



THE TIME & TEMPERATURE COMPANY®

Model: DTS392

Solar Thermometer

-49 to +392°F

Perfect For

- Roasts, meats & poultry
- Stovetop, conventional & microwave ovens

Easy To Use

- Quick response
- Shake to turn on
- Place in any light to charge
- Low voltage icon
- Temperature guide

Features

- Solar powered
- 2.5 mm thin tip
- 4.72"/12.0 cm stem
- Water resistant (IPX4)
- Shatterproof
- Polycarbonate lens
- Auto-off after 1 minute
- Stainless steel housing
- Sheath with pocket clip

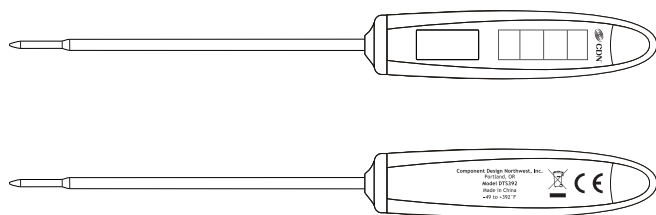
Versatile. Precise. Delicious!

- The DTS392 is perfect for professional results with meats, poultry, yeasts, dough and chocolate tempering. Use this thermometer for foods cooked in conventional or microwave ovens, smoke ovens, rotisserie or on the grill.
- This solar thermometer is a precision instrument, yet is rugged and durable. Use it for quick, accurate readings during stovetop cooking – or after food has been removed from conventional or microwave ovens.
- The slender stainless steel stem penetrates meat easily, and minimizes the loss of juices
- Insert the stem at least 1" (2.5 cm) into the meat or poultry; making sure that it is not inserted into a fatty deposit. Allow approximately 8 to 10 seconds for the stem tip to get accurate temperature reading.
- Temperature guide is also available at www.cdn-timeandtemp.com

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN

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.



Charging Time	Usage Time
30 minutes under indirect sunlight (3000 Lux)	20 minutes
90 minutes under room light (400 Lux)	10 minutes

Note: Remove sticker from display before use.



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

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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