# CDN®
Measurement Tools

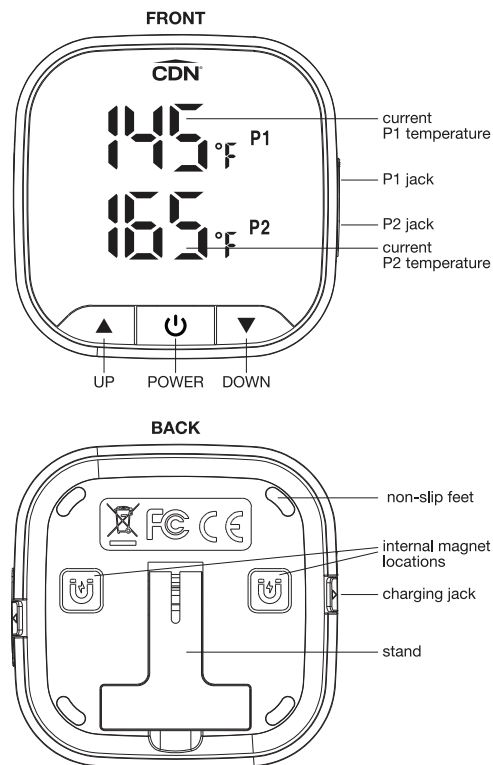# DUAL PROBE THERMOMETER
-58 to +572°F/-50 to +300°C,

FOR MONITORING TEMPERATURES WHILE COOKING

- Monitors temperature while cooking
- Displays actual temperatures of both probes
- Audio/visual alerts when food is done
- Waterproof (IPX5)
- 2.5 mm reduced tip
- Accuracy: ±2°F (1°C)
- Programmable
- Backlit extra-big digits
- On/off button
- Auto-off
- Selectable units
- Temperature guide
- 4" (11.2 cm) probes
- 3' (91.4 cm) high heat sensor cables (heat resistant up to 572°F (300°C) for 3 hours)
- 2-way mounting: magnet, stand
- Rechargeable battery, charging cable & instructions included
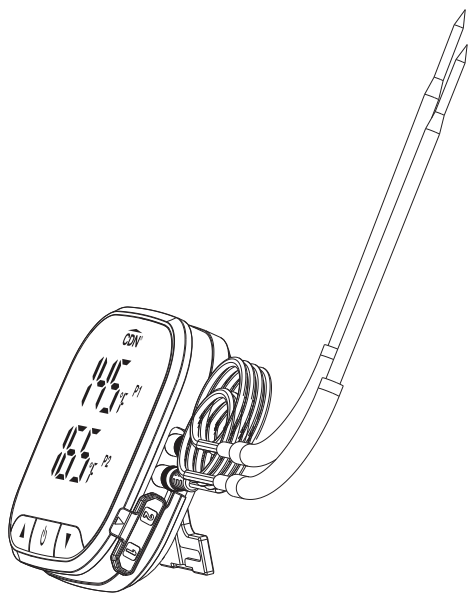
Note: Remove label from display before initial use. Clean the thermometer stem before each use.

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**. The buttons on this thermometer are touch buttons which do not require strong pressure.

FRONT

current P1 temperature
P1 jack
P2 jack
current P2 temperature

UP POWER DOWN

BACK

non-slip feet
internal magnet locations
charging jack
stand

CHARGING THE BATTERY

The red **BATTERY ICON** (⊟) appears on the display when battery status is low (below 3.3V) and needs to be charged. The battery is built-in and does not need to be replaced. Under normal working conditions, the battery icon does not appear on the display.
1. Insert the USB-C plug into the jack on the left side of the case. Insert the USB-A plug into a USB-A power source (5V/1A).
   Note: Use only an original CDN charging cable. The use of another cable is subject to approval by CDN.
2. The red **BATTERY ICON** (⊟) appears on the display while charging. Allow the thermometer to charge for 1-2 hours.

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3. The green **BATTERY ICON** (🔋) appears on the display when the battery is fully charged. The thermometer will then operate continuously for approximately 36 hours.
4. Unplug the cable and turn the thermometer on as described in *Section A: On/Off*.

OPERATING INSTRUCTIONS

A. On/Off
1. Press and hold the POWER (⏻) button for 2 seconds to turn on. The display shows all segments and the thermometer sounds a beep and the display flashes all segments before returning to the last settings used. The default temperature unit is Fahrenheit (°**F**). The thermometer is in Active Mode.
2. Press and hold the POWER (⏻) button for 2 seconds to turn off.

B. Low Light Mode
The thermometer automatically enters Low Light Mode after 10 seconds of inactivity to conserve power. In Low Light Mode the current temperature appears dimmed on the display. Press any button to wake up and enter Active Mode.

C. Auto-Off
The thermometer automatically turns off after 10 minutes of inactivity.
Note: Auto-off is conditional on having both temperature readings below 122°F/50°C at the same time, no buttons have been pressed and the temperature change does not exceed 7.4 °F/3°C.

D. Temperature Scale
Press and hold the UP (▲) button for 2 seconds to select the temperature reading in Fahrenheit or Celsius. °**F** or °**C** appears to the right of the digits in both the PROBE 1 (**P1**) and PROBE 2 (**P2**) portions of display.

E. Temperature Measurement
1. While in Active Mode, press and hold the POWER (⏻) button for 2 seconds to enter the Set Mode. The **SETTINGS ICON** (⚙) appears on the display. Each time the POWER (⏻) button is pressed, the display changes to: P1 Set Temp ➢ P1 Alert On/Off ➢ P2 Set Temp ➢ P2 Alert On/Off ➢ Exit Set Mode
Note: The display will automatically exit the Set Mode and return to Active Mode after 10 seconds of inactivity.

a. P1 Set Temp
1) When the P1 set temperature is flashing, press the UP (▲) or DOWN (▼) button to enter desired temperature from -58 to +572°F (-50 to +300°C). Press and hold the button for fast advance.
2) Press POWER (⏻) button to confirm the set temperature and advance to *P1 Alert On/Off*.

b. P1 Alert On/Off
1) Press the UP (▲) button to turn the alert on and off for P1.
2) Press POWER (⏻) button to confirm the alert status and advance to *P2 Set Temp*.

c. P2 Set Temp
1) When the P2 set temperature is flashing, press the UP (▲) or DOWN (▼) button to enter desired temperature from -58 to 572°F/-50 to 300°C. Press and hold the button for fast advance.
2) Press POWER (⏻) button to confirm the set temperature and advance to *P2 Alert On/Off*.

d. P2 Alert On/Off
1) Press the UP (▲) button to turn the alert on and off for P2.
2) Press POWER (⏻) button to confirm the alert status and exit the Set Mode, returning to Active Mode.

2. Insert the probe tip halfway (at least half the depth) into the thickest part of the food; making sure that it is not inserted into a fatty deposit, gristle, near the bone or the cooking surface.
CAUTION: Probe may be **HOT** after use. 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.**
3. Gently close the oven door on the sensor cable and insert the plug into the jack on the right side of the case. Allow approximately 10 to 15 seconds for the probe tip to get accurate temperature reading. The probe temperature appears on the display respective of which probe it is.
4. When the probe temperature reaches the set temperature the alert sounds and the probe temperature reading flashes.
5. Press any button to stop the alert. The reading flashes until the probe temperature is lower than the set temperature.

F. Settings Check
1. Press and hold the DOWN (▼) button for 2 seconds to view the settings for P1.
2. Press the DOWN (▼) button again to view the settings for P2.
3. Press the DOWN (▼) button again to exit and return to Active Mode.
Note: The display will automatically return to Active Mode after 5 seconds of inactivity.

G. Error Messages
The DTP572 incorporates visual diagnostic messages as follows:
1. Three dashes (**– – –**) are displayed when the probe plug is not inserted into the jack.
2. **HI** or **LO** is displayed when the temperature being measured is outside the range of the instrument.
   a. **HI** indicates that the temperature is higher than +572°F (+300°C).

b. **LO** indicates that the temperature is lower than -58°F (-50°C).

3. **ERR** is displayed when there is an open circuit or short. Restart the thermometer. If the error message remains, please contact CDN for further assistance.

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.

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 14 to 140°F (-10 to +60°C), 10 to 95% RH.

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 stainless steel probes and sensor cables away from children.
- Clean the probe and dry thoroughly after use.
- Do not clean the unit 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 invalidated 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 +572°F (+300°C). Doing so will deteriorate the wire.

- Do not use the probe in a microwave oven.
- Always read the user manual thoroughly before operating.

SPECIFICATIONS

Measurement Range	-58 to +572°F/-50 to +300
Unit of Measure	°F, °C
Resolution	1°F (1°C)
Operating Range	14 to 122°F (-10 to +50°C), 20 to 80% RH
Water Resilience	IPX5 – protected from water jets (6.3mm nozzle) from any direction; Probe able to be submerge in 1 inch water for 30 minutes, not including probe-sensor cable junction
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 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	USB-A to USB-C cable, 19.7"/0.5 m, black included; One 3.7V 400 mAh built-in polymer rechargable battery included
Product Dimensions	2.95 W x 2.95 H x 0.95 D in (7.5 W x 7.5 H x 2.4 D cm)
Weight	1.8 oz (45 g) (including 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.

USDA SAFE FOOD TEMPERATURES

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*  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
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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

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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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CANDY TEMPERATURE GUIDE

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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
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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

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