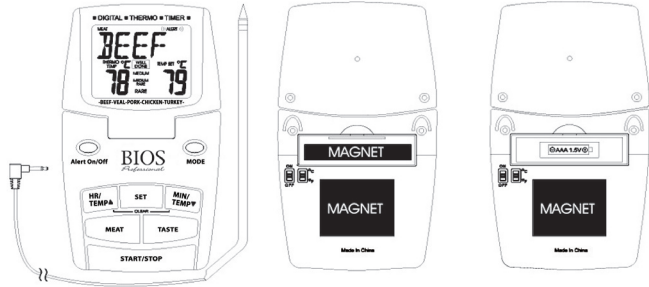


**DT100 - PRE-PROGRAMMED THERMOMETER & TIMER**

Thank you for purchasing the Pre-programmed Thermometer & Timer. This unit was designed to provide accurate and precise temperature measurement, when cooking a variety of meats. To understand how to properly use this unit, please read through the instructions before operating, then store them in a safe place.



**Features:**

- Pre-programmed cooking temperatures for different meats and tastes
- Select taste setting: rare to well done
- Displays preset and actual internal cooking temperatures
- Stainless steel probe with 1m (37") heat resistant wire
- °C/°F switchable
- 24 hour count down and up timer

**Battery Installation:**

- Lift open the battery cover at the back of the unit, insert (1) x AAA battery observing the indicated polarity.
- Close the battery cover until it clicks shut.
- Turn the unit on by moving the slide switch at the back of the unit to the ON position.

**MEAT/TASTE & TIMER Mode:**

- Simply press the **MODE** button to toggle between Meat/Taste and Timer mode.

**MEAT/TASTE Mode:**

- Press the **MEAT** button to select BEEF, VEAL, LAMB, PORK, CHICKEN or TURKEY.
- Press the **TASTE** button to select your personal preference: WELL DONE, MEDIUM, MEDIUM RARE or RARE.

**TIMER Mode (Count up/Count Down):**

1. For count down, press **HR/▲** or **MIN/▼** button to enter the desired count down time.
2. Press the **START/STOP** button to start counting down. Press **START/STOP** button again to temporarily stop the counting. When timer is stopped, press both **HR/▲** or **MIN/▼** buttons simultaneously to clear count down time, the timer will reset to 0:00. A ▼ icon indicates countdown timer.
3. To start count up timer, press the **START/STOP** button to start counting, when the display reads 0:00 in the timer mode. Press the **START/STOP** button to temporarily stop counting. A ▲ icon indicates count-up timer.
4. Press both **HR/▲** or **MIN/▼** buttons when the timer is stopped to reset to 0:00.

**°C /°F Selection:**

- Use the slide switch labeled °C/°F at the back of the unit to select temperature reading in Celsius or Fahrenheit. Taste levels will be selectively indicated according to specific type of meats. For example, only WELL DONE can be selected and indicated for CHICKEN or TURKEY.

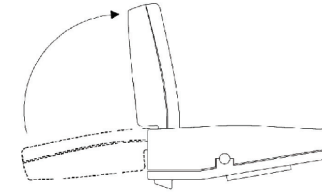
TASTE/MEAT	BEEF	VEAL	LAMB	PORK	CHICKEN or TURKEY
Well Done	77°C 170°F up	77°C 170°F up	77°C 170°F up	77°C 170°F up	82°C 180°F up
Medium	71°C - 76°C 160°F - 169°F	71°C - 76°C 160°F - 169°F	71°C - 76°C 160°F - 169°F	71°C - 76°C 160°F - 169°F	---
Medium Rare	63°C - 71°C 145°F - 159°F	---	63°C - 71°C 145°F - 159°F	---	---
Rare	60°C - 62°C 140°F - 144°F	---	---	---	---
Undercooked	59°C or below 139°F or below	70°C or below 159°F or below	62°C or below 144°F or below	70°C or below 159°F or below	81°C or below 179°F or below

Temperatures meet or exceed ServSafe® critical temperatures. Taste temperatures vary widely with personal taste. Using the digital thermometer can determine your own taste temperatures.

**Taking Temperatures:**

- Place the probe inside the meat. Place in the oven.
- Run the cable outside of the oven and connect the cables to the cooking thermometer.
- Do not place thermometer in the oven.

Angle-adjustable LCD panel



**Temperature Alert:**

1. Press the **ALERT ON/OFF** button to turn **ON/OFF** temperature alert feature. The “((ALERT))” icon will appear when the temperature is ON.
2. Press **MODE** button to enter **MEAT** mode, then press **SET** button to clear the bordering “ ” on the tastes column.
3. Press **HR/▲** or **MIN/▼** to enter desired temperature value ranging from 0°C to 200°C / 32°F to 392°F.

**Precautions:**

- LL will flash when the plug of stainless steel probe is disconnected or malfunction occurs.
- Replace battery when LCD becomes dim and weak or alarm level declines.
- Always wear heat resistant gloves to touch the stainless steel probe sensor or wire during or just after cooking. **Do not touch with bare hands.**
- Keep the stainless steel probe sensor and wire away from children.
- Clean the sensor probe and dry it thoroughly after use.
- Do not clean the unit with abrasive or corrosive compounds. It may scratch the plastic parts and corrode the electronic circuits.
- Do not subject the unit to excessive force, shock, dust, temperature or humidity that may result in malfunction, shorter electronic life span, damage to the battery or distorted parts.
- Do not tamper with the internal components, doing so will invalidate the warranty on the unit and may cause unnecessary damage to the battery or distort the parts.
- Do not place the unit in direct sunlight.
- The unit is not waterproof. Never immerse the unit in water or expose it to heavy rain.
- Do not expose the probe's connector or the plug to water or any liquid. This will result in a bad connection and faulty readings.
- Do not place the unit near extreme temperatures. Never place the steel probe directly over an open flame. Do not expose the stainless steel probe sensor to temperatures above 410°F.
- Do not use the probe in microwave oven.
- Do not place the main unit inside the oven.

**Specifications:**

Temperature alert : 0°C to 200°C / 32°F to 392°F  
°C / °F switchable  
Wide range digital thermometer: -10°C to 200°C / 14°F to 392°F  
Battery: DC 1.5V size AAA x 1 piece

**This device may be affected by electrostatic discharge. If electrostatic discharge occurs or in case of malfunction, please reset the unit.**

**One Year Warranty:**

If this product proves to be defective in material or workmanship within one year of purchase, please return it to the address below. It will be repaired or replaced without charge upon receipt of the unit prepaid with \$5.00 to cover handling, packaging and return postage. Please include proof of purchase, your full name, address, daytime phone number or email address.