



THE TIME & TEMPERATURE COMPANY®

Model: DTP392

## Probe Thermometer

32 to 392°F/0 to 200°C

### Perfect For

- Roasts & other meats
- Candy making & deep fry

### Easy To Use

- Instant readout of internal food temperature during cooking
- Audio/visual alert sounds when set temperature is reached

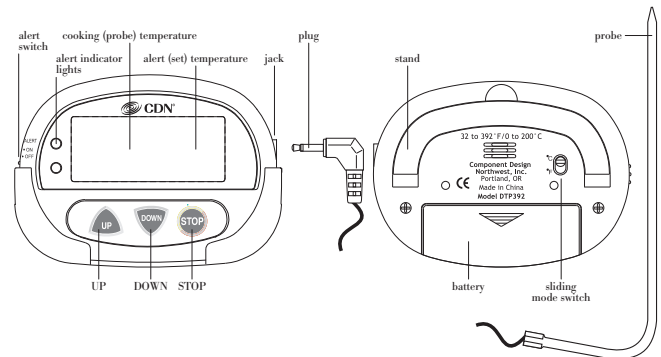
### Features

- 5.5"/14 cm probe
- 3'/91 cm sensor cable (heat resistant up to 400°F/204°C)
- Shatterproof
- Dual progress display
- Big digit
- Food-safe ABS plastic case
- Stainless steel probe
- Sliding mode switch
- Temperature guide
- Adjustable stainless steel clip available
- 2-way mounting: magnet/stand
- Battery and instructions included

### Get Professional Results Every Time!

Perfect for roasting or grilling. Simply insert the probe into the food. Place the food in the oven or barbecue and close the oven door (or grill cover) directly over the sensor cable. Set the temperature alert for USDA safe cooking temperatures. Both the set and actual temperatures are displayed during cooking.

**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

Replace battery when LCD becomes dim or alert level declines.

1. Remove battery cover on the back by sliding it in the direction of the arrow.
2. Install one 1.5V AAA battery observing polarity shown in compartment. A brief alarm sounds.
3. Replace the battery cover until it clicks shut.
4. **LO** will be displayed under **COOKING TEMP** when the probe/sensor cable is disconnected or malfunctions.

### Operating Instructions

#### A. Temperature Scale

Slide switch to °F or °C on the back of the case to select temperature reading in Fahrenheit or Celsius.

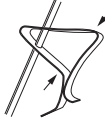
#### B. Temperature Alert

1. Slide alert switch on the left side of the case to ON to turn the audio/visual alert on.
2. Insert the probe at least 1" (2.5 cm) into the meat; making sure that it is not inserted into a fatty deposit.
3. Gently close the oven door on the sensor cable and insert the plug into the jack on the right side of the case.

4. Press the UP or DOWN button to set the desired temperature under **ALERT TEMP.**
5. The alert sounds when the cooking temperature reaches the alert temperature.
6. Press STOP to stop the alert.

### C. Candy Thermometer

An adjustable stainless steel clip is available from CDN if you wish to use this thermometer for candy or deep frying. Send \$1.00 to CDN at the address to the right with your name and address.

1. **As a matter of safety, always position the probe on the pot before filling it and/or applying heat.**
2. Insert the probe through both holes in the attachment clip. Press the top portion of the clip together for easier sliding up the probe. 
3. Push the clip down onto the side of the pot and position it until the probe tip is just above the bottom. **Do not let the tip touch the bottom of the pot.**  
**Important: Keep sensor cable away from direct heat of the cooktop burner – wires inside the cable may become damaged.**
4. Set the alert temperature as described in **B4**. Candy temperatures are listed here for easy reference.

**Note:** Clean the thermometer probe before each use.

**Important: DO NOT LEAVE THERMOMETER CASE IN HOT OVEN. IT IS NOT HEAT RESISTANT. DO NOT USE PROBE IN MICROWAVE OVENS.**

**Important: ONLY THE PROBE CAN BE SUBMERGED IN LIQUID. THE PROBE/SENSOR CABLE CONNECTION IS NOT WATERPROOF.**

**Note on Induction Cooktops:** The induction cooktop's magnetic field may interfere with digital thermometers. If this happens, 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.

## Precautions

- Always wear a heat resistant glove to touch the stainless steel probe or sensor cable during or just after cooking.  
**Do not touch with bare hands.**
- Keep the battery, stainless steel probe and sensor cable away from children.
- Clean the probe and dry thoroughly after use.
- Do not clean the case with abrasive or corrosive compound, which may scratch the plastic and corrode the electronic circuits.
- Do not subject the unit to excessive force shock, dust, temperature or humidity, which may result in malfunction, shorter electronic life span, damaged battery and distorted parts.
- Do not tamper with the unit's internal components. Doing so will invalidate the warranty on the unit and may cause unnecessary battery damage and distorted parts.
- Do not subject the unit to excessive exposure to direct sunlight. **The unit is not waterproof** – do not immerse it into water or expose to heavy rain.
- Do not expose the sensor cable plug or the jack on the case to water or any liquid, which will result in a bad connection and faulty readings.
- To avoid deformation, do not place the unit in extreme temperatures. Never burn the probe directly over the fire. Do not use the probe when the temperature is above 392°F/200°C. Doing so will deteriorate the wire.
- Do not use the probe in a microwave oven.
- Always read the users manual thoroughly before operating.

## Specifications

**Temperature Alert:** 32 to 392°F/0 to +200°C;  
°F/°C selectable

**Power:** 1 DC 1.5V AAA Alkaline battery

**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.



**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

### 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

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**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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