

Model: DTF572



ProAccurate® Rotating Thermocouple Thermometer

Kitchen Measurement Tools

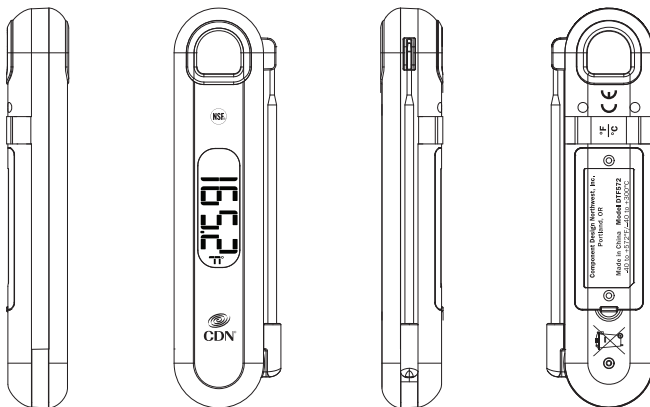
-40 to +572°F/-40 to 300°C

for thin cuts of meat, fish or poultry

- NSF® Certified
- 2-5 second response
- 1.5 mm thin tip
- 180° rotating display
- Backlit extra-big digits in white
- 4.5"/11.5 cm probe
- Water resistant (IP54)
- Automatic on/off
- Food-safe ABS plastic
- 304 stainless steel probe
- Auto-off after 3 minutes
- Loop
- Two AAA 1.5V IEC LR03 alkaline batteries (included)

Get Professional Results Every Time!

Perfect for thin cuts of meat, fish or poultry. Simply flip down the rapid-response thermocouple probe and insert it into food as thin as 1/8-inch. The display features extra big digits backlit in white for low light conditions and automatically rotates 180° for easy reading regardless of the hand in which it is held.



Note: Remove sticker from display before use.

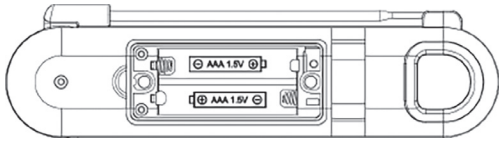
Pro
Accurate® NSF
Quick-Read®

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

Replace batteries when LCD becomes dim or the **LOW BATTERY ICON** (🔋) appears on the display.

1. Power off the unit before installing the batteries. A malfunction may occur if the power is on when the batteries are being installed.
2. Using a small Phillips screwdriver, remove the screws on the battery cover on the back by turning it counter clockwise.
3. Install two 1.5V AAA batteries observing polarity shown here.



4. Replace the battery cover.
5. Fasten the screws on the battery cover on the back by turning them clockwise, being careful not to over-turn.

Note: Use only new batteries of the correct size. Never mix old and new batteries. Never mix rechargeable and non-rechargeable batteries. Used batteries should always be removed, as they may leak chemicals which may damage the circuits of the thermometer.

Operating Instructions

A. On/Off

1. Pull the probe out to turn the thermometer on.
2. Push the probe back to turn the thermometer off and conserve battery life.

B. Auto-Off

The DTF572 automatically turns off after 3 minutes of inactivity.

Note: This function is disabled at a temperature of 104°F/40°C or above.

C. Temperature Scale

To select temperature reading in Fahrenheit or Celsius:

1. Press the °F/°C button on the back for 3 seconds to change the scale. The °F or °C symbol changes on the display.

D. Display Orientation

The display rotates automatically according to the orientation of the thermometer.

E. Temperature Measurement

Important: THE PROBE MAY BE DAMAGED IF MEASUREMENT TEMPERATURE IS LOWER THAN -40°F/-40°C OR HIGHER THAN +572°F/+300°C.

Note: The DTF572 is intended for food service use — do not use for safety related applications.

1. Flip down the probe until fully extended.
2. Insert the probe at least 0.25"/6.3 mm into the food.
3. The current cooking temperature appears on the display.
4. Wearing a heat resistant glove, flip the probe back into the case when finished.

Important: DO NOT TWIST THE PROBE OR ROTATE IT IN WRONG DIRECTION. EXCEPTIONAL STRESS ON PROBE MAY CAUSE IT TO BREAK.

CAUTION: Probe may be **HOT** after use. Always wear a heat resistant glove to touch the stainless steel probe during or just after cooking. **Do not touch with bare hands.**

F. Battery Status

1. When the voltage on the battery is low, the **LOW BATTERY ICON** (🔋) appears on the display.

Note: Clean the thermometer probe before each use.

Important: DO NOT LEAVE THERMOMETER CASE IN HOT OVEN. CASE IS NOT HEAT RESISTANT. HAND WASH AND DRY. DO NOT IMMERSE HOUSING 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

- Do not submerge any part of the thermometer case in water.
- Wipe clean with a damp cloth.
- Store the thermometer at room temperature between 32 to 104°F/0 to 40°C.

Precautions

- **Do not touch with bare hands** — **always wear heat resistant gloves** to touch the probe during or after cooking.
- Dispose of used batteries promptly and keep the batteries and thermometer away from children.
- Always read the user manual thoroughly before operating.
- Avoid subjecting the probe or thermometer to an open flame on the BBQ.
- Avoid submerging the probe past the junction (where the probe meets the case) or the case itself. **The junction and/or case are not waterproof.**
- 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.
- Avoid immersing case into water or exposure to heavy rain. **The case is not waterproof.**
- Do not use the thermometer in microwave oven.

Specifications

Measurement Range:	-40 to +572°F/-40 to 300°C
Operating Range:	32~104°F/0~40°C/≤90% RH
Unit of Measure:	°F/°C
Resolution:	0.1°F/0.1°C
Accuracy:	-40 to +392°F/-40 to +200°C: ±0.7°F/±0.4°C; above 392°F/200°C: ±1.8°F/±1°C
Water Resilience:	IP54
Probe Type:	Thermocouple Type K
Probe Length:	4.5"/11.5 cm probe
Sensor Diameter:	1.5 mm thin tip
Power:	Two 1.5V AAA IEC LR03 alkaline
Dimensions:	1.61 W x 6.34 H x 0.98 D (in)/ 4.1 W x 16.1 H x 2.5 D (cm)
Weight:	4.0 oz / 113 g

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		

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

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.



It's Safe to Bite When the Temperature's Right!™

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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 www.CDNkitchen.com



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