.973
2.6	TSP	Spices, chili powder	1.885
7.8	TBSP	Spices, cinnamon, ground	1.897
2.6	TSP	Spices, cinnamon, ground	1.885
7.0	TBSP	Spices, nutmeg, ground	2.114
2.2	TSP	Spices, nutmeg, ground	2.227
6.4	TBSP	Spices, pepper, black	2.313
2.1	TSP	Spices, pepper, black	2.333
152.0	Cup	Strawberries, raw, halves	1.557
200.0	Cup	Sugars, granulated	1.183

USDA Weight (grams)	Volume	USDA Item Name	Adjst. Factor
4.2	TSP	Sugars, granulated	1.167
13.0	TBSP	Vanilla extract	1.138
4.2	TSP	Vanilla extract	1.167
236.6	Cup	Water, tap, drinking	1.000
125.0	Cup	Wheat flour, all-purpose, enriched, bleached	1.893

RECIPE SCALING

One of the most useful features of the *KitchenCalc Pro* is its ability to adjust or automatically scale recipes. It calculates new ingredient amounts when you change the number of servings a recipe makes (e.g., when you want it to serve 10 people instead of only 4). This allows you to cook or bake with precision by measuring the correct ingredient quantities.

The *KitchenCalc Pro* also lets you adjust ingredients when you change a recipe's portion size (e.g., if you want to serve 4 oz. portions for each person, instead of 6 oz.).

CHANGING THE NUMBER OF SERVINGS

Basic Example

You'd like to make 5 servings of instant brown rice, but the box only lists a measuring chart for 4 servings (add 2 cups of rice and 1-3/4 cups of water). How much rice and water do you need for five servings?

KEYSTROKE	DISPLAY

1. Enter current Number of Servings:

[4] [Recipe # Servings]   Recipe # **4.**

2. Enter desired Number of Servings:

[5] [Actual # Servings]   Actual # **5.**

3. Enter ingredient amount and press [Adjust Recipe]:

[2] [cup] [Adjust Recipe] *(rice)*   Recipe Adj **2-1/2** CUP

[1][3][/][4] [cup] [Adjust Recipe] *(water)*   Recipe Adj **2-1/4** CUP

(You should therefore add 2-1/2 cups of rice and 2-1/4 cups of water to make 5 servings.)

Increasing Number of Servings

You need your brownie pudding cake recipe to yield 12 Servings instead of 8. The recipe contains the following ingredients:

– 1-1/4 cups flour
– 1-1/2 cups sugar
– 1/2 cup unsweetened cocoa powder
– 2 tsp. baking powder
– 3 tbsp. butter

Convert the ingredients to 12 Servings:

KEYSTROKE	DISPLAY
1. Clear recipe Memory:	
Conv **X** *(Clr Recipe)*	**0.**
2. Enter recipe's number of Servings:	
8 **Recipe # Servings**	Recipe # **8.**
3. Enter desired number of Servings:	
1 **2** **Actual # Servings**	Act # **12.**
4. Enter ingredient amounts and Adjust Recipe:	
1 **1** **/** **4** **cup** **Adjust Recipe** *(flour)*	Recipe Adj **1-7/8** CUP
1 **1** **/** **2** **cup** **Adjust Recipe** *(sugar)*	Recipe Adj **2-1/4** CUP
1 **/** **2** **cup** **Adjust Recipe** *(cocoa)*	Recipe Adj **0-3/4** CUP
2 **tsp** **Adjust Recipe** *(baking powder)*	Recipe Adj **3** TSP
3 **tbsp** **Adjust Recipe** *(butter)*	Recipe Adj **4-1/2** TBSP

Decreasing Number of Servings

You'd like to decrease your chicken recipe from six Servings to four Servings. The recipe contains the following ingredients:

– 2 tsp. dried rosemary leaves
– 1/2 tsp. salt
– 1/4 tsp. black pepper
– 3/4 lb. carrots

KEYSTROKE	DISPLAY
1. Clear recipe Memory:	
Conv **X** *(Clr Recipe)*	**0.**
2. Enter recipe's number of Servings:	
6 **Recipe # Servings**	Recipe # **6.**
3. Enter desired number of Servings:	
4 **Actual # Servings**	Act # **4.**
4. Enter ingredient amounts and Adjust Recipe:	
2 **tsp** **Adjust Recipe** *(rosemary)*	Recipe Adj **1-3/8** TSP
1 **/** **2** **tsp** **Adjust Recipe** *(salt)*	Recipe Adj **0-3/8** TSP ^RND *
1 **/** **4** **tsp** **Adjust Recipe** *(black pepper)*	Recipe Adj **0-1/8** TSP vRND *
3 **/** **4** **lb** **Adjust Recipe** *(carrots)*	Recipe Adj **0-1/2** LB

*There's a small remainder (0.042 of a teaspoon) you can view by pressing **Conv** **/**.*

Note: *The displayed values are "kitchen fractions," or rounded fractions. Two more presses of* **Adjust Recipe** *will display the actual fraction and decimal values, respectively.*

Increasing Number of Dozens

A cookie recipe currently yields 3 dozen cookies, but you'd like to make 12 dozen. The recipe contains the following:

- – 1-2/3 cups flour
- – 1-1/4 tsp. baking soda
- – 3/4 tsp. baking powder
- – 1/2 lb. butter
- – 3/4 cup sugar
- – 1 egg

Convert the ingredients to yield 12 dozen:

KEYSTROKE	DISPLAY
1. Clear recipe Memory:	
Conv **X** *(Clr Recipe)*	**0.**
2. Enter recipe's stated yield (3 dozen) with the **Adjust Recipe** *key:*	
3 **Recipe # Servings**	Recipe # **3.**
3. Enter desired yield (12 dozen) with the **Actual # Servings** *key:*	
1 **2** **Actual # Servings**	Actual # **12.**
4. Enter ingredient amounts and Adjust Recipe:	
1 **2** **/** **3** **cup** **Adjust Recipe** *(flour)*	Recipe Adj **6-2/3 CUP**
1 **1** **/** **4** **tsp** **Adjust Recipe** *(baking soda)*	Recipe Adj **1-1/2 TBSP vRND ***
3 **/** **4** **tsp** **Adjust Recipe** *(baking powder)*	Recipe Adj **3 TSP**
1 **/** **2** **lb** **Adjust Recipe** *(butter)*	Recipe Adj **2 LB**
3 **/** **4** **cup** **Adjust Recipe** *(sugar)*	Recipe Adj **3 CUP**
1 **Adjust Recipe** *(eggs)***	Recipe Adj **4.**

*The calculator automatically converts to the next largest cooking unit (here, TBSP). If you prefer to see the result in teaspoons, or to avoid the remainder, convert to **tsp** *(i.e.,* **Conv** **tsp** *= 5 TSP).*

**For whole unit ingredients (such as eggs) that don't require a measuring cup or spoon, use the keystrokes above.

CHANGING THE PORTION SIZE

Increasing Portion Size

You're making a stir-fried beef recipe, which is for six 4-oz. Servings. If you want to increase the Portion Size (per person) from 4 oz. to 6 oz., what are the adjusted ingredients?

- – 1 lb. flank steak
- – 2 tbsp. Chinese cooking wine
- – 1 tbsp. minced garlic
- – 2 tsp. soy sauce
- – 3/4 cup chicken stock

(cont'd)

(cont'd)

Convert the ingredients:

KEYSTROKE	DISPLAY

1. Clear recipe Memory:

Conv **X** *(Clr Recipe)* — **0.**

2. Enter recipe's Portion Size:

4 **Conv** **Recipe # Servings** — Recipe Size **4.**

3. Enter desired Portion Size:

6 **Conv** **Actual # Servings** — Actual Size **6.**

4. Enter ingredient measurements and Adjust Recipe:

1 **lb** **Adjust Recipe** *(flank steak)* — Recipe Adj **1-1/2 LB**

2 **tbsp** **Adjust Recipe** *(Chinese cooking wine)* — Recipe Adj **3 TBSP**

1 **tbsp** **Adjust Recipe** *(minced garlic)* — Recipe Adj **1-1/2 TBSP**

2 **tsp** **Adjust Recipe** *(soy sauce)* — Recipe Adj **3 TSP**

3 **/** **4** **cup** **Adjust Recipe** *(chicken stock)* — Recipe Adj **1-1/8 CUP**

Decreasing Portion Size

Say the previous recipe has a stated portion size of 8 oz., but you only want 3 oz. per person. What are the adjusted ingredients?

- -1 lb. flank steak
- -2 tbsp. Chinese cooking wine
- -1 tbsp. minced garlic
- -2 tsp. soy sauce
- -3/4 cup chicken stock

Convert the ingredients:

KEYSTROKE	DISPLAY

1. Clear recipe Memory:

Conv **X** *(Clr Recipe)* — **0.**

2. Enter recipe's Portion Size:

8 **Conv** **Recipe # Servings** — Recipe Size **8.**

3. Enter desired Portion Size:

3 **Conv** **Actual # Servings** — Actual Size **3.**

4. Enter ingredient measurements and Adjust Recipe:

1 **lb** **Adjust Recipe** *(flank steak)* — Recipe Adj **0-3/8 LB**

2 **tbsp** **Adjust Recipe** *(Chinese cooking wine)* — Recipe Adj **1 TBSP^RND ***

1 **tbsp** **Adjust Recipe** *(minced garlic)* — Recipe Adj **1-1/8 TSP**

2 **tsp** **Adjust Recipe** *(soy sauce)* — Recipe Adj **0-3/4 TSP**

3 **/** **4** **cup** **Adjust Recipe** *(chicken stock)* — Recipe Adj **0-1/4 vRND CUP ****

* Convert to teaspoons to avoid the remainder (i.e., **Conv** **tsp** *= 2-1/4 TSP).*

** Convert to tablespoons (i.e., **Conv** **tbsp** *= 4-1/2 TBSP).*

CHANGING BOTH SERVING & PORTION SIZE

Decreasing Number of Servings and Increasing Portion Size

Using the same recipe, you now want to reduce the number of servings from 6 to 4, but increase the portion size from 4 oz. to 8 oz. What are the adjusted ingredients?

-1 lb. flank steak
-2 tbsp. Chinese cooking wine
-1 tbsp. minced garlic
-2 tsp. soy sauce
-3/4 cup chicken stock

Convert the ingredients:

KEYSTROKE	DISPLAY
1. Clear recipe Memory:	
Conv **X** *(Clr Recipe)*	**0.**
2. Enter recipe's Number of Servings:	
6 **Recipe # Servings**	Recipe # **6.**
3. Enter desired Number of Servings:	
4 **Actual # Servings**	Actual # **4.**
4. Enter recipe's Portion Size:	
4 **Conv** **Recipe # Servings** *(Recipe Portion Size)*	Recipe Size **4.**
5. Enter desired Portion Size:	
8 **Conv** **Actual # Servings** *(Actual Portion Size)*	Actual Size **8.**
6. Enter ingredient measurements and Adjust Recipe:	
1 **lb** **Adjust Recipe** *(flank steak)*	Recipe Adj **1-1/3** LB
2 **tbsp** **Adjust Recipe** *(Chinese cooking wine)*	Recipe Adj **2-1/2** TBSP *
1 **tbsp** **Adjust Recipe** *(minced garlic)*	Recipe Adj **1-1/2** TBSP ^RND **
2 **tsp** **Adjust Recipe** *(soy sauce)*	Recipe Adj **2-5/8** TSP
3 **/** **4** **cup** **Adjust Recipe** *(chicken stock)*	Recipe Adj **1** CUP

*Convert to teaspoons (i.e., **Conv** **tsp** = 8 TSP) to avoid the remainder. Or, press **Adjust Recipe** again for the actual value.

** Again, convert: **Conv** **tsp** = 4 TSP.

Note: To review your stored Serving or Portion Size values, use the **Rcl** key. For example, to recall desired Portion Size, press **Rcl** **Conv** **Actual # Servings**.

USING THE TIMER

Your calculator functions not only as a cooking unit converter and recipe scaler, but also as a kitchen timer. In this model, there are two audible count up/count down timers.

Using the Timer(s) – Press **Timer1** or **Timer2** access the built-in Timer or Timer mode. The timer can be set to count down from 24 hours or less. The Timer will count up to 12 hours.

Count Up and Pause Timer – While displaying a stopped/paused timer, press **Timer1** or **Timer2** to start counting up. Press it once more to pause or freeze counting. Continue counting by pressing **Timer1** or **Timer2**.

Count Down and Stop Timer – To set the timer to count down, follow this example:

Set the Timer for a baking time of 1 hour, 30 minutes:

DESCRIPTION/KEYSTROKE	DISPLAY
Access timer: **Timer1**	HR MIN SEC 0: 00: 00
Enter 1 hour: **1**	HR MIN SEC 0: 00: 01
Enter 30 min.: **3 0**	HR MIN SEC 0: 01: 30
Enter 0's for sec.: **00**	HR MIN SEC 1: 30: 00
Start Timer: **Timer1**	HR MIN SEC 1: 30: 00

Note: Press **Timer1** again to pause counting down. Press it once more to continue.

Clear the Timer Display – While displaying a stopped/paused timer, press **On/C**.

Exit the Timer – To clear and exit the Timer mode, press **On/C** until **0.** is displayed. To exit the Timer Mode without clearing a paused timer or without stopping a running timer, press any key other than **On/C** and **Timer**.

Note: *If the Timer mode is exited while the timer is still running, the clock symbol will continue to blink on the display to remind you the Timer is running.*

Using Timer2 – You can use **Timer1** and **Timer2** simultaneously and independently. They function identically, except Timer 2 has a slower beep.

Using the Calculator While Timing – You can also use the calculator while timing and it will not interfere with timer operations. To do this, press **On/C** to exit the timer mode and continue to use calculator functions. To return to the timer mode, press **Timer1** or **Timer2** again.

Note: The clock symbol will continue to blink on the display to remind you the Timer is running when in "calculator" mode.

Timer Beep – After a count-down Timer is finished counting down (zero reached), it will begin to beep. Timer 1 emits a fast beep, Timer 2 a slow beep. The Timer will beep for 10 minutes. To stop the Timer beep, press the **Timer1** key.

Turning Calculator Off (Running Timer) – To turn the calculator off while the Timer is running, press **Conv** **On/C** **Conv** **On/C**. The first press of **Conv** **On/C** beeps and reminds you of the running Timer; the second press turns the calculator off.

Timer Reminder and Alarm – If you are in "calculator" mode and do not press a key for 11 minutes, the running timer will be displayed as a reminder. Also, in case you forget the timer, after the timer alarm goes off it will begin counting up for an additional hour, displaying the "+" sign to remind you of the amount of time elapsed since the alarm sounded.

Auto Shut-Off (Running Timer) – As long as the Timer is running, the unit will not auto shut-off. However, once the Timer reaches the maximum running time and expires (see max. times below), the calculator will auto shut-off after about 8-12 minutes of non-use.
 • Count-up timer: stops upon reaching 12 hours
 • Count-down timer: stops upon reaching 1 hour, 11 minutes.

APPENDIX

ERRORS

When an invalid conversion is attempted, the calculator will display the word **Sorry** for a few seconds before returning to the original display. When an invalid entry or calculation is made, **Error** will be displayed.

RESET

If your calculator's display should ever freeze or "lock up," press Reset, a small hole located to the right of the **On/C** key, using the end of a paper clip.

ACCURACY

Each calculation is carried out internally to 10 digits.

AUTO SHUT-OFF & BATTERY

Auto Shut-Off: After 11 minutes of non-use (no running Timer).

Batteries Included: One CR2032 battery.

Battery-Life: 1,975 hours.

To replace the battery, use a small Phillip's head screwdriver (or you can also use a screwdriver found in eyeglass repair kits) and unscrew the two screws on the base of the unit, located on the back of the calculator. Carefully remove the lower back housing, remove the old battery from the clip and replace it with a new CR2032 battery. Make sure the positive side (+) is facing up. Replace the backplate and re-attach the screws.

Please use caution when disposing of your old batteries, as they contain hazardous chemicals.

Note: *Replacement CR2032 battery is available at most discount or electronics stores. Or, call Calculated Industries at **1-775-885-4900**.*

REPAIR AND RETURN

Return Guidelines

1. Please read the Warranty in this User's Guide to determine if your Calculated Industries product remains under warranty before calling or returning any device for evaluation or repairs.

2. If your product won't turn on, check the batteries as outlined in the User's Guide.

3. If you need more assistance, please go to the website listed below.

4. If you believe you need to return your product, please call a Calculated Industries representative between the hours of 8 a.m. to 4 p.m. Pacific Time for additional information and a Return Merchandise Authorization (RMA).

Call Toll Free: 1-800-854-8075
Outside USA: 1-775-885-4900
www.calculated.com/warranty
U.S.A.

WARRANTY

Warranty Repair Service — U.S.A.

Calculated Industries ("CI") warrants this product against defects in materials and workmanship for a period of **one (1) year from the date of original consumer purchase in the U.S.** If a defect exists during the warranty period, CI at its option will either repair (using new or remanufactured parts) or replace (with a new or remanufactured calculator) the product at no charge.

THE WARRANTY **WILL NOT APPLY** TO THE PRODUCT IF IT HAS BEEN DAMAGED BY MISUSE, ALTERATION, ACCIDENT, IMPROPER HANDLING OR OPERATION, OR IF UNAUTHORIZED REPAIRS ARE ATTEMPTED OR MADE. SOME EXAMPLES OF DAMAGES NOT COVERED BY WARRANTY INCLUDE, BUT ARE NOT LIMITED TO, BATTERY LEAKAGE, BENDING, A BLACK "INK SPOT" OR VISIBLE CRACKING OF THE LCD, WHICH ARE PRESUMED TO BE DAMAGES RESULTING FROM MISUSE OR ABUSE.

To obtain warranty service in the U.S., please go to the website. A repaired or replacement product assumes the remaining warranty of the original product or 90 days, whichever is longer.

Non-Warranty Repair Service — U.S.A.

Non-warranty repair covers service beyond the warranty period, or service requested due to damage resulting from misuse or abuse. Contact Calculated Industries at the number listed above to obtain current product repair information and charges. Repairs are guaranteed for 90 days.

Repair Service — Outside the U.S.A.

To obtain warranty or non-warranty repair service for goods purchased outside the U.S., contact the dealer through which you initially purchased the product. If you cannot reasonably have the product repaired in your area, you may contact CI to obtain current product repair information and charges, including freight and duties.

Disclaimer

CI MAKES NO WARRANTY OR REPRESENTATION, EITHER EXPRESS OR IMPLIED, WITH RESPECT TO THE PRODUCT'S QUALITY, PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE. AS A RESULT, THIS PRODUCT, INCLUDING BUT NOT LIMITED TO, KEYSTROKE PROCEDURES, MATHEMATICAL ACCURACY AND PREPROGRAMMED MATERIAL, IS SOLD "AS IS," AND YOU THE PURCHASER ASSUME THE ENTIRE RISK AS TO ITS QUALITY AND PERFORMANCE.

IN NO EVENT WILL CI BE LIABLE FOR DIRECT, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY DEFECT IN THE PRODUCT OR ITS DOCUMENTATION.

The warranty, disclaimer, and remedies set forth above are exclusive and replace all others, oral or written, expressed or implied. No CI dealer, agent, or employee is authorized to make any modification, extension, or addition to this warranty.

Some states do not allow the exclusion or limitation of implied warranties or liability for incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific rights, and you may also have other rights, which vary from state to state.

FCC CLASS B

This equipment has been certified to comply with the limits for a Class B calculating device, pursuant to Subpart J of Part 15 of FCC rules.

LEGAL NOTES

LOOKING FOR NEW IDEAS

Calculated Industries, a leading manufacturer of special-function calculators and digital measuring instruments, is always looking for new product ideas in these areas.

If you have a new product idea, please visit our "Bright Idea" page at **www.calculated.com/brightidea.asp**. For suggestions about improving this product or other products, please visit us at www.calculated.com under "Contact Us". Thank You.

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