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Umedo DT-121

Umedo DT-121 Instant Read Meat Thermometer User Manual

Model: DT-121 | Brand: Umedo

This manual provides detailed instructions for the safe and effective use of your Umedo DT-121 Instant Read Meat Thermometer. Please read thoroughly before first use.

1. Introduction

The Umedo DT-121 is a versatile instant-read digital thermometer designed for precise temperature measurement of various foods. Featuring dual probes, a backlit display, and an alarm function, it ensures your food is cooked to perfection and safely. Its waterproof design and multiple storage options make it a convenient tool for any kitchen.



Figure 1: Umedo DT-121 Instant Read Meat Thermometer with both foldable and wired probes, displaying a digital temperature and a printed guide for various meat doneness levels.

2. Product Features

- **Instant Read:** Provides accurate temperature readings within 3-4 seconds.
- **Dual Probes:** Includes a foldable stainless steel probe for quick spot checks and a wired external probe for continuous monitoring in ovens or grills.
- **Wide Temperature Range:** Measures temperatures from -50°C to 300°C (-58°F to 572°F).
- **Temperature Alarm Function:** Set a target temperature, and the thermometer will alert you when it's reached.
- **Backlit LCD Display:** Ensures clear visibility of readings in all lighting conditions.
- **Switchable Units:** Easily switch between Celsius (°C) and Fahrenheit (°F).
- **HOLD Function:** Locks the current temperature reading on the display.
- **IP65 Waterproof Rating:** Allows for easy cleaning under running water.
- **Convenient Storage:** Features a magnetic back for attaching to metal surfaces and a hanging hole.
- **Auto-On/Off:** Automatically turns on when the probe is unfolded and off when folded or after 10 minutes of

inactivity.

3. Setup

1. **Battery Installation:** The thermometer requires one CR2 battery. Locate the battery compartment on the back of the device, open it, insert the battery with the correct polarity, and close the compartment securely.
2. **Power On:** Unfold the foldable probe to automatically power on the device.
3. **Select Temperature Unit:** Press the '°C/°F' button to toggle between Celsius and Fahrenheit.

4. Operating Instructions

4.1. Using the Foldable Probe

The foldable probe is ideal for quick, instant temperature checks of food items such as grilled meats, fried foods, or liquids.

1. Unfold the probe from the thermometer body. The device will automatically power on.
2. Insert the tip of the probe into the thickest part of the food, avoiding bone or gristle.
3. Read the temperature displayed on the backlit LCD screen.
4. Once finished, fold the probe back into the thermometer body. The device will automatically power off.



Figure 2: Checking the temperature of grilled food with the foldable probe, demonstrating its instant-read capability.

4.2. Using the Wired Probe

The wired probe is designed for continuous temperature monitoring inside ovens, grills, or smokers, allowing you to close the appliance door while the probe remains inserted.

1. Insert the wired probe's jack into the designated port on the side of the thermometer.
2. Carefully insert the metal tip of the wired probe into the thickest part of the food.
3. Place the food with the probe into your oven, grill, or smoker. Ensure the wire is not pinched by the door.
4. Monitor the temperature on the thermometer's display outside the appliance.



Figure 3: The wired probe in use with a whole chicken in an oven, allowing for external temperature monitoring.

4.3. Setting the Temperature Alarm

The alarm function notifies you when your food reaches a desired internal temperature.

1. Press the 'ALARM SET' button once. The current target temperature will flash.
2. Use the '+' and '-' buttons to adjust the target temperature.
3. Press 'ALARM SET' again to confirm and activate the alarm. The alarm icon will appear on the display.
4. When the food reaches the set temperature, the alarm will sound.



Figure 4: Visual guide for setting the custom temperature alarm on the thermometer.

4.4. HOLD Function

To temporarily lock the current temperature reading on the display, press the 'HOLD/CAL' button once. Press it again to release the hold and resume live temperature monitoring.



Figure 5: The thermometer displaying a locked temperature, indicating the HOLD function is active.

4.5. Backlight

Press the 'LIGHT' button (often integrated with the °C/°F button, or a separate button) to activate the backlight for easier reading in low-light conditions. The backlight will automatically turn off after a few seconds to conserve battery life.

4.6. Auto-On/Off

The thermometer features an automatic on/off function. It turns on when the foldable probe is extended and turns off when the probe is folded back into the body. It will also automatically power off after 10 minutes of inactivity to

save battery life.



Figure 6: Illustration of the thermometer's automatic on/off function based on probe position.

5. Temperature Guidelines

For safe and optimal cooking, refer to the following recommended internal temperatures. Always consult official food safety guidelines for specific requirements.

Food Type	Doneness	Recommended Temperature
Poultry	All Poultry	165°F / 74°C
Ground Meat	Beef, Pork, Veal, Lamb	160°F / 71°C
Beef / Lamb / Pork / Veal	Well Done	160°F / 71°C
Beef / Lamb / Pork / Veal	Medium	145°F / 63°C
Beef / Lamb / Pork / Veal	Medium Rare	135°F / 57°C
Fish	All Fish	145°F / 63°C

Table 1: General Recommended Internal Cooking Temperatures.

6. Maintenance and Care

6.1. Cleaning

The Umedo DT-121 thermometer is IP65 rated waterproof, allowing for easy cleaning.

- Wash the probe and the thermometer body under running water with mild soap.
- Do not immerse the entire thermometer in water for extended periods.
- Wipe dry with a clean cloth after washing.

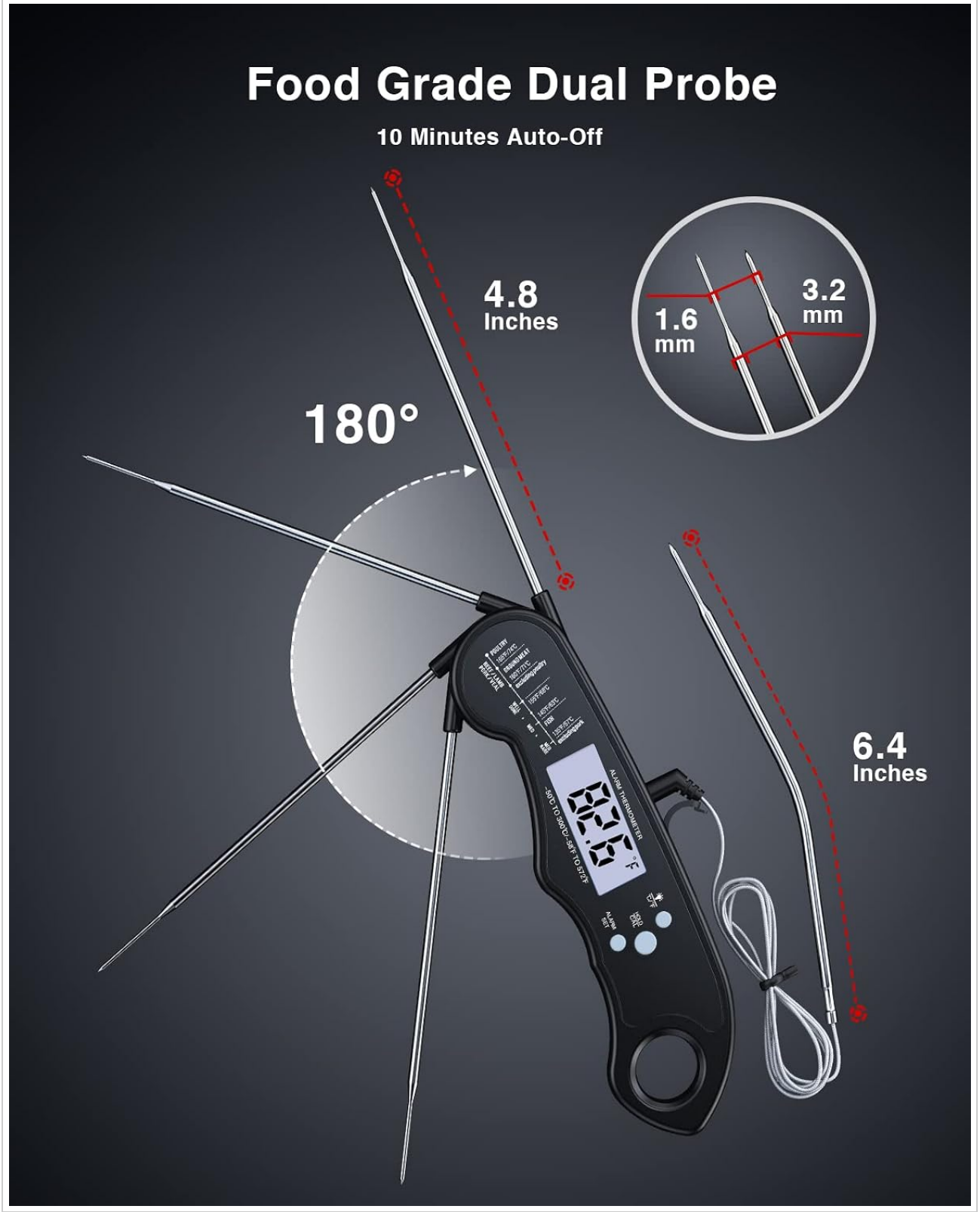

Figure 7: The thermometer being rinsed under a faucet, highlighting its waterproof design.

6.2. Storage

Store your thermometer properly to ensure its longevity and readiness for use.

- The thermometer features a strong magnet on its back, allowing it to be conveniently attached to metal surfaces like refrigerators or oven doors.
- A hanging hole is also provided for hanging on kitchen hooks.



Figure 8: Various storage options for the thermometer, including magnetic attachment and hanging.

7. Troubleshooting

- **Inaccurate Readings:** Ensure the probe is inserted into the thickest part of the food, avoiding bone or fat. Check if the battery is low and replace if necessary. Consider performing a calibration check (see below).
- **Display Not Working:** Check battery installation and ensure the battery has sufficient charge. If the probe is folded, unfold it to activate the auto-on feature.
- **Calibration:** To calibrate the thermometer, prepare an ice bath (a mixture of crushed ice and water). Insert the probe into the ice bath, ensuring the tip is submerged but not touching the bottom or sides. Wait for the

reading to stabilize. If the reading is not 0°C (32°F), press and hold the 'HOLD/CAL' button for 3 seconds until 'CAL' appears, then release. The thermometer should now read 0°C (32°F).

8. Specifications

- **Model:** DT-121
- **Temperature Range:** -50°C to 300°C (-58°F to 572°F)
- **Accuracy:** ±1°C (±1.8°F)
- **Response Time:** 3-4 seconds
- **Power Source:** 1 x CR2 battery
- **Waterproof Rating:** IP65
- **Foldable Probe Length:** 4.8 inches (12 cm)
- **Wired Probe Length:** 6.4 inches (16.2 cm)
- **Materials:** Food-grade stainless steel probe, ABS plastic body

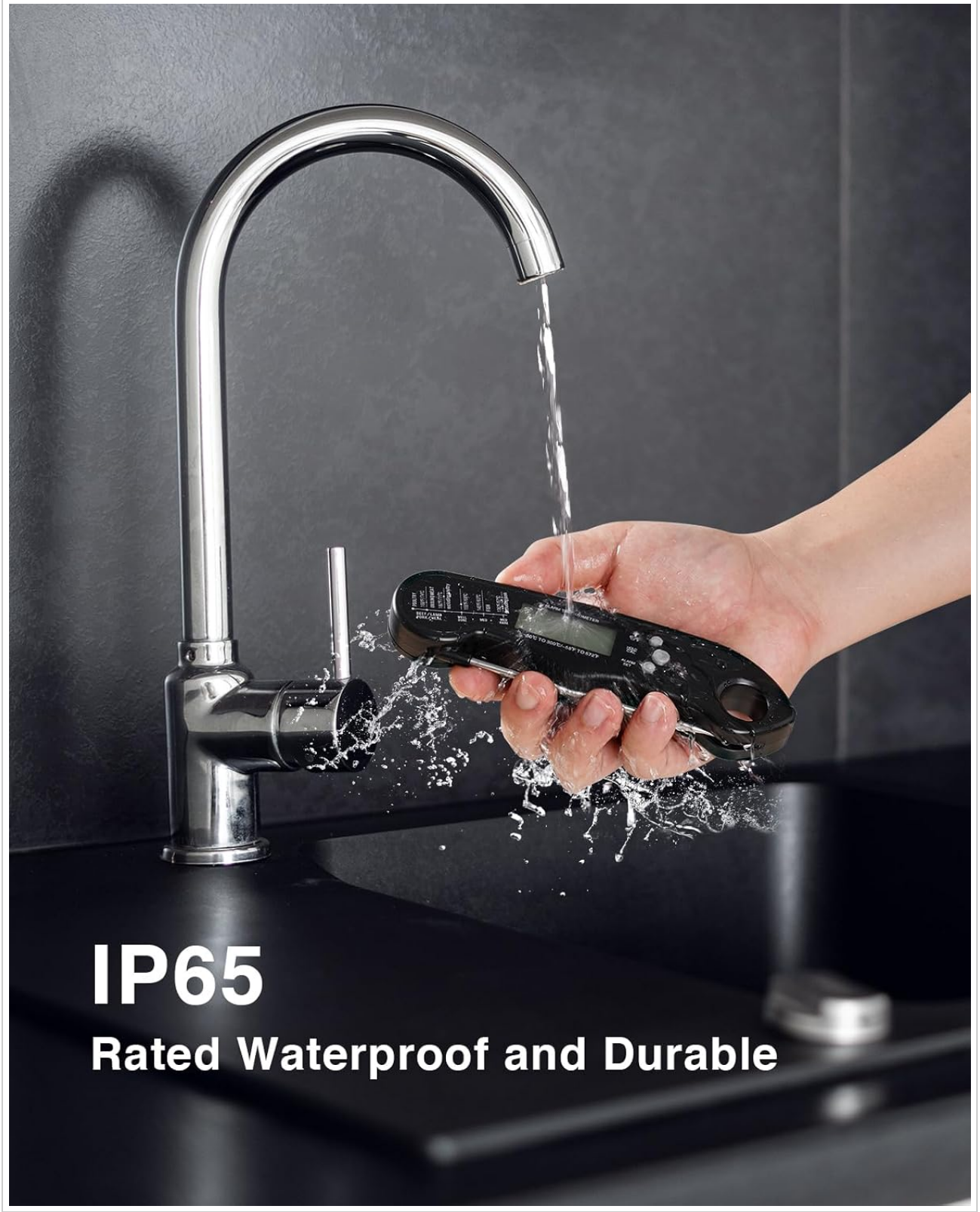

Figure 9: Detailed dimensions of the thermometer's dual probes.

9. Official Product Videos

Zewwen 236S Meat Thermometer Overview

▶ **Watch video online**

Zewwen 236S Meat Thermometer

Video 1: This video demonstrates the Zewwen 236S Meat Thermometer, showcasing its wired probe for oven use, alarm function, automatic power-on, instant-read capability, backlit display, Celsius/Fahrenheit switching, hold function, multi-use

applications, easy cleaning, and magnetic/hanging storage options. Note: This video is for a similar product, Zewwen 236S, but illustrates features common to the Umedo DT-121.

ThermoPro TP710 Instant Read Meat Thermometer

▶ **Watch video online**
ThermoPro TP710 Instant Read Meat Thermometer

Video 2: This video highlights the ThermoPro TP710 Instant Read Meat Thermometer, demonstrating its dual probes for grilling and oven use, customizable temperature presets, backlight, alarm function, instant and accurate readings, magnetic back for convenient storage, and waterproof design. Note: This video is for a similar product, ThermoPro TP710, but effectively illustrates features common to the Umedo DT-121.

10. Warranty and Support

Your Umedo DT-121 Instant Read Meat Thermometer is covered by the manufacturer's standard warranty. For specific warranty details, product support, or troubleshooting assistance not covered in this manual, please refer to the contact information provided with your product packaging or visit the official Umedo website.

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