



THE TIME & TEMPERATURE COMPANY™

TempFork™ Thermometer

32 to 212°F

Perfect For

- Thin cuts of meat, fish & poultry
- Picnics and outings

Easy To Use

- 9 programmable temperature settings
- Dual progress display
- Target range indication
- Temperature guide on handle

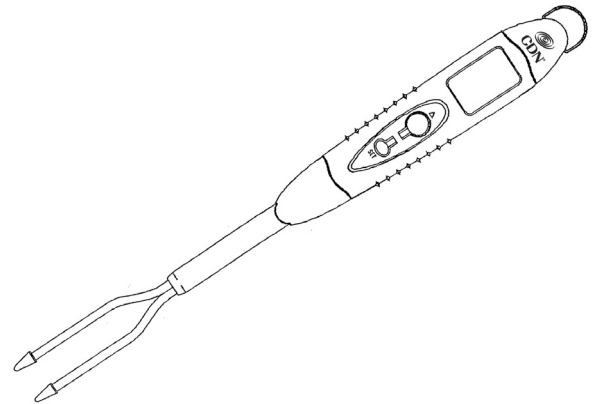
Features

- Heat resistant construction
- Shatterproof
- Backlit
- Big digit
- Alert
- ABS plastic
- Stainless steel tines
- Auto-off after 10 minutes
- Sure-grip handle
- Holds 10 pounds
- Loop for hanging
- Batteries and instructions included

Take the guesswork out of food preparation and ensure a properly cooked meal.

- Backlit display for low light conditions
- Graphic display shows target temperature (130 to 180°F)
- Big digit display shows current temperature (32° to 212°F)
- Select programmed temperature settings
- Set your preferred temperature settings
- Sure-grip handle
- Heat resistant construction
- Stainless steel tines holds up to 10 pounds

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

Replace battery when LCD becomes dim or alert level declines.

1. Remove battery cover on the back of the handle.
2. Install two 1.5V AAA batteries observing polarity shown in compartment. A brief alert sounds.
3. Replace the battery cover until it clicks shut.

Operating Instructions

A. On/Off

1. Press the selection button (**▲**) to turn on.
2. Press and hold the selection button (**▲**) for 2 seconds to turn off.

Note: The DTF212 will automatically turn off after 10 minutes of inactivity.

B. Temperature Alert

The DTF212 has been preprogrammed to alert at the following programmed (PGM) temperatures: 1) 180, 2) 175, 3) 170, 4) 165, 5) 160, 6) 155, 7) 150, 8) 145, and 9) 140.

Note: An all-purpose digital thermometer setting (PGM -) without alert appears after setting 9. The range of the tine temperature is 32 to 212°F.

1. Remove the plastic safety cap from the fork tines.
2. Turn the fork ON.

3. Press the selection button (▲) until the desired program (PGM) number appears in the center of the graphic display. The set temperature for that PGM number appears in big digits and the display is backlit briefly. After 3 seconds, the current tine temperature appears in big digits and the set temperature flashes in the graphic display.
4. Insert the fork tines halfway (at least 0.5") into the thickest part of the meat; making sure that it is not inserted into a fatty deposit.
Note: The temperature sensor is located in the lower 0.5" of the fork tines.
5. Allow approximately 15-20 seconds for the tines to obtain an accurate reading.
6. When the current temperature reaches 130°F, the graphic scale will start to fill in as the temperature approaches the flashing set temperature.
7. The alert sounds, the display flashes, and the display backlights briefly when the current temperature reaches the set temperature.
8. Press any button once to stop the alert and flashing.
Note: As a precaution against overcooking, a flashing caution symbol (⚠) appears on the display and the alert sounds when the current temperature rises above 180°F and continues until it falls below 180°F.

C. Program Preferred Temperature

The programmable temperature range is 130 to 180°F.

1. Press the selection button (▲) until the desired program (PGM) number appears in the center of the graphic display.
2. Press and hold the SET button until the display flashes. MEM appears on the display.
3. While the display is flashing, press the selection button (▲) to enter the desired set temperature. Press and hold for fast advance.
4. Press the SET button again to set the temperature.
5. Record the PGM number and temperature on the back label for easy reference.

Important: DO NOT LEAVE IN HOT OVEN. DO NOT SUBMERGE HANDLE IN WATER.

Tip: Meat should be allowed to "rest" for 10 to 15 minutes after it is removed from oven. This allows time for the meat's internal temperature to stabilize and the juices to redistribute. This will result in a roast that is both juicier and easier to carve.



Precautions

- **Do not touch the tines after use. The tines will be HOT.**
- The fork housing is constructed with heat resistant plastic. **HOWEVER**, take caution not to subject the housing to prolonged high temperatures (most often over the grill). The electronic circuitry inside the fork housing may be damaged if subjected to prolonged high temperatures.
- Clean the thermometer tines before each use to prevent cross contamination.
- Wash tines with hot soapy water after final use.

MEAT TEMPERATURE GUIDE

Beef, Veal, Lamb, Pork – well	170°F	77°C
Poultry	165°F	74°C
Beef, Veal, Lamb, Pork – medium	160°F	71°C
Beef, Veal, Lamb – medium rare	145°F	63°C
Beef – rare;		
Ham – pre-cooked	140°F	60°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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