

Overview



The ANDAXIN Digital Meat Thermometer is an instant-read, waterproof thermometer designed for cooking, grilling, baking, and candy making. It provides fast and accurate temperature readings to help achieve desired food doneness and safety.

The unit includes a backlit LCD display, a temperature hold function, a calibration feature, and a magnetic back for storage.

Features and Specifications

Key Features

- **Ultra-Fast Reading:** Reads temperature in approximately 3 seconds.
- **High Accuracy:** Accurate within $\pm 1^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$).
- **Wide Temperature Range:** Measures from -58°F to 572°F (-50°C to 300°C).
- **Dual Scale Display:** Shows temperature in Fahrenheit ($^{\circ}\text{F}$) or Celsius ($^{\circ}\text{C}$).

- **Waterproof Design:** IP65 rated, can be washed under running water.
- **Durable Construction:** ABS plastic body with a stainless steel probe.
- **Backlit LCD Screen:** For easy reading in low-light conditions.
- **Temperature Hold (Lock) Function:** Locks the reading on the display.
- **Calibration Function:** Allows for accuracy adjustment.
- **Magnetic Back & Hang Hole:** For convenient storage on metal surfaces or hooks.

Technical Specifications

- **Brand:** ANDAXIN
- **Model:** DDC-1116
- **Display Type:** LCD with Backlight
- **Power Source:** 1 x LR44 Button Cell Battery (included)
- **Probe Length:** 6.3 inches (total unit length)
- **Outer Material:** ABS Plastic, Metal, Plastic
- **Care Instructions:** Hand wash only. Do not immerse the main unit in water for prolonged periods.
- **Certifications:** CE, RoHS
- **Warranty:** 1 Year



Parts Identification

1. **LCD Display:** Shows the temperature reading, unit ($^{\circ}\text{F}/^{\circ}\text{C}$), and battery indicator.
2. **Function Buttons:** Typically includes buttons for Power (On/Off), Unit Change ($^{\circ}\text{F}/^{\circ}\text{C}$), Hold/Lock, and possibly Calibration/Mode. (Refer to your specific unit's button layout).
3. **Stainless Steel Probe:** The pointed metal sensor that is inserted into food.
4. **Probe Guard/Cap:** Protective cover for the probe tip (if included).
5. **Magnetic Back:** Located on the rear of the main unit for attaching to metal surfaces.
6. **Hang Hole:** A hole at the top of the unit for hanging on a hook.
7. **Battery Compartment:** Housed in the main unit body.

Use Guide

Initial Setup

1. Remove the thermometer from its packaging.

2. Open the battery compartment on the back of the unit and install the included LR44 battery, observing the correct polarity (+/-).
3. Press the power button to turn on the thermometer. The display should illuminate.

Taking a Temperature Reading

1. Press the power button to turn on the thermometer. The display will show the last reading or room temperature.
2. Select your preferred temperature unit (°F or °C) using the unit button.
3. Insert the stainless steel probe into the thickest part of the food you are measuring, avoiding bones, fat, or gristle.
4. Wait approximately 3 seconds for the reading to stabilize on the LCD screen.
5. To lock the reading for easier viewing, press the "Hold" or "Lock" button. The display will freeze the current temperature. Press the button again to resume live readings.
6. Remove the probe from the food and turn off the unit by pressing the power button.

Using the Backlight

In low-light conditions (e.g., evening grilling), press the light button (often the same as the power button or a dedicated button) to illuminate the LCD display for a period of time.

Calibration (If Needed)

The thermometer can be calibrated to ensure ongoing accuracy. The exact method may vary; a common process involves immersing the probe in a mixture of ice and water (which should read 32°F / 0°C) and using the calibration button to adjust. Consult the specific instructions for your model.

Recommended Internal Temperatures for Food Safety

- **Poultry (Chicken, Turkey):** 165°F (74°C)
- **Ground Meat (Beef, Pork, Lamb):** 160°F (71°C)
- **Beef, Lamb, Veal Steaks & Roasts (Medium):** 145°F (63°C)
- **Pork Chops & Roasts:** 145°F (63°C)
- **Fish & Seafood:** 145°F (63°C)

Always refer to official food safety guidelines from sources like the USDA.

Care, Cleaning, and Storage

Warning: Do not leave the probe in food during oven cooking or grilling. This thermometer is for instant-read use only and is not designed to be left in an oven or on a grill grate.

- **Cleaning:** Wipe the main unit with a damp cloth. The probe and lower stem are waterproof (IP65) and can be washed under running water with mild soap. Do not submerge the entire main unit. Dry thoroughly before storage.
- **Storage:** Use the magnetic back to attach the thermometer to a refrigerator, oven hood, or other metal surface. Alternatively, use the hang hole to store it on a hook in a dry place. Replace the probe guard if one was provided.
- **Battery Replacement:** When the battery icon on the display is low or the unit becomes unresponsive, replace the LR44 battery. Open the battery compartment, remove the old battery, and insert a new one with the correct polarity.

Troubleshooting

- **Display is blank:** Check that the battery is installed correctly and not depleted. Replace the battery if necessary.
- **Inaccurate reading:** Ensure the probe is fully inserted into the food. Calibrate the thermometer using the calibration function.
- **Display shows "Err" or dashes:** The temperature may be outside the measurable range (-58°F to 572°F / -50°C to 300°C). Remove the probe and let it cool down before trying again.
- **Unit does not turn off:** Press and hold the power button for several seconds.
- **Water enters the display:** Although waterproof (IP65), avoid submerging the main unit. If water gets inside, turn off the unit, remove the battery, and let it dry completely in a warm place before reuse.

Warranty and Support

This ANDAXIN product is backed by a **One Year Warranty** from the date of purchase against defects in materials and workmanship.

For warranty service or product support, contact the seller through your Amazon purchase history or the seller's storefront on Amazon.

Included in the Box: 1 x ANDAXIN Digital Meat Thermometer.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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