



THE TIME & TEMPERATURE COMPANY®

Model: DTTC

Combo Probe Thermometer, Timer & Clock

14 to 392°F/-10 to +200°C
Counts 24 hours by minutes & seconds

Perfect For

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

Easy To Use

- Instant readout of internal food temperature during cooking
- Alert sounds when set temperature is reached
- Sets upper or lower temperature limits

Features

- 6"/16.0 cm stainless steel probe
- 3'/91.4 cm sensor cable (heat resistant up to 600°F/316°C)
- Dual progress display
- Counts up & down
- Big digit
- Last count recall
- Clock
- International time
- ABS plastic case
- Sliding mode switch
- Temperature guide
- Adjustable stainless steel clip
- 2-way mounting: magnet/stand
- Battery and instructions included

Get Professional Results Every Time!

Probe Thermometer

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. For oven testing, the DTTC samples the variance of internal temperatures and displays the maximum

and minimum temperatures reached. It's also great for alerting properly chilled temperatures.

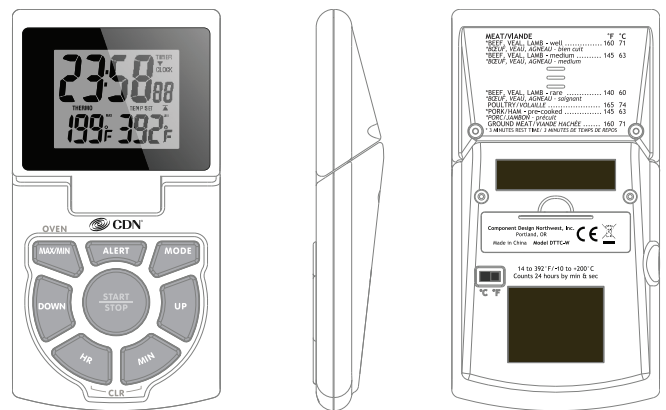
Timer

Count up or down with this big digit timer. Timing repetitive tasks is easy with the last count recall, and avoid confusion with the distinct sound on the timer alarm.

Clock

Choose from a 12-hour or 24-hour clock while the running seconds provide easy reference for short tasks.

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. Lift off the battery cover at the back of the unit.
2. Install 1.5V AAA battery observing polarity shown in compartment.
3. Replace the battery cover until it clicks shut.
4. **LO** will be displayed under **THERMO** when the probe/sensor cable is disconnected or malfunctions.

Operating Instructions

A. Temperature Scale

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

B. Set Clock

1. Press the MODE button until the time is displayed and **CLOCK** appears in the upper right corner of the display.
2. Press and hold the MODE button until **12 Hr** or **24 Hr** appears and flashes. Press the HR button to change between 12-hour and 24-hour display. Press **START/STOP** to lock the setting.
3. While the time is flashing, press the HR and/or MIN buttons to enter the correct time.
4. Press **START/STOP** to confirm time and exit set mode.

C. Count Down

1. Press the MODE button until timer display is shown and **TIMER** appears in the upper right corner of the display.
2. Press the HR and/or MIN buttons to enter the desired time.
3. Press **START/STOP** button to start counting down.
4. Press **START/STOP** button to interrupt the count. Press **START/STOP** button again to resume the count.
5. Alarm will sound for 30 seconds-every minute and the display flashes until **START/STOP** button is pressed.
6. The last count is recalled for easy repetitive timing.
7. Press both HR and MIN buttons simultaneously (CLR) to clear count down time, the timer will reset to **0:00:00**.

D. Count Up

1. When timer is stopped, press both HR and MIN buttons simultaneously (CLR) to clear count down time, the timer will reset to **0:00:00**.
2. Press **START/STOP** button to begin the count up.
3. Press **START/STOP** button to interrupt the count. Press **START/STOP** button again to resume the count.
4. Press both HR and MIN buttons simultaneously to clear count up time, the timer will reset to **0:00:00**.

E. Digital Thermometer

Press the ALERT button until OFF displays under **TEMP SET** to operate only as a digital thermometer.

The temperature is displayed under **THERMO**.

F. Temperature Alert – Upper Limit

1. Insert the probe at least 1" (2.5 cm) into the meat; making sure that it is not inserted into a fatty deposit.
2. Gently close the oven door on the sensor cable and insert the plug into the jack on the left side of the case.
3. Press the ALERT button until the Upper Limit icon (▲) flashes under **TEMP SET**.
4. Press the UP or DOWN button to set the desired temperature. Press and hold for rapid advance. The alarm will sound when the probe temperature reaches the set temperature – 30 seconds every minute – until **START/STOP** is pressed.

G. Temperature Alert – Lower Limit

1. Insert the probe at least 1" (2.5 cm) into the food.
2. Press ALERT until the Lower Limit icon (▼) flashes under **TEMP SET**.
3. Press the UP or DOWN button to set the desired temperature. Press and hold for rapid advance. The alarm will sound when the probe temperature reaches the set temperature – 30 seconds every minute – until **START/STOP** is pressed.

H. Candy Thermometer

1. Insert the probe stem through both holes in the attachment clip.
2. Position it until the tip of the probe is just above the bottom of the pot when the clip is attached to the rim of the pot.
3. Set the temperature alert for Upper Limit as described in **Section F**. Candy temperatures are listed on the instructions for easy reference.
Important: Keep sensor cable away from direct heat of the cooktop burner – wires inside the cable may become damaged.

I. Oven Test

During use, an oven thermostat will cycle the oven on and off to maintain the temperature at which the control knob is set. Some ovens will experience a wide temperature deviation while others may have tighter regulation. For roasting this is not critical. However, for baking it is critical to know how hot the oven gets while trying to maintain a temperature of, for example, 350° F.

1. Position the probe in the center of the oven.
 2. Gently close the oven door on the sensor cable and insert the plug into the jack on the left side of the case.
 3. Press the MAX/MIN button once to display **MAX** under **THERMO**.
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4. Press START/STOP button to clear the memory. Three dashes (---) appear on the display.
5. Let the oven cycle on and off at least two times.
6. Press MAX/MIN again to read the highest temperature the oven had reached (MAX).
7. Press MAX/MIN again to read the lowest temperature the oven had reached (MIN).

Note: Clean the thermometer probe before each use.

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.

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.

Specifications

Temperature Alert:	14 to 392°F/-10 to +200°C; °F/°C selectable
Power:	1 DC 1.5V AAA Alkaline battery
Timer:	Counts up/down 24 hours
Clock:	12/24 hours selectable

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 stainless steel probe sensor and wire 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 parts 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 invalidate 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 plug of the stainless steel probe or the plug in holes of the unit 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 steel probe directly over the fire. Do not use the stainless steel probe sensor when the temperature is above 392°F/200°C. The sensor wire is heat safe to 600°F/316°C.
- Do not use the probe in microwave oven.
- Always read the users manual thoroughly before operating.



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

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.

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

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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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