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DOQAUS CP1

DOQAUS Digital Meat Thermometer User Manual

Model: CP1
Brand: DOQAUS

INTRODUCTION

Thank you for choosing the DOQAUS Digital Meat Thermometer. This instant-read thermometer is designed to provide precise temperature readings for various foods, ensuring perfectly cooked meals every time. Its user-friendly features, including a backlit and reversible display, make it an essential tool for any kitchen.

This manual provides detailed instructions on how to set up, operate, maintain, and troubleshoot your new thermometer. Please read it thoroughly before use to ensure optimal performance and longevity of the device.

PACKAGE CONTENTS

- DOQAUS Digital Instant Read Thermometer ×1
- Cooking Temperature Guide ×1
- CR2032 Battery (pre-installed) ×1

PRODUCT OVERVIEW

The DOQAUS Digital Meat Thermometer features a durable design with a foldable stainless steel probe and an easy-to-read digital display. Key components and features are highlighted below:



Image: The DOQAUS Digital Meat Thermometer in its primary red color, showing the main display and buttons.

Battery Installation

Your DOQAUS Digital Meat Thermometer comes with a CR2032 battery pre-installed. If you need to replace the battery:

1. Locate the battery compartment on the back of the thermometer (as shown in the product overview diagram).
2. Use a coin to twist the battery cover counter-clockwise to open it.
3. Remove the old battery and insert a new CR2032 battery with the positive (+) side facing up.
4. Replace the battery cover and twist clockwise to secure it.

Initial Use

To power on the thermometer for the first time, simply unfold the stainless steel probe. The display will light up, indicating it is ready for use.

OPERATING INSTRUCTIONS

Power On/Off

- **Power On:** Unfold the probe to automatically turn on the thermometer.
- **Power Off:** Fold the probe back into the body to automatically turn off the thermometer. The device also features an auto-shutoff function that will turn it off after 10 minutes of inactivity to conserve battery life.

Measuring Temperature

To measure the temperature of food:

1. Unfold the probe to power on the thermometer.
2. Insert the tip of the stainless steel probe into the thickest part of the food, avoiding bones or gristle.
3. The temperature reading will appear on the display within 2-3 seconds.
4. Once the temperature stabilizes, you can read the final measurement.



Image: The thermometer displaying a temperature reading, emphasizing its instant-read capability.

Switching Temperature Units (°C/°F)

To switch between Celsius (°C) and Fahrenheit (°F):

- Press and hold the °C/°F button for 3 seconds. The display will switch to the desired unit.

HOLD Function

The HOLD function allows you to lock the current temperature reading on the display, even after removing the probe from the food.

- While measuring temperature, press the HOLD button once to freeze the current reading.
- Press the HOLD button again to release the reading and resume live temperature measurement.

MAX/MIN Function

The MAX/MIN function allows you to view the highest and lowest temperatures recorded since the thermometer was last turned on or reset.

- Short press the MAX/MIN button to cycle through the maximum temperature (MAX), minimum temperature (MIN), and current temperature.

Reversible and Backlit Display

The display automatically rotates to ensure readability regardless of the thermometer's orientation, making it convenient for both right-handed and left-handed users. The backlight can be activated for clear viewing in dim lighting conditions.



Image: Comparison showing the thermometer's display automatically reversing its orientation for easy reading.

Instructional Video

Video: An official video from DOQAUS demonstrating the accuracy and ease of use of the digital meat thermometer.

SAFE INTERNAL TEMPERATURE GUIDELINES

Always cook food to a safe internal temperature to prevent foodborne illness. Use the following table as a general guide. Temperatures may vary based on specific recipes or personal preference for doneness.

Food Type	Minimum Internal Temperature
Poultry (whole, ground, or parts)	165°F (74°C)
Ground Meats (Beef, Pork, Lamb, Veal)	160°F (71°C)
Beef, Pork, Veal, Lamb (steaks, roasts, chops)	145°F (63°C) with 3-minute rest time
Fish & Shellfish	145°F (63°C)
Leftovers & Casseroles	165°F (74°C)

Note: These are general guidelines. Always refer to official food safety resources for the most current and comprehensive information.

CARE AND MAINTENANCE

Cleaning

To ensure hygiene and prolong the life of your thermometer:

- Wipe the stainless steel probe with a damp cloth and mild soap after each use.
- Clean the body of the thermometer with a soft, damp cloth.
- **Do not immerse the entire thermometer in water or place it in a dishwasher.** The thermometer is splash-proof but not fully waterproof.
- Ensure the probe is completely dry before folding it back into the unit.

Storage

Store your thermometer in a clean, dry place when not in use.

- The magnetic back allows you to conveniently attach it to a refrigerator or other metallic surfaces.
- The hanging hole can be used to hang the thermometer on a kitchen hook.

WIDE MEASURING RANGE -58° F to 572° F (-50° C to 300° C)



Image: Illustration of the thermometer being stored using its magnetic back on a refrigerator and hung on a kitchen hook.

TROUBLESHOOTING

If you encounter any issues with your DOQAUS Digital Meat Thermometer, please refer to the following common problems and solutions:

Problem	Possible Cause / Solution
Display is blank or dim.	Battery may be low or depleted. Replace the CR2032 battery. Ensure the probe is fully unfolded to power on.
Inaccurate temperature readings.	Ensure the probe is inserted into the thickest part of the food, avoiding bones or fat. The probe tip must be fully immersed. Clean the probe thoroughly.
Thermometer turns off unexpectedly.	The auto-shutoff feature activates after 10 minutes of inactivity. If it turns off sooner, check the battery level.
Buttons are unresponsive.	Try replacing the battery. Ensure the thermometer is not exposed to extreme temperatures or moisture.

If the problem persists after trying these solutions, please contact DOQAUS customer service for further assistance.

PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	CP1
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Accuracy	±1°F (±0.5°C)
Response Time	2-3 seconds
Probe Length	4.6 inches
Probe Material	304 Stainless Steel
Display Type	Backlit LCD, Reversible
Power Source	1 x CR2032 Battery (included)
Auto-Off	10 minutes of inactivity
Product Dimensions	4.6 x 0.99 x 0.2 inches
Weight	2.12 ounces

WARRANTY AND SUPPORT

DOQAUS is committed to providing high-quality products and excellent customer service. While specific warranty details are not provided in this manual, we stand behind the quality of our products.

If you have any questions, concerns, or require assistance with your DOQAUS Digital Meat Thermometer, please do not hesitate to contact our customer service team. All inquiries will be addressed within 24 hours.

For support, please visit the official DOQAUS store or contact us through the platform where you purchased the product.

Thank you for choosing DOQAUS. Happy Cooking!