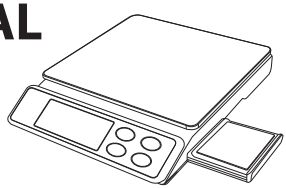
MAESTRO
USER MANUAL



ENGLISH

Capacity
8kg x 0.1g / 17.5lb x 0.002oz

Thank you for purchasing the My Weigh® Maestro Kitchen Scale. Please read all operating instructions carefully before use. This electronic scale is a precision instrument. With normal care and proper treatment, it will provide years of reliable service. For more information please visit www.myweigh.com.

Never load the scale with more than the maximum capacity. Although the Maestro is designed to be extremely durable, with extra overload protection built into the case, overloading will permanently damage it! Avoid any exposure to extreme heat or cold, as your scale works better when operated at normal room temperature. Keep your scale in a clean environment. Dust, dirt, moisture, vibration, air currents and/or a close proximity to other electronic equipment can all cause an adverse effect on the reliability and accuracy of your scale. Handle with care. Gently apply all items to be weighed onto the weighing platform. Avoid shaking, dropping or otherwise shocking the scale. Scales are delicate instruments and unlike cellular phones, scales have delicate sensors that determine how much an item weighs. If you drop or shock your scale, these sensors "feel" the shock and are sometimes destroyed. This happens with all digital scales. We design our scales to be as resistant to shock or drops as possible, however there is no way for us to protect 100% against load cell or sensor damage. Failure to follow these instructions will void your warranty.

Always allow the scale to acclimate to normal room temperature for at least one hour before use. Give your scale sufficient warm up time, usually 30-60 seconds before calibration, to give the internal components a chance to stabilize.

PRECAUTIONS BEFORE USING THE BALANCE

1. Matter charged with static electricity can affect accuracy. Discharge all static electricity. For example, one method is to use Static-Guard spray, and spray it on both sides of the weighing platform.
2. Do not put any objects on the platform before powering on.
3. Items should always be placed on the center of the platform when being weighed.
4. For optimum accuracy, recalibrate frequently.

POWER SUPPLY

AC Adapter
The scale can be powered by an AC adaptor - DC 5v 300mA. Please only use the correct AC adaptor for this scale – an incorrect AC adaptor can cause damage to the scale and possible fire or injury. Use of an incorrect AC adaptor will also void your warranty.

BATTERIES

Low batteries and bad battery connections are the #1 cause of scale malfunction and inaccuracy! We test all of our scale returns from consumers and 60% of them are battery related problems. This sounds silly but it's true! A scale will perform poorly when it has low batteries. Use good quality batteries and replace them often (Remove the batteries if you plan to store the scale for longer then 14 days.) We include good quality batteries with all of our scales but they can run low in storage.

If your scale simply won't turn on while on battery power, it is often caused by loose battery connections. Battery prongs (terminals) are made of metal and they have to be in contact with the batteries. Some poorly designed batteries have recessed or partially obstructed battery terminals. This may cause your prongs to be touching the plastic housing of the battery instead of the metal of the battery terminal.

Battery installation

a) Press and lift open the battery cover located at the bottom of the unit.
b) Insert the batteries and make sure the polarity (+) and (-) is correct.
c) Close the battery cover until it clicks shut.
Note: If the battery symbol appears in the display, it means low battery power. It is time to replace the battery.

OPERATION INSTRUCTIONS

Weighing Procedures

1.Press **[⏻]** to turn on the scale. Press and hold again to turn off the scale.
When the power is turned on, the scale will countdown for a few seconds and "0" will appear on the display.

2. The scale has TWO display lines - this means you can now read weights in two modes at the same time. The top display line will always read in grams (g) while the lower display line is changeable.

Large Platform Weighing - Capacity: 8kg x 1g

Press **[MODE]** to toggle the weighing units kg, lb, oz, lb:oz of the lower display. Once the unit has been selected, the selected unit will be displayed next to the weight value.

Mini-Tray Weighing - Capacity: 200g x 0.1g

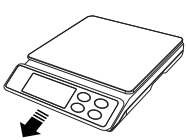
There is a smaller weighing platform on the right side of the scale. This can be used for more accurate weighing (200g x 0.1g). When open the scale will enter Mini Tray Mode, which disables the large platform. Press **[MODE]** to toggle the weighing units oz, ct, dwt & ozt of the lower display. Once the unit has been selected, the selected unit will be displayed next to the weight value.

3. Start weighing.
Verify the reading is "0". Place objects on the weighing platform to weigh. When the reading becomes stable, the stable indicator is displayed.

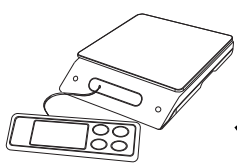
Tare

Tare can be used for eliminating the weight value of an empty container. Place an empty container on the scale and press **[TARE]**. Then place the items to be weighed in the container. NOTE: When all weight is removed from the weighing tray, the tared value of a container will be displayed as a negative number. Press **[TARE]** again to return the scale to zero.

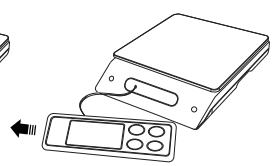
REMOVABLE DISPLAY & MINI TRAY



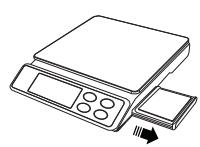
1- Pull the panel away from the scale. The display cable will auto lock.



2- The the display is separated and ready to use.



3- Pull the display and cable to the left, to retract the cable.



4- There is a smaller weighing platform on the right side of the scale. This can be used for more accurate weighing.
Capacity: 200g x 0.1g

CALIBRATION

Calibration may be required when the scale is first set up for use, or if the scale is moved to a different altitude or new location. This is necessary because the weight of a mass in one location is not necessarily the same in another location. Also, with time and use, mechanical deviations can occur. **How to calibrate: **You must have an accurate 5kg and a 200g weight in order to calibrate.****

Large Platform

1. From the off setting press & hold **[MODE]** and **[⏻]** button, release both keys when the display shows "CALE".
2. Place 5kg on the platform and then press **[TARE]**. The display will flash and show "PASS" when calibration is complete.
3. When the calibration process is complete, the scale will return to normal weighing mode.

Mini Platform

1. Pull the small the tray out from the side of the scale.
2. From the off setting press & hold **[MODE]** and **[⏻]** button, release both keys when the display shows "CALE".
3. Place 200g on the platform and then press **[TARE]**. The display will flash and show "PASS" when calibration is complete.
4. When the calibration process is complete, the scale will return to normal weighing mode.

SCALE FEATURES

Hold

Press **[HOLD]** to hold current weight reading, press **[HOLD]** again to cancel.

Auto off

An auto shut off feature is provided to conserve battery power. Note "A_OFF" will appear in the display if auto off is enabled.

Weighmeter™

On the side of the display you will notice a series of bars that increase as the load on the scale increases. This is our Weighmeter™ feature. It helps you know the remaining capacity on the scale and also will indicate an overload if one occurs. Please use the Weighmeter™ to monitor your weighing loads and please do not overload this scale.

BAKER'S PERCENTAGE WEIGHING FEATURE

The Baker's Percentage Weighing Feature is a simple method for those baking to easily calculate a recipe's ingredients in percentages. As flour being the primary ingredient it is set at 100% and all other ingredients calculated in proportion to the flour.

Example: 1 loaf of bread

Ingredient	Percentage	Equivalent Measurement
Flour	100 %	2 cups
Water	65 %	1 1/3 cups
Butter	5 %	4 tbsp
Salt	2 %	1 tsp
Yeast	1 %	1 2/3 tsp
Milk	0.75 %	1/2 cup

The main advantage to this feature is that the recipe can easily be resized-e.g., to make 5 loaves of bread simply multiply the ingredients by 5.

How to use:

1. Place the bowl on the weighing platform and press **[TARE]**.
2. Add the first ingredient (flour) to the bowl.

** Please note when using this feature flour is always 100% and all other ingredients are calculated in proportion to this.**

3. Once the 100% flour is established press **[%]** button.
4. Now remove the flour - 0% will appear on the display
5. Add the next ingredient – the % will go up accordingly until the desired %.
6. Remove the ingredient and start the next one (repeat until you have all your ingredients weighed).
7. Press **[TARE]** to clear the reading.

FUNCTION SETTINGS

To Enable or Disable the Auto-off

1. From the off setting press & hold **[HOLD]** and **[⏻]** button, release both keys when the display shows he display will show "OFF 0"= Auto-Off disabled, "OFF 1"= Auto-Off 2 minutes or "OFF 2" = Auto-Off 5 minutes.
2. Press **[MODE]** to toggle between the auto off settings.
3. Press **[TARE]** to confirm the setting and move to the next setting.

Weight Response Speed

1. The display will show "nb 0"= slowest, "nb 1"= medium or "nb2"=fastest.
2. Press **[MODE]** to toggle between the weight response speed settings.
3. Press **[TARE]** to confirm the setting and move to the next setting.

Beep Setting

1. The display will show "beep 0"= disabled or "beep 1"= enabled.
2. Press **[MODE]** to toggle the settings.
3. Press **[TARE]** to confirm the setting and return to normal weighing mode.

SPECIFICATIONS

Large Platform Capacity **Small Platform Capacity**	8kg x 1g / 17.5lb x 0.02oz 200g x 0.1g / 7 oz x 0.002oz
Units	g, kg, lb, oz, lb:oz, ct, dwt, ozt
Scale dimension	250mm x 200mm x 50mm
Large Platform dimension	200mm x 185mm
Small Platform dimension	70mm x 70mm
Operating temperature	Optimum 10-40°C (50-104°f)
Power Source	3 x AA batteries / DC 5v 300mA power adaptor
Tare range	Up to scale's maximum capacity
Zero range	± 5% of max. capacity

DISPLAY SYMBOLS

→0← Scale is in ZERO mode

Battery is low

Current reading is stable

3x AA

STAINLESS STEEL TRAY

AC INCLUDED

BACKLIT

ADVANCED DIGITAL WEIGHING TECHNOLOGY ADWT

WEIGHMETER TECHNOLOGY

AUTO-OFF ENERGY SAVING

CE

www.myweigh.com