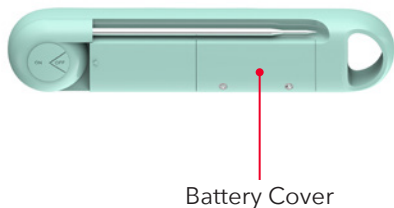
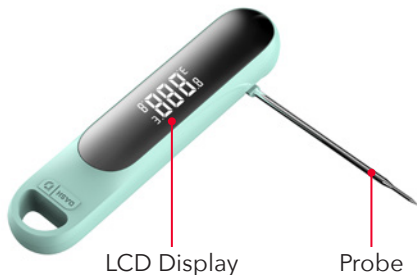




USING YOUR THERMOMETER

- The Quick-Read Thermometer turns on and off automatically when opening or closing the Probe. The LCD display will illuminate and turn off automatically.
- The Thermometer shuts off automatically after 3 minutes of non-use to preserve battery life. To power back on, close the Thermometer and reopen to engage the screen.
- The reaction speed of the Thermometer to a new temperature is between 3-5 seconds. Please allow this time for the Thermometer to adjust to get the most accurate reading.
- For the most accurate read, insert the Probe into the deepest part of the food. The Probe should be inserted at least 1 inch for optimal accuracy.
- Temperature Range: $-40^{\circ}\text{C}/-40^{\circ}\text{F}$ to $250^{\circ}\text{C}/482^{\circ}\text{F}$.
- Accuracy for all temperatures is $\pm 2^{\circ}\text{C}/\pm 4^{\circ}\text{F}$.
- You can change the LCD Display from $^{\circ}\text{C}$ to $^{\circ}\text{F}$ using a button inside the Battery Cover.

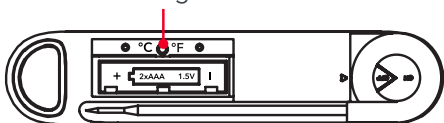


CLEANING & MAINTENANCE

- The Precision Quick-Read Thermometer is water resistant and can be washed under running water. Take care not to expose to extreme water pressure, and do not submerge the Thermometer.
- The Thermometer is hand-wash only. Do not put the Thermometer in the dishwasher or expose to high heat liquids such as boiling water or fry oils for an extended period.
- The Quick Read Thermometer uses AAA batteries.
- When replacing batteries, please use fresh AAA batteries, do not mix batteries of different ages and charges, as this may reduce battery life.
- To replace batteries, first remove the back cover with a Phillips screwdriver, then follow the placement direction in the battery chamber. Be sure to replace the battery door and secure tightly to maintain water resistance.
- Do not mix alkaline, carbon-zinc and rechargeable batteries.
- Do not dispose of batteries in fire.
- Batteries should be recycled or disposed of per state and local guidelines.

Inside Battery Cover

Press to change °C to °F



TECHNICAL SPECIFICATIONS

Wattage: 2x AAA

Stock#: DQRT200_20200806_v2



This product has passed food safety testing in accordance with FDA guidelines.





TEMPERATURE CHART

FOOD	INTERNAL TEMPERATURE (°F)
Beef	Medium Rare 135°F
	Medium 145°F
	Well Done 160°F
Fresh Pork, Veal, and Lamb	145°F + 3 min rest after cooking
Ground Pork, Veal, Lamb, and Beef	160°F
Poultry	165°F
Fresh Ham	160°F
Pre-cooked Ham	140°F
Fish	145°F