



THE TIME & TEMPERATURE COMPANY™

Model: DTP482

# Programmable Probe Thermometer/Timer

32 to 482°F/0 to 250°C  
Counts 24 hours by minutes

## Perfect For

- Roasts & other meats
- Oven and barbecue
- Candy making & deep fry

## Easy To Use

- Pre-programmed & programmable settings for different meats & temperature/tastes
- Instant readout of internal food temperature during cooking
- Alert sounds when food is done

## Features

- 5.5"/14.0 cm probe
- 3'/91.4 cm sensor cable
- High heat
- Pre-programmed & programmable
- Dual progress display
- Counts up & down
- Alarm
- ABS plastic case
- Stainless steel probe
- Sliding mode switch
- Temperature guide
- 3-way mounting: magnet/stand/hang
- Adjustable stainless steel clip
- Battery and instructions included

## Get Professional Results Every Time!

### Pre-Programmed Mode

Perfect for roasting or grilling. Choose the type of meat or poultry and the doneness desired. The unit has been pre-programmed with 6 meat/poultry choices and various doneness temperatures. The pre-programmed temperatures are based on USDA safe cooking temperatures. The TASTE mode will not allow the user to undercook when it is not safe to do so. Both the taste chosen and the temperature will be displayed during cooking. Simply insert the

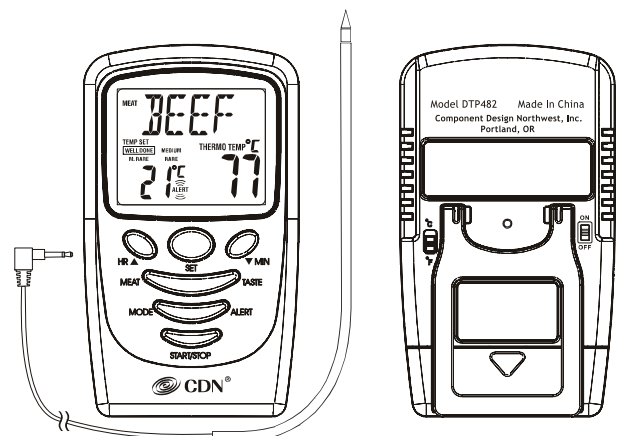
probe into the food. Place the food in the oven or barbecue and close the oven door (or grill cover) directly over the probe cable.

### Alert Mode

This feature allows the user to set a desired cooking temperature. This is perfect when the user prefers a different temperature than has been pre-programmed. For candy or deep frying, attach the stainless steel clip to the saucepan edge and insert the probe into the mixture. Set the desired internal food temperature using the ALERT mode, then wait for the alarm to indicate when the cooking is done. It's that easy. Complete instructions with candy and oil temperature guides are included. The control module can sit on a counter top or the magnet can attach to a convenient surface. **DO NOT** attach to a hot barbecue. The plastic case will melt.

In MEAT mode, the cooking temperature is continuously displayed along with the set temperature, type of meat and taste preference. When using the TIMER mode, the time counting up or down is shown at the top of the module. It counts down or up by minutes. The timer alarms for 60 seconds when the set time is reached.

**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**.

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## Battery Installation

Replace battery when LCD becomes dim or alarm level declines.

1. Remove battery cover on the back by sliding it in direction of the arrow.
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. LL flashes on the display when the probe/sensor cable is disconnected or malfunctions.

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## Operating Instructions

### A. Temperature Scale

Slide switch to °F or °C on the back to select temperature reading in Fahrenheit or Celsius.

### B. Select Mode

Press the MODE button switch between Meat and Timer modes. MEAT or TIMER appears in the upper left corner of the display.

### C. Timer Mode

#### 1. Count Down

- a. Press the HR/▲ or MIN/▼ buttons to enter the desired time. Press and hold the button for fast advance.
- b. Press the START/STOP button to start counting down. The COUNT DOWN icon (▼) flashes under TIMER in the upper left corner of the display.
- c. Press the START/STOP button to interrupt the count. Press the START/STOP button again to resume the count.
- d. The alarm sounds and the display flashes for 60 seconds or until the START/STOP button is pressed.
- e. The timer resets to 0:00.
- f. Press both HR/▲ and MIN/▼ buttons simultaneously to clear count down time and reset to 0:00.

#### 2. Count Up

- a. When timer is stopped, press both HR/▲ and MIN/▼ buttons simultaneously to clear the time and reset to 0:00.
- b. Press the START/STOP button to begin the count up. The COUNT UP icon (▲) flashes under TIMER in the upper left corner of the display.
- c. Press the START/STOP button to interrupt the count. Press the START/STOP button again to resume the count.
- d. Press both HR/▲ and MIN/▼ buttons simultaneously to clear count up time and reset to 0:00.

## D. Meat Mode

### 1. Meat-Taste Mode

- a. Press the MEAT button to select the desired type of meat. The display cycles through BEEF, VEAL, LAMB, PORK, CHICK or TURKEY (appearing in the upper portion of the display) each time the MEAT button is pressed.
- b. Press the TASTE button to select the desired level of doneness. A border (□) appears around the selected level: WELL DONE, MEDIUM, M. RARE, or RARE under TEMP SET on the left side of the display. The pre-programmed target temperature is displayed under the Taste levels.  
**Note:** Only safe choices are available for each type of meat.
- c. Insert the probe tip halfway (at least half the depth) into the thickest part of the meat; making sure that it is not inserted into a fatty deposit.
- d. 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 under THERMO TEMP on the lower right corner of the display.
- e. The alert sounds and the probe temperature reading flashes when the probe temperature reaches the target temperature.
- f. Press any button to stop the alert and flashing.

### 2. Programmable Alert Mode


The DTP482 can be programmed manually to sound an alert when the probe temperature reaches the target temperature.

- a. Press the ALERT button to turn the Alert mode on or off. The ALERT icon ((ALERT)) appears when the alert is on.
  - b. Press the SET button to clear the border from the Taste selection and enable TEMP SET programming.
  - c. Press the HR/▲ or MIN/▼ button to enter desired temperature from 32 to 482°F/ 0 to 250°C. Press and hold the button for fast advance.
  - d. Insert the probe tip halfway (at least half the depth) into the thickest part of the meat; making sure that it is not inserted into a fatty deposit.
  - e. 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
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accurate temperature reading. The probe temperature is displayed under **THERMO TEMP** on the lower right corner of the display.

- f. The alert sounds and the probe temperature reading flashes when the probe temperature reaches the target temperature.
- g. Press the ALERT button to stop the alert.
- h. Press the SET button to return to Meat-Taste mode.

### E. Candy Thermometer

1. **As a matter of safety, always position the probe on the pot before filling it and/or applying heat.**
2. Insert the probe through both holes in the attachment clip. Press the top portion of the clip together for easier sliding up the probe. 
3. Push the clip down onto the side of the pot and position it until the probe tip is just above the bottom. **Do not let the tip touch the bottom of the pot.**  
**Important:** Keep sensor cable away from direct heat of the cooktop burner – wires inside the cable may become damaged.
4. Set the temperature alert as described in **Section D2**. Candy temperatures are listed here for easy reference.

**Note:** Clean the thermometer probe before each use.

**Important: DO NOT LEAVE THERMOMETER CASE IN HOT OVEN. CASE IS NOT HEAT RESISTANT.**

**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.

## Precautions

- 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 battery, stainless steel probe and sensor cable away from children.
- Clean the sensor probe and dry thoroughly after use.
- Do not clean the unit with abrasive or corrosive compound, which may scratch the plastic and corrode the electronic circuits.
- Do not subject the units 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 component. Doing so will invalidated the warranty on the unit and may cause unnecessary damaged battery and distorted parts.

- Do not subject the units 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 482°F/250°C. Doing so will deteriorate the wire.
- Do not use the probe in microwave oven.
- Always read the users manual thoroughly before operating.

## Specifications

<b>Temperature Alert:</b>	32 to 482°F/0 to 250°C °F/°C selectable
<b>Wide Range Digital Thermometer:</b>	14 to 482°F/-10 to +250°C
<b>Power:</b>	1 DC 1.5V AAA Alkaline battery
<b>Timer:</b>	24-hour count up/down timer

**Note:** During the electrostatic discharge, the device may malfunction. Please press any key to return to normal operation.



### 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

### MEAT TEMPERATURE GUIDE

Beef, Veal, Lamb, Pork – well . . . . .	170°F . . . . .	77°C
Poultry . . . . .	165°F . . . . .	74°C
Beef, Veal, Lamb, Pork – medium . . . . .	160°F . . . . .	71°C
Beef, Veal, Lamb – medium rare . . . . .	145°F . . . . .	63°C
Beef – rare; Ham – pre-cooked . . . . .	140°F . . . . .	60°C

### 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

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**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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