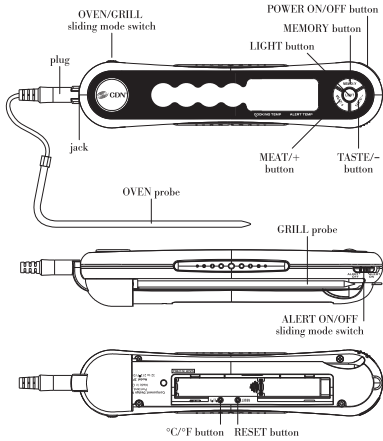




Model  
2P212

# 2-in-1 Probe Thermometer

32 to 212°F/0 to 100°C



**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

Batteries are installed. Remove plastic tab to allow power. Replace battery when LCD becomes dim and weak or alert level declines.

1. Remove battery cover on the back by sliding in the direction of the arrow.
2. Install two 1.5V AAA batteries observing polarity shown in compartment. A brief alarm sounds and the display flashes all segments.
3. Press the °C/°F button inside the battery compartment to select temperature reading in Fahrenheit or Celsius. °F or °C appears in both the **COOKING TEMP** and **ALERT TEMP** portions of the display.
4. Replace the battery cover until it clicks shut.

## OPERATING INSTRUCTIONS

- A. On/Off**  
Press the **POWER ON/OFF** button on the upper right edge of the case to turn the thermometer on or off.
- B. Temperature Scale**  
Press the **°C/°F** button inside the battery compartment to select temperature reading in Fahrenheit or Celsius. °F or °C appears in both the **COOKING TEMP** and **ALERT TEMP** portions of the display.

- C. Backlit Display**  
Press the **LIGHT** button to backlight the display for 3 seconds.

### D. Select Probe

- 1. Grill Probe**
- a. Flip down the probe until fully extended.
  - b. Insert the probe at least 1" (2.5 cm) into the food; making sure that it is not inserted into a fatty deposit. Allow approximately 10 to 15 seconds for the probe tip to get accurate temperature reading. The probe temperature is displayed above **COOKING TEMP** in big digits.
  - c. Wearing a heat resistant glove, flip the probe back into the case when finished.
- Important:** Do not twist the probe or rotate it in wrong direction. Exceptional stress on probe may cause it to break. **CAUTION:** Probe may be **HOT** after use. Always wear a heat resistant glove to touch the stainless steel probe or sensor cable during or just after cooking. **Do not touch with bare hands.**
- 2. Oven Probe**

- a. Insert the probe at least 1" (2.5 cm) into the meat or poultry; making sure that it is not inserted into a fatty deposit.
- b. Gently close the oven door (or grill cover) on the sensor cable.
- c. Slide switch on the upper left edge of the case to **OVEN** and insert the plug into the jack on the left side of the case. Allow approximately 10 to 15 seconds for the probe tip to get accurate temperature reading. The probe temperature is displayed above **COOKING TEMP** in big digits.

### E. Temperature Alerts

1. Slide alert switch on the lower right side of the case to **ALERT ON** to turn the audio/visual alerts on. **ALERT** appears in the upper right corner of the display. **Note:** Visual alerts function regardless of sliding mode switch position.
2. Pre-alert sounds 10°F/°C before the target alert temperature is reached. The pre-alert beeps once every 3 seconds and **PRE-ALERT** flashes on the display.
3. Target alert sounds when the target alert temperature is reached. The target alert beeps 4 consecutive beeps every second and **ALERT** flashes on the display.
4. Overcooked alert sounds 10°F/°C after the target alert temperature is reached. The overcooked alert beeps continuously and **OVER COOK** flashes on the display.
5. Slide alert switch on the lower right side of the case to **ALERT OFF** at any time to turn the audio/visual alerts off.

### F. Meat/Taste/Memory Settings

- Meat/Taste/Memory settings are available for use with both probes.
1. Press the **MEAT/+** button to select the desired type of meat. The display cycles through **BEEF, PORK, CHICK, TURKY, VEAL, LAMB, HAM, DUCK, RIBS, GROUND BEEF, GROUND PORK, GROUND CHICK, GROUND TURKY, GROUND VEAL, GROUND LAMB, or PGM** (appearing in the upper right portion of the display) each time the **MEAT** button is pressed. The pre-programmed target temperature is displayed above **ALERT TEMP** in smaller digits.
  2. Press the **TASTE/-** button to select the desired level of doneness. The text appears in the appropriate color-coded circle for the selected level: **WELL/DONE, MED., MED. RARE, or RARE** along the left of the display. The pre-programmed target temperature is displayed above **ALERT TEMP** in smaller digits. Where applicable, as the food cooks, a thick black circle will form around each lower level indicating the current level of doneness. **Note:** Only safe choices are available for each type of meat. Therefore, it is locked in at **WELL/DONE** for pork, chicken, turkey, ham, duck and ground meats.
  3. **Programmable (PGM) Mode**  
The 2P212 can be programmed manually to sound an alert from 32 to 212°F/0 to 100°C when the cooking temperature reaches the target temperature.

- a. Press the **MEAT/+** button until **PGM** appears in the upper right portion of the display.
  - b. Press and hold the **MEMORY** button until the **ALERT TEMP** digits flash.
  - c. Press the **MEAT/+** or **TASTE/-** button to display the desired temperature. Press and hold for rapid advance.
  - d. Press the **MEMORY** button again to store the desired temperature into memory. The digits stop flashing.
- 4. Custom Meat/Taste Settings**  
The pre-programmed Meat/Taste settings can also be adjusted to your personal preferences.
- a. While in the desired Meat/Taste settings, press and hold the **MEMORY** button until the **ALERT TEMP** digits flash.
  - b. Press the **MEAT/+** or **TASTE/-** button to display the desired temperature. Press and hold for rapid advance.
  - c. Press the **MEMORY** button again to store the new pre-programmed temperature. The digits stop flashing.

### G. Error Messages

The 2P212 incorporates visual diagnostic messages as follows:

1. **HI** indicates that the probe temperature is higher than +212°F/+100°C.
2. **LO** indicates that:
  - a. the probe temperature is lower than +32°F/0°C,
  - b. the sensor cable is disconnected, or
  - c. the probe(s) is malfunctioning.
3. Should the display appear incorrectly, press the **RESET** button inside the battery compartment to reset the thermometer.

**Important: DO NOT LEAVE THERMOMETER CASE IN HOT OVEN. CASE IS NOT HEAT RESISTANT. DO NOT ATTACH TO HOT BARBEQUE. DO NOT USE PROBE IN MICROWAVE.**

**Note:** Clean the thermometer probes before each use.

**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.

## SPECIFICATIONS

**Temperature Alert:** 32 to 212°F/0 to 100°C  
°F/°C selectable

**Power:** 2 DC 1.5V size AAA

## USDA MEAT TEMPERATURE GUIDE

To ensure food safety the USDA specifies guidelines for internal cooking temperature of different types of meat as indicated in this guide. Please note that all pre-programmed settings meet these temperature requirements.

	BEEF, VEAL, LAMB, & RIBS	PORK	CHICKEN, TURKEY & DUCK	HAM & GROUND BEEF, PORK, VEAL & LAMB	GROUND CHICKEN & TURKEY	PGM
WELL/DONE	170°F/ 77°C	170°F/ 77°C	180°F/ 82°C	160°F/ 71°C	165°F/ 74°C	158°F/ 70°C
MEDIUM	160°F/ 71°C	--	--	--	--	--
MED. RARE	145°F/ 63°C	--	--	--	--	--
RARE	140°F/ 60°C	--	--	--	--	--

**Note:** pre-programmed USDA temperatures may be too well done for some recipes or personal tastes. Use the custom program feature (Section F4) if a lower temperature is desired. Meats will continue to cook (internal temperature will continue to rise) after being removed from the oven. To avoid overcooking and depending on the personal taste, you may wish to remove meat from the oven when the **PRE-ALERT** sounds.

## PRECAUTIONS

- Always wear a heat resistant glove to touch the stainless steel probe or sensor cable during or just after cooking. **Do not touch with bare hands.**
- Keep the batteries, stainless steel probe and sensor cable away from children.
- Clean the probe and dry thoroughly after use.
- Do not clean the case with abrasive or corrosive compound, which may scratch the plastic and corrode the electronic circuits.
- Do not subject the unit to excessive force shock, dust, temperature or humidity, which may result in malfunction, shorter electronic life span, damaged battery and distorted parts.
- Do not tamper with the unit's internal components. Doing so will invalidate the warranty on the unit and may cause unnecessary battery damage and distorted parts.
- Do not subject the unit to excessive exposure to direct sunlight. **The unit is not waterproof** – do not immerse it into water or expose to heavy rain.
- Do not expose the sensor cable plug or the jack on the case to water or any liquid, which will result in a bad connection and faulty readings.
- Do not place the unit in extreme temperatures. Never burn the probe directly over the fire. Do not use the probe when the temperature is above 410°F/210°C. Doing so will deteriorate the wire. The high-heat sensor cable is safe up to 700°F/371°C.
- Do not use the probe in a microwave oven.
- Always read the users manual thoroughly before operating.

The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



**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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