



THE TIME & TEMPERATURE COMPANY™

Model: DWP302

Waterproof Digital Thermometer

-40 to +302°F/-40 to +150°C

Perfect For

- Thin cuts of meat, fish or poultry
- Yeasts and dough
- Hot and cold beverages

Easy To Use

- Data-hold
- One-button operation
- Temperature guide

Features

- Waterproof
- Shatterproof
- $\pm 2^\circ$ accuracy
- Stainless steel housing
- Extra battery
- Sheath can be used as handle extension
- Pocket clip
- Batteries and instructions included

The best chefs know temperature is just as important as taste!

The best flavor and texture is attained when a dish reaches the right temperature – its own individual peak of perfection. A good thermometer is the key to consistently getting the tastes and textures you prefer. From grilled meats to chilled desserts to the perfect cup of hot chocolate, the versatile DWP302 covers all the bases with digital accuracy, and it's waterproof, too!

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.

1. To replace battery, open circular door on top with a coin.
2. Replace battery with a fresh LR44, or equivalent, battery.
3. Replace door cover.

Operating Instructions

A. Temperature Measurement

1. Remove protective sheath from stem by pulling sheath straight off.
2. Press ON/OFF/MODE to turn the DWP302 on. To select °F or °C temperature display, start from the OFF mode and hold ON/OFF/MODE for several seconds until the temperature symbol changes to the desired scale and release.
3. The temperature sensor is in the bottom 0.5" of the stem. Therefore, insert the stem at least 0.5" into the food to assure an accurate reading.

B. Data-Hold

1. Before withdrawing the DWP302 from the food, press ON/OFF/MODE. This will "hold" the reading. The display flashes in data-hold mode.
2. Pressing ON/OFF/MODE returns the DWP302 to OFF mode.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE. HAND WASH AND DRY.

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.



The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



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.



Component Design Northwest, Inc.
PO Box 10947
Portland, OR 97296-0947
Tel 800 338-5594
Fax 800 879-2364
Web www.cdn-timeandtemp.com

