

**D3000 KTP-KL**



**292481**

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Version: 1.0

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**Original instruction manual**

## Technical Data

<b>Name:</b>	<b>Thermometer D3000 KTP-KL</b>
Art. No.:	<b>292481</b>
Material:	plastic ABS
Display field dimensions (W x D), in mm:	48 x 16,7
Temperature probe material:	stainless steel
Temperature probe diameter, in mm:	3,5
Temperature range, from – to, in °C / °F:	-40 - 300 / -58 - 572
Timing of the measurement from – to, in sec:	3 - 4
Batteries:	CR2032 3V
Degree of protection:	IP68
Dimensions (W x D x H), in mm:	155 x 45 x 23
Weight, in kg:	0,090

We reserve the right to implement technical modifications.

## Version / Design

- Colour: white
- Version: digital
- Designed for:
  - product core temperature measurements
  - temperature control during transport and storage
- Temperature measurement units: °C / °F
- Application areas:
  - canteens
  - refrigeration cells
  - freezer cells
  - refrigeration rooms
- Control: electronic
- Fold-away temperature sensor
- Illuminated display
- Min/max memory

- Automatic switch-off after 60 min.
- Watertight (protection class IP68)
- Temperature range also in Fahrenheit
- **Important indication:** Do not use in oven
- The set includes: 1 battery: CR2032 3V

## List of Components of the Appliance

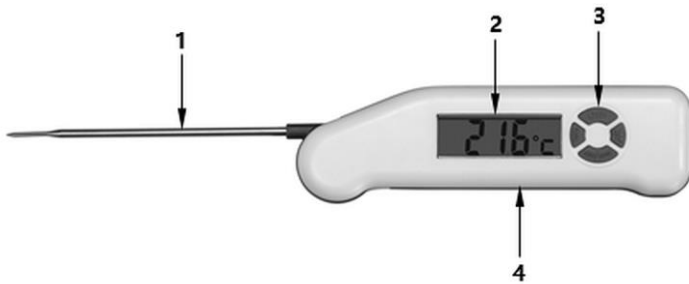


Fig. 1

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1. Temperature probe
2. Digital display
3. Control push-buttons
4. Housing

## Intended Use

The thermometer is designed to measure the core temperature in food products using an fold-away thermal probe.

## Button Functions



Fig. 2

5.	ON/OFF key	By pressing this button for more than 3 seconds, the device can be manually turned on or off.
	Back illumination button	By briefly pressing this button, the background illumination is activated
6.	Temperature indicator MIN / MAX	By pressing this button, you can call up the stored maximum and minimum temperature values
7.	Calibration button	Pressing this button takes you to the calibration mode (chapter "Calibration")
8.	Temperature Unit (°C / °F)	When pressed, the key allows changing the temperature unit.

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## Operation

1. Disassemble the thermal core probe.

The thermometer activates automatically. The core temperature of the desired food products can be measured. The measured temperature values are displayed on the digital display.

The thermometer turns off automatically after 1 hour if it is not operated.

2. Press the on/off button for more than 3 seconds to turn the thermometer back on.

After switching on, the buttons described above can be operated.

3. To turn off the thermometer, press the on/off button for more than 3 seconds.

## Display illumination

The appliance is equipped with interior illumination.

1. Press and hold for a while the on/off button to activate the display illumination. The display illumination is active for 3 seconds.

## Battery change

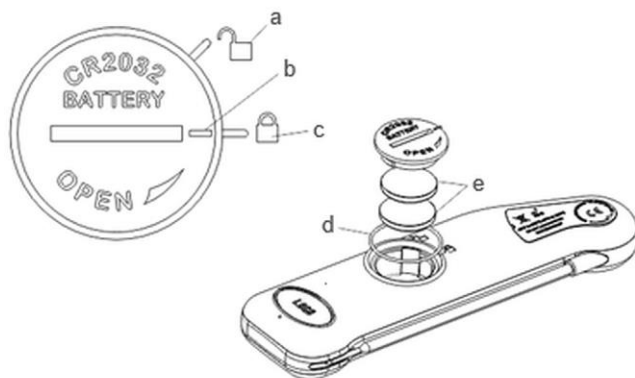


Fig. 3

1. Use a small, thin coin to open the thermometer battery cover.
2. Insert a coin into the slot on the battery cover and turn it counter-clockwise until the setting mark (b) aligns with the unlock symbol (a).
3. Remove the battery compartment cover from the battery.
4. Remove the discharged battery (e) from the battery compartment.
5. Insert a new CR2032 3V battery.
6. Make sure that original O-ring (d) is seated in the battery compartment.
7. Align the setting mark (b) on the battery compartment cover with the unlock symbol (a).
8. Then put the battery compartment cover back into the battery.
9. Use a coin to turn the battery cover clockwise until the setting mark (b) align with the lock symbol (c).

## Calibration

### WARNING!

**This thermometer has been calibrated at the factory.**

Should it be necessary to calibrate, please follow the instructions below.

Prepare an ice bath for calibration. It is important to keep the correct ratio between ice and water.

1. Fill a suitable vessel to the brim with ice.
2. If possible, use crushed ice as there will be less gaps between the ice pieces.
3. Add cold water slowly to fill the spaces between the pieces of ice. Pour water up to about 1/3 under the top of the ice.
4. Allow the ice-water mixture to stand for 1-2 minutes for the water to stabilize.
5. When ice at the bottom of the pan begins to float, drain off a little water and add more ice.

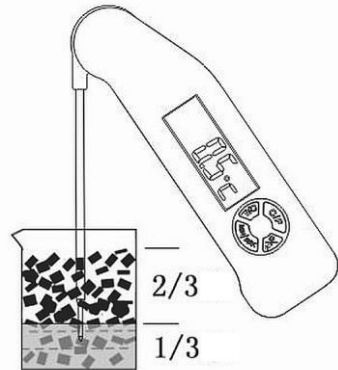
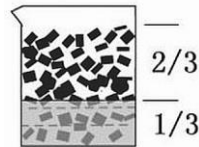


Fig. 4

6. After the ice-water mixture has rested for a minute or two, insert the tip of the core temperature probe into the centre of the vessel.

### NOTE!

**Make sure that the tip is completely submerged, but does not touch the vessel.**

7. Using a thermal probe, stir the water-ice mixture for at least 5 seconds.
8. Keep the thermal probe fully submerged at all times and press the calibration button for 2 seconds until "CAL" appears in the digital thermometer display.
9. Release the key.

Calibration is complete when the display automatically returns to normal operating mode.

## Cleaning

1. Clean the thermometer regularly.
2. Clean the thermal probe with a damp cloth. In case of stubborn soiling, use a mild cleaning agent.
3. Wipe with a clean cloth to remove the cleaning agent residues.
4. The thermal probe should be regularly wiped with a disinfectant suitable for contact with food.
5. Wipe the housing with a damp, soft cloth.
6. Finally, dry the thermometer or allow it to air dry.