



ZAKARIAN

BY

DASH



**INFRARED THERMOMETER
WITH BATTERIES**



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With the Zakarian by Dash Collection, we have created high quality products that will help you cook like a pro. Have fun!

Cheers,

A handwritten signature in black ink, appearing to read 'Jerry Zakarian'.



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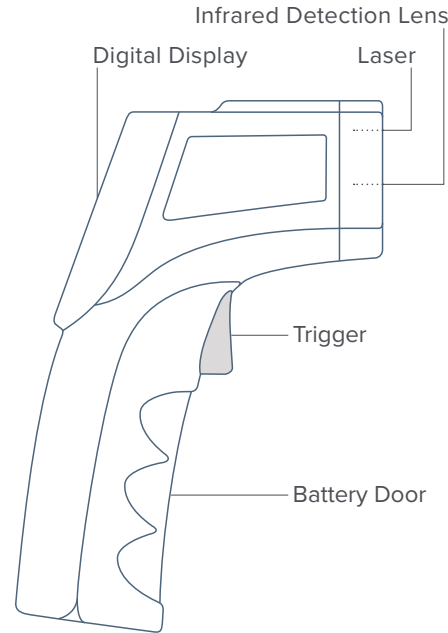
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IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

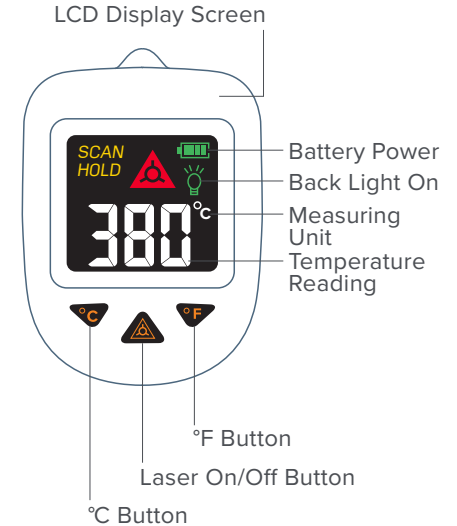
When using electrical appliances, basic safety precautions should always be followed, including:

- Do not point the laser of the Infrared Thermometer directly into your eyes or the eyes of someone else.
- The Infrared Thermometer should be protected from the following: Electromagnetic fields, welding equipment, inductive heaters.
- Do not expose the Infrared Thermometer to thermal shock caused by large or abrupt ambient temperature changes. If the ambient temperature changes severely, allow 30 minutes for unit to stabilize before use.
- Do not leave the Infrared Thermometer on top of or near objects of high temperature.
- Do not use solvents on the lens of the Infrared Thermometer.
- Do not submerge the Infrared Thermometer in water.

SIDE



DISPLAY DETAIL

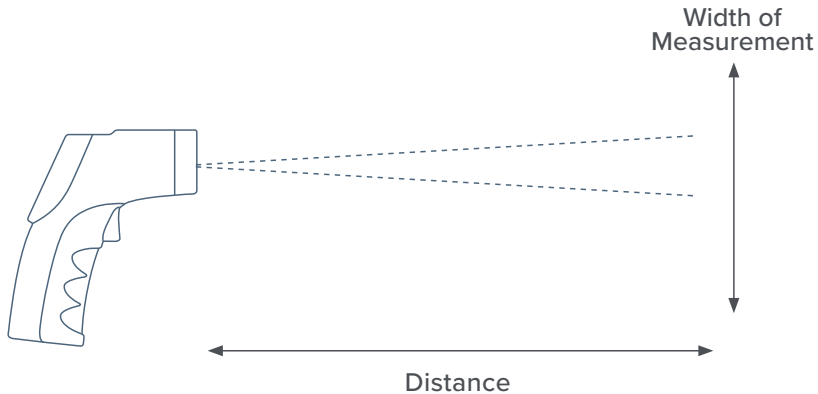


About the Infrared Thermometer

The Zakarian by Dash Infrared Thermometer safely measures the surface temperature of hot, hazardous, or hard to reach objects without making direct contact. The temperature range measured by the Infrared Thermometer is 25.6°F-1022°F.

Setup

The Thermometer requires two 1.5V AAA batteries to operate, and these batteries are included. To begin using, simply pull the Battery Door forward to open and then insert batteries.



Taking a Measurement

1. When taking a measurement, point the Infrared Thermometer toward the object to be measured and hold the Trigger down. You will see the temperature display on the Digital Display.
2. To turn the Laser on and off, press the Laser Button beneath the Digital Display.

NOTE: The Infrared Detection Lens is the part of the Thermometer actually measuring the temperature, NOT the Laser, which is used for directional purposes only. Do not cover the Infrared Detection Lens or you will not get an accurate temperature reading.

WARNING: DO NOT point the Laser into your eyes or the eyes of someone else.

3. As the distance between the target and Thermometer increases, the size of the area you are measuring becomes larger. For a more accurate reading, move the Thermometer closer to the food. **(See diagram on left)**

Locating a Hot Spot

To find a hot spot, aim the thermometer outside the area of interest, then scan across with up-and-down motions until you locate the hot spot.

FOOD	TEMPERATURE (°F)
Oil for Frying	320-375°F
Boiling Water	212°F
Grill Temperature for Searing Steak	450-500°F
Pan Searing	400-450°F

Lens Cleaning

To clean the Infrared Detection Lens, blow off loose particles using clean compressed air. Gently brush remaining debris away with a moist cotton cloth or lens cleaning cloth.

DO NOT use a solvent to clean the Lens.

Important Information Regarding Batteries

For best results, use alkaline batteries.

Install only new batteries of the same type in the Thermometer.

Failure to insert batteries in the correct polarity, as indicated in the battery compartment, may shorten the life of the batteries or cause batteries to leak.

Do not mix old and new batteries.

Do not mix Alkaline, Standard (Carbon-Zinc), or Rechargeable (Nickel Cadmium) or (Nickel Metal Hydride) batteries.

Do not dispose of batteries in fire.

Batteries should be recycled or disposed of as per state and local guidelines.

DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship, and culinary expertise that will elevate your cooking endeavors. With groundbreaking products, Zakarian by Dash makes cooking like a pro at home a reality.



DOUBLE YOUR WARRANTY



bydash.com/feelgood

1 YEAR LIMITED WARRANTY

Your Zakarian product by Dash is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, Dash will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. Dash will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to zakarian@bydash.com. There are no express warranties except as listed above.

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CUSTOMER SUPPORT



bydash.com/help

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1-800-898-6970** from Monday-Friday, or by email at zakarian@bydash.com.

REPAIRS

Do not attempt to repair the product yourself under any circumstances. Contact Customer Support regarding repairs to the product.

ZxD_Infrared Thermometer_IM_v1
Made in China



This product has passed food safety testing in accordance with FDA guidelines.



For product tips and cooking tricks, visit
[@geoffreyzakarian](#) | [@zakariankitchen](#) | [@bydash](#)

For customer service inquiries, contact 1-800-898-6970 | zakarian@bydash.com