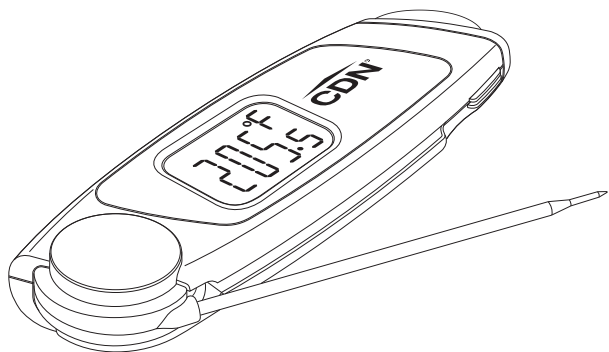


WATERPROOF FOLDING THERMOCOUPLE THERMOMETER

-58 to +572°F/-50 to +300°C

FOR THIN CUTS OF MEAT AND GENERAL PURPOSE COOKING

- NSF[®] Certified
- 4-way rotating display
- 2-3 second response
- 1.5 mm thin tip
- 4.33"/11.0 cm probe
- Waterproof (IPX7: protected from water up to 3 feet/1 meter for 30 minutes)
- Extra big digit
- Backlit display
- Field calibration
- Automatic on/off
- Food-safe ABS plastic with BioCote[®]
- 304 stainless steel probe
- Temperature guide on thermometer
- Mounting: loop
- Two AAA 1.5V IEC LR03 alkaline batteries (included)



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

Simply flip down the rapid response thermocouple probe and insert it into food as thin as 1/8-inch.

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 battery when LCD becomes dim.

The display flashes fast 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 battery is installed. If a malfunction occurs, press the RESET button in the battery compartment or restart the device.

2. Using a small Phillips screwdriver, remove the screws on the back by turning them 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 1.5V AAA 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 screws on the back by turning them clockwise, being careful not to over-turn.

OPERATING INSTRUCTIONS

A. On/Off

1. Flip down the probe to turn the thermometer on.
2. The TCTW572 will automatically turn off after 10 minutes of inactivity.
3. Flip the probe back into the case to turn the thermometer off and conserve battery life.
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.

B. Temperature Scale

To select temperature reading in Fahrenheit or Celsius:

1. Using a small Phillips screwdriver, remove the screws on the back by turning them counter clockwise.

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

2. Remove the cover completely.



3. Press the °F/°C button inside the battery compartment to change the scale.
4. The °F or °C symbol changes on the display.
5. Replace the battery cover.
Important: THE WATER RESISTANT FEATURE REQUIRES MAINTAINING THE RUBBER GASKET EVENLY WITHIN THE GROOVE.
6. Fasten the screws on the back by turning them clockwise, being careful not to over-turn.

C. LCD Backlight

The backlight will turn on automatically for 3 seconds when the TCTW572 is on.

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 TCTW572 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. Display Rotation

The orientation of LCD display follows that of the TCTW572.

F. 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. Using a small Phillips screwdriver, remove the screws on the back by turning them counter clockwise.
Note: Be careful to use a properly-sized screwdriver as a screwdriver too large will strip the screwtops.
4. Remove the cover completely.
5. Immerse the probe into the middle of the ice slurry to a depth of at least 2 inches. **Do not let the stem touch the bottom of container.**
6. Press the CAL button inside the battery compartment. **C0** appears on the display for 3 seconds and then shows current temperature.
7. Press the CAL button again to calibrate to 32.0°F/0°C.
8. **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.

9. Replace the battery cover.
Important: THE WATER RESISTANT FEATURE REQUIRES MAINTAINING THE RUBBER GASKET EVENLY WITHIN THE GROOVE.
10. Fasten the screws on the back by turning them clockwise, being careful not to over-turn.

G. 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.

H. Reset

Press the RESET button in the battery compartment to reset the thermometer to factory defaults.

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

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

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	-58 to +572°F/-50 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 AAA 1.5V IEC LR03 alkaline batteries, included
Product Dimensions	6.31 W x 1.97 H x 0.81 D (in)/ 16.03 W x 5.0 H x 2.06 D (cm)
Weight	3.6 oz / 90 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 CDNkitchen.com or call 800-338-5594.

