

Chef-Recommended Temps**

Beef, Veal & Lamb Roasts, Steaks & Chops	Rare* 125-130°F 49-54°C	Med. Rare* 130-135°F 54-57°C	Medium* 135-145°F 57-63°C	Med. Well* 145-155°F 63-68°C	Well Done* 155°F-up 68°C-up
Pork Roasts, Steaks & Chops			Medium* 137°F 58°C	USDA-Done* 145°F 63°C	Well Done* 150°F 66°C-up

* These temperatures are ideal peak temperatures. Meals should be removed from heat 5 to 10°F (2 to 5°C; more for larger cuts) lower and allowed to rise during resting.

** Chef-recommended temperatures are consistent with many expert sources for taste and safety. USDA-recommended temperatures are 5 to 10°F (2 to 5°C) higher.

Minimum Done Temps for Food Safety

Ground Meat: Beef, Veal & Lamb*	160°F 71°C	Chicken, Turkey & Duck (whole or pieces)	165°F 74°C
Pork Ribs, Shoulders & Sausage (raw)	160°F 71°C	Stuffing (in the bird)	165°F 74°C
Ham (raw)	160°F 71°C	Fish**	140°F 60°C
Ham (pre-cooked)	140°F 60°C	Tuna, Swordfish & Marlin**	125°F 52°C
Egg dishes	160°F 71°C	Casseroles & Leftovers	165°F 74°C

Water Temps (at sea level)

Poach	160-180°F 71-82°C	Simmer	185°F 85°C
Low Simmer	180°F 82°C	Slow Boil	205°F 96°C
		Rolling Boil	212°F 100°C

Other Food Temps

Bread: <i>Rich Dough</i>	170°F 77°C	Butter: <i>Chilled</i>	35°F 2°C
Bread: <i>Lean Dough</i>	190-200°F 88-93°C	Butter: <i>Softened</i>	65-67°F 18-19°C
Water temp to add yeast...	105-115°F 41-46°C	Butter: <i>Melted & Cooled</i>	85-90°F 29-32°C

Candy or Sugar Syrup Temps

Thread	230-234°F (110-112°C)	Syrup
Soft Ball	234-240°F (112-116°C)	Fondant, Fudge & Pralines
Firm Ball	244-248°F (118-120°C)	Caramels
Hard Ball	250-266°F (121-130°C)	Divinity & Nougat
Soft Crack	270-290°F (132-143°C)	Taffy
Hard Crack	300-310°F (149-154°C)	Brittles, Lollipops & Hardtack
Caramel	320-350°F (160-177°C)	Flan & Caramel Cages



ThermoWorks

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DOT™ Operating Instructions

What's Included:

DOT, Batteries, Pro-Series® High Temp Straight Penetration Probe and this instruction card.

Tips for Use:

- Insert the probe so that the tip rests at the thickest part of the meat or food. Avoid gristle or bone.
- Set your desired alarm temperature. Chef-recommended doneness temperatures are on the reverse of this card. If cooking meat, set the alarm somewhat lower to allow for carryover heat during resting.
- The cable may be closed in an oven door or under a BBQ hood with the precautions below.

Cautions for Pro-Series High Temp Straight Penetration Probe

- Use hot pads or gloves when removing the probe from meat. It will be hot!
- Do not pull on the cable. Use the molded mini-handle.
- The cable will withstand 700°F (370°C) for short periods.
- Probe tip itself is rated to 572°F (300°C). Do NOT expose probe tip to flames or coals.
- Construction is moisture-resistant but we do not recommend full immersion of the cable.
- Clean probe by wiping with damp cloth and kitchen cleaner.
- Keep the probe cable away from oven elements, flames, coals, grill or oven racks—all of which can reach temperatures far higher than 700°F (even if an oven is set lower). The probe cable can be damaged at higher temperatures. The inner insulation will melt and the probe will short (displaying "NO PROBE" on the alarm display).
- When using in outdoor BBQ grills or smokers, avoid pinching the cable between hot surfaces such as a cast metal grill hood without some insulating protection. Use an access hole if available.
- Avoid repeated kinking or twisting of the probe cable which can break wires.
- With care, the probe should last a long time. Eventually, you may need to replace it. If the probe becomes damaged, the base unit will flash "NO PROBE" below the temperature display. Affordable replacements are available. Order model #TX-1004X-SP. Use only ThermoWorks Pro-Series Probes.

Go to www.thermoworks.com/dot for additional information and more tips for use.

CABLE SHOULD AVOID:



Flames



Immersion



Racks



Coals



Elements



Kinks

Damage from the above voids probe warranty.

REAR VIEW

Press to turn DOT on. Press and hold for 3 seconds to turn DOT off.

Press and hold for 6 seconds on power up to switch between Celsius and Fahrenheit.

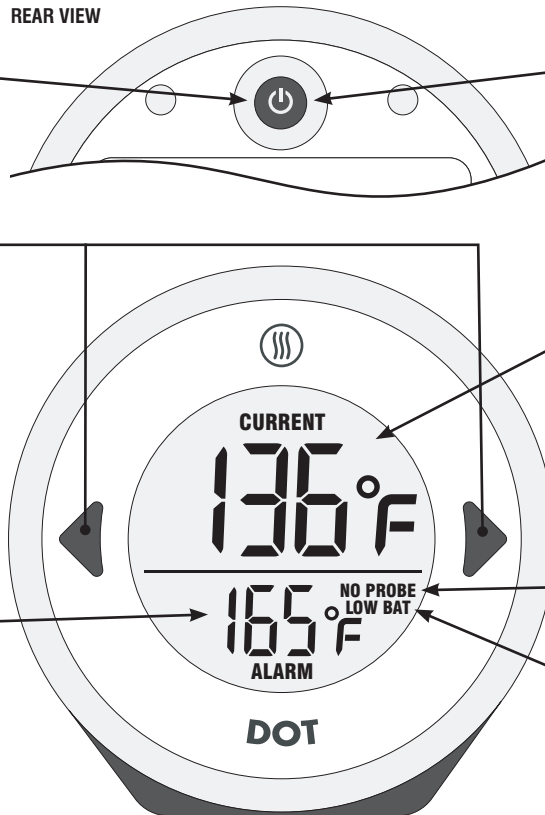
Use the arrows to set your alarm temperature. Any button press will mute an active alarm. Alarm display will continue to flash. To turn the alarm function off, press both arrows at the same time, the display will say "OFF". Press both arrows again to turn alarm function back on.

Current temperature is displayed with big digits for easy reading. DOT will read within $\pm 1.8^{\circ}\text{F}$ even after changing probes.

With the alarm enabled your alarm temperature will be displayed here. DOT will also display 'OFF' when the alarm is disabled.

Probe is not connected or has failed. Make sure plug is fully inserted.

Time to change batteries.



Optional Pro-Series Probes

High Temp Straight Penetration Probe, 4.5"

Included with DOT, the durable High Temp Straight Penetration Probe delivers better accuracy, faster readings and a wider temperature range than probes sold with "low-cost" houseware temperature alarms. **Model #TX-1004X-SP**

Needle Probe

Excellent choice for cooking thick, or thin portions. Also, ideal for monitoring the internal temperature of food during sous vide cooking. Needle probe delivers Super-Fast 2-second response. **Model #TX-1002X-NP**

High Temp 12" Probe

Great for larger cuts of meat, or deep insertion into soup urns, or hot holding tanks. Durable, fast and accurate. **Model #TX-1005X-12**

High Temp Cooking Probe

The durable High Temp Cooking Probe is more accurate, delivers faster readings and has a wider temperature range than other probes sold with "low-cost" houseware temperature alarms. The "L" shape allows for easy insertion and removal. **Model #TX-1001X-OP**

High Temp Air Probe & Grate Clip

Ideal for monitoring the ambient temperatures in the oven or smoker. With the included grate clip, monitor ambient temperatures inches away from where your food is actually cooking. **Model #TX-1003X-AP**

Pro-Series Probes available at www.thermoworks.com/dot