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› DeltaTrak 11040 Professional Digital Meat Thermometer User Manual

## DeltaTrak 11040

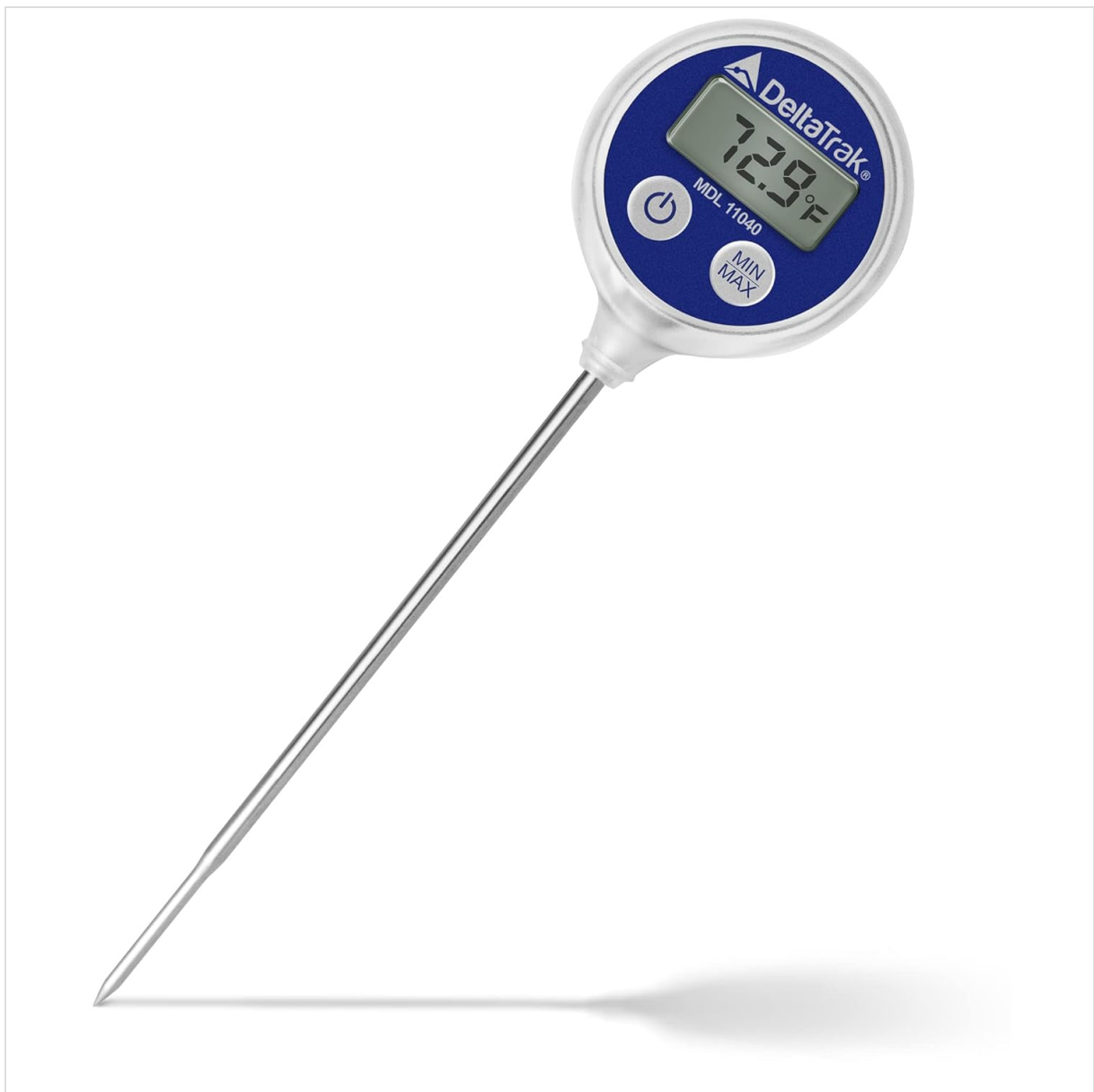
# DeltaTrak 11040 Professional Digital Meat Thermometer User Manual

Model: 11040

## INTRODUCTION

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This manual provides comprehensive instructions for the safe and effective use of your DeltaTrak 11040 Professional Digital Meat Thermometer. Designed for accuracy and durability, this waterproof thermometer is ideal for various cooking applications, including meat, liquids, deep frying, and candy making. Please read this manual thoroughly before operating the device.



**Image Description:** A DeltaTrak 11040 Professional Digital Meat Thermometer, featuring a round blue and white display unit with a digital temperature reading and a long stainless steel probe.

## PRODUCT FEATURES

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- **Accurate and Fast:** Instant read thermo sensor provides readings within 1 second, accurate to  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ ).
- **IP65 Water Resistant:** Allows for quick and easy cleaning under running water.
- **Multi-Use:** Suitable for meats, liquids, deep frying, and candy making.
- **Min/Max Memory:** Stores the lowest and highest temperature readings.
- **Food Grade and Certified:** Complies with FDA food code regulations and provides NIST traceable readings with automatic calibration features.
- **Reduced Tip Probe:** For faster response times.
- **°F/°C Switchable:** Easily switch between Fahrenheit and Celsius.

## PACKAGE CONTENTS

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- DeltaTrak 11040 Digital Meat Thermometer

- 1 CR2 Battery (included)

## SETUP

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### 1. Battery Installation

The DeltaTrak 11040 thermometer comes with a CR2 battery pre-installed. If replacement is needed:

1. Locate the battery compartment on the back of the thermometer.
2. Use a coin or small screwdriver to carefully open the battery cover.
3. Insert one CR2 battery, ensuring correct polarity (+/-).
4. Securely close the battery cover.

### 2. Initial Use

Before first use, clean the probe with warm soapy water and rinse thoroughly. The thermometer is ready for use once the battery is installed.

## OPERATION

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### 1. Power On/Off

Press the **Power button** (⏻) once to turn the unit on. Press and hold the Power button for approximately 3 seconds to turn the unit off.

### 2. Taking a Temperature Reading

1. Turn on the thermometer.
2. Insert the stainless steel probe into the center of the food item, ensuring the tip is fully immersed and not touching bone or the bottom of the pan.
3. Wait for the reading to stabilize (typically within 1 second).
4. Read the temperature displayed on the LCD screen.

**Note:** For best accuracy, ensure the probe is inserted deep enough into the thickest part of the food.



**Image Description:** A close-up of the thermometer's probe inserted into a piece of meat, indicating the target area for temperature measurement.

### 3. Min/Max Memory Function

The thermometer records the minimum and maximum temperatures measured during an operation cycle.

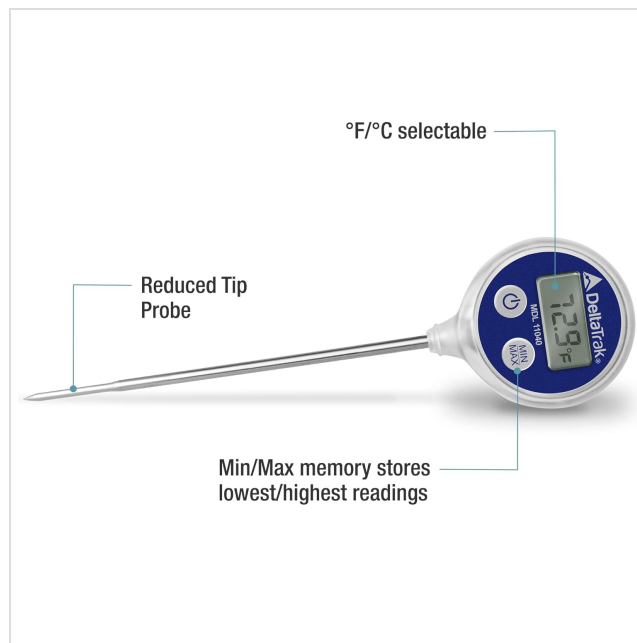
1. After turning the unit on, the display will show the current temperature.
2. Press the **MIN/MAX button** once to display the maximum temperature recorded since the unit was turned on.
3. Press the **MIN/MAX button** a second time to display the minimum temperature recorded.
4. Press the **MIN/MAX button** a third time to return to the current temperature reading.

The Min/Max memory resets each time the thermometer is turned off and then on again.

#### 4. Switching Between Fahrenheit and Celsius (°F/°C)

To change the temperature unit:

1. Locate the small **°F/°C switch** inside the battery compartment.
2. Open the battery cover as described in the "Battery Installation" section.
3. Use a small pointed object (like a pen tip) to slide the switch to your desired unit (°F or °C).
4. Close the battery cover securely.



**Image Description:** A close-up view of the DeltaTrak 11040 thermometer's display, highlighting the °F/°C selectable feature and the Min/Max memory button. The display shows "72.9°F".

#### 5. Auto-Calibration

The thermometer features an auto-calibration function. For NIST traceability and accurate readings, refer to the calibration procedure detailed on the product packaging or DeltaTrak's official support resources.

## MAINTENANCE

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### 1. Cleaning

The DeltaTrak 11040 is IP65 water resistant. To clean:

1. Wipe the probe with a damp cloth or wash under running water using mild soap.
2. Do not immerse the entire thermometer body in water.
3. Dry thoroughly before storage.



**Image Description:** The DeltaTrak 11040 thermometer with water splashing around its display, illustrating its water-resistant design.

## 2. Storage

Store the thermometer in a clean, dry place at room temperature when not in use. Keep the probe protected to prevent damage.

## 3. Battery Replacement

Replace the CR2 battery when the display becomes dim or the thermometer fails to power on. Follow the "Battery Installation" steps.

## TROUBLESHOOTING

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- **No Display/Dim Display:** Check battery installation. Replace the CR2 battery if necessary.
- **Inaccurate Readings:** Ensure the probe is fully inserted into the food and not touching bone or the pan. Verify the °F/°C setting. If issues persist, refer to the auto-calibration instructions or contact support.
- **Slow Readings:** Ensure the probe tip is clean and free of debris.

## SPECIFICATIONS

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Feature	Detail
Model Number	11040
Measurement Range	-40°F to 311°F (-40°C to 155°C)
Accuracy	±0.9°F (±0.5°C) from 32°F to 212°F (0°C to 100°C)
Response Time	1 second
Display Resolution	0.1°F / 0.1°C
Probe Dimensions	4.13" L x 0.13" Dia. (Reduced Tip)
IP Rating	IP65 Waterproof
Battery	1 x CR2 (included)

Regulatory Compliance	RoHS compliant, CE, NIST traceable, FDA Food Code
Body Material	ABS Plastic, Stainless Steel Probe

## WARRANTY AND SUPPORT

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For warranty information and technical support, please visit the official DeltaTrak website or contact their customer service department. Keep your purchase receipt for warranty claims.

**DeltaTrak Website:** [www.deltatrak.com](http://www.deltatrak.com)