



# NSF Heavy Duty Oven THERMOMETER

## FEATURES

- ◆ For best results when baking or roasting it is important to know how accurate your oven is and how evenly it heats. An inaccurate oven thermostat or an unevenly heated oven may mean under- or over-cooked food. Use the DOT2 to measure your oven temperature and know what corrections must be made to your heat settings.
- ◆ A two-way hanger and wide base make the DOT2 easy to hang or stand anywhere on the oven rack. The dial is "zoned" for easy reference, and high-temperature epoxy ink is used on the dial scale for durability. The DOT2 is made of heavy-duty stainless steel for long life.

## OVEN TIPS

- ◆ When baking, always make sure that the oven has reached the correct temperature before putting food inside. Many ovens have an automatic preheat cycle when first turned on which can overheat the top of the food if it is put in early.
- ◆ If the rear of the oven is hotter than the front, rotate cookie sheets or cake pans when almost done for more even browning.
- ◆ After removing a covered dish from a hot oven, always open the lid away from you. Steam can cause burns if the lid is opened toward you.
- ◆ Do not place one container on an oven rack directly above another container. This impedes hot air circulation and causes uneven baking.

**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 the address listed to the right. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.

**Model DOT2**

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