

# Premium Meat Thermometer & Timer

## Model: DT362

Thank you for purchasing the Premium Meat Thermometer & Timer. This unit was designed to provide accurate and precise temperature measurements when cooking a variety of different meats. To understand how to properly use this unit, please read through the instruction in its entirety before operating, then store them in a safe place.



### Features:

- Pre-programmed cooking temperatures for different meat and tastes
- Select taste setting: rare to well done
- Displays target and current internal cooking temperatures
- 2 stainless steel probes (one with a 32" heat resistant wire)
- °C / °F Switchable
- Count down timer 59:59





### Battery Installation:

- Slide open the battery cover on the back of the unit, insert (2) x AAA batteries observing the indicated polarity. Slide the battery cover unit closed. Now your thermometer is ready for use.

### Thermometer Use:

1. Press  to turn on the thermometer.
2. Press  for 3 seconds to turn off the thermometer.
3. The unit will automatically shut off after 30 minutes if not in use.

**NOTE: If the thermometer or timer is in use the unit will not shut off.**

Symbol	Displayed on LCD Screen When in Use
	BBQ Temperature (when a probe is inserted)
	Room Temperature (when no probes are inserted)
	Probe one (Click 1/2 button to toggle between both probe readings)
	Probe two (Click 1/2 button to toggle between both probe readings)

### Meat & Taste Selection:

4. To select the meat you are cooking click on the MEAT button until you see your desired choice.
5. To select the taste you desire click on the TASTE button until you see the taste of your choice.

	BEEF	VEAL	LAMB	PORK	CHICKEN	TURKEY
<b>W-DONE</b>	77°C / 170°F	77°C / 170°F	77°C / 170°F	77°C / 170°F	82°C / 180°F	82°C / 180°F
<b>MEDIUM</b>	71°C / 106°F	71°C / 106°F	71°C / 106°F	71°C / 106°F	-	-
<b>M-RARE</b>	63°C / 145°F	63° / 145°F	63°C / 145°	-	-	-
<b>RARE</b>	60°C / 140°F	-	-	-	-	-

### Temperature Alarm:

6. Once the selected temperature is reached the thermometer will beep and flash indicating that your meat is ready.
7. Press the STOP button to stop the beeping.

**NOTE:** If the current temperature is higher than the target temperature the temperature will continue to flash. The flashing and beeping will stop once the current temperature is lower than the target temperature.

8. If both probes are in use the alarm will alternate temperature displays.

### Timer:

9. The MIN button adjusts the minutes and the SEC button adjusts the seconds.
10. Press both the MIN and SEC buttons together to clear the time to 00:00.
11. Press the START button to start the count down timer. Once the timer has reached 00:00 the alarm will beep and the timer will start to count up until the STOP button is pressed.

### 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.

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