

NIXIUKOL DT-68A

NIXIUKOL DT-68A Digital Meat Thermometer User Manual

Model: DT-68A

Introduction	Features	Contents	Parts	Setup	Operation	Maintenance	Troubleshooting	Specifications	Support
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1. INTRODUCTION

Thank you for choosing the NIXIUKOL DT-68A Digital Meat Thermometer. This device is designed to provide accurate and instant temperature readings for various foods, ensuring perfectly cooked meals every time. Featuring a dual-probe system, a large backlit LCD, and a temperature alarm, it is an essential tool for any kitchen, BBQ, or grill enthusiast.

Please read this manual thoroughly before use to ensure proper operation and maintenance.



The NIXIUKOL DT-68A digital meat thermometer, featuring a foldable probe, a wired external probe, a CR2032 battery, and a meat temperature guide.

2. PRODUCT FEATURES

- **Instant Read:** Provides accurate temperature readings within 2-3 seconds.
- **High Accuracy:** Measures temperatures with an accuracy of $\pm 1^{\circ}\text{C}$ ($\pm 2^{\circ}\text{F}$).
- **Dual Probe Design:** Includes a foldable integrated probe and a separate wired external probe for versatile use, including oven-safe monitoring.
- **Large Backlit LCD:** Clear display for easy reading in various lighting conditions.
- **Temperature Alarm:** Set a target temperature, and the thermometer will alert you when it's reached.
- **180° Rotation Probe:** The integrated probe can be rotated for convenient use and storage.
- **Magnetic Back & Hang Hole:** Offers multiple storage options for easy access.
- **°C/°F Switchable:** Easily switch between Celsius and Fahrenheit units.
- **Data Hold Function:** Locks the current temperature reading on the display.



An overview of the thermometer's key features: ultra-fast 2-3 second reading, large backlit LCD, 180° rotating probe, 2-in-1 dual probe functionality, and internal magnet for convenient storage.

3. PACKAGE CONTENTS

Please check the package to ensure all items are present:

- NIXIUKOL DT-68A Digital Meat Thermometer (Main Unit)
- Wired External Probe
- CR2032 Battery (may be pre-installed)
- User Manual
- Storage Pouch
- Meat Temperature Guide



A complete view of the product packaging contents: the NIXIUKOL DT-68A thermometer, wired probe, user manual, CR2032 battery, storage pouch, and a meat temperature guide.

4. PARTS DIAGRAM

Familiarize yourself with the components of your NIXIUKOL DT-68A thermometer:



An annotated diagram highlighting the main parts of the thermometer: the wired probe, socket, built-in magnet, battery compartment, hook, LCD backlit screen, rotation probe, reference temperature guide, temperature alarm set button, and buttons for calibration, data hold, and unit switching.

1. **Wired Probe:** External probe for continuous monitoring, oven-safe.
2. **Socket:** Port for connecting the wired probe.
3. **Built-in Magnet:** For attaching the thermometer to metal surfaces.
4. **Battery Compartment:** Houses the CR2032 battery.
5. **Hook:** For hanging the thermometer.
6. **LCD Backlit Screen:** Displays temperature and settings.
7. **Rotation Probe:** Foldable integrated probe for instant readings.
8. **Reference Temperature Guide:** Printed guide for common meat temperatures.
9. **ALARM/SET Button:** Used to set temperature alarms.
10. **HOLD/°C/°F Button:** Short press for data hold, long press to switch temperature units.
11. **Calibration (Long Press):** Function for calibrating the thermometer.
12. **Backlight On/Off (Short Press):** Controls the screen backlight.

5. SETUP

5.1. Battery Installation

1. Locate the battery compartment on the back of the thermometer.
2. Use a coin or small screwdriver to twist the battery cover counter-clockwise to open.
3. Insert one CR2032 battery with the positive (+) side facing up.
4. Replace the battery cover and twist clockwise to secure.

Note: The battery may be pre-installed. Remove the plastic insulator tab if present before first use.

5.2. Connecting the Wired Probe

If using the wired external probe for oven or grill monitoring:

1. Insert the plug of the wired probe firmly into the socket on the side of the main thermometer unit.
2. Ensure the connection is secure to prevent inaccurate readings.

6. OPERATING INSTRUCTIONS

6.1. Power On/Off

- **Power On:** Open the integrated foldable probe to automatically power on the thermometer.
- **Power Off:** Fold the integrated probe back into the unit to automatically power off. The unit will also automatically power off after 10 minutes of inactivity to conserve battery.

6.2. Taking Temperature Readings

1. Ensure the thermometer is powered on.
2. Insert the tip of the probe (either integrated or wired) into the thickest part of the food, avoiding bone or gristle.
3. The temperature will be displayed on the LCD screen within 2-3 seconds.

INSTANT READ & HIGH ACCURACY



Ultra Fast 2-3s



High Accuracy $\pm 1^{\circ}\text{C}/2^{\circ}\text{F}$
(-20°C - 150°C / -4°F - 302°F)



The thermometer in action, demonstrating its fast 2-3 second response time and high accuracy while measuring the temperature of grilled steaks.

6.3. Switching Temperature Units ($^{\circ}\text{C}/^{\circ}\text{F}$)

With the thermometer powered on, **long press** the “HOLD/ $^{\circ}\text{C}/^{\circ}\text{F}$ ” button to switch between Celsius ($^{\circ}\text{C}$) and Fahrenheit ($^{\circ}\text{F}$).

6.4. Data Hold Function

To hold the current temperature reading on the display, **short press** the “HOLD/ $^{\circ}\text{C}/^{\circ}\text{F}$ ” button. Press it again to release the hold and resume live temperature monitoring.

6.5. Setting Temperature Alarm

1. Press the “ALARM/SET” button once to enter alarm setting mode. The current alarm temperature will flash.
2. Press the “ALARM/SET” button repeatedly to adjust the target temperature up or down.
3. Once your desired temperature is set, wait a few seconds, and the setting will be saved automatically. The alarm icon will appear on the screen.
4. When the food reaches the set temperature, the thermometer will beep to alert you.
5. To disable the alarm, press the “ALARM/SET” button again until the alarm icon disappears.

TEMPERATURE ALARM SET



The wired probe inserted into a turkey roasting in an oven, with the main unit magnetically attached to the oven, showing the temperature alarm feature in use.

6.6. Backlight Control

Short press the “HOLD/°C/°F” button to turn the backlight on or off.

6.7. Calibration

For advanced users, the thermometer can be calibrated. **Long press** the “CALIBRATION” area (as indicated in the parts diagram) to enter calibration mode. Refer to specific calibration instructions if needed, typically involving an ice bath for 0°C/32°F calibration.

7. CARE AND MAINTENANCE

7.1. Cleaning

- Always clean the probe thoroughly after each use with a damp cloth and mild soap.
- **DO NOT immerse the main thermometer unit in water or place it in a dishwasher.** It is not waterproof.
- The metal probes can be washed with soapy water or wiped clean.

7.2. Storage

- Fold the integrated probe back into the unit for safe storage.
- Utilize the magnetic back to attach the thermometer to a refrigerator or other metal surface.
- Alternatively, use the hang hole to store it on a hook.
- Store the wired probe and main unit in the provided storage pouch when not in use.



Demonstration of the thermometer's versatile storage options, including its magnetic back for attachment to metal surfaces and a large hang hole for hooks.

7.3. Important Warnings

- **DO NOT leave the main thermometer unit in an oven while cooking.** Only the wired probe is designed for continuous oven use.
- **DO NOT touch hot probes with bare hands.** Always use oven mitts or heat-resistant gloves.
- Keep out of reach of children.
- Avoid exposing the thermometer to extreme temperatures (above 300°C/572°F) or direct flame, as this can damage the probes.

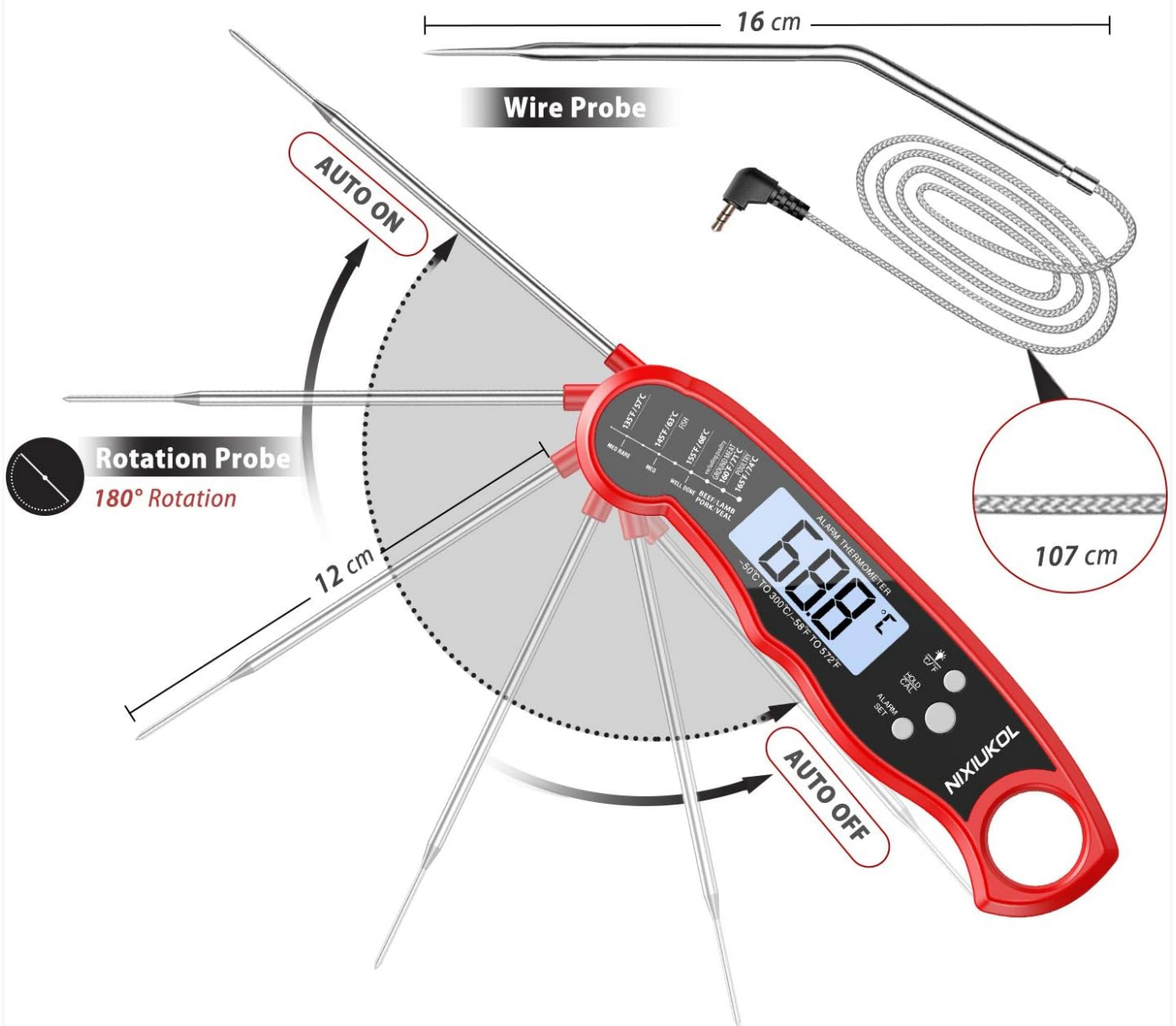
8. TROUBLESHOOTING

Problem	Possible Cause	Solution
No display or dim display	Low or dead battery; battery not installed correctly.	Replace the CR2032 battery; ensure battery is inserted with correct polarity.
Inaccurate temperature readings	Probe not inserted deep enough; probe damaged; calibration needed.	Insert probe into the thickest part of the food; ensure probe is clean; consider calibration if consistently inaccurate.
Wired probe not working	Probe not fully plugged into socket; probe damaged.	Ensure the wired probe is firmly inserted into the socket; if still not working, the probe may need replacement.
Alarm not sounding	Alarm not activated; volume too low (if applicable).	Ensure the alarm is set and the alarm icon is visible on the display.

9. SPECIFICATIONS

- **Model:** DT-68A
- **Temperature Range:** -50°C to 300°C (-58°F to 572°F)
- **Accuracy:** ±1°C (±2°F)
- **Response Time:** 2-3 seconds
- **Probe Material:** Food-grade stainless steel
- **Wired Probe Heat Resistance:** Up to 380°C (716°F)
- **Power Source:** 1 x CR2032 battery
- **Auto-Off:** 10 minutes of inactivity
- **Dimensions:** Approximately 15.5 x 4 x 1.5 cm
- **Weight:** Approximately 118 g

THERMOMETER WITH DUAL PROBE



Detailed view of the thermometer's dual probe system, showing the 180° rotation of the integrated probe and the length of the external wired probe (16 cm probe, 107 cm wire).

10. WARRANTY AND SUPPORT

NIXIUKOL products are designed for quality and reliability. For any questions, concerns, or technical support regarding your DT-68A Digital Meat Thermometer, please contact the retailer or manufacturer directly.

Please retain your proof of purchase for warranty claims.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question