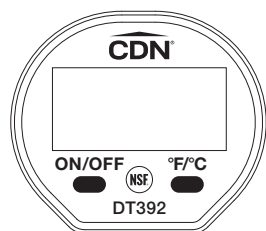


DIGITAL THERMOMETER

-50 to +392°F/-45 to +200°C

FOR GENERAL PURPOSE COOKING

- NSF[®] Certified
- One-button operation
- 6~8-second response
- 3 mm tip
- Accuracy: $\pm 1.7^{\circ}\text{F}$ (1°C)
- Shatterproof
- BioCote[®] antimicrobial
- On/off switch
- Auto-off
- Selectable units
- Temperature guide
- Sheath can be used as handle extension
- 5" (12.7 cm) stem
- Mounting: pocket clip
- Battery & instructions included



Note: Remove label from display before initial use.

Note: In the following instructions, names of the control buttons are shown in CAPS. Function information that appears on the display is shown in **BOLD CAPS**.

BATTERY INSTALLATION

Battery is installed. Replace battery when LCD becomes dim or alert level declines.

1. Insert a flat head screwdriver into the slot on the edge of the case. Twist the screwdriver to separate the case halves.
2. Push the used battery out of the battery holder with the screwdriver.
3. Slide new battery into holder with positive (+) side up.
4. Snap case halves together to close.

WARNING

- **INGESTION HAZARD: DEATH** or serious injury can occur if ingested.
- A swallowed button cell or coin battery can cause **Internal Chemical Burns** in as little as **2 hours**.
- **KEEP** new and used batteries **OUT OF REACH OF CHILDREN**
- **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.
- For treatment information call: [phone number for the National Battery Ingestion Hotline, currently 1-(800) 498-8666].



- Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children. Do NOT dispose of batteries in household trash or incinerate.
- Even used batteries may cause severe injury or death.
- Call a local poison control center for treatment information.
- The compatible battery type is LR44.
- The nominal battery voltage of the LR44 is 1.5V.
- Non-rechargeable batteries are not to be recharged.
- Do not force discharge, recharge, disassemble, heat above 104°F (40°C) or incinerate. Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.
- Ensure the batteries are installed correctly according to polarity (+ and -).
- Do not mix old and new batteries,

different brands or types of batteries, such as alkaline, carbon-zinc, or rechargeable batteries.

- Remove and immediately recycle or dispose of batteries from equipment not used for an extended period of time according to local regulations.
- Always completely secure the battery compartment. If the battery compartment does not close securely, stop using the product, remove the batteries, and keep them away from children.

OPERATING INSTRUCTIONS

A. On/Off

1. Slide switch to ON position. Temperature appears on the display.
2. Slide switch to OFF position when finished to conserve battery life.

B. Auto-off

The DT392 automatically turns off after 10 minutes of inactivity.

C. Temperature Scale

Slide the °F/°C button to select temperature reading in Fahrenheit or Celsius.

D. Temperature Measurement

The temperature sensor is located in the lower 0.25" (0.6 cm) of the stem. For the most accurate results, place the stem at least 0.5" (1.3 cm) into the food.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE. HAND WASH AND DRY. DO NOT IMMERS THERMOMETER HEAD IN LIQUID.

Note for Induction Cooktops: Sometimes, the induction cooktop magnetic field may interfere with digital thermometers. If there is interference, briefly turn off the induction cooktop to get a digital thermometer reading or use a dial thermometer.

Tip: Meat should be allowed to “rest” for 10 to 15 minutes after it is removed from oven. This allows time for the meat’s internal temperature to stabilize and the juices to redistribute. This will result in a roast that is both juicier and easier to carve.

CARE OF YOUR PRODUCT

- Do not submerge any part of the thermometer in water.
- Wipe clean with a damp cloth.
- Store the thermometer at room temperature between -4 to +149°F (-20 to +65°C).

PRECAUTIONS

- Always wear a heat resistant glove to touch the stainless steel stem during or just after cooking.
Do not touch with bare hands.
- Dispose of used batteries promptly and properly. Keep the battery and thermometer away from children.

- Avoid subjecting the stem or thermometer to an open flame on the BBQ.
- Avoid submerging the stem past the junction (where the stem meets the case) or the case itself. The junction and/or case are not waterproof.
- Avoid subjecting the stem and/or thermometer to temperatures over 392°F (200°C).
- Clean the stem and thermometer with warm soapy water and dry thoroughly after use.
- Avoid cleaning the unit with an abrasive or corrosive compound, which may scratch the plastic parts and corrode the electronic circuits.
- Avoid subjecting the thermometer to excessive force, shock, dust, temperature, direct sunlight or humidity. This may result in thermometer malfunction, shorter electronic life span, battery damage and/or distort parts.
- Avoid tampering with the thermometer’s internal components, which may cause battery damage and distort parts.
- Avoid immersing case into water or exposure to heavy rain. **The case is not submersible.**
- Do not use the thermometer in microwave oven.
- Always read the user manual thoroughly before operating.

SPECIFICATIONS

Measurement Range	-50 to +392°F/-45 to +200°C
Unit of Measure	°F, °C
Resolution	0.1°F (0.1°C)
Operating Range	32 to 104°F (0 to 40°C), ≤90% RH
Accuracy	±1.7°F (1°C)
Power Supply	One LR44 alkaline battery
Product Dimensions	1.25 W x 5.625 H x 1.125 D in (3.2 W x 14.3 H x 2.9 D cm)
Weight	0.8 oz (22.7 g) (including battery)

CE Note: This device could be sensitive to electrostatic discharge. If electrostatic discharge or malfunctioning occurs, please re-install the battery to reset this unit.

USDA SAFE FOOD TEMPERATURES

* Beef, Veal, Lamb – well	160°F	..71°C
* Beef, Veal, Lamb – medium. . .	145°F	..63°C
* Beef, Veal, Lamb – rare	140°F	..60°C
* Poultry	165°F	..74°C
* Pork/Ham – pre-cooked	145°F	..63°C
* Ground Meat	160°F	..71°C
* 3 minutes rest time		



Antimicrobial properties are built-in to inhibit the growth of bacteria that may affect this product. According to EPA guidelines we cannot claim that the antimicrobial properties in this product protect users or others against bacteria, viruses, germs, or other disease organisms.

This product does not protect users or others against food-borne bacteria. Always clean and wash this product thoroughly before and after each use.

The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship (excluding batteries) within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947 USA. This warranty does not cover damage in shipment or failure caused by failure to adhere to the accompanying instructions, inadequate maintenance, normal wear and tear, tampering, accident, misuse, unauthorized modification, obvious carelessness or abuse. CDN shall not be liable for any consequential or incidental damages whatsoever.

For more detailed information on our products, please visit CDNmeasurement.com or call 800-338-5594.

