DUAL-SENSING
PROBE THERMOMETER/TIMER

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

FOR ROASTS AND OTHER MEATS IN OVEN OR BARBECUE

- 6.75"/17,0 cm probe
- 39"/1 m sensor cable (heat resistant up to 600°F/315°C for 3 hours)
- High heat probe
- Programmable settings for both probe and oven temperatures
- Dual function
- Dual progress display – 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
- Overtime alert
- Counts up/down
- Big digit
- Alarm
- Stop & restart
- Counts up after zero
- Food-safe ABS case
- 304 stainless steel probe
- On/off button
- Temperature guide on case
- 2-way mounting: magnet/stand
- 1.5V AAA IEC LR03 alkaline battery, 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 label from display before initial use. Clean the thermometer probe before each use.
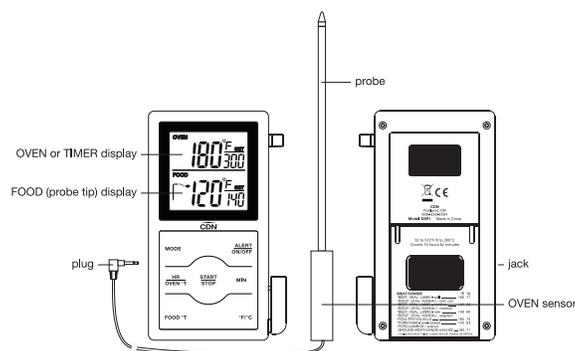
Note: In the following instructions, names of the control buttons are shown in CAPS. Function information that appears on the display is shown in **BOLD CAPS**.

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.

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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.

8. Press the ALERT button to turn the alert off. The **ALERT SYMBOL (((ALERT)))** 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 ((((ALERT))))** 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 ((((ALERT))))** 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 ((((ALERT))))** 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 ((((ALERT))))** 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 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

- Wipe clean with a damp cloth.
- Store the thermometer at room temperature between -4 to +149°F/ -20 to +65°C.

PRECAUTIONS

- Always wear a heat resistant glove to touch the stainless steel probe during or just after cooking. **Do not touch with bare hands.**
- Dispose of used batteries promptly and keep the batteries, stainless steel probe and sensor cable away from children.
- Clean the probe and dry thoroughly after use.
- 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.
- Clean the probe and sensor cable with warm soapy water and dry thoroughly after use. **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.
- 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.
- Do not use the thermometer in microwave oven.
- Always read the user manual thoroughly before operating.

SPECIFICATIONS

Measurement Range	32 to 572°F/0 to 300°C; Timer counts 10 hours by hours, minutes & seconds
Unit of Measure	°F/°C selectable
Resolution	0.1°F/0.1°C
Operating Range	32 to 104°F/0 to 40°C/≤90% RH
Temperature Alert	86 to 572°F/30 to 300°C
Power Supply	One 1.5V AAA IEC LR03 alkaline battery, included

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

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

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.

For more detailed information on our products, please visit CDNmeasurement.com or call 800-338-5594.