

The new Dual-Sensing Probe Thermometer/Timer (DSP1) is the first in the CDN line to measure both the temperature of the oven and the temperature of the food being cooked. Ideal for monitoring roasts and other meats in the oven or on the barbecue, this multitasking tool is designed for efficient cooking, flavorful results and food safety.

The Dual-Sensing Probe Thermometer/Timer allows the user to program desired settings for the probe and the oven temperature, and then it provides instant read-outs of both internal food temperature and ambient oven temperature during cooking. The unit offers a distinct sound when the set oven temperature is reached, and another sound when the food is cooked to perfection.



## Features

- Probe with high heat sensor cable
- Programmable settings for different meats
- Instant readout of internal food temperature and ambient oven temperature during cooking
- Distinct alerts for food, oven and timer

## Specifications

<b>Instrument Range:</b>	32 to 572°F/0 to 300°C 10 hrs by hr/min/sec
<b>Display Size:</b>	1.75 W x 1.75 H (in)/ 4,4 W x 4,4 H (cm)
<b>Power:</b>	1 AAA battery included
<b>Weight:</b>	4.4 oz/124,7 g
<b>UPC:</b>	0 18436 00455 4
<b>Other:</b>	<ul style="list-style-type: none"> <li>• For roasts &amp; poultry</li> <li>• Dual function</li> <li>• 6.75" (17,0 cm) probe with 39" (1 m) sensor cable</li> <li>• Dual progress display</li> <li>• Overtime alert</li> <li>• Counts up/down</li> <li>• Big digit</li> <li>• Alarm</li> <li>• Stop &amp; restart</li> <li>• Counts up after zero</li> <li>• Food-safe ABS case</li> <li>• Stainless steel probe</li> <li>• On/off button</li> <li>• Temperature guide on thermometer</li> <li>• 2-way mounting: magnet/stand</li> </ul>



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