DOQAUS Instant Read Food Thermometer (B07WV4BFCP)

DOQAUS Instant Read Food Thermometer User Manual

Model: Instant Read Food Thermometer (ASIN: B07WV4BFCP)

Introduction Safety Information Product Overview Setup Operation Maintenance Troubleshooting Specifications Warranty & Support

1. Introduction

Thank you for choosing the DOQAUS Instant Read Food Thermometer. This digital kitchen thermometer is designed to provide quick and accurate temperature readings for various food items, ensuring your meals are cooked to perfection and safe for consumption. Its user-friendly design, featuring a foldable probe, backlight, and reversible display, makes it an essential tool for any kitchen, whether you're grilling, baking, or preparing candy.

2. Safety Information

Please read all safety instructions carefully before using the thermometer. Failure to follow these instructions may result in injury or damage to the device.

- **Do not leave the thermometer in an oven or grill during cooking.** The plastic body is not designed for high heat exposure.
- The thermometer probe is sharp. Handle with care to avoid injury.
- Keep out of reach of children.
- **The thermometer body is not waterproof.** Only the stainless steel probe is designed to be inserted into food. Avoid submerging the entire unit in water or other liquids.
- Clean the probe thoroughly after each use to prevent cross-contamination.
- Do not expose the thermometer to extreme temperatures outside its operating range (-58°F to 572°F / -50°C to 300°C).
- Dispose of batteries responsibly according to local regulations.

3. Product Overview

The DOQAUS Instant Read Food Thermometer is designed for ease of use and accuracy. Familiarize yourself with its components:



Figure 3.1: DOQAUS Instant Read Food Thermometer (folded)

This image shows the main unit of the DOQAUS Instant Read Food Thermometer in its folded, compact state. The digital display is visible, along with the control buttons and the foldable stainless steel probe.



Figure 3.2: Detailed view of thermometer components

This image provides a detailed breakdown of the thermometer's features, including the built-in magnet, battery compartment, large LCD backlight display, Celsius/Fahrenheit switch, Hold button, kitchen hooks, and the thin, longer foldable probe.

Key Features:

- **Instant Read & Accurate:** Provides precise temperature readings within 2-3 seconds with an accuracy of ±1 degree.
- **Wide Temperature Range:** Measures temperatures from -58°F to 572°F (-50°C to 300°C).
- **Sensitive & Long Food Probe:** 4.6-inch (11.7 cm) long, 0.06-inch (0.15 cm) diameter 304 stainless steel probe for deep insertion without large holes.
- **Clear and Reversible Display:** Large, bright LCD screen with backlight for easy reading in any light condition. The

display automatically rotates based on how the thermometer is held.

- **Auto-Shutoff:** Automatically turns off after 10 minutes of inactivity to conserve battery.
- **Foldable Probe:** Probe folds away for safe and compact storage. Unfolding the probe turns the unit on, folding it turns it off.
- **Magnetic Back & Hook:** Allows for convenient storage on metal surfaces (like refrigerators) or hanging on kitchen hooks.
- **MAX/MIN Function:** View the maximum or minimum temperature recorded during a measurement session.
- **Hold Function:** Locks the current temperature reading on the display.
- **°C/°F Switch:** Easily switch between Celsius and Fahrenheit units.

4. Setup

4.1 Battery Installation

Your DOQAUS thermometer comes with a battery included. If replacement is needed:

1. Locate the battery compartment on the back of the thermometer (refer to Figure 3.2).
2. Open the battery cover.
3. Insert a new battery, ensuring correct polarity (+/-).
4. Close the battery cover securely.

4.2 Initial Use

To power on the thermometer, simply unfold the stainless steel probe. The display will illuminate, indicating it's ready for use.

5. Operating Instructions

5.1 Taking a Temperature Reading

1. Unfold the stainless steel probe to turn on the thermometer.
2. Insert the tip of the probe into the thickest part of the food, avoiding bone or gristle. Ensure the probe is inserted deep enough to reach the core temperature.
3. Wait for 2-3 seconds for the temperature reading to stabilize on the LCD display.
4. Once the reading is stable, remove the probe from the food.
5. To turn off the thermometer, fold the probe back into the unit. It will also auto-shutoff after 10 minutes of inactivity.



Figure 5.1: Proper probe insertion

This image demonstrates inserting the 4.6-inch foldable probe into a piece of meat on a grill, highlighting its length and thinness for accurate core temperature measurement.



Figure 5.2: Reversible display visibility

This image illustrates the reversible display feature, showing how the large, bright backlight screen remains clear and readable in both bright and dark environments, automatically adjusting its orientation.

5.2 Switching Temperature Units (°C/°F)

Press the "°C/°F" button located on the thermometer body to toggle between Celsius and Fahrenheit temperature units.

5.3 Using the HOLD Function

Press the "HOLD" button to lock the current temperature reading on the display. This is useful if you need to remove the probe from the food to read the temperature more clearly. Press "HOLD" again to release the reading and resume live temperature measurement.

5.4 Using the MAX/MIN Function

Press the "MAX/MIN" button to view the maximum temperature recorded since the thermometer was last turned on or the MAX/MIN function was reset. Press it again to view the minimum temperature. To clear the MAX/MIN memory, press and hold the "MAX/MIN" button for a few seconds until the display resets.



Figure 5.3: Control buttons and functions

This image highlights the various functions of the thermometer, including MAX/MIN temperature tracking, 10-minute auto-off, Celsius/Fahrenheit switch, and the Hold button, illustrating how these features simplify cooking.

5.5 Recommended Cooking Temperatures

For safe and delicious results, always cook meats to their recommended internal temperatures. A general guide is often provided on the thermometer's packaging or can be found from reliable culinary sources.



Figure 5.4: Versatile use cases

This image showcases the wide measuring range of the thermometer, suitable for various applications such as grilling meats, baking bread, frying foods, making coffee, preparing baby food, roasting poultry, and candy making.

6. Maintenance and Care

6.1 Cleaning

- **Hand Wash Only:** The stainless steel probe can be wiped clean with a damp cloth and mild detergent.
- Do not immerse the entire thermometer body in water or place it in a dishwasher.
- Wipe the body of the thermometer with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals.
- Ensure the probe is completely dry before folding it back into the unit for storage.

6.2 Storage

The DOQAUS thermometer is designed for convenient storage:

- Fold the probe back into the unit to protect it and conserve battery life.
- Utilize the built-in magnet to attach the thermometer to a refrigerator or other metal surface.
- Use the integrated hook hole to hang the thermometer on a kitchen hook.



Figure 6.1: Convenient storage solutions

This image demonstrates the two convenient storage options for the thermometer: hanging it on a kitchen hook using its integrated hole, and attaching it to a refrigerator or other metal surface via its magnetic back.

7. Troubleshooting

Problem	Possible Cause	Solution
Thermometer does not turn on.	Probe not fully unfolded, or battery is low/dead.	Ensure the probe is fully extended. Replace the battery if necessary.
Inaccurate readings.	Probe not inserted deep enough, or probe tip is touching bone/gristle.	Re-insert the probe into the thickest part of the food, avoiding bones. Ensure the probe is clean.
Display is dim or flickering.	Low battery.	Replace the battery.
"Lo" or "Hi" displayed.	Temperature is outside the measurable range (-58°F to 572°F).	Ensure the thermometer is used within its specified temperature range. If "Lo" persists after battery replacement, contact support.

8. Specifications

Feature	Detail

Feature	Detail
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Accuracy	±1°F (±0.5°C)
Response Time	2-3 seconds
Probe Material	Food-grade 304 Stainless Steel
Probe Length	4.6 inches (11.7 cm)
Display Type	LCD with Backlight and Reversible Display
Power Source	Battery (included)
Auto-Off	10 minutes of inactivity
Care Instructions	Hand Wash Only (probe only, do not submerge body)
Special Features	MAX/MIN, HOLD, °C/°F Switch, Magnetic Back, Hanging Hook

9. Warranty and Support

9.1 Warranty Information

The DOQAUS Instant Read Food Thermometer comes with a**2-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. It does not cover damage resulting from misuse, accidents, unauthorized modifications, or failure to follow the care instructions.
Please retain your proof of purchase for warranty claims.

9.2 Customer Support

If you have any questions, concerns, or require assistance with your DOQAUS thermometer, please contact our customer support team:
Email: support@doqaus.com
Our team is dedicated to providing a better solution for every dear customer and all your questions will be replied to within 24 hours.

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