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› ANDAXIN Digital Meat Thermometer DDC-1116 Instruction Manual

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1. INTRODUCTION

The ANDAXIN Digital Meat Thermometer DDC-1116 is designed to provide quick and accurate temperature readings for various cooking applications, including grilling, baking, deep frying, and smoking. Its waterproof design and user-friendly features make it a reliable tool for ensuring food safety and achieving desired cooking results.



Image 1: ANDAXIN Digital Meat Thermometer DDC-1116, showing the red and black device, its packaging, and a visual representation of its waterproof capability.

2. KEY FEATURES

- **Ultra-Fast and Highly Accurate:** Reads temperature within 3 seconds with an accuracy of $\pm 1^{\circ}\text{F}$.
- **Wide Temperature Range:** Supports readings from -58°F to 572°F (-50°C to 300°C).
- **Waterproof and Durable:** IP65 rated, allowing for washing under running water. Constructed with a strong ABS plastic body for durability.
- **Temperature Lock and Calibration:** Features a lock function to hold the temperature on the display and a calibration function for sustained accuracy.
- **Backlit LCD Display:** Provides clear visibility in low-light conditions.
- **Convenient Storage:** Includes a magnetic back for attachment to metal surfaces and a hang hole for hooks.
- **Foldable Probe:** Stainless steel probe folds for safe storage and portability.

Fast & Accurate Measurement



2-3s fast
Measure



Temp Accuracy:
Up to $\pm 0.9^{\circ}\text{F}/\pm 0.5^{\circ}\text{C}$



Temp Range: -58°F
 $-572^{\circ}\text{F}/-50^{\circ}\text{C}-300^{\circ}\text{C}$



Steak



Deep Frying



Bakery



Chicken



Beverages

Image 2: The thermometer highlighting its fast and accurate measurement capabilities, including a 2-3 second read time, $\pm 0.9^{\circ}\text{F}$ accuracy, and a temperature range of -58°F to 572°F . Various food items like steak, deep-fried food, bakery items, chicken, and beverages are shown, indicating versatile use.

3. PACKAGE CONTENTS

- 1 x ANDAXIN Digital Meat Thermometer (Model DDC-1116)
- 1 x Instruction Manual
- 1 x CR2450 Lithium Metal Battery (pre-installed)
- 1 x Spare CR2450 Lithium Metal Battery

4. SETUP

4.1 Battery Installation

The thermometer comes with a CR2450 lithium metal battery pre-installed. A spare battery is also included in the package. To replace the battery:

1. Locate the battery compartment on the back of the thermometer.

2. Use a coin or a small screwdriver to turn the battery cover counter-clockwise to unlock it.
3. Carefully remove the old battery and insert a new CR2450 battery with the positive (+) side facing up.
4. Align the battery cover and turn it clockwise to lock it securely.

4.2 Initial Power On

The thermometer automatically powers on when the probe is unfolded. Ensure the probe is fully extended for accurate readings.

5. OPERATING INSTRUCTIONS

5.1 Power On/Off

- **Power On:** Unfold the stainless steel probe from the thermometer body. The display will light up and show the current temperature.
- **Power Off:** Fold the probe back into the thermometer body. The device will automatically turn off. It also features a 10-minute auto-off function if left idle with the probe extended.

5.2 Taking a Temperature Reading

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 bone or gristle.
3. Wait for approximately 2-3 seconds for the temperature reading to stabilize on the LCD display.

5.3 Switching Temperature Units (°C/°F)

Press the "°C/°F CAL" button once to switch between Celsius and Fahrenheit temperature units.

5.4 Backlight Function

Press the light bulb button to activate the backlight for the LCD display. This improves visibility in dimly lit environments. The backlight will automatically turn off after a short period to conserve battery life.

5.5 Hold Function

Press the "HOLD MAX MIN" button once to lock the current temperature reading on the display. This is useful when removing the probe from hot food to read the temperature away from the heat source. Press the button again to release the hold and resume live temperature readings.

5.6 Calibration

To ensure long-term accuracy, the thermometer can be calibrated. Refer to the detailed instructions provided in the separate "Meat Temperature Chart" guide for the calibration procedure. Generally, this involves using an ice-water bath to set a known temperature reference.



Image 3: Close-up of the thermometer displaying its LCD screen, control buttons (for Celsius/Fahrenheit, Hold, Backlight), and a printed food temperature chart on the device body.

6. MEAT TEMPERATURE CHART

For safe and optimal cooking, refer to the recommended internal temperatures for various types of meat. A quick reference chart is printed on the thermometer body, and a more detailed guide is included in the packaging.

Food Type	Minimum Internal Temperature	Doneness (for Beef/Lamb/Pork/Veal)
Poultry (Chicken, Turkey)	165°F (74°C)	Well Done
Ground Meat (Beef, Pork, Lamb)	160°F (71°C)	Well Done
Beef, Lamb, Pork, Veal (Steaks, Roasts, Chops)	145°F (63°C)	Medium Rare
Fish	145°F (63°C)	Flaky

Food Type	Minimum Internal Temperature	Doneness (for Beef/Lamb/Pork/Veal)
Reheated Foods/Leftovers	165°F (74°C)	

Note: Always cook food to the minimum safe internal temperature to prevent foodborne illness. Temperatures for doneness are for preference.

7. MAINTENANCE AND CARE

- **Cleaning:** The thermometer is IP65 waterproof. After each use, clean the stainless steel probe with a damp cloth or by rinsing it under running water. Do not immerse the entire thermometer body in water.
- **Storage:** Fold the probe back into the body for safe storage. The magnetic back allows it to be stored on metal surfaces like refrigerators, and the hang hole can be used for hooks.
- **Product Care:** Hand wash only. Do not place in a dishwasher.



Image 4: The thermometer being rinsed under a faucet, demonstrating its waterproof feature and ease of cleaning.



Image 5: The thermometer shown attached to a refrigerator via its magnetic back and hanging from a kitchen hook, illustrating its convenient storage options.

8. TROUBLESHOOTING

- **No Display/Faint Display:** Check if the battery is correctly installed. Replace the battery with the spare provided or a new CR2450 battery if necessary.
- **Inaccurate Readings:** Ensure the probe is inserted into the thickest part of the food and not touching bone. Perform a calibration using an ice-water bath if readings consistently appear incorrect.
- **Slow Readings:** Ensure the probe is fully extended and clean.

9. SPECIFICATIONS

- **Model Number:** DDC-1116
- **Temperature Range:** -58°F to 572°F (-50°C to 300°C)
- **Accuracy:** $\pm 1^\circ\text{F}$
- **Response Time:** 2-3 seconds

- **Waterproof Rating:** IP65
- **Power Source:** 1 x CR2450 Lithium Metal Battery (included)
- **Auto-Off:** 10 minutes of inactivity
- **Display Type:** Backlit LCD
- **Materials:** ABS Plastic, Metal
- **Dimensions:** 16.51 x 5 x 1.7 cm
- **Weight:** 68 g

10. WARRANTY AND SUPPORT

The ANDAXIN Digital Meat Thermometer DDC-1116 comes with a one-year warranty. The product is CE and RoHS certified, ensuring compliance with health, safety, and environmental protection standards. For any questions or support needs, please refer to the contact information provided in your product packaging or on the official ANDAXIN website.

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