BIOS™ Professional

DT137
COMMERCIAL DISHWASHER THERMOMETER

Accurately monitor the surface temperature of your dishes inside your dishwasher to ensure proper sanitation. Dish surfaces need to reach a minimum of 160°F (71°C) to achieve proper sanitization.

FEATURES:

- Large digital display for easy viewing
- Rubberized ring to prevent damage to your dishes
- Resolution: 0.1°C
- Max temperature display
- °C/°F selection
- Temperature range 32°F to 212°F (0°C to 100°C)
- Accuracy: ±1°C
- Waterproof Rating: IP67
- Low battery detection
- 2x CR2032 batteries included
- NSF Certified

STEP-BY-STEP PLACEMENT AND USE

1. **PLACE THE THERMOMETER:** The thermometer should be placed in the center of the load with other dishes to get an accurate reading of the surface temperature, as it mimics how the heat affects dishes.
2. **RUN THE DISHWASHER CYCLE:** Run the dishwasher through a full, normal cycle.
3. **WAIT AND OBSERVE:** After the cycle is complete, open the dishwasher and check the thermometer's reading. The display will show the current and maximum temperatures reached. **NOTE:** The light indicators are only for the current temperature NOT the max temperature.
4. **RECORD RESULTS:** Record the dishwasher's thermometer max temperature reading to maintain an accurate log for food safety compliance.

BATTERY REPLACEMENT

1. Unscrew the 5 screws on the back.
2. Replace with 2 new **CR2032** batteries (insert face-up with **+** symbol on top).
3. Please ensure the sealing ring is installed in the seal groove; otherwise, water leakage may occur.

CURRENT TEMPERATURE LED INDICATOR ONLY

NOTE: The max temperature will not affect the lights.

GREEN LIGHT	82°C/180°F+
YELLOW LIGHT	76.6°C to 81.9°C/170°F to 180°F
RED LIGHT	71°C to 76.5°C/160°F to 170°F

KEY OPERATIONS

ON/OFF BUTTON

Press and hold the Q button for 3 seconds to power on and off.
NOTE: The thermometer will turn off automatically after 24 hours if there is no operation.

Press the Q button to switch between °C and °F.
NOTE: The default for this thermometer is °C

LCD display range is 32° to 212°F (0° to 100°C)
Below 32°F (0°C) LCD will display LLL.L
over 212°F (100°C) LCD will display HHH.H
The Max temperature is automatically cleared when the unit is turned off.

SANITIZING TEMPERATURE

The surface of the dish must reach a minimum of 160°F (71°C) to ensure that all pathogens are killed.

HEAT LOSS

Heat is lost to the air, the machine, and the dishes themselves during the washing and rinsing process.

WASHING TEMPERATURE

To compensate for this heat loss, the water entering the machine must be hotter than the final surface temperature.

FINAL WATER TEMPERATURE

The water temperature must be at least 82°C (180°F) but not exceed 90°C (194°F). This ensures that the plate's surface can reach the required 71°C (160°F) without the water becoming steam, which would reduce its sanitizing effectiveness.

WARRANTY

The Commercial Dishwasher Thermometer has a 1 year 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 and requires correction, return the product with all component pieces and proof of purchase to the address listed below. This warranty does not cover any shipping/transport costs. This warranty does not apply 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
www.biosprofessional.com
Email: thermor@thermor-ins.com

Paper
Papier

MANUFACTURED BY/FABRIQUÉ PAR :
THERMOR LTD.
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NEWMARKET, ON L3Y 9A1
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