



THE TIME & TEMPERATURE COMPANY®

Model: DTF175

TempFork™ Thermometer

130 to 175°F

Perfect For

- Thin cuts of meat, fish & poultry
- Picnics and outings

Easy To Use

- 7 preprogrammed & programmable temperature settings
- Dual progress display
- Target range indication

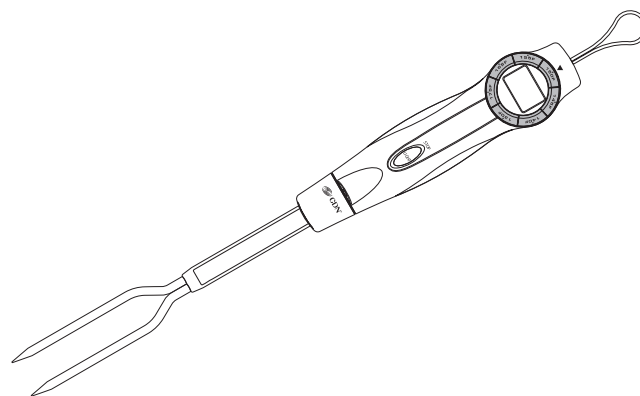
Features

- Heat resistant construction
- Shatterproof
- Backlit
- Torch light
- Alert
- ABS plastic
- Stainless steel tines
- Auto-off after 5 minutes
- Plastic handle stays cool
- Holds 10 pounds
- Temperature guide on handle
- Loop for hanging
- Batteries and instructions included

Take the guesswork out of food preparation and ensure a properly cooked meal.

- Select preprogrammed temperature settings
- Backlit display for low light conditions
- Dual progress display shows current cooking and target alert temperatures (130 to 175°F)
- Plastic handle stays cool
- Torch light illuminates food
- Heat resistant construction
- Stainless steel tines holds up to 10 pounds

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 or torch light become dim or alert level declines.

1. Remove battery cover on the back of the handle with a coin.
2. Install four 1.5V AAA batteries observing polarity shown in compartment. A brief alert sounds.
3. Replace the battery cover.

Operating Instructions

A. On/Off

1. Press any button or turn temperature selection dial to turn on.
2. The DTF175 will automatically turn off after 5 minutes of inactivity.

B. Temperature Alert

The DTF175 has been preprogrammed to alert at the following temperatures:

- 1) 130, 2) 140, 3) 145, 4) 150, 5) 155, 6) 165, and 7) 175.

1. Remove the plastic safety cap from the fork tines.
2. Turn the fork ON
3. Turn the temperature selection dial to the desired temperature setting. The set alert temperature for that setting appears in the lower portion of the display and the display

is backlit briefly. The current cooking temperature of the tines appears in the upper portion of the display.

- Pressing both ALERT ON/OFF buttons (+) (-) on the back of the handle simultaneously turns on the alert on and off. The ALERT (Ⓢ) icon appears centered right on the display when on.
- Insert the fork tines halfway (at least 0.5"/12.7 mm) into the thickest part of the meat; making sure that it is not inserted into a fatty deposit.
Note: The temperature sensor is located in the lower 0.5"/12.7 mm of the fork tines.
- Allow approximately 6-10 seconds for the tines to obtain an accurate reading.
- The alert sounds and the icon animates when the current cooking temperature reaches the set alert temperature.
- Press the STOP/LIGHT button once to stop the alert and animation.

C. Program Preferred Temperature

The programmable temperature range is 5°F below and above the preprogrammed temperature setting.

- Press and hold the TEMP SET button (+) on the back of the handle for two (2) seconds until the alert temperature flashes on the display.
- While the display is flashing, press the (+) or (-) buttons to enter the desired set temperature. Press and hold for fast advance.
- The DTF175 returns to normal operating mode in five (5) seconds.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN; DO NOT SUBMERGE HANDLE IN WATER

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.

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

- Do not touch the tines after use.** The tines will be HOT.
- The fork housing is constructed with heat resistant plastic. **HOWEVER**, take caution not to subject the housing to prolonged high temperatures (most often over the grill). The electronic circuitry inside the fork housing may be damaged if subjected to prolonged high temperatures.
- Clean the thermometer tines before each use to prevent cross contamination.
- Wash tines with hot soapy water after final use.

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	

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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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