

CIRYCASE DT108

CIRYCASE Digital Food Thermometer DT108 User Manual

Model: DT108

1. INTRODUCTION

Thank you for choosing the CIRYCASE Digital Food Thermometer DT108. This device is designed to provide fast and accurate temperature readings for various foods, ensuring optimal cooking results. Featuring dual probes, a large LCD backlight, and a timer alarm function, it is suitable for use in ovens, smokers, kitchens, barbecues, and grills. Please read this manual thoroughly before use to ensure proper operation and maintenance.

2. SAFETY INFORMATION

- **Probe Handling:** The probe tips are sharp. Handle with care to prevent injury.
- **Heat Resistance:** The probes are designed for high temperatures, but the main unit should not be exposed directly to extreme heat (e.g., inside an oven or grill). Always keep the main unit outside the heat source.
- **Cleaning:** Clean probes thoroughly before and after each use with warm soapy water. Do not immerse the main unit in water.
- **Battery Safety:** Ensure batteries are inserted correctly. Do not mix old and new batteries or different types of batteries. Remove batteries if the device will not be used for an extended period.
- **Children:** Keep the thermometer and its components out of reach of children.
- **Intended Use:** This thermometer is for food temperature measurement only. Do not use it for other purposes.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1 x CIRYCASE Digital Food Thermometer (Main Unit)
- 2 x 6.4-inch Temperature Probes
- 2 x AAA Batteries
- 1 x User Manual

4. PRODUCT OVERVIEW

The CIRYCASE DT108 Digital Food Thermometer is equipped with features designed for precise and convenient temperature monitoring.

- **Dual Probes:** Two 6.4-inch food-grade stainless steel probes allow simultaneous monitoring of two different food items or food and oven temperature.
- **Rapid & Accurate Readings:** Provides temperature readings within 2-3 seconds with an accuracy of $\pm 1^{\circ}\text{C}$ (2°F).
- **Wide Temperature Range:** Measures temperatures from -58°F to 572°F (-50°C to 300°C).
- **Large LCD Backlit Display:** Ensures clear visibility of temperature readings in various lighting conditions.
- **Preset Temperatures & Alarm:** Features pre-programmed temperatures for common meats and a customizable option. An audible alarm sounds when the target temperature is reached.
- **Temperature Lock Function:** The thermometer automatically holds the temperature readout once a stable reading is achieved, allowing you to view it from a safe distance.
- **Timer Function:** Includes a countdown timer for cooking.
- **Multiple Placement Options:** Equipped with a foldable stand for countertop use and a magnetic back for attachment to metal surfaces like ovens or refrigerators.
- **Auto-Off:** Automatically turns off after 10 minutes of inactivity to conserve battery life.

USER CONVENIENT



Figure 1: Overview of the CIRYCASE DT108 Digital Food Thermometer, showing the main unit, probes, and AAA batteries. Dimensions are also indicated.

5. SETUP

5.1 Battery Installation

1. Locate the battery compartment on the back of the main unit.
2. Open the battery compartment cover.
3. Insert two AAA batteries, ensuring correct polarity (+/-).
4. Close the battery compartment cover securely.

5.2 Probe Connection

Connect the two temperature probes to the designated ports on the side of the main unit. Ensure they are firmly inserted.

USER CONVENIENT



Figure 2: Illustration of battery insertion and probe connection points on the thermometer.

6. OPERATING INSTRUCTIONS

6.1 Power On/Off

- To power on, press the **ON/OFF** button.
- To power off, press and hold the **ON/OFF** button for 3 seconds. The device will also automatically power off after 10 minutes of inactivity.

6.2 Temperature Unit Selection (°C/°F)

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

6.3 Measuring Food Temperature

1. Insert the tip of the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
2. The current temperature will be displayed on the LCD screen within 2-3 seconds.
3. For continuous monitoring, leave the probe inserted in the food while it cooks. Ensure the main unit remains outside the oven or grill.

INSTANT READING & HEAT RESISTANT

Temp Range -58°F ~ 572°F (-50°C ~ 300°C)

1-3S

FAST READ

±1°F

ACCURACY



Figure 3: Demonstrates inserting the probe into food for instant temperature reading.

DISPLAY 2 MEATS TEMPERATURE SIMULTANEOUSLY



Figure 4: Shows the use of dual probes to monitor temperatures of two food items simultaneously on a grill.

6.4 Setting Target Temperatures and Alarm

1. Press the **MODE** button to cycle through Probe 1, Probe 2, and Timer settings.
2. When in Probe 1 or Probe 2 mode, press the **ST/SP** button to select a preset meat type (e.g., Poultry, Beef Rare, Veal, Beef Medium, Lamb/Fish, Beef Well Done).

3. To set a custom target temperature, press the **UP** or **DOWN** arrows to adjust the desired temperature.
4. Once the food reaches the set target temperature, the thermometer will emit an audible alarm.

TEMPERATURE PRESETTING & COOKING TIMER



Figure 5: Illustrates the thermometer display with preset temperatures and the timer function active, showing an alarm notification.

PRE-PROGRAMMED TEMPERATURE RECOMMENDED



Poultry



Beef Rare



Veal



Beef Medium



Lamb/Fish



Beef Well Done

Backlit Display



Figure 6: Displays the pre-programmed temperature recommendations for different types of meat, such as poultry, beef, veal, and lamb.

6.5 Timer Function

1. Press the **MODE** button until the timer setting is displayed.
2. Use the **HR** and **MIN** buttons to set the desired countdown time (up to 99 hours and 59 minutes).

3. Press **ST/SP** to start or pause the timer.
4. Press **CLEAR** to reset the timer.
5. An alarm will sound when the countdown reaches zero.

6.6 Placement Options

- **Desktop Stand:** Utilize the foldable stand on the back of the unit to place it on a countertop.
- **Magnetic Back:** The integrated magnets allow the thermometer to be attached to metallic surfaces such as refrigerators or oven doors (ensure the surface is not excessively hot).

MULTIPLE PLACEMENT OPTIONS

Easy to Place on Anywhere at Your Fingertips



 Desktop Stand



 Magnetic Back

Figure 7: Demonstrates the multiple placement options, including the foldable desktop stand and the magnetic back for attaching to surfaces.

7. RECOMMENDED PRESET TEMPERATURES

The thermometer comes with pre-programmed target temperatures for various types of meat to help achieve desired doneness.

These are general guidelines and may vary based on personal preference and food safety standards.

Meat Type	Recommended Temperature (°F / °C)
Poultry	165°F / 74°C
Ground Meat (Beef, Pork, Veal, Lamb)	160°F / 71°C
Beef (Medium)	145°F / 63°C
Pork	145°F / 63°C
Fish	145°F / 63°C
Lamb (Medium)	145°F / 63°C
Beef (Rare)	135°F / 57°C

Always refer to official food safety guidelines for the most accurate and safe cooking temperatures.

8. MAINTENANCE

8.1 Cleaning

- **Probes:** Wash the stainless steel probes with warm soapy water after each use. Rinse thoroughly and dry completely.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse the main unit in water or place it in a dishwasher.
- Do not use abrasive cleaners or scouring pads, as these can damage the unit.

8.2 Storage

Store the thermometer in a clean, dry place at room temperature. Remove batteries if storing for an extended period to prevent leakage.

9. TROUBLESHOOTING

- **No Display / Unit Not Turning On:**
 - Check if batteries are inserted correctly with the correct polarity.
 - Replace with new AAA batteries.
- **Inaccurate Temperature Readings:**
 - Ensure the probe is inserted into the thickest part of the food, avoiding bone, fat, or gristle.
 - Verify the probe is fully inserted into the main unit's port.
 - Test the thermometer in ice water (should read 32°F / 0°C) or boiling water (should read 212°F / 100°C at sea level) to check calibration.
- **Alarm Not Sounding:**
 - Ensure a target temperature has been set.
 - Check if the volume is not muted (if applicable, though no mute button is specified).
- **"LLL" or "HHH" on Display:**
 - Indicates the temperature is outside the measurable range (-58°F to 572°F / -50°C to 300°C).
 - Ensure the probe is not damaged.

10. SPECIFICATIONS

Model Number	DT108
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Temperature Accuracy	±1°C (2°F)
Probe Length	2 x 6.4 inches (food-grade stainless steel)
Response Time	2-3 seconds
Display Type	Large LCD with Backlight
Power Source	2 x AAA Batteries (included)
Auto-Off	10 minutes of inactivity
Product Dimensions	18.9 x 15 x 3.9 cm
Item Weight	220 g
Material	Stainless Steel (probes)

11. WARRANTY AND SUPPORT

CIRYCASE products are designed and manufactured to high-quality standards. For warranty information, technical support, or customer service inquiries, please refer to the contact information provided on the product packaging or the official CIRYCASE website. Please retain your proof of purchase for warranty claims.

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ASK A QUESTION ABOUT THIS MANUAL

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

Anonymous

Email

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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