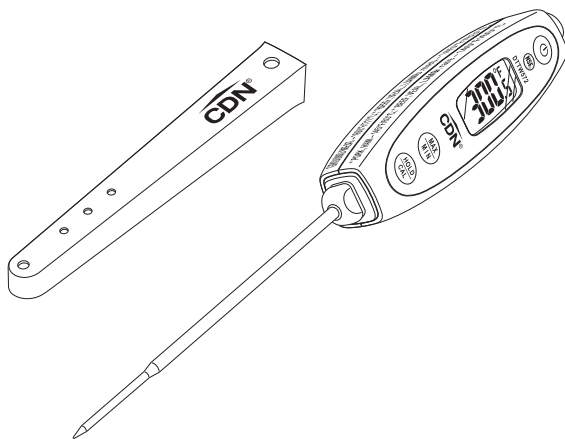


WATERPROOF THIN TIP THERMOMETER

-40 to +572°F/-40 to +300°C

FOR THIN CUTS OF MEAT AND GENERAL PURPOSE COOKING

- NSF[®] Certified
- 4-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5 mm thin tip
- Accuracy: $\pm 0.3^{\circ}\text{F}$ (0.17°C)
- 180° rotating display
- Hold
- Max/min
- High heat
- Big digit
- On/off button
- Auto-off
- Selectable units
- BioCote[®] antimicrobial
- Temperature guide
- Sheath can be used as handle extension
- 3.5" (8.9 cm) stem
- 2-way mounting: pocket clip, hook
- Batteries & instructions included



Note: Remove label from display before initial use.
Clean the thermometer stem before each use.

Pro
Accurate[®]  
Quick-Read[®]

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

Replace batteries when LCD becomes dim.

“---” flashes on the display when the batteries need to be replaced.

1. Power off the unit before installing the batteries. A malfunction may occur if the power is on when the batteries are installed. If a malfunction occurs, restart the device.

2. Using a small Phillips screwdriver, remove the screw on the back by the pocket clip by turning it counter clockwise.

Note: Be careful to use a properly-sized screwdriver as a screwdriver too large will strip the screwtops.

3. Remove the cover completely.
4. Install two LR44 batteries with positive (+) sides up.
5. Replace the battery cover.

Important: THE WATER RESISTANT FEATURE REQUIRES MAINTAINING THE RUBBER GASKET EVENLY WITHIN THE GROOVE.

6. Fasten the screw on the back by turning it clockwise, being careful not to over-turn.

WARNING

- **INGESTION HAZARD:** This product contains a button cell or coin battery.
- **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. Press the POWER button (⏻) to turn the thermometer on.
2. Press the POWER button (⏻) again to turn the thermometer off and conserve battery life.

B. Auto-off

The DTTW572 will automatically turn off after 10 minutes of inactivity.

C. Temperature Scale

To select temperature reading in Fahrenheit or Celsius:

1. Using a paperclip, press the °F/°C button on the back to change the scale.
2. The °F or °C symbol changes on the display.

D. Temperature Measurement

Important: THE PROBE MAY BE DAMAGED IF MEASUREMENT TEMPERATURE IS LOWER THAN -40°F/-40°C OR HIGHER THAN +572°F/+300°C.

Note: The DTTW572 is intended for foodservice use — do not use for safety related applications.

1. Insert the probe at least 0.25" (6.3 mm) into the food.
2. The current cooking temperature appears on the display.

CAUTION: Probe may be **HOT** after use. Always wear a heat resistant glove to touch the stainless steel probe during or just after cooking. **Do not touch with bare hands.**

E. Hold

Before withdrawing the DTTW572 from the food, press the HOLD/CAL button. This will “hold” the reading until pressed again. **h** flashes in the upper left corner of the display.

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.

F. Max/Min

Max/Min Mode is always working behind the scenes, continually storing the highest and lowest temperatures.

1. **Before using Max/Min mode, clear the stored Max/Min values by pressing and holding the MAX/MIN button in Max or Min mode to clear the respective stored Max/Min value.**
2. Press the MAX/MIN button to display the highest temperature. **H** appears on the display.
3. Press the MAX/MIN button twice to display the lowest temperature. **L** appears on the display.
4. The display automatically returns to the temperature mode after a few seconds.
5. While in Max mode, press and hold the MAX/MIN button to clear the Max value.
6. While in Min mode, press and hold the MAX/MIN button to clear the Min value.

G. Field Calibration

1. Fill a 1 cup measuring container with a slurry of ice water using 3 parts crushed ice to 1 part water.
Note: It is very difficult to get a 32°F (0°C) ice water temperature. It will probably be closer to 34°F (1°C).
2. Allow to stand for 3-5 minutes.
3. Immerse the probe into the middle of the ice slurry to a depth of at least 2 inches (5 cm). **Do not let the stem touch the bottom of container.**
4. Press and hold the HOLD/CAL button. **CO** appears on the display for 3 seconds and then the current temperature appears on the display.
5. Press the HOLD/CAL button again to calibrate to 32.0°F (0°C).
6. **CAL** appears on the display for 5 seconds and then returns to the current temperature.
Note: To avoid accidental recalibration, this function only works when the water temperature is 30 to 34°F (-1 to +1°C). **Err** will appear for 2 seconds if the water is not within this range and then return to the temperature display mode.

H. Battery Status

1. The display flashes when the voltage on the batteries is low.
2. “---” flashes on the display when the batteries need to be replaced.

Note: Remove label from display before initial use. Clean the thermometer probe before each use.

Important: DO NOT LEAVE THERMOMETER CASE IN HOT OVEN. CASE IS NOT HEAT RESISTANT. HAND WASH AND DRY.

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

- 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 probe during or just after cooking.
Do not touch with bare hands.
- Dispose of used batteries promptly and keep the batteries and thermometer away from children.
- Avoid subjecting the probe or thermometer to an open flame on the BBQ.
- Avoid subjecting the probe and/or thermometer to temperatures over 572°F (300°C).
- Clean the probe 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.
- Do not use the thermometer in microwave oven.
- Always read the user manual thoroughly before operating.

SPECIFICATIONS

Measurement Range	-40 to +572°F/-40 to +300°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
Water Resilience	IPX7 – protected from water up to 3 feet (1 meter) for 30 minutes
Accuracy	-40 to +392°F (-40 to +200°C): ±0.7°F (0.4°C); above 392°F (200°C): ±1.8°F (1°C) (@ ambient temperature 73°F: ±3.6°F (23°C: ±2°C))
Power Supply	Two LR44 alkaline batteries included
Product Dimensions	0.87 W x 7.24 H x 0.89 D in (2.22 W x 18.4 H x 2.25 D cm)
Weight	1.8 oz (45 g) (including battery)

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

“Rest time” is the amount of time the product remains at the final temperature, after it has been removed from a grill, oven or other heat source. During the three minutes after meat is removed the heat source, its temperature remains constant or continues to rise, which destroys harmful bacteria.

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CANDY TEMPERATURE GUIDE

- Jelly 220°F . . . 104°C
- Thread 230–234°F . . . 110–112°C
- Soft Ball 234–240°F . . . 112–115°C
- Firm Ball 244–248°F . . . 118–120°C
- Hard Ball 250–266°F . . . 121–130°C
- Soft Crack 270–290°F . . . 132–143°C
- Hard Crack 300–310°F . . . 149–154°C
- Caramelize 316–338°F . . . 158–170°C

HIGH ALTITUDE ADJUSTMENT FOR CANDY-MAKING

STAGE	2,000 feet	5,000 feet	7,500 feet
Soft Ball	230–236°F	224–230°F	219–225°F
Firm Ball	238–244°F	232–238°F	227–233°F
Hard Ball	246–264°F	240–258°F	235–253°F
Soft Crack	266–286°F	260–286°F	255–275°F
Hard Crack	296–306°F	290–300°F	285–295°F

OIL TEMPERATURE GUIDE

325–375°F/163–190°C is the normal desired temperature for deep fry cooking.

Note: When food is added to hot oil, the temperature of the oil immediately drops at least 50°F/28°C. You will need to bring the oil temperature back to the desired cooking temperature. Frying at lower temperatures results in lighter color, less flavor development and increased oil absorption.

DEEP FRY TEMPERATURE GUIDE

- Deep Fry Lo 325–340°F . . . 163–170°C
- Deep Fry Hi 340–365°F . . . 170–185°C
- Shrimp 350°F . . . 177°C
- Chicken 355°F . . . 180°C
- Onions 370°F . . . 188°C
- Fish 375°F . . . 191°C
- Doughnuts/Fritters 375°F . . . 191°C
- French Fries 380°F . . . 193°C



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.

