Model: TCT572

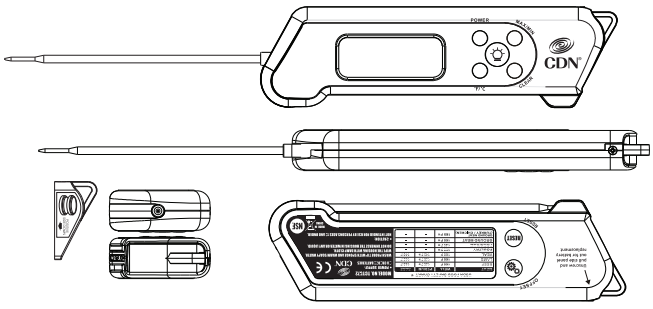
ProAccurate® Folding Thermocouple Thermometer

Kitchen Measurement Tools

-58 to +572°F/-50 to +300°C

for thin cuts of meat, fish or poultry

- NSF® Certified
- 3-6 second response
- 1.5 mm thin tip
- Backlit in blue
- 4.25”/10.8 cm probe
- Field calibration
- Water resistant
- Shatterproof
- Maximum & minimum
- Extra big digit
- Food-safe ABS plastic with BioCote® antimicrobial technology
- 304 stainless steel probe
- On/off button
- Auto-off after 10 minutes
- Temperature guide on thermometer
- Mounting: loop
- Two 3V IEC CR2032 lithium button batteries (included)



Note: Remove sticker from display before use.

Get Professional Results Every Time!

Perfect for thin cuts of meat, fish or poultry. Simply flip down the rapid-response thermocouple probe and insert it into food as thin as 1/8-inch. BioCote® technology gives the water resistant housing constant, built-in antimicrobial protection, providing a finish that helps prevent microbes from growing on the surface. The display features extra big digits and can be backlit for low light conditions.

The TCT572 offers Minimum and Maximum modes. Minimum mode displays the lowest temperature among multiple readings. Maximum mode displays the highest temperature among multiple readings.

ProAccurate® NSF BioCote®

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

The thermometer beeps when the battery needs to be replaced.

1. Power off the unit before installing the battery. A malfunction may occur if the power is on when the battery is being installed. If a malfunction occurs, press the RESET button on the back or restart the device.
2. Using a small Phillips screwdriver, remove the screw on the top by turning it counter clockwise.
3. Pull side panel completely out.
4. Install two CR2032 batteries observing polarity shown in compartment.
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 top by turning it clockwise, being careful not to over-turn.

Operating Instructions

A. On/Off

1. Press the POWER button to turn the thermometer on.
2. The TCT572 will automatically turn off after 10 minutes of inactivity.
3. Press the POWER button again to turn the thermometer off and conserve battery life.

B. Temperature Scale

To select temperature reading in Fahrenheit or Celsius:

1. Press the °F/°C button to change the scale. The **°F** or **°C** symbol changes on the display and a beep sounds.

C. LCD Backlight Thermometer

1. Press the LIGHT button to turn the backlight on
2. The backlight will stay on for 5 seconds.

D. Temperature Measurement

Important: THE PROBE MAY BE DAMAGED IF MEASUREMENT TEMPERATURE IS LOWER THAN -58°F/-50°C OR HIGHER THAN +572°F/+300°C.

Note: The TCT572 is intended for food service use — do not use for safety related applications.

1. Flip down the probe until fully extended.
2. Insert the probe at least 0.25”/6.3 mm into the food.
3. The current cooking temperature appears on the display.
4. Wearing a heat resistant glove, flip the probe back into the case when finished.
   Important: DO NOT TWIST THE PROBE OR ROTATE IT IN WRONG DIRECTION. EXCEPTIONAL STRESS ON PROBE MAY CAUSE IT TO BREAK.
   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. Maximum Mode

1. Press the MAX/MIN button once. **MAX** appears on the display along with the last highest/ maximum temperature.
2. To clear the MAX/MIN reading, Press the MAX/ MIN button once, then press the CLEAR button. “**---**” appears on the display.

F. Minimum Mode

1. Press the MAX/MIN button twice. **MIN** appears on the display along with the last lowest/ minimum temperature.
2. To clear the MAX/MIN reading, Press the MAX/ MIN button twice, then press the CLEAR button. “**---**” appears on the display.

G. Recalibration

1. Place the stem into a mixture of 3 parts ice and 1 part water.
2. Press the OFFSET button for 2 seconds and until the beep sounds. The display will animate and display **0.0°F/°C**.
3. Press the OFFSET button repeatedly as needed to offset the factory calibration from -3.2 °F/ -2.0 °C to +3.2 °F/+2.0 °C.

H. Battery Status

1. When the voltage on the battery is low, **LO** flashes on the display along with the battery status icon and numbers may blink.
2. The thermometer beeps when the battery needs to be replaced. If batteries are not replaced, and the battery level is critical, the unit will continuously beep. Some users think that both of the above indicate a defective unit, which is not the case.

I. Reset

1. Press the RESET button to reset the thermometer to factory defaults.

Note: 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. DO NOT IMMERSE HOUSING 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

- **Do not touch with bare hands** — always wear heat resistant gloves to touch the probe during or after cooking.
- Dispose of used battery promptly and keep the batteries and thermometer away from children.
- Always read the user manual thoroughly before operating.
- Avoid subjecting the probe or thermometer to an open flame on the BBQ.
- Avoid submerging the probe past the junction (where the probe meets the case) or the case itself. The junction and/or case are not waterproof.
- 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.
- Avoid immersing case into water or exposure to heavy rain. **The case is not waterproof.**
- Do not use the thermometer in microwave oven.

Specifications

Operating Range:	-58 to +572°F/-50 to +300°C
Display Range:	-58 to +572°F/-50 to +300°C
Power:	Two 3V IEC CR2032 lithium

USDA Food Safety Tip

It's Safe to Bite When the Temperature's Right!™

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

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

CAUTION: Avoid keeping the thermometer too close to objects that continuously generate high heat for long periods (i.e., hot plate). This can cause the thermometer to overheat.

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.

BioCote®

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

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 www.CDNkitchen.com.

CDN®

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