

Chef-Recommended Temps**

Beef, Veal & Lamb
Roasts, Steaks & Chops

Rare*
120-130°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

USDA-Done*
145°F
63°C

Well Done*
150°F-up
66°C-up

BBQ
Brisket, Ribs, & Pork Butt

Done
190-205°F
88-96°C

* These temperatures are ideal peak temperatures. Meats should be removed from heat several degrees 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, & Sausage* **160°F 71°C**

Ham (raw) **160°F 71°C**

Ham (pre-cooked) **140°F 60°C**

Egg dishes **160°F 71°C**

Casseroles & Leftovers **165°F 74°C**

Chicken, Turkey & Duck
(whole or pieces)* **165°F 74°C**

Poultry Dark Meat** **175°F 79°C**

Stuffing (in the bird) **165°F 74°C**

Tuna, Swordfish &
Marlin** **125°F 52°C**

Other Fish** **140°F 60°C**

Water Temps (at sea level)

Poach **160-180°F**
71-82°C

Low Simmer **180°F 82°C**

Simmer **185°F 85°C**

Slow Boil **205°F 96°C**

Rolling Boil **212°F 100°C**

Other Food Temps

Bread: *Rich Dough* **190-200°F**
88-93°C

Bread: *Lean Dough* **200-210°F**
93-99°C

Water temp to add
active dry yeast **105-115°F**
41-46°C

Butter: *Chilled* **35°F 2°C**

Butter: *Softened* **60-67°F**
16-19°C

Butter:
Melted & Cooled **85-90°F**
29-32°C

Candy or Sugar Syrup Temps (at sea level)

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

Square DOT® Operating Instructions

What's Included:

Square DOT, Batteries, Pro-Series® High Temp Straight Penetration Probe, Pro-Series® High Temp Air Probe & Grate Clip, and this instruction card.

Tips for Use:

- Your Square DOT should not be affixed directly to a smoker or grill's lid or left in the smoker or oven. The high heat will melt the plastic housing.
- 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 Probes

- 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) and the transition/handle 644°F (340°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. Use only ThermoWorks Pro-Series Probes.

Go to www.thermoworks.com/squaredot for additional product 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 Square DOT on. Pressing anytime while the unit is on will enable the backlight for 10 seconds. Press and hold for 3 seconds to turn Square 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.

When displayed, AVG is a revolving average temperature calculation of the last 15 minutes, starting when the alarm is first reached.

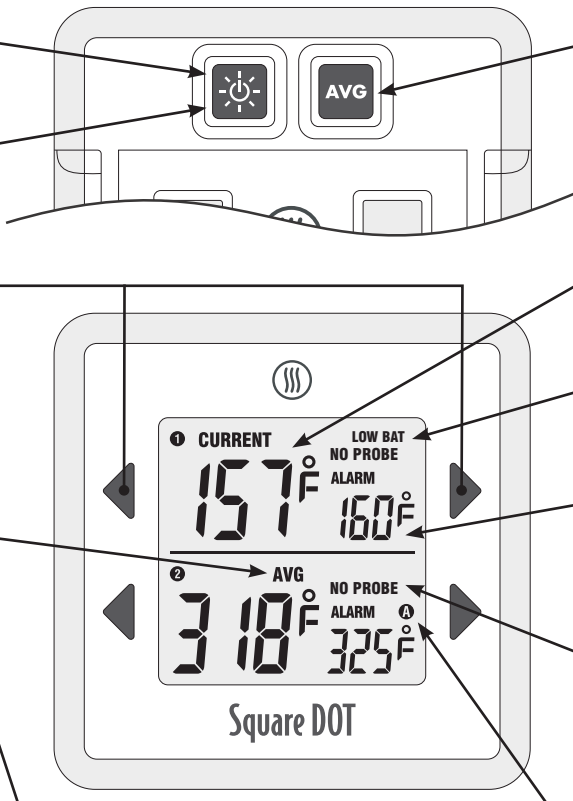
AVG - Press and hold for 3 sec. to enable/disable. When enabled, shows a revolving average temperature calculation of the last 15 minutes, starting when the alarm is first reached.

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

Time to change batteries. 2x AAA. Open sealed battery compartment on back of unit by unscrewing the large screw.

Your alarm temperature will be displayed here. 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.

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



Optional Pro-Series® Probes



High Temp Straight Penetration Probe, 4.5"

Included with Square 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**



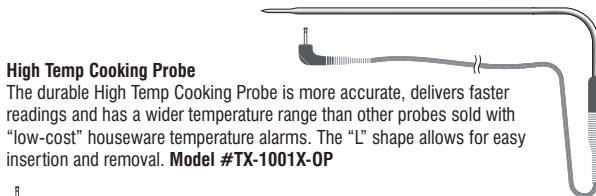
Needle Probe

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. Fully submersible. **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

Included with Square DOT. 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/squaredot