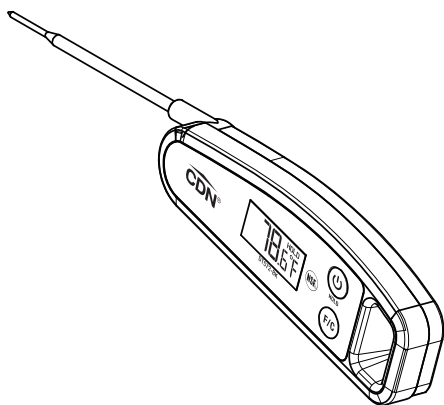


DIGITAL FOLDING THERMOMETER

-58 to +572°F/-50 to +300°C

FOR THIN CUTS OF MEAT AND GENERAL PURPOSE COOKING

- 4-second response
- Waterproof (IPX6)
- 1.7 mm thin tip
- Accuracy: $\pm 2^{\circ}\text{F}$ (1°C)
- Hold
- High heat
- Big digit
- On/off button
- Auto-off
- Selectable units
- Temperature guide
- 3.375" (8.6 cm) stem
- 2-way mounting: magnet, loop
- Battery & instructions included



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

The battery is installed. Replace battery when LCD becomes dim.

1. Remove battery cover on the back with a coin.
2. Install one CR2032 battery with positive (+) side up.
3. Replace the battery cover.

WARNING

- **INGESTION HAZARD: 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 CR2032.
- The nominal battery voltage of the CR2032 is 3V.
- 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 DT572 on.
2. The DT572 will automatically turn off after 10 minutes of inactivity.
3. Press and hold the POWER button (⏻) for 2 seconds to turn the DT572 off and conserve battery life.

B. Temperature Scale

Press the F/C button to select temperature reading in Fahrenheit or Celsius.

C. Hold

Before withdrawing the DT572 from the food, press the POWER (⏻) button. This will “hold” the reading until pressed again. **HOLD** appears in the upper left corner of the display.

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

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE. HAND WASH AND DRY. DO NOT IMMERSER THERMOMETER CASE 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

- Wipe clean with a damp cloth.
- Store the thermometer at room temperature between 32 to 104°F (0 to 40°C), ≤90% RH.

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 properly. Keep the battery 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 +450°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	IPX6 – powerful water jets (12.5mm nozzle) from any direction
Accuracy	32 to 212°F (0 to 100°C): ±2°F (1°C); -4 to 30°F (-20 to -1°C) & 214 to 302°F (101 to 150°C): ±4°F (2°C); -58°F to -6°F (-50 to -21°C) & 304 to 392°F (151 to 200°C): ±8°F (4°C); 394 to 572°F (201 to 300°C): ±5%
Power Supply	One 3V CR2032 button battery (WERCSmart) included
Product Dimensions	1.57 W x 5.08 L x 0.67 D in (4.0 W x 12.9 L x 1.7 D cm)
Weight	1.8 oz (52 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

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

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

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.

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.

