



HOSPITALITY INSTITUTE OF TECHNOLOGY AND MANAGEMENT

670 Transfer Road, Suite 21A • Saint Paul, Minnesota 55114 • USA • TEL: (651) 646-7077 • FAX: (651) 646-5984
e-mail: osnyder@hi-tm.com • web site: http://www.hi-tm.com

USING YOUR PDT 300 POCKET DIGITAL THERMISTOR THERMOMETER

About your thermistor

- 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: ±2°F, ±1°C

Battery type: LR44, 1.5V button cell

Your rugged, lightweight, easy-to-use-and-store thermistor 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 thermistor does not need recalibration and is powered by a 1.5-volt replaceable photoelectronic battery. 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 thermistor

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.



Cost for each PDT 300: \$23.50 (25 or more, \$21.25)*

ORDER FORM

I wish to purchase ___ PDT300 pocket digital thermometer(s).
(Minnesota state, county, and/or city sales taxes may apply.)

___ Payment enclosed: \$____.

___ Please invoice me at the address indicated.

___ Please charge my VISA / MasterCard.

Card # _____

Expiry date _____

Name as printed on card _____

* For orders under \$35 (one PDT300), there is a shipping / handling charge of \$4.00. There is no shipping / handling charge for orders of two or more PDT300s within the U.S. Shipping / handling will be added to orders requiring special shipping (UPS / FedEx) or shipments going to foreign countries.

Ship to:

Name _____

Company _____

Address _____

City, state, zip code _____

(TEL _____)

(e-mail _____)

Bill to the following if different than above shipping address:

Name _____

Company _____

Address _____

City, state, zip code _____

(TEL _____)

(e-mail _____)

**Mail or fax order form to: Hospitality Institute of Technology and Management
670 Transfer Road, Suite 21A; St. Paul, MN 55114; FAX 651 646 5984**