

DWS350SSQ

Specifications: Accuracy: $\pm 0.5^{\circ}\text{F}$ in the critical 'food safety' range of 130° - 180°F (54° - 82°C)

Speed: A stabilized reading ($\pm 0.3^{\circ}$) in 8 seconds or less when measured from room temperature into boiling water.

Instructions:

1. To turn on unit, press ON/OFF. Unit will shut off after 10 minutes of non-use.
2. Choose $^{\circ}\text{F}/^{\circ}\text{C}$ to select temperature scale.
3. HOLD- Press HOLD button to freeze reading ("H" appears in upper right corner of display). Press again to release HOLD.
4. Press the MAX button to display the maximum temperature recorded. To clear MAX reading, press the MAX button for 3 seconds in the MAX mode.
5. Self-Calibration: Place the probe into at least 1 inch of crushed ice and water ($32^{\circ}\text{F}/0^{\circ}\text{C}$). Be sure that the stem does not touch the bottom of the container. Press CAL button for 2 seconds. The word "CAL" appears on the display for 2 seconds, then displays 32.0°F (or 0°C). The thermometer is calibrated. To avoid accidental recalibration, this function can only be performed if the temperature is between 23°F and 41°F (-5°C to 5°C).
6. Change the battery (LR44) when display becomes dim.