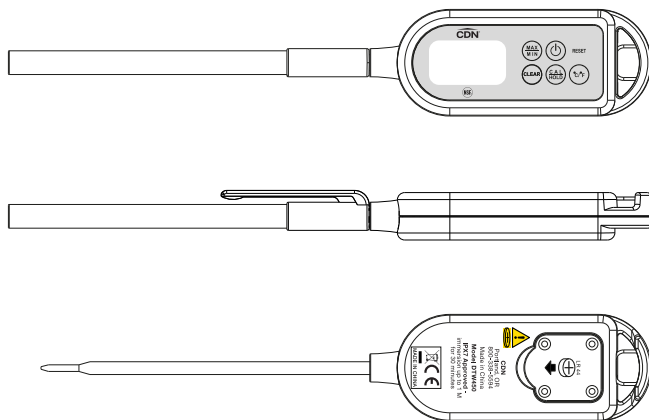


## DISHWASHER THIN TIP THERMOMETER

-40 to +450°F/-40 to +230°C

### FOR GENERAL PURPOSE COOKING AND COMMERCIAL DISHWASHERS

- NSF<sup>®</sup> Certified
- 6-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5 mm thin tip
- Accuracy:  $\pm 1.8^{\circ}\text{F}$  ( $1^{\circ}\text{C}$ )
- Hold
- Max/min
- Shatterproof
- On/off button
- Auto-off
- Selectable units
- BioCote<sup>®</sup> antimicrobial
- Sheath can be used as handle extension
- 4.5" (11.4 cm) stem
- 3-way mounting: pocket clip, hook, optional magnet
- Battery & instructions included



**Note:** Remove label from display before initial use.

**Note:** In the following instructions, names of the control buttons are shown in CAPS. Function information that appears on the display is shown in **BOLD CAPS**.

### BATTERY INSTALLATION

The battery is installed. Replace battery when LCD becomes dim.

1. Remove battery cover on the back with a small Phillips screwdriver.
2. Install one LR44 battery with positive (+) side up.
3. Replace the battery cover.

### WARNING

- **INGESTION HAZARD:** This product contains a button cell or coin battery.
- **DEATH** or serious injury can occur if ingested.
- A swallowed button cell or coin battery can cause **Internal Chemical Burns** in as little as **2 hours**.
- KEEP new and used batteries **OUT OF REACH OF CHILDREN**
- **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.
- For treatment information call: [phone number for the National Battery Ingestion Hotline, currently 1-(800) 498-8666].



- Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children. Do NOT dispose of batteries in household trash or incinerate.
- Even used batteries may cause severe injury or death.
- Call a local poison control center for treatment information.
- The compatible battery type is LR44.
- The nominal battery voltage of the LR44 is 1.5V.
- Non-rechargeable batteries are not to be recharged.
- Do not force discharge, recharge, disassemble, heat above 104°F (40°C) or incinerate. Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.
- Ensure the batteries are installed correctly according to polarity (+ and -).
- Do not mix old and new batteries, different brands or types of batteries, such as alkaline, carbon-zinc, or rechargeable batteries.
- Remove and immediately recycle or dispose of batteries from equipment not used for an extended period of time according to local regulations.

- Always completely secure the battery compartment. If the battery compartment does not close securely, stop using the product, remove the batteries, and keep them away from children.

## OPERATING INSTRUCTIONS

### A. Temperature Measurement

1. Press the POWER button to turn the DTW450 on.
2. After use, press the POWER button to turn the DTW450 off and conserve battery life.

### B. Temperature Scale

Press the °C/°F button to select temperature reading in Fahrenheit or Celsius.

### C. Hold

Before withdrawing the DTW450 from the food, press the HOLD button. This will “hold” the reading until pressed again. **H** appears in the upper right corner of the display.

### D. Max/Min Mode

Max/Min Mode is always working behind the scenes, continually storing the highest and lowest temperatures.

1. **Before using Max/Min Mode clear the stored MAX/MIN values.**
2. Press the MAX/MIN button to display the highest temperature. **MAX** appears on the display.
3. Press the MAX/MIN button twice to display the lowest temperature. **MIN** appears on the display.
4. The display automatically returns to the temperature mode after a few seconds.
5. Press the CLEAR button to clear the stored MAX/MIN value.

### E. Field Calibration

1. Place the stem into a mixture of 3 parts ice and 1 part water.
2. Press the CAL button for 2 seconds. The display will be blank for 2 seconds. Release the CAL button and **32.0°F (0°C)** appears.  
**Note:** To avoid accidental recalibration, this function only works when the water temperature is 30 to 34°F (-1 to +1°C). **Err** will appear for 2 seconds if the water is not within this range and then return to the temperature display mode.

### F. Optional Magnet Mount

1. Mount optional magnet below battery cover on back of case.

**Important: KEEP STEM AWAY FROM DIRECT HEAT OF THE COOKTOP BURNER.**

**Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE**

**Note:** Remove label from display before initial use. Clean the thermometer stem before each use.

**Note on Induction Cooktops:** The induction cooktop’s magnetic field may interfere with digital thermometers. If this happens, briefly turn off the induction cooktop to get a digital thermometer reading or use a dial thermometer.

**Tip:** Meat should be allowed to “rest” for 10 to 15 minutes after it is removed from oven. This allows time for the meat’s internal temperature to stabilize and the juices to redistribute. This will result in a roast that is both juicier and easier to carve.

## CARE OF YOUR PRODUCT

- Wipe clean with a damp cloth.
- Store the thermometer at room temperature between -4 to +149°F (-20 to +65°C).

## PRECAUTIONS

- Always wear a heat resistant glove to touch the stainless steel stem during or just after cooking.  
**Do not touch with bare hands.**
- Keep the battery and thermometer away from children.
- Clean the stem and dry thoroughly after use.
- Do not clean the unit with abrasive or corrosive compound, which may scratch the plastic and corrode the electronic circuits.
- Do not subject the unit to excessive force shock, dust, temperature or humidity, which may result in malfunction, shorter electronic life span, damaged battery and distorted parts.
- Do not tamper with the unit’s internal components. Doing so will invalidate the warranty on the unit and may cause unnecessary battery damage and distorted parts.
- Do not subject the unit to excessive exposure to direct sunlight.
- To avoid deformation, do not place the unit in extreme temperatures. Never burn the stem directly over the fire. Do not use the probe when the temperature is above 450°F (230°C). Doing so will deteriorate the wire.
- Do not use the thermometer in a microwave oven.
- Always read the user manual thoroughly before operating.

**CAUTION:** Avoid keeping the thermometer too close to objects that continuously generate high heat for long periods (i.e., hot plate). This can cause the thermometer to overheat.

**CE Note:** This device could be sensitive to electrostatic discharge. If electrostatic discharge or malfunctioning occurs, please re-install the battery to reset this unit.

## SPECIFICATIONS

<b>Measurement Range</b>	-40 to +450°F/-40 to +230°C; °F/°C selectable
<b>Unit of Measure</b>	°F (°C)
<b>Resolution</b>	0.1°F (0.1°C)
<b>Operating Range</b>	32 to 104°F (0 to 40°C), ≤90% RH
<b>Water Resilience</b>	IPX7 – protected from water up to 3 feet (1 meter) for 30 minutes
<b>Accuracy</b>	-40 to -2°F (-40 to -19°C): ±3.6°F (2°C); -1 to +212°F (-18 to +100°C): ±1.8°F (1°C); 213 to 392°F (101 to 200°C): ±3.6°F (2°C); 393 to 450°F (201 to 230°C): ±7.2°F (4°C)
<b>Power Supply</b>	One LR44 alkaline button battery included
<b>Product Dimensions</b>	1.375 W x 8.125 H x 0.625 D in (3.5 W x 20.6 H x 1.6 D cm)
<b>Weight</b>	1.5 oz (42 g) (including battery)

## USDA SAFE FOOD TEMPERATURES

- \* Beef, Veal, Lamb – well . . . . . 160°F . . 71°C
- \* Beef, Veal, Lamb – medium. . . 145°F . . 63°C
- \* Beef, Veal, Lamb – rare . . . . . 140°F . . 60°C
- Poultry . . . . . 165°F . . 74°C
- \* Pork/Ham – pre-cooked . . . . . 145°F . . 63°C
- Ground Meat . . . . . 160°F . . 71°C

\* 3 minutes rest time

“Rest time” is the amount of time the product remains at the final temperature, after it has been removed from a grill, oven or other heat source. During the three minutes after meat is removed the heat source, its temperature remains constant or continues to rise, which destroys harmful bacteria.

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Antimicrobial properties are built-in to inhibit the growth of bacteria that may affect this product. According to EPA guidelines we cannot claim that the antimicrobial properties in this product protect users or others against bacteria, viruses, germs, or other disease organisms.

This product does not protect users or others against food-borne bacteria. Always clean and wash this product thoroughly before and after each use.

The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



**5-Year Limited Warranty:** Any instrument that proves to be defective in material or workmanship (excluding batteries) within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947 USA. This warranty does not cover damage in shipment or failure caused by failure to adhere to the accompanying instructions, inadequate maintenance, normal wear and tear, tampering, accident, misuse, unauthorized modification, obvious carelessness or abuse. CDN shall not be liable for any consequential or incidental damages whatsoever.

For more detailed information on our products, please visit [CDNmeasurement.com](http://CDNmeasurement.com) or call 800-338-5594.

