



THE TIME & TEMPERATURE COMPANY™

Model: DBBQ212

BBQ Fork Thermometer

32 to 212°F/0 to 100°C

Perfect For

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

Easy To Use

- One-button operation
- Sure-grip handle
- Temperature guide on handle
- Loop for hanging

Features

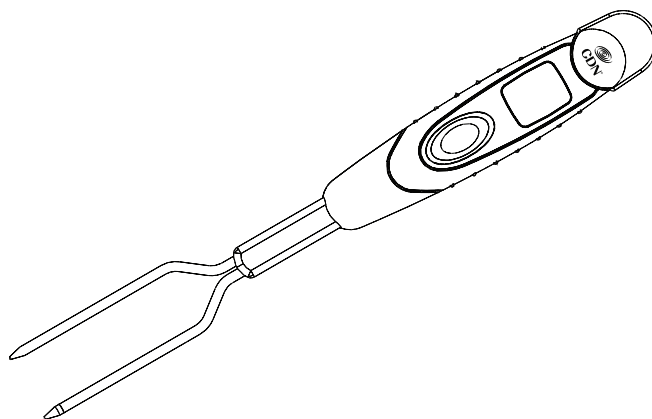
- Heat resistant construction
- Shatterproof
- Big digit
- ABS plastic
- Stainless steel tines
- Holds 8 pounds
- Battery and instructions included

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

- Big digit display in Fahrenheit or Celsius
- Sure-grip handle
- Heat resistant construction
- Compact size
- Stainless steel tines holds up to 8 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 door on back of handle by depressing clip and pulling outward.
2. Set slide switch inside battery compartment to display either °F or °C.
3. Insert AAA 1.5 V battery observing polarity.
4. Replace the battery cover until it clicks shut.

Operating Instructions

1. Turn on by pressing ON/OFF switch on front panel.
2. Insert fork tine into the center of the meat, or at least 0.5", to assure an accurate reading.
3. Wait a few seconds for the reading to stabilize. With meat of uneven thickness, such as a boneless leg of lamb, it will be necessary to probe both the thicker and thinner sections.
4. When finished, press the ON/OFF switch.

Food Safety

The food safety branch of the USDA advises cooking ground meat patties to an internal temperature of 160°F to assure a safely cooked product. Tests have shown the color of the patty is no indication of doneness. A thermometer must be used to assure that the correct temperature has been reached. The DBBQ212 is one of the best thermometers to use because the temperature is measured at the bottom

0.5" of the stem – a necessity when measuring thin cuts of meat, fish and poultry.

USDA 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

Printed on the back of the DBBQ212 for quick reference.
Personal taste may be different from above.

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.



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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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