



THE TIME & TEMPERATURE COMPANY™

Model: DTC375

## Digital Candy Thermometer

32 to 375°F/0 to 200°C

### Perfect For

- Candy and high temperature cooking

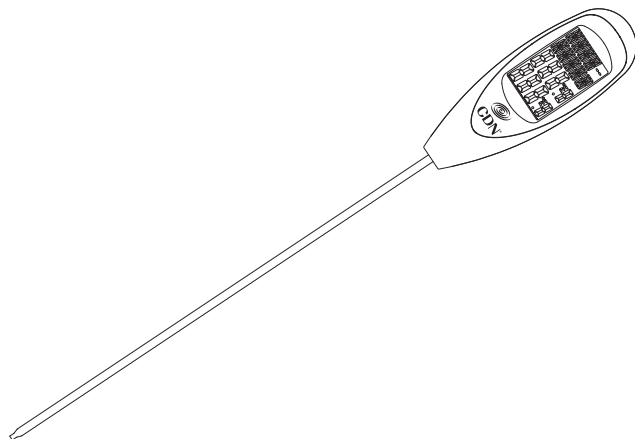
### Easy To Use

- 7 preprogrammed candy stages with unique alerts
- 1 all-purpose temperature stage
- One-button operation
- Dual progress display
- Temperature guide

### Features

- 9.5"/24.1 cm stem
- Shatterproof
- $\pm 1/2^\circ\text{F}$  accuracy
- Food-safe ABS plastic
- Stainless steel stem
- Auto-off after 5 minutes
- Adjustable stainless steel clip
- Pocket clip
- Battery & instructions included

**Note:** Remove sticker from display before use.



**Note:** In the following instructions, names of the control buttons are shown in CAPS. Function information that appears on the display is shown in **BOLD CAPS**.

### Battery Installation

Battery is installed. Replace battery when LCD becomes dim or alert level declines. Turn off before installing the battery, as a malfunction may occur if the power is on when the battery is installed.

If a malfunction occurs, restart.

1. Remove the screw in the battery cover on the back by turning it counter clockwise with a small Phillips screwdriver.
2. Remove the battery cover, top edge first.
3. Install one 1.5V AAA battery observing polarity shown in compartment.
4. Replace the battery cover, bottom edge first.
5. Fasten the screw on the battery cover by turning it clockwise.

### Operating Instructions

#### A. Temperature Scale

Press and hold the button for 3 seconds to change from Fahrenheit to Celsius or vice versa.

#### B. Temperature Alert

1. **As a matter of safety, always position the DTC375 on the pot before filling it and/or applying heat.**
2. Press the button to turn on the thermometer.
3. Press the button repeatedly to select the desired candy stage or all-purpose thermometer. The display cycles through **THREAD, SOFT BALL, FIRM BALL, HARD BALL, SOFT CRACK, HARD CRACK, CARAMEL, and TEMP** (appearing in the upper portion of the display) each time the button is pressed. Each candy stage changes the temperature displayed under **SET** on the lower portion of the display. The sensor temperature appears under **CURRENT** in the center of the display.
4. Use the heat shield when cooking with temperatures over 300°F. Insert the stem through the hole in the heat shield (open side up), and slide it up to the bottom of the display.  
**CAUTION:** Initial positioning of the heat shield may require more force. Be careful of the pointed tip.

5. Insert the stem through both holes in the attachment clip. Press the top portion of the clip together for easier sliding up the thermometer stem.
6. Push the clip down onto the side of the pot and position it until the stem tip is just above the bottom of the pot. **Do not let the tip touch the bottom of the pot.**  
**Important:** Keep stem away from direct heat of the cooktop burner.
7. A 1-beep alert sounds when the sensor temperature reaches 3°F below the candy range. The alert changes to 2 beeps when the sensor temperature reaches the low end of the candy range. It then changes to 3 beeps when the sensor temperature reaches the high end of the candy range.
8. Press the button to stop the alert.
9. Remove the pot from the heat and the thermometer from the side of the pot.
10. Press and hold the button for 5 seconds to turn off the thermometer. It will turn off automatically when the temperature is less than 86°F for 5 minutes.

## Care of Your Product

- Avoid exposing your thermometer to extreme temperatures, water or severe shock.
- Avoid contact with any corrosive materials such as perfume, alcohol or cleaning agent.
- Wipe display clean with a damp cloth.
- Clean stem, shield and clip with soap and water.

**Note:** Clean the thermometer stem before each use.

**Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE. DO NOT IMMERSE THE DISPLAY IN WATER. HAND WASH AND DRY.**



### CANDY TEMPERATURE GUIDE

Jelly	.....220°F	..... 104°C
Thread	.....230-234°F	.. 110-112°C
Soft Ball	.....234-240°F	.. 112-115°C
Firm Ball	.....244-248°F	.. 118-120°C
Hard Ball	.....250-266°F	.. 121-130°C
Soft Crack	.....270-290°F	.. 132-143°C
Hard Crack	.... 300-310°F	.. 149-154°C
Caramelize	.... 316-338°F	.. 158-170°C

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**5-Year Limited Warranty:** Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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