



USING YOUR PDT 300 Waterproof Pocket Digital Thermometer

- Response time better than 6 seconds
- Meets FDA guidelines to test thin foods with a 1.6 mm tip
- Waterproof
- °F/°C switchable
- Slim profile fits flat in pocket
- Data hold to freeze a reading
- Withstands constant use in wet or humid conditions
- NSF
- BioCote® antimicrobial protection
- Field calibratable

Range: -58 to +300°F; -50 to +150°C

Accuracy: $\pm 2^\circ\text{F}$, $\pm 1^\circ\text{C}$

Battery type: LR44, 1.5V button cell

Your rugged, lightweight, easy-to-use-and-store thermometer will allow you to cook food to pasteurization temperatures without overcooking. Your meats, poultry, fish, and seafood entrees will be juicy and tender, yet safe to eat. You can measure the temperature of your casseroles and vegetable dishes with accuracy to determine if they have been pasteurized and are at a safe eating temperature.

Your thermometer is powered by a 1.5-volt replaceable photo-electronic battery and its operating life is approximately one year. It can measure temperatures from -58 to 300°F. It is accurate to within 2°F, and it gives readings to the first decimal point.

How to measure temperature

In order to measure the temperature of your food item, push the ON/OFF button to activate the digital reading window. Insert the tip of the thermistor about 1/2 inch so that the food surrounds the tip's sensing area. Aim for what you think would be the coldest part of the food being cooked (or if you are checking your cooling, the warmest part of the food). This is

typically the center inside the thickest part of the food. Slowly push through the food. You will see the temperature decrease as you pass through the surface to the center, where you will see the lowest reading. As you continue through the center, the temperature will increase. Read the lowest center temperature when cooking to pasteurize a food.

If your food is thin, such as a chicken breast, you can insert the tip at a 45° angle to make sure that the sensing part is surrounded by food and that the tip does not touch the pan, if the food is cooked in a pan.

If you want to HOLD the temperature that you have measured, push the D-H button, and the thermometer will hold the temperature reading. The temperature on the dial will flash for this function. By holding the reading, you can remove the thermometer from the food and still read the food temperature. Push it again, and the thermometer is ready to take another temperature measurement. Push the ON/OFF button again when you wish to turn it off.

Cleaning your thermometer

When you are finished measuring the temperature of a food, and before measuring the temperature of another food, wash the tip with soap and hot water, removing any food particles. Do not immerse. This could damage the reading window. Rinse and air dry before putting it back into its plastic sleeve. Wipe the casing and sleeve with a clean, damp cloth to remove any soil.

If you intend to measure the temperature of a food more than once or the temperature of several food items, wash and rinse the probe in between uses to avoid possible cross-contamination of microorganisms from one food to another food.



FIELD CALIBRATION PROCEDURES PDT300

It is now possible to calibrate the PDT300 thermometer in the field using 32°F slush ice. Note, because of the linear characteristics of the PDT300, if it is calibrated to 32°F, it will be within 2°F of all temperatures from -58° to +300°F.

Procedure

1. Make slush ice. Get at least an 8-oz. container.
2. Crush / grind enough ice to fill the container. Do not use uncrushed ice such as ice cubes.
3. Add tap water to about 1 inch of the top. Do not have water above the level of the ice.
4. Immerse the tip of the thermometer at least 1 inch below the level of the water in the slush ice.
5. Wait for the reading to become stable, normally $\pm 2^\circ\text{F}$ of 32°F.
6. Press and hold the D-H key for 8 seconds to begin calibration.
7. CAL will be displayed for 2 seconds, and calibration at 32°F is completed.
8. Remove the thermometer from the ice water and continue to take measurements.

NOTE: CAL will be displayed any time the D-H key is pressed for 8 seconds. The thermometer will not be recalibrated to the slush ice value of 32°F unless the tip is inserted in the ice slush, the D-H key is pressed, and the CAL is displayed. If the CAL is not carried out correctly, the thermometer simply assumes the factory calibration of 32°F, $\pm 2^\circ\text{F}$.