

# Dash Precision Quick-Read Thermometer DQRT200 User **Manual**

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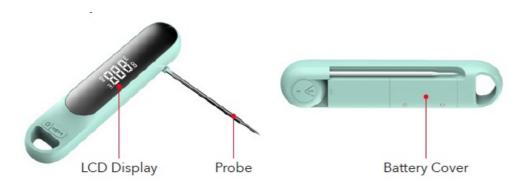
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#### **USING YOUR THERMOMETER**

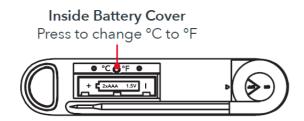
- The Quick-Read Thermometer turns on and off automatically when opening or closing the Probe. The LCD display will illuminate and turn off automatically.
- The Thermometer shuts off automatically after 3 minutes of non-use to preserve battery life. To power back on, close the Thermometer and reopen to engage the screen.
- The reaction speed of the Thermometer to a new temperature is between
  - 3-5 seconds. Please allow this time for the Thermometer to adjust to get the most accurate reading.
- For the most accurate read, insert the Probe into the deepest part of the food. The Probe should be inserted at least 1 inch for optimal accuracy.
- Temperature Range: -40°C/-40°F to 250°C/482°F.
- Accuracy for all temperatures is ±2°C/±4°F.
- You can change the LCD Display from °C to °F using a button inside the Battery Cover.



#### **CLEANING & MAINTENANCE**

- The Precision Quick-Read Thermometer is water resistant and can be washed under running water. Take care not to expose to extreme water pressure, and do not submerge the Thermometer.
- The Thermometer is hand-wash only. Do not put the Thermometer in the dishwasher or expose to high heat liquids such as boiling water or fry oils for an extended period.
- The Quick Read Thermometer uses AAA batteries.
- When replacing batteries, please use fresh AAA batteries, do not mix batteries of different ages and charges, as this may reduce battery life.
- To replace batteries, first remove the back cover with a Phillips screwdriver, then follow the placement direction in the battery chamber. Be sure to replace the battery door and secure tightly to maintain water resistance.
- Do not mix alkaline, carbon-zinc and rechargeable batteries.
- Do not dispose of batteries in fire.
- Batteries should be recycled or disposed of per state and local guidelines.





# **TECHNICAL SPECIFICATIONS**

Wattage: 2x AAA

Stock#: DQRT200\_20200806\_v2

This product has passed food safety testing in accordance with FDA guidelines.

## **TEMPERATURE CHART**

Food	Internal temperature (°F)
Beef	Medium Rare 135°F
	Medium 145°F
	Well Done 160°
Fresh Pork, Veal, and Lamb	145°F + 3 min rest after cooking
Ground Pork, Veal, Lamb, and Beef	160°F
Poultry	165°F
Fresh Ham	160°F
Pre-cooked Ham	140°F
Fish	145°F

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