Premium Meat Thermometer & Timer

Model: DT362

Thank you for purchasing the Premium Meat Thermometer & Timer. This unit was designed to provide accurate and precise temperature measurements when cooking a variety of different meats. To understand how to properly use this unit, please read through the instructions in its entirety before operating, then store them in a safe place.

Features:

- Pre-programmed cooking temperatures for different meat and tastes
- Select taste setting: rare to well done
- Displays target and current internal cooking temperatures
- 2 stainless steel probes (one with a 32" heat resistant wire)
- °C / °F Switchable
- Count down timer 59:59

Battery Installation:

- Slide open the battery cover on the back of the unit, insert (2) x AAA batteries observing the indicated polarity. Slide the battery cover unit closed. Now your thermometer is ready for use.

Thermometer Use:

1. Press ⏻ to turn on the thermometer.
2. Press ⏻ for 3 seconds to turn off the thermometer.
3. The unit will automatically shut off after 30 minutes if not in use.

NOTE: If the thermometer or timer is in use the unit will not shut off.

Symbol	Displayed on LCD Screen When in Use
	BBQ Temperature (when a probe is inserted)
	Room Temperature (when no probes are inserted)
1	Probe one (Click 1/2 button to toggle between both probe readings)
2	Probe two (Click 1/2 button to toggle between both probe readings)

Meat & Taste Selection:

4. To select the meat you are cooking click on the MEAT button until you see your desired choice.
5. To select the taste you desire click on the TASTE button until you see the taste of your choice.

	BEEF	VEAL	LAMB	PORK	CHICKEN	TURKEY
W-DONE	77°C / 170°F	77°C / 170°F	77°C / 170°F	77°C / 170°F	82°C / 180°F	82°C / 180°F
MEDIUM	71°C / 160°F	71°C / 160°F	71°C / 160°F	71°C / 160°F	-	-
M-RARE	63°C / 145°F	63° / 145°F	63°C / 145°	-	-	-
RARE	60°C / 140°F	-	-	-	-	-

Temperature Alarm:

6. Once the selected temperature is reached the thermometer will beep and flash indicating that your meat is ready.
7. Press the STOP button to stop the beeping.

NOTE: If the current temperature is higher than the target temperature the temperature will continue to flash. The flashing and beeping will stop once the current temperature is lower than the target temperature.

8. If both probes are in use the alarm will alternate temperature displays.

Timer:

9. The MIN button adjusts the minutes and the SEC button adjusts the seconds.
10. Press both the MIN and SEC buttons together to clear the time to 00:00.
11. Press the START button to start the count down timer. Once the timer has reached 00:00 the alarm will beep and the timer will start to count up until the STOP button is pressed.

1 Year Warranty:

The BIOS Professional Premium Meat Thermometer and Timer has a 1 Year Limited Warranty to be free of manufacturing defects in materials and workmanship under normal applications, for the original owner. If this product becomes inoperable due to defect, return the product with all components and proof of purchase to the address listed below. This warranty does not cover any shipping/transport costs. This warranty does not apply to normal wear and tear or if the product is subject to misuse, neglect, rough handling or damage.

Ship the unit prepaid and insured (at owner's option) to:
Thermor Ltd.
Attn: Returns Department
16975 Leslie Street
Newmarket, ON L3Y 9A1

FSC www.fsc.org FPO

MANUFACTURED BY/FABRIQUÉ PAR :
THERMOR LTD.
16975 LESLIE STREET
NEWMARKET, ON L3Y 9A1
MADE IN CHINA/FABRIQUÉ EN CHINE
WWW.BIOSPROFESSIONAL.COM