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› KULUNER DT-98 Instant Read Meat Thermometer User Manual

KULUNER DT-98

KULUNER DT-98 Instant Read Meat Thermometer User Manual

INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your KULUNER DT-98 Instant Read Meat Thermometer. Please read this manual thoroughly before operating the device and retain it for future reference. The KULUNER DT-98 is designed for quick and accurate temperature readings of various foods, featuring a large display, rechargeable battery, and waterproof design.

PRODUCT OVERVIEW

Avoid the trouble of changing batteries

Type C Rechargeable Thermometer

Eco-friendly, no need to buy and change battery.



Image: The KULUNER DT-98 Instant Read Meat Thermometer with its probe extended, showcasing its sleek design.

The KULUNER DT-98 is a digital thermometer equipped with a food-grade stainless steel probe for precise temperature measurement. Key features include:

- **Fast Reading System:** Provides temperature readings in 2-3 seconds.
- **High Accuracy:** Accurate to $\pm 0.9^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$).
- **Wide Temperature Range:** Measures from -58°F to 572°F (-50°C to 300°C).
- **Rechargeable Battery:** Built-in Type-C rechargeable battery, eliminating the need for disposable batteries.
- **IP67 Waterproof:** Designed to withstand splashes and can be cleaned under running water.
- **Large LED Display:** Clear, easy-to-read yellow readouts.
- **Auto-Rotating Display:** Adjusts orientation for easy viewing from any angle.
- **Motion Wake:** Automatically turns on when moved or the probe is opened.
- **Built-in Magnets and Hook Hole:** For convenient storage.

SETUP

1. Charging the Thermometer

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Cook Like a pro!

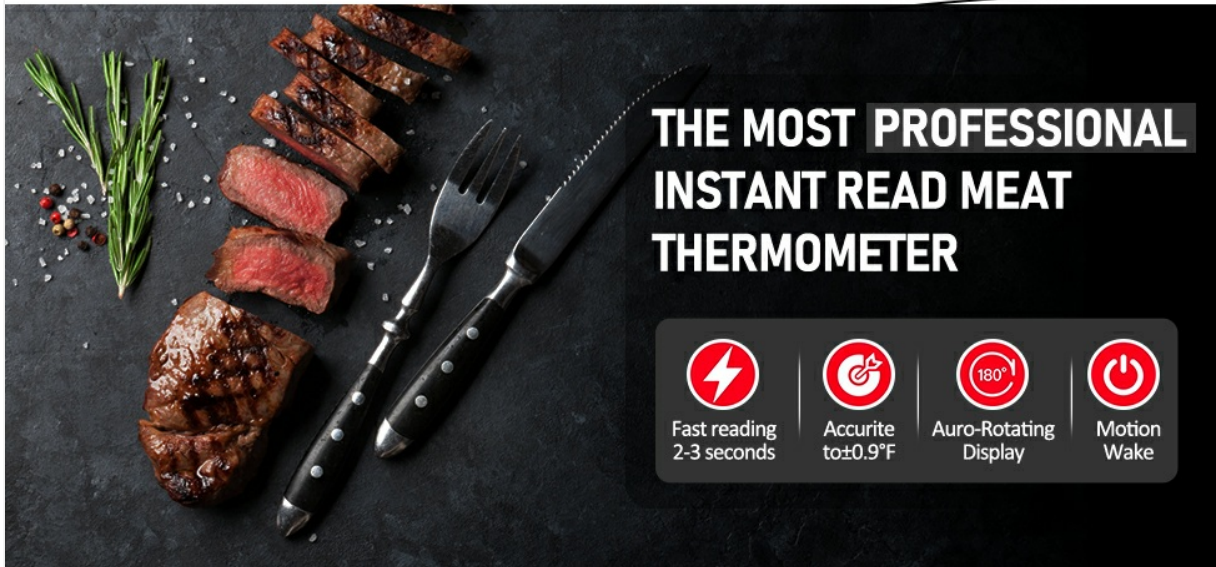


Image: Illustration showing various charging methods for the thermometer, including computer, power bank, and wall socket via a Type-C cable.

Before first use, fully charge the thermometer. The device features a Type-C charging port. Use the provided Type-C cable to connect the thermometer to a USB power source (e.g., computer, power bank, or wall adapter). The battery indicator on the display will show charging status.

2. Initial Power On

The thermometer will automatically power on when the probe is rotated out from its housing. If the device is in sleep mode, moving it or opening the probe will activate the motion wake feature, turning it on.

OPERATION

1. Taking a Temperature Reading

View from a distance stay away from the heat



Lock temperature by hold button

Image: The KULUNER DT-98 thermometer probe inserted into a roasted turkey, demonstrating its use for measuring internal food temperature.

1. Unfold the stainless steel probe from the thermometer body. The device will power on automatically.
2. Insert the tip of the probe into the thickest part of the food, avoiding bone or gristle.
3. Wait for 2-3 seconds for the temperature reading to stabilize on the large LED display.

2. Switching Temperature Units (°C/°F)

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

3. HOLD Function

Press the **HOLD/CAL** button once to freeze the current temperature reading on the display. This is useful when you need to remove the thermometer from the food to read the temperature more clearly. Press the button again to release the hold and resume live temperature readings.

4. Calibration

If you suspect the thermometer's accuracy, you can recalibrate it using an ice water bath:

1. Fill a glass with crushed ice and add a small amount of cold water, ensuring the ice is submerged. Stir for 1 minute.
2. Insert the thermometer probe into the center of the ice water, making sure the probe tip does not

touch the bottom or sides of the glass.

3. Wait for the reading to stabilize (approximately 30 seconds). The temperature should read 32°F (0°C).
4. If the reading is not 32°F (0°C), press and hold the **HOLD/CAL** button for 3 seconds until the display flashes.
5. The display will show "CAL" and then adjust to 32°F (0°C). Remove the probe from the ice water. The calibration is complete.

5. Food Temperature Guide

Make you look like a professional chef

Food Temperature Guide

Clearly visible maturity schematic

At-a-glance cooked food categories

Beef/Veal 160°F/71°C
Pork/Ham/Lamd 160°F/71°C
Poultry 165°F/74°C
Fish 145°F/63°C

DIGITAL THERMOMETER

88.2°F

Beef/Veal 160°F/71°C
Pork/Ham/Lamd 160°F/71°C
Poultry 165°F/74°C
Fish 145°F/63°C

Medium
Beef/Pork/Veal
145°F/63°C
125°F/52°C
Beef/Veal
Rare

HOLD/CAL

°C/°F

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-50°C TO 300°C/-58°F TO 572°F

Image: The KULUNER DT-98 thermometer displaying a built-in guide for recommended internal temperatures for different types of meat and doneness levels.

The thermometer features a convenient guide on its body with recommended internal temperatures for various meats and doneness levels (e.g., Beef/Veal, Pork/Ham/Lamb, Poultry, Fish). Refer to this guide for safe cooking temperatures.

MAINTENANCE

1. Cleaning

IP65 Waterproof Support to clean under running water



Image: The KULUNER DT-98 thermometer being rinsed under running water, highlighting its IP67 waterproof feature. A warning reminds users to close the waterproof stopper.

The KULUNER DT-98 is IP67 waterproof and can be cleaned under running water. **Important: Ensure the waterproof stopper for the charging port is securely closed before washing to prevent water damage.** Wipe the probe with a damp cloth and mild detergent after each use. Do not immerse the entire thermometer in water for extended periods.

2. Storage

Easy to store

Placement hole Built-in magnets



Image: The KULUNER DT-98 thermometer shown attached to a refrigerator via its built-in magnet and hanging from a hook using its hook hole, illustrating convenient storage options.

Fold the probe back into the thermometer body when not in use. The device will automatically power off. Store the thermometer in a dry place. It features built-in magnets for attachment to metallic surfaces (e.g., refrigerator) and a hook hole for hanging.

TROUBLESHOOTING

- **Thermometer not turning on:** Ensure the probe is fully extended. If the battery is low, charge the device using the Type-C cable.
- **Inaccurate readings:** Perform a calibration using the ice water bath method described in the Operation section. Ensure the probe is inserted into the thickest part of the food and not touching bone or gristle.
- **Display is blank or unresponsive:** Recharge the thermometer. If the issue persists after charging, contact customer support.
- **Water damage:** Always ensure the waterproof stopper for the charging port is securely closed before cleaning or exposure to water. If water damage occurs, discontinue use and contact customer support.

SPECIFICATIONS

Model	DT-98
Temperature Range	-50°C to 300°C (-58°F to 572°F)
Accuracy	±0.9°F (±0.5°C)
Response Time	2-3 seconds
Resolution	0.5°F
Waterproof Rating	IP67
Power Source	Rechargeable Battery (Type-C)
Display Type	LCD
Material	Stainless Steel (probe)

WARRANTY INFORMATION

KULUNER products are manufactured to high-quality standards. This product is covered by a manufacturer's warranty against defects in materials and workmanship. Please refer to the product packaging or contact KULUNER customer support for specific warranty terms and conditions.

CUSTOMER SUPPORT

For any questions, technical assistance, or warranty claims, please contact KULUNER customer support. Contact information can typically be found on the product packaging or the official KULUNER website.