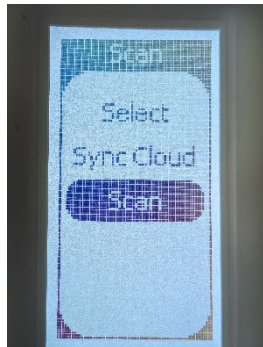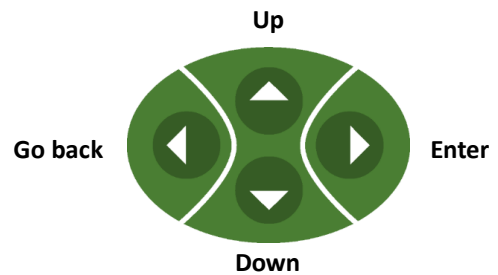# How to do a measurement

Turn on the sensor by pressing any of the buttons.

Remember that the ideal temperature of the meat is between 4° - 11° Celsius.

Turn on the sensor, go into the Scan-menu and choose either a batch in **Select** or a basic **Scan**.

Hold Off Sample: The sensor makes a preliminary measurement, keep sensor off the meat.

When the sensor has beeped it's ready to be placed on the meat. Press **Continue.**

Keep the sensor on the meat while the screen is displaying: **Maintain On Sample**.

After the measurement is taken you can take the sensor off the meat and wait for the result

Result

The first line of the result is the **Expiration Date** of the meat.

The expiration date is valid, if the meat is kept according to correct temperature and storage conditions.

You will also get the meat temperature with the result.

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Keep the sensor updated

Make sure that the firmware and algorithm is updated.

The sensors firmware and algorithm version can be checked here: **Device Info** -> **Version**

If there's an update ready the menu item **Update** will be in the **Settings** menu. Click **Update** and choose the available update by clicking Yes. **Don't put it in the charging station while it's updating.**

When not in use, store the sensor in the charging station.

Explanation for weird results

If you get a result that doesn't make sense, it could be because:
The sensor was pressed into the meat during the measurement

- The cartridge can become saturated if meat juice gets directly on the chip under the mouthpiece. It is important not to press, but to rest the sensor on the meat,

You are measuring meat/fish that has a too high temperature

- The ideal temperature for meat is between 4° - 11° degrees

You measured on meat from a MAP pack directly after opening it

- Gases from the MAP wrapping will interfere with the measurement. Unwrap the meat and wait for a few minutes before taking a measurement.

The cartridge needs to be calibrated

If this is the first time you are using the cartridge or you have been using the cartridge for a long time, it may need a calibration. To do this, place the cartridge on the sensor and follow these steps: Go to **Settings -> Calibration.** The calibration can take up to 6 minutes.

Warnings

- Do not place the sensor or components in the freezer.
- Do not place the sensor in a wet area or near chemicals.
- Dropping the cartridge or sensor may damage the technology inside, so be careful when handling the sensor and cartridges.

Condition of the meat

- Do not measure on cooked meat.
- Do not measure meat that is in the process of being cooked or roasted.
- Do not measure fat, scales, skin, as this will not give a usable result.

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