



THE TIME & TEMPERATURE COMPANY®

Model: DSP1

Dual-Sensing Probe Thermometer/Timer

32 to 572°F/0 to 300°C
Counts 10 hours by minutes & seconds

Perfect For

- Roasts & other meats
- Oven and barbecue

Easy To Use

- Programmable settings for both probe and oven temperatures
- Instant readout of internal food temperature and ambient oven temperature during cooking
- Distinct alert sounds when food is done, and for oven temperature and timer functions

Features

- 6.75" (17,0 cm) probe
- 39" (1 m) sensor cable (heat resistant up to 600°F/316°C)
- High heat
- Dual function
- Dual progress display
- Overtime alert
- Counts up/down
- Big digit
- Alarm
- Stop & restart
- Counts up after zero
- Food-safe ABS case
- Stainless steel probe
- On/off button
- Temperature guide on thermometer
- 2-way mounting: magnet/stand
- Battery and instructions included

Get Professional Results Every Time!

Food Mode

Perfect for roasting or grilling. Simply insert the probe into the food. Place the food in the oven or barbecue and close the oven door (or grill cover) directly over the sensor cable. Set the temperature alert for USDA safe cooking temperatures – listed

on the back of the case! Both the set and actual temperatures are displayed during cooking.

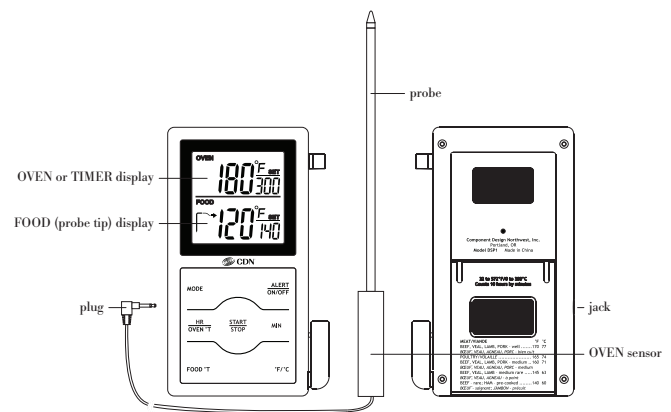
Oven Mode

For oven testing, the DSP1 measures the ambient temperature of the oven simultaneously and offers distinct alert sound when the set oven temperature is reached.

Timer Mode

Count up or down with this big digit timer. Keep track of overtime and avoid confusion with the distinct sound of the timer alarm.

Note: Remove sticker from display before 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**.

Battery Installation

Replace battery when LCD becomes dim and weak or alarm level declines.

1. Remove battery cover on the back.
2. Install one 1.5V AAA battery observing polarity shown in compartment. A brief alarm sounds.
3. Replace the battery cover until it clicks shut.
4. Lo flashes on the display when the probe/sensor cable is disconnected or malfunctions.

Operating Instructions

A. On/Off

1. Press and hold the ON/OFF button for 2 seconds to turn on.
2. Press and hold the ON/OFF button for 2 seconds to turn off.

B. Temperature Scale

Press the °F/°C button to select temperature reading in Fahrenheit or Celsius. °F or °C appears to the right of the digits in both the OVEN and FOOD (⌈) portions of display.

C. Select Mode

Press the MODE button to switch the top portion of the display between Oven and Timer modes. OVEN or TIMER (⌈) appears in the upper left portion of the display.

D. Timer Mode

Press the MODE button to switch the top portion of the display to Timer mode. TIMER (⌈) appears in the upper left portion of the display.

1. Count Down

- a. Press the HR and/or MIN buttons to enter the desired time. Press and hold button for fast advance.
- b. Press the START/STOP button to start counting down. The COUNT DOWN icon (⌋) flashes under TIMER (⌈) on the display.
- c. Press the START/STOP button to interrupt the count. Press the START/STOP button again to resume the count.
- d. When the count reaches 0:00⁰⁰, the alarm sounds 3 beeps per second and the display flashes for 20 seconds or until the START/STOP button is pressed. The timer counts up the overtime since reaching 0:00⁰⁰ and the COUNT UP icon (⌋) flashes above TIMER (⌈) on the display. The maximum overtime is 9:59⁵⁹.
Note: When the count reaches the maximum overtime of 9:59⁵⁹, the display automatically resets to 0:00⁰⁰, the alarm sounds 4 beeps per second and the display flashes for 20 seconds.
- e. The alarm and flashing stops automatically after 20 seconds while the count up continues.
- f. Press the START/STOP button to interrupt the count. Press the START/STOP button again to resume the count.
- g. Press both HR and MIN buttons simultaneously when timer is stopped to reset to 0:00⁰⁰.

2. Count Up

- a. When timer is stopped, press both HR and MIN buttons simultaneously to clear the time and reset to 0:00⁰⁰.

- b. Press the START/STOP button to begin the count up. The COUNT UP icon (⌋) flashes above TIMER (⌈) on the display.

- c. Press the START/STOP button to interrupt the count. Press the START/STOP button again to resume the count.

Note: When the count reaches the maximum overtime of 9:59⁵⁹, the display automatically resets to 0:00⁰⁰, the alarm sounds 4 beeps per second and the display flashes for 20 seconds.

- d. Press both HR and MIN buttons simultaneously to clear count up time and reset to 0:00⁰⁰.

E. Food Mode

1. Insert the probe at least 1" (2.7 cm) into the meat; making sure that it is not inserted into a fatty deposit or gristle or 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.**
 2. Gently close the oven door on the sensor cable and insert the plug into the jack on the left side of the case. Allow approximately 10 to 15 seconds for the probe tip to get accurate temperature reading. The probe temperature is displayed in big digits under FOOD (⌈) on the lower portion of the display.
 3. Press the FOOD °T button to set the desired temperature under SET in the FOOD (⌈) portion of the display. Press and hold for fast advance.
Note: Food alert range is 86 to 572°F/30 to 300°C.
 4. Press the ALERT button to turn the audio/visual alert on, the ALERT SYMBOL (⌈ALERT⌈) appears on the display.
 5. The alert sounds 2 beeps per second when the food temperature exceeds the set temperature by one degree. The ALERT SYMBOL (⌈ALERT⌈) and food temperature flash and a CAUTION SYMBOL (⌈) appears on the lower left portion of the display.
 6. Press any button to stop the audio alert. The ALERT SYMBOL (⌈ALERT⌈) and food temperature continue to flash and the CAUTION SYMBOL remains as long as the food temperature reading exceeds the set temperature.
 7. If the food temperature remains higher than the set temperature for 2 minutes, the audio alert will activate again. It will continue to reactivate every 2 minutes until the alert is turned off or the food temperature reading drops below the set temperature.
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8. Press the ALERT button to turn the alert off. The ALERT SYMBOL (ⓘ) disappears from the display

F. Oven Mode

1. Press the MODE button to switch the top portion of the display to Oven mode. OVEN appears in the upper left portion of the display.
2. Insert the probe into the meat; making sure that the oven sensor is free of all contact with the meat or cooking surfaces.
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 left side of the case. Allow approximately 10 to 15 seconds for the oven sensor to get accurate temperature reading. The oven temperature is displayed in big digits under OVEN on the upper portion of the display.
4. Press the OVEN °T button to set the desired temperature under SET in the OVEN portion of the display. Press and hold for fast advance.
Note: Oven alert range is 86 to 572°F/30 to 300°C.
5. Press the ALERT button to turn the audio/visual alert on, the ALERT SYMBOL (ⓘ) appears on the display.
6. The alert sounds 1 beep per second when the oven temperature exceeds the set temperature by one degree. The ALERT SYMBOL (ⓘ) and oven temperature flash and a CAUTION SYMBOL (⚠) appears on the lower left portion of the display.
7. Press any button to stop the audio alert. The ALERT SYMBOL (ⓘ) and oven temperature continue to flash and the CAUTION SYMBOL remains as long as the oven temperature reading exceeds the set temperature.
8. If the oven temperature remains higher than the set temperature for 2 minutes, the audio alert will activate again. It will continue to reactivate every 2 minutes until the alert is turned off or the oven temperature reading drops below the set temperature.
9. Press the ALERT button to turn the alert off. The ALERT SYMBOL (ⓘ) disappears from the display.

G. Error Messages

The DSP1 incorporates visual diagnostic messages as follows:

1. HI indicates that the probe temperature is higher than 572°F/300°C.
2. LO indicates that:
 - a. the probe temperature is lower than 32°F/0°C,
 - b. the sensor cable is disconnected, or
 - c. the probe is malfunctioning.
3. Should the display appear incorrectly, turn off and on to reset the thermometer.

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.

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.

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 battery, stainless steel probe and sensor cable away from children.
- Clean the probe and dry thoroughly after use.
- Do not clean the case 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 invalidate 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 536°F/280°C. Doing so will deteriorate the wire.
- Do not use the probe in a microwave oven.
- Always read the users manual thoroughly before operating.

Specifications

| | |
|---------------------------|---|
| Operating Range: | 32 to 536°F/0 to 280°C |
| Display Range: | 32 to 572°F/0 to 300°C |
| Temperature Alert: | 86 to 572°F/30 to 300°C °F/°C selectable |
| Power: | 1 DC 1.5V size AAA |
| Timer: | 10-hour count up/down timer |



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

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 |

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

- 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

The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship 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. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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