

**USER'S  
GUIDE**

# *Kitchen Calc*<sup>TM</sup> **PRO**

**MASTER CHEF'S EDITION**

*MODEL 8305*

**PROFESSIONAL RECIPE CONVERSION CALCULATOR  
with TWO DIGITAL TIMERS**



**CALCULATED  
INDUSTRIES<sup>®</sup>**

*Putting answers at your fingertips since 1978*

## **INTRODUCING THE KITCHENCALC PRO— MASTER CHEF'S EDITION**

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
- 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

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#### Basic Operation Keys

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##### **[On/C]** — On/Clear Key

Turns power on. Pressing once clears the display. Pressing twice clears any previously entered value.

##### **[Conv] [On/C]** — Off

Turns all power off.

##### **[Rcl]** — Recall

Recalls stored values (e.g., [Rcl] [Recipe # Servings]).

##### **[0] – [9] [00]** and **[ - ]**

Digits used for keying in numbers. The [00] saves keystrokes when entering '00 values (e.g., 1 [00] for "100").

##### **[%]** — Percent

Four-function percent.

##### **[+] [-] [x] [÷] [=]**

Arithmetic operation keys.

##### **[Conv]** — Convert

Converts to various unit keys (e.g., cooking units, temperature).

##### **[Conv] [+] — (M+) Memory**

Adds displayed value to the standard, cumulative Memory. (To subtract from Memory, press a value, then [Conv] [-] [Conv] [+]).

##### **[Conv] [Rcl]** — Recall Memory

##### **[Conv] [Rcl] [Rcl]** — Clear Memory

##### **[Conv] [-]** — Change Sign (+/-)

Changes the sign of the displayed value from plus to minus and vice versa.

### **[Conv] [x] — Clear Recipe Memory**

Clears the values entered into the # of Servings and Portion Size keys, as these values are stored in memory (i.e., remain stored even after you turn your calculator off).

### **[Conv] [x] [x] — Clear All**

Clears all stored values, including memory, serving and portion sizing.

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## **Cooking Unit Keys**

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### **[lb] — Pound**

Enters or converts to pounds.

### **[dry oz] — Dry Ounce**

Enters or converts to dry ounces.

### **[fl oz] — Fluid Ounce**

Enters or converts to fluid ounces.

### **[cup] — Cup**

Enters or converts to cups.

### **[tbsp] — Tablespoon**

Enters or converts to tablespoons.

### **[tsp] — Teaspoon**

Enters or converts to teaspoons.

### **[ / ] — Fraction Bar Key**

Used to enter fractions (e.g., 1 [ / ] 3 [cup]).

### **[Conv] [ / ] — Rnd +/- (Remainder)**

Displays the fractional remainder (if applicable), due to “kitchen-friendly” values, or 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 iRnd (rounded down). When this occurs, press [Conv] [ / ] to display the remainder. A plus (+) 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 teaspoons 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).*

## **[Timer 1] / [Timer 2] — Built-in Cooking Timers**

Accesses the dual count up/count down timers.

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## **2nd Functions—Additional Conversion Units**

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*Enter or Convert to:*

[Conv] [0] — g or gram

[Conv] [1] — kg or kilogram

[Conv] [2] — C° or Celsius

[Conv] [3] — F° or Fahrenheit

[Conv] [4] — liter

[Conv] [5] — cl or centiliter (equal to 100 ml)

[Conv] [6] — ml or milliliter

[Conv] [7] — gal or gallon

[Conv] [8] — quart

[Conv] [9] — pint

[Conv] [·] — dash

[Conv] [00] — pinch

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## Recipe Scaling Keys

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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] — Recipe Adjust**

Calculates adjusted ingredient quantities based on entered # 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 prior to entering a new problem. 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)

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

*Enter 3 tablespoons:*

| <b>Keystroke</b> | <b>Display</b> |
|------------------|----------------|
| 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:*

| <b>Keystroke</b> | <b>Display</b> |
|------------------|----------------|
| 2 1 [/] 3 [cup]  | 2-1/3 CUP      |

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

*Enter 2-1/3 cups:*

| <b>Keystroke</b> | <b>Display</b> |
|------------------|----------------|
| 2 [cup] 1 [/] 3  | 2-1/3 CUP      |

## BASIC MATH WITH COOKING UNITS

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

*What is 1-3/4 cups + 2-1/3 cups?*

| <b>Keystroke</b>                        | <b>Display</b> |
|---|----------------|
| 1 3 [/] 4 [cup] [+] 2 1 [/] 3 [cup] [=] | 4-1/8 CUP      |

*What is 1/8 tsp x 6?*

| <b>Keystroke</b>          | <b>Display</b> |
|---------------------------|----------------|
| 1 [/] 8 [tsp] [x] [6] [=] | 0-3/4 TSP      |

(Cont'd)

(Cont'd)

Find  $2 \text{ tbsp} \div 3$ :

**Keystroke**

2 [tbsp] [=] [3] [=]

**Display**

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:*

| <b>AVAILABLE KITCHEN FRACTIONS</b> |                 |            |
|------------------------------------|-----------------|------------|
| <b>Tablespoon</b>                  | <b>Teaspoon</b> | <b>Cup</b> |
| 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**

Find  $5-1/2$  tbsp  $[\div]$  2:

| <b>Keystroke</b>                              | <b>Display</b>                   |
|---|----------------------------------|
| 5 1 $[\frac{1}{2}]$ 2 [tbsp] $[\div]$ [2] [=] | 2-3/4 TBSP (Actual Fraction)     |
| [tbsp]  | 3 TBSP (Kitchen Fraction)*       |
| [tbsp]  | 2.75 TBSP (Actual Decimal Value) |

*\*Here, the calculator rounded up to a measuring spoon value you can actually measure with (as there are no “3/4 tbsp” size measuring spoons).*

### **Conversions—Displaying Actual vs. Kitchen Fractions**

Convert  $2-3/4$  tbsp to a “kitchen fraction,” actual decimal value, then return to the entered value:

| <b>Keystroke</b>             | <b>Display</b>                   |
|------------------------------|----------------------------------|
| 2 3 $[\frac{3}{4}]$ 4 [tbsp] | 2-3/4 TBSP                       |
| [Conv] [tbsp]                | 3 TBSP (Kitchen Fraction)*       |
| [tbsp]                       | 2.75 TBSP (Actual Decimal Value) |
| [tbsp]                       | 2-3/4 TBSP (Actual Fraction)     |

*\*Here, the calculator rounded up to a unit you can actually measure with.*

### **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

Converting cooking or other weight/volume unit measurements is quick and easy. To convert cooking units, enter the quantity, press the cooking unit key/label, and then press the convert [Conv] key. To enter fractions (e.g., 1/2 cup), use the fraction [/] key.

Also, some units (like gallons) don't have dedicated keys, but are second functions of primary keys. These are color-labeled over various number/digit or other keys. They can be accessed using the [Conv] key.

*Note: It is incorrect to convert volumes to weights and vice versa (weights vary, e.g., a cup of flour weighs less than a cup of water); thus, the calculator will not allow you to do so. The calculator will display an error and the word "Sorry" if this occurs.*

Follow the examples below:

Convert 1-1/2 tsp. to tbsp.:

| <b>Keystroke</b>              | <b>Display</b> |
|-------------------------------|----------------|
| 1 1 [/] 2 [tsp] [Conv] [tbsp] | 0-1/2 TBSP     |

Convert 8 fl. oz. to cups:

| <b>Keystroke</b>       | <b>Display</b> |
|------------------------|----------------|
| 8 [fl oz] [Conv] [cup] | 1 CUP          |

Convert 32 dry oz. to lbs:

| <b>Keystroke</b>        | <b>Display</b> |
|-------------------------|----------------|
| 32 [dry oz] [Conv] [lb] | 2 LB           |

### Example of Conversion Using 2<sup>nd</sup> Functions:

Convert 5-1/2 quarts to gallons:

| <b>Keystroke</b>             | <b>Display</b> |
|------------------------------|----------------|
| 5 1 [/] 2 [Conv] [8] (quart) | 5-1/2 QT       |
| [Conv] [7] (gal)             | 1-3/8 GAL      |

## 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.

Follow the example below:

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

| <b>Keystroke</b> | <b>Display</b> |
|------------------|----------------|
| 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 30° Celsius to Fahrenheit:*

| <b>Keystroke</b>   | <b>Display</b> |
|--------------------|----------------|
| 30 [Conv] [2] (°C) | 30. °C         |
| [Conv] [3] (°F)    | 86. °F         |

*Convert 100° Fahrenheit to Celsius:*

| <b>Keystroke</b>          | <b>Display</b> |
|---------------------------|----------------|
| 100 [Conv] [3] [Conv] [2] | 37.8 °C        |

## USING THE TIMER(S)

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. See instructions below:

**Using the Timer(s)** — Press [Timer 1] or [Timer 2] to access the built-in timer(s) or timer mode. The timer(s) can be set to count *down* from 24 hours or less. The timer(s) will count *up* to 12 hours.

**Count Up and Pause Timer** — Once in timer mode, press [Timer 1] (or [Timer 2]) again to start counting up. Press it once more to pause or freeze counting. Continue counting by pressing [Timer 1] (or [Timer 2]).

**Count Down and Stop Timer** — To set the timer to count down, follow this example: *Set Timer 1 for a baking time of 1 hour, 30 minutes:*

| <b>Description/Keystroke</b> | <b>Display</b> |
|------------------------------|----------------|
| Access timer: [Timer 1]      | <b>0:00:00</b> |
| Enter 1 hour: 1              | <b>0:00:01</b> |
| Enter 30 min.: 3 0           | <b>0:01:30</b> |
| Enter 0's for sec.: 0 0      | <b>1:30:00</b> |
| Start Timer: [Timer 1]       | <b>1:30:00</b> |

*Note: Press [Timer 1] again to pause counting down. Press it once more to continue.*

**Clear the Timer Display** — Press [On/C]. ***Important Note:*** *You must first pause the timer if it's counting, then press [On/C].*

**Exit the Timer** — To clear *and* exit the timer mode (once the timer is paused), press [On/C] twice. To exit the timer mode without clearing the timer, press [On/C] only once, or press any non-timer key.  
*Note: If the timer is not cleared, the clock symbol will continue to blink on the display to remind you the timer is running.*

**Using [Timer 2]** — You can use [Timer 1] and [Timer 2] simultaneously and independently. They function identically, except Timer 2 has a slower beep.

(Cont'd)

(Cont'd)

**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 [Timer 1 (or 2)] again.

*Note: The clock symbol will continue to blink on the display to remind you the timer(s) is running when in “calculator” mode.*

**Timer Alarm**— After the timer is finished counting up or down, you will hear an audible alarm. Timer 1 emits a fast beep, Timer 2 a slow beep. To clear the timer alarm, press either timer key.

**Timer Reminder & 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**— If the timer is left on after the timing period expires, and you are not using the calculator, the calculator will automatically shut off in:

- Count-down timer: 1 hour, 11 minutes
- Count-up timer: 12 hours, 11 minutes

## RECIPE SCALING EXAMPLES

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.).

See the following examples.

## 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?*

| <b>Keystroke</b>  | <b>Display</b>                        |
|---|---------------------------------------|
| 1) Enter current Number of Servings:<br>4 [Recipe # Servings]   | 4. Recipe #                           |
| 2) Enter desired Number of Servings:<br>5 [Actual # Servings]   | 5. Actual #                           |
| 3) Enter ingredient amount and press [Adjust Recipe]:<br>2 [cup] [Adjust Recipe]<br>1 3 [/] 4 [cup] [Adjust Recipe] | 2-1/2 CUP (rice)<br>2-1/4 CUP (water) |

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

---

## Increasing No. 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 or margarine, etc.

Convert the ingredients to 12 Servings:

| <b>Keystroke</b>   | <b>Display</b>                   |
|--|----------------------------------|
| 1) Clear Recipe Memory:<br>[Conv] [x] (Clear Recipe)           | 0.                               |
| 2) Enter recipe's Number of Servings:<br>8 [Recipe # Servings] | 8. Recipe #                      |
| 3) Enter desired Number of Servings:<br>12 [Actual # Servings] | 12. Actual #                     |
| 4) Enter ingredient measurements and press [Adjust Recipe]:    |                                  |
| 1 1 [/] 4 [cup] [Adjust Recipe]                                | 1-7/8 CUP (flour)                |
| 1 1 [/] 2 [cup] [Adjust Recipe]                                | 2-1/4 CUP (sugar)                |
| 1 [/] 2 [cup] [Adjust Recipe]                                  | 0-3/4 CUP (cocoa)                |
| 2 [tsp] [Adjust Recipe]  | 3 TSP (baking powder)            |
| 3 [tbsp] [Adjust Recipe]                                       | 4-1/2 TBSP<br>(butter/margarine) |

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## Increasing Number of Dozen

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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, etc.

Convert the ingredients to yield 12 dozen:

| <b>Keystroke</b> | <b>Display</b> |
|------------------|----------------|
|------------------|----------------|

|  |    |
|--|----|
| 1) Clear Recipe Memory:<br>[Conv] [x] (Clear Recipe) | 0. |
|--|----|

|  |             |
|--|-------------|
| 2) Enter recipe's stated yield (3 dozen) into the [Recipe # of Servings] key:<br>3 [Recipe # Servings] | 3. Recipe # |
|--|-------------|

|  |              |
|--|--------------|
| 3) Enter desired yield (12 dozen) into the [Actual # of Servings] key:<br>12 [Actual # Servings] | 12. Actual # |
|--|--------------|

|   |                              |
|---|------------------------------|
| 4) Enter ingredient measurements and press [Adjust Recipe]: |                              |
| 1 2 [/] 3 [cup] [Adjust Recipe]                             | 6-2/3 CUP (flour)            |
| 1 1 [/] 4 [tsp] [Adjust Recipe]                             | 1-1/2 TBSP*<br>(baking soda) |
| 3 [/] 4 [tsp] [Adjust Recipe]                               | 3 TSP (baking powder)        |
| 1 [/] 2 [lb] [Adjust Recipe]                                | 2 LB (butter)                |
| 3 [/] 4 [cup] [Adjust Recipe]                               | 3 CUP (sugar)                |
| 1 [Adjust Recipe]**   | 4 (eggs)                     |

\*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.

---

## Decreasing No. of Servings

---

You'd like to decrease your chicken recipe from 6 servings to 4 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, etc.

Convert the ingredients to 4 servings:

| <b>Keystroke</b>  | <b>Display</b> |
|---|----------------|
| 1) Clear Recipe Memory:<br>[Conv] [x] (Clear Recipe)  | 0.             |
| 2) Enter recipe's Number of Servings:<br>6 [Recipe # Servings]  | 6. Recipe #    |
| 3) Enter desired Number of Servings:<br>4 [Actual # Servings]   | 4. Actual #    |
| 4) Enter ingredient measurements and press [Adjust Recipe]:<br>2 [tsp] [Adjust Recipe] <b>1-3/8 TSP (rosemary leaves)</b><br>1 [/] 2 [tsp] [Adjust Recipe] <b>0-3/8 TSP* (salt)</b><br>1 [/] 4 [tsp] [Adjust Recipe] <b>0-1/8 TSP* (pepper)</b><br>3 [/] 4 [lb] [Adjust Recipe] <b>0-1/2 LB (carrots)</b> |                |

\*Due to rounding, there's an extremely small remainder (0.042 of a teaspoon) you can view by pressing [Conv] [/]. Note: The displayed values are "kitchen fractions," or rounded fractions. To display the actual value, press [Adjust Recipe] again. Press it once more to display the actual decimal value.

## 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, etc.

Convert the ingredients:

| <b>Keystroke</b>  | <b>Display</b>   |
|---|--|
| 1) Clear Recipe Memory:<br>[Conv] [x] (Clear Recipe)  | 0.   |
| 2) Enter recipe's Portion Size:<br>4 [Conv] [Recipe # Servings] (Recipe Portion Size)   | <b>4. Recipe Size</b>  |
| 3) Enter desired Portion Size:<br>6 [Conv] [Actual # Servings] (Actual Portion Size)  | <b>6. Actual Size</b>  |
| 4) Enter ingredient measurements and press [Adjust Recipe]:<br>1 [lb] [Adjust Recipe]<br>2 [tbsp] [Adjust Recipe]<br>1 [tbsp] [Adjust Recipe]<br>2 [tsp] [Adjust Recipe]<br>3 [/] 4 [cup] [Adjust Recipe] | <b>1-1/2 LB (flank steak)</b><br><b>3 TBSP</b><br><b>(Chinese cooking wine)</b><br><b>1-1/2 TBSP (minced garlic)</b><br><b>3 TSP (soy sauce)</b><br><b>1-1/8 CUP (chicken stock)</b> |

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## Decreasing Portion Size

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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, etc.

Convert the ingredients:

| <u>Keystroke</u>  | <u>Display</u>                    |
|---|-----------------------------------|
| 1) Clear Recipe Memory:<br>[Conv] [x] (Clear Recipe)                                  | 0.                                |
| 2) Enter recipe's Portion Size:<br>8 [Conv] [Recipe # Servings] (Recipe Portion Size) | 8. Recipe Size                    |
| 3) Enter desired Portion Size:<br>3 [Conv] [Actual # Servings] (Actual Portion Size)  | 3. Actual Size                    |
| 4) Enter ingredient measurements and press [Adjust Recipe]:                           |                                   |
| 1 [lb] [Adjust Recipe]  | 0-3/8 LB (flank steak)            |
| 2 [tbsp] [Adjust Recipe]  | 1 TBSP*<br>(Chinese cooking wine) |
| 1 [tbsp] [Adjust Recipe]  | 1-1/8 TSP (minced garlic)         |
| 2 [tsp] [Adjust Recipe]   | 0-3/4 TSP (soy sauce)             |
| 3 [/] 4 [cup] [Adjust Recipe]   | 0-1/4 CUP**<br>(chicken stock)    |

\*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 No. of Servings & Increasing Portion Size

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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, etc.

Convert the ingredients:

| <b>Keystroke</b>  | <b>Display</b>               |
|---|------------------------------|
| 1) Clear Recipe Memory:<br>[Conv] [x] (Clear Recipe)                                  | 0.                           |
| 2) Enter recipe's Number of Servings:<br>6 [Recipe # Servings]                        | 6. Recipe #                  |
| 3) Enter desired Number of Servings:<br>4 [Actual # Servings]                         | 4. Actual #                  |
| 4) Enter recipe's Portion Size:<br>4 [Conv] [Recipe # Servings] (Recipe Portion Size) | 4. Recipe Size               |
| 5) Enter desired Portion Size:<br>8 [Conv] [Actual # Servings] (Actual Portion Size)  | 8. Actual Size               |
| 6) Enter ingredient measurements and press [Adjust Recipe]:                           |                              |
| 1 [lb] [Adjust Recipe]  | 1-1/3 LB (flank steak)       |
| 2 [tbsp] [Adjust Recipe]  | 2-1/2 TBSP*                  |
|   | (Chinese cooking wine)       |
| 1 [tbsp] [Adjust Recipe]  | 1-1/2 TBSP** (minced garlic) |
| 2 [tsp] [Adjust Recipe]   | 2-5/8 TSP (soy sauce)        |
| 3 [/] 4 [cup] [Adjust Recipe]   | 1 CUP (chicken stock)        |

\*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].

## APPENDIX

### ERRORS

When an incorrect attempt to convert between liquid measures, dry measures, or temperature occurs, the calculator will display the word “Sorry” for a few seconds before showing the initial value on the display. If an error is displayed, press any key.

### 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 min. of non-use, except when in timer mode (see page 12 for details).

**Battery Included:** One CR-2032 (3-Volt Lithium).

**Battery-Life (Average Use of Calculator & Timer):** 1,975 hours

### REPLACING THE BATTERY

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 CR-2032 battery. Make sure the positive side (+) is facing up. Replace the backplate and re-attach the screws.

*Note:* Replacement CR-2032 batteries are available at most discount or electronics stores. Or, call Calculated Industries at 1-800-854-8075.

## **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, 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., ship the product postage paid to Calculated Industries (address listed on the last page). Please provide an explanation of the service requirement, your name, address, day phone number and dated proof of purchase (typically a sales receipt). If the product is over 90 days old, include payment of \$6.95 for return shipping and handling within the contiguous 48 states. (Outside the contiguous 48 states, please call CI for return shipping costs.)

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 (phone number listed on the last page), 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.

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

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