



THE TIME & TEMPERATURE COMPANY®

Model: DT392

ProAccurate® Digital Thermometer

-50 to +392°F/-45 to +200°C

Perfect For

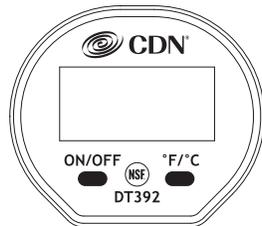
- Thin cuts of meat, fish or poultry

Easy To Use

- One-button operation
- Temperature guide

Features

- NSF® Certified
- 5"/12.7 cm stem
- Shatterproof
- Food-safe ABS plastic with BioCote®
- Stainless steel stem
- Sheath can be used as handle extension
- Pocket clip
- Battery and instructions included



Note: Remove sticker from display before 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.

Operating Instructions

1. Slide switch to ON position. Temperature appears on the display.
2. The temperature sensor is located in the lower 0.25" of the stem. For the most accurate results, place the stem at least 0.5" into the food.
3. Slide switch to OFF position when finished to conserve battery life.

Note: Clean the thermometer stem before each use.

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.

Important: DO NOT LEAVE IN HOT OVEN. DO NOT IMMERSE THERMOMETER HEAD IN WATER.

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.



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

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.



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 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. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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