



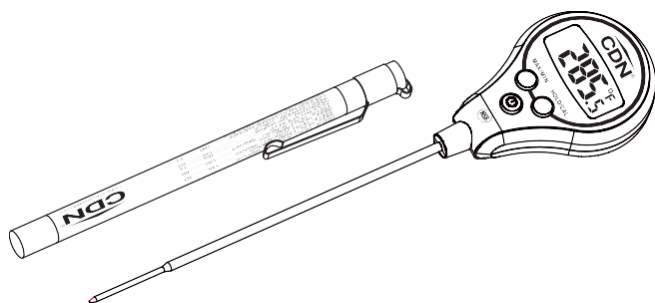
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LOLLIPOP THERMOMETER

-40 to +572°F / -40 to +300°C

FOR THIN CUTS OF MEAT AND GENERAL PURPOSE COOKING

- NSF® Certified
- 4 second response
- 1.5 mm thin tip
- 4.3"/11.0 cm stem
- Waterproof (IPX7: protected from water up to 3 feet/1 meter for 30 minutes)
- Field calibration
- High heat
- Hold mode
- Max/min mode
- Big digit
- On/off button
- Auto-off after 10 minutes
- Food-safe ABS plastic with BioCote®
- 304 stainless steel stem
- Temperature guide on sheath
- Mounting: pocket clip
- Two LR44 alkaline button batteries included



Note: Remove label from display before initial use.
 Clean the thermometer stem before each 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 batteries when LCD becomes dim.

“---” flashes on the display when the batteries need to be replaced.

1. Power off the unit before installing the batteries. A malfunction may occur if the power is on when the batteries are installed. If a malfunction occurs, restart the device.
2. Remove battery cover on the back with a coin.
3. Remove the cover completely.
4. Install two LR44 batteries with positive (+) sides up.
5. Replace the battery cover.

Important: THE WATER RESISTANT FEATURE REQUIRES MAINTAINING THE RUBBER GASKET EVENLY WITHIN THE GROOVE.

OPERATING INSTRUCTIONS

A. On/Off

1. Press the POWER button (⏻) to turn the thermometer on.
2. The DTL572 will automatically turn off after 10 minutes of inactivity.
3. Press the POWER button (⏻) again to turn the thermometer off and conserve battery life.

B. Temperature Scale

To select temperature reading in Fahrenheit or Celsius:

1. Using a paperclip, press the °F/°C button inside the battery compartment to change the scale.
2. The °F or °C symbol changes on the display.

C. Temperature Measurement

Important: THE PROBE MAY BE DAMAGED IF MEASUREMENT TEMPERATURE IS LOWER THAN -40°F/-40°C OR HIGHER THAN +572°F/+300°C.

Note: The DTL572 is intended for food service use — do not use for safety related applications.

3. Insert the probe at least 0.25"/6.3 mm into the food.
4. The current cooking temperature appears on the display.
CAUTION: Probe may be HOT after use. Always wear a heat resistant glove to touch the stainless steel probe during or just after cooking. Do not touch with bare hands.

D. Hold Mode

Before withdrawing the DTL572 from the food, press the HOLD/CAL button. This will “hold” the reading until pressed again. **h** flashes in the upper left corner of the display.

E. Max/Min Mode

Max/Min Mode is always working behind the scenes, continually storing the highest and lowest temperatures.

5. **Before using Max/Min Mode, clear the stored MAX/MIN values by pressing and holding the MAX/MIN button in Max or Min mode to clear the respective stored MAX/ MIN value.**
6. Press the MAX/MIN button to display the highest temperature. **H** appears on the display.
7. Press the MAX/MIN button twice to display the lowest temperature. **L** appears on the display.
8. The display automatically returns to the temperature mode after a few seconds.
9. While in Max mode, press and hold the MAX/MIN button to clear the MAX value. **CLr.** appears on the display before returning to temperature mode.
10. While in Min mode, press and hold the MAX/MIN button to clear the MIN value. **CLr.** appears on the display before returning to temperature mode.

F. Field Calibration

1. Using the Scigineal-2 <https://www.scigiene.com/SCCAL-2-Calibrator> or Scigineal-9 <https://www.scigiene.com/SCCAL-9-Calibrator> thermometer calibrator you can precisely calibrate your PT0572 thermometer using either model.

Note: It is exceedingly difficult to get a 32°F/0°C ice water temperature using ice baths. It will probably be closer to 34°F/1°C. This procedure would then decalibrate this precise instrument.

Please contact Scigiene about Scigiene Calibrators.

2. Press and hold the HOLD/CAL button. **CO** appears on the display for 3 seconds and then the current temperature appears on the display.
3. Press the HOLD/CAL button again to calibrate to 32.0°F/0°C.
4. **CAL** appears on the display for 5 seconds and then returns to the current temperature.
Note: To avoid accidental recalibration, this function only works when the water temperature is 30 to 34°F/-1 to +1°C. **Err** will appear for 2 seconds if the water is not within this range and then return to the temperature display mode.

G. Battery Status

1. The display flashes when the voltage on the batteries is low.
2. “---” flashes on the display when the batteries need to be replaced.

Important: DO NOT LEAVE THERMOMETER CASE IN HOT OVEN. CASE IS NOT HEAT RESISTANT. HAND WASH AND DRY.

Note: Remove label from display before initial use. Clean the thermometer probe before each use.

Note for Induction Cooktops: Sometimes, the induction cooktop magnetic field may interfere with digital thermometers. If there is interference, briefly turn off the induction cooktop to get a digital thermometer reading or use a dial thermometer.

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.

CARE OF YOUR PRODUCT

- Wipe clean with a damp cloth.
- Store the thermometer at room temperature between -4 to +149°F/-20 to +65°C.

PRECAUTIONS

- Always wear a heat resistant glove to touch the stainless steel probe during or just after cooking. **Do not touch with bare hands.**
- Dispose of used batteries promptly and keep the batteries and thermometer away from children.
- Avoid subjecting the probe or thermometer to an open flame on the BBQ.
- Avoid subjecting the probe and/or thermometer to temperatures over 572°F/300°C.
- Clean the probe and thermometer with warm soapy water and dry thoroughly after use.
- Avoid cleaning the unit with an abrasive or corrosive compound, which may scratch the plastic parts and corrode the electronic circuits.
- Avoid subjecting the thermometer to excessive force, shock, dust, temperature, direct sunlight or humidity. This may result in thermometer malfunction, shorter electronic life span, battery damage and/or distort parts.
- Avoid tampering with the thermometer’s internal components, which may cause battery damage and distort parts.
- Do not use the thermometer in microwave oven.
- Always read the user manual thoroughly before operating.

SPECIFICATIONS

Measurement Range	-40 to +572°F/-40 to +300°C
Unit of Measure	°F/°C
Resolution	0.1°F/0.1°C
Operating Range	32 to 104°F/0 to 40°C ≤90% RH
Water Resilience	IPX7 – protected from water up to 3 feet/1 meter for 30 minutes
Accuracy	-58 to -2.2°F/-50 to -18°C: ± 3.6°F/2°C); -2.2 to 212°F/-18 to 100°C: ± 0.9°F/0.5°C) 212 to 392°F/100 to 200°C: ± 1.8°F/1°C) 392 to 572°F/200 to 300°C: ± 1.8°F/2°C) (@ ambient temperature 73°F/23°C: ± 3.6°F/2°C)
Power Supply	Two LR44 alkaline button batteries included
Product Dimensions	1.6 W x 6.9 H x 0.7 D (in)/ 4.08 W x 17.48 H x 1.77 D (cm)
Weight	1.06 oz / 30 g (including battery)

USDA SAFE FOOD TEMPERATURES

- * Beef, Veal, Lamb – well..... 160°F .. 71°C
 - * Beef, Veal, Lamb – medium. . . 145°F .. 63°C
 - * Beef, Veal, Lamb – rare 140°F .. 60°C
 - * Poultry 165°F .. 74°C
 - * Pork/Ham – pre-cooked 145°F .. 63°C
 - * Ground Meat 160°F .. 71°C
- * 3 minutes rest time

OIL TEMPERATURE GUIDE

325–375°F/163-190°C is the normal desired temperature for deep fry cooking.

Note: When food is added to hot oil, the temperature of the oil immediately drops at least 50°F/28°C. You will need to bring the oil temperature back to the desired cooking temperature. Frying at lower temperatures results in lighter color, less flavor development and increased oil absorption.

DEEP FRY TEMPERATURE GUIDE

Deep Fry Lo	325-340°F	163-170°C
Deep Fry Hi	340-365°F	170-185°C
Shrimp	350°F	177°C
Chicken	355°F	180°C
Onions	370°F	188°C
Fish.	375°F	191°C
Doughnuts/Fritters	375°F.....	191°C
French Fries	380°F	193°C

CE Note: This device could be sensitive to electrostatic discharge. If electrostatic discharge or malfunctioning occurs, please re-install the battery to reset this unit.

CANDY TEMPERATURE GUIDE

Jelly	220°F.....	104°C
Thread	230–234°F	110–112°C
Soft Ball	234–240°F	112–115°C
Firm Ball.	244–248°F	118–120°C
Hard Ball	250–266°F	121–130°C
Soft Crack	270–290°F	132–143°C
Hard Crack.	300–310°F	149–154°C
Caramelize	316–338°F	158–170°C

HIGH ALTITUDE ADJUSTMENT FOR CANDY-MAKING

STAGE	2,000 feet	5,000 feet	7,500 feet
Soft Ball	230–236°F	224–230°F	219–225°F
Firm Ball	238–244°F	232–238°F	227–233°F
Hard Ball	246–264°F	240–258°F	235–253°F
Soft Crack	266–286°F	260–286°F	255–275°F
Hard Crack	296–306°F	290–300°F	285–295°F



Antimicrobial properties are built-in to inhibit the growth of bacteria that may affect this product. According to EPA guidelines we cannot claim that the antimicrobial properties in this product protect users or others against bacteria, viruses, germs, or other disease organisms.

This product does not protect users or others against food-borne bacteria. Always clean and wash this product thoroughly before and after each use.

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