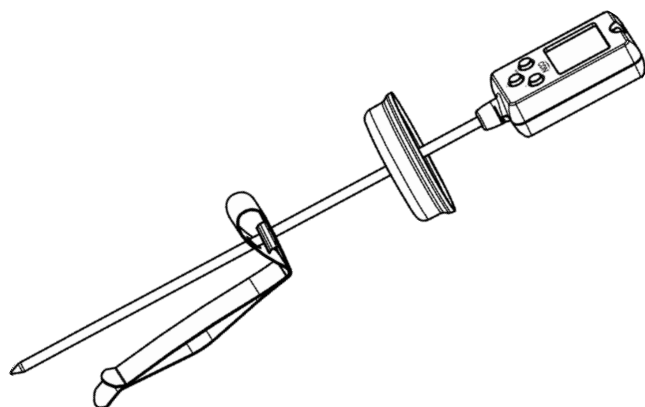


DIGITAL CANDY THERMOMETER

14 to 450°F/-10 to +232°C

FOR CANDY AND HIGH TEMPERATURE COOKING

- 7 preset candy stages
- 1 programmable all-purpose temperature stage
- Audio/visual pre-alert, target alert & over-alert
- 8.25" (21 cm) stem
- Accuracy: $\pm 1.5^{\circ}\text{F}$ (1°C)
- Displays actual & set temps
- Shatterproof
- On button
- Auto-off
- Selectable units
- Heat shield
- Adjustable stainless steel clip
- Temperature guide
- Mounting: pocket clip
- Batteries & instructions included



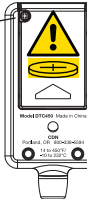
Note: Remove label from display before initial use. Clean the thermometer stem before each use.

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

Batteries are installed. Replace batteries when LCD becomes dim or alarm level declines.

WARNING: Batteries may leak or explode in extreme temperatures or fire. To avoid accident or injury, **DO NOT** open battery compartment during cooking. **DO NOT** put the thermometer unit over fire or immerse the display portion into liquid.

1. Power off the unit before installing the batteries. A malfunction may occur if the power is on when the batteries are installed. If a malfunction occurs, restart the device.
2. Using a small Phillips screwdriver, remove the screw on the battery compartment cover on the back by turning it counter clockwise. 
3. Remove battery cover on the back by sliding it in the direction of the arrow.
4. Install two LR44 batteries with positive (+) side up by slipping battery under metal tab and pressing down.
5. Replace the battery cover until it clicks shut.
6. Fasten the screw on the back by turning it clockwise, being careful not to over-turn.

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. On/Off

Press the MODE button to turn the DTC450 on.

B. Auto-off

The DTC450 will turn off automatically when the temperature is less than 104°F (40°C) for 1 hour.

C. Temperature Scale

Press and hold the MODE button for 3 seconds to change from Fahrenheit to Celsius or vice versa.

D. Heat Shield

Insert the stem through the hole in the heat shield (open side up), and slide it up to the bottom of the display.

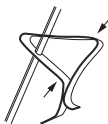
CAUTION: Initial positioning of the heat shield may require more force. Be careful of the pointed tip.

E. Temperature Alert

1. As a matter of safety, always position the DTC450 on the pot before filling it and/or applying heat.

CAUTION: Always wear a heat resistant glove to touch the stainless steel stem during or just after use. **DO NOT TOUCH** with bare hands.

2. With the loop of the attachment clip facing you, insert the stem through the nearest portion of both holes in the loop. Lock into the desired position by pushing the stem away from you and into the two locked positions. The second locking position provides the most secure grip.



3. Push the clip down onto the side of the pot (a straight sided pot works best) and position it until the stem tip is just above the bottom of the pot. Do not let the tip touch the bottom

of the pot.

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

4. Press the MODE button to turn the DTC450 on.
5. Press the button repeatedly to select the desired candy stage or all-purpose thermometer. The display cycles through **THREAD, SOFT BALL, FIRM BALL, HARD BALL, SOFT CRACK, HARD CRACK, CARAMEL**, and **TEMP** (appearing in the upper portion of the display) each time the button is pressed. Each candy stage changes the temperature displayed next to **SET** on the lower portion of the display. The current temperature appears in the center of the display.
6. A 1-beep pre-alert sounds and the red LED light flashes when the current temperature reaches 3°F (2°C) below the target temperature. The alert changes to 2 beeps when the current temperature reaches the target temperature. It then changes to 3 beeps and the current temperature flashes on the display when the current temperature goes above the highest temperature of the candy stage.
7. Press any button to stop the alert.
8. Remove the pot from the heat and the thermometer from the side of the pot.
9. The DTC450 will turn off automatically when the temperature is less than 104°F (40°C) for 1 hour.

F. All-Purpose Temperature Stage

1. Press the + or – button to enter the desired temperature. Press and hold for fast advance.

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

Important: KEEP STEM AWAY FROM DIRECT HEAT OF THE COOKTOP BURNER. DO NOT LEAVE IN HOT OVEN OR MICROWAVE DO NOT IMMERSE THE DISPLAY IN LIQUID. HAND WASH AND DRY.

Note for Induction Cooktops: Sometimes, the induction cooktop magnetic field may interfere with digital thermometers. If there is interference, briefly turn off the induction cooktop to get a digital thermometer reading or use a dial thermometer.

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.

CARE OF YOUR PRODUCT

- Wipe display clean with a damp cloth.
- Clean stem, shield and clip with soap and water.
- 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. **The unit is not waterproof** — do not immerse it into water or expose to heavy rain.
- 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.

SPECIFICATIONS

Measurement Range	-40 to +450°F/-40 to +230°C; °F/°C selectable
Unit of Measure	°F (°C)
Resolution	0.1°F (0.1°C)
Operating Range	32 to 104°F (0 to 40°C), ≤90% RH
Power Supply	Two LR44 alkaline batteries included
Product Dimensions	3 W x 10.9 L x 0.6 D in (3.18 W x 27.62 L x 1.59 D cm)
Weight	2.2 oz (62.4 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.

© 2011 usda.gov

CANDY TEMPERATURE GUIDE

- Jelly 220°F . . . 104°C
- Thread 230–234°F . . . 110–112°C
- Soft Ball 234–240°F . . . 112–115°C
- Firm Ball 244–248°F . . . 118–120°C
- Hard Ball 250–266°F . . . 121–130°C
- Soft Crack 270–290°F . . . 132–143°C
- Hard Crack 300–310°F . . . 149–154°C
- Caramelize 316–338°F . . . 158–170°C

HIGH ALTITUDE ADJUSTMENT FOR CANDY-MAKING

STAGE	2,000 feet	5,000 feet	7,500 feet
Soft Ball	230–236°F	224–230°F	219–225°F
Firm Ball	238–244°F	232–238°F	227–233°F
Hard Ball	246–264°F	240–258°F	235–253°F
Soft Crack	266–286°F	260–286°F	255–275°F
Hard Crack	296–306°F	290–300°F	285–295°F

OIL TEMPERATURE GUIDE

325–375°F/163–190°C is the normal desired temperature for deep fry cooking.

Note: When food is added to hot oil, the temperature of the oil immediately drops at least 50°F/28°C. You will need to bring the oil temperature back to the desired cooking temperature. Frying at lower temperatures results in lighter color, less flavor development and increased oil absorption.

DEEP FRY TEMPERATURE GUIDE

- Deep Fry Lo 325–340°F . . . 163–170°C
- Deep Fry Hi 340–365°F . . . 170–185°C
- Shrimp 350°F . . . 177°C
- Chicken 355°F . . . 180°C
- Onions 370°F . . . 188°C
- Fish 375°F . . . 191°C
- Doughnuts/Fritters 375°F . . . 191°C
- French Fries 380°F . . . 193°C

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 or call 800-338-5594.

