

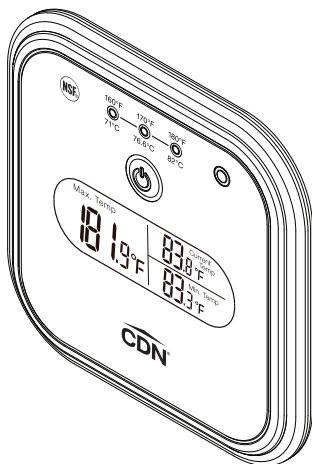
Model DW2

**CDN**<sup>®</sup>

Kitchen Measurement Tools

# DISHWASHER THERMOMETER

*32 to 194°F/0 to 90°C*




certified  
**WBENC**  
WOMEN'S BUSINESS ENTERPRISE

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**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

Replace batteries when LCD becomes dim. The **Battery Status Icon** () appears on the display when the batteries need to be replaced.

1. Remove battery cover on the back with a small Phillips screwdriver.

**Note:** Be careful to use a properly-sized screwdriver as a screwdriver too large will strip the screwtops. Screws are small for sanitary reasons.


2. Install two new CR2032 batteries with positive (+) side up.


**Note:** Mixing new and old batteries is not recommended.

3. Replace the battery cover.

## OPERATING INSTRUCTIONS

### A. On/Off

1. Press the POWER button () for 5-6 seconds to turn on. The thermometer stays in Standby Mode until turned off.

2. Press and hold the POWER button () for 7-8 seconds to turn off. The Max and Min values will be cleared.

**Note:** There is no auto-off. The DW2 must be manually powered off.

### B. Temperature Scale

1. Remove battery cover on the back with a small Phillips screwdriver.

**Note:** Be careful to use a properly-sized screwdriver as a screwdriver too large will strip the screwtops. Screws are small for sanitary reasons.

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

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2. Slide the °C/°F switch inside the battery compartment to select temperature reading in Fahrenheit or Celsius.
  3. Replace the battery cover.

### C. Temperature Measurement – Standby Mode

In Standby Mode the max/min is always working behind the scenes, continually storing the highest and lowest temperatures.

1. Before placing the DW2 in the dishwasher rack, clear the stored Max and Min values by pressing and holding the POWER button (⏻) for 2 seconds. The Max and Min temperatures will flash.
2. Run the dishwasher according to the manufacturer's instructions.
3. After the dishwasher has run, remove the DW2.
4. Press the POWER button (⏻) briefly to illuminate the LED lights for 5 seconds. The LED lights indicate the max temperature range reached during the cycle:  
**Green** 160 to 170°F/71 to 76.6°C  
**Yellow** 170°F to 180°F/76.6 to 82°C  
**Red** above 180°F/82°C
5. To clear the max and min values, repeat step 1. or press and hold the POWER button (⏻) for 7-8 seconds to turn the DW2 off. The Max and Min values will be cleared.

### D. Battery Status

The **Battery Status Icon** (🔋) appears on the display when the batteries need to be replaced.

### E. Error Messages

1. **LLL** indicates the temperature is below 32°F/0°C.
2. **HHH** indicates the temperature is above 212°F/100°C.

**Note:** For use in commercial dishwashers only.

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

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## **PRECAUTIONS**

- Keep the batteries and thermometer away from children.
- 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.
- Always read the user manual thoroughly before operating.

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## SPECIFICATIONS

<b>Measurement Range</b>	32 to 194°F/0 to 90°C
<b>Unit of Measure</b>	°F/°C
<b>Resolution</b>	0.1°F/0.1°C
<b>Operating Range</b>	32 to 203°F/0 to 95°C/≤90% RH
<b>Water Resilience</b>	IP66 – dust protected & powerful water jets
<b>Accuracy</b>	±0.9°F/±0.5°C within 65.5-90°C
<b>Alerts</b>	Green: ≥ 160°F/71°C but < 170°F/76.6°C Yellow: ≥ 170°F/76.6°C but < 180°F/82°C Red: ≥ 180°F/82°C
<b>Power Supply</b>	Two 3V IEC CR2032 lithium batteries, included
<b>Product Dimensions</b>	4.8 W x 4.8 H x 0.47 D (inches)/ 12.2 W x 12.2 H x 1.2 D (cm)
<b>Weight</b>	4.4 oz / 125 g (including battery)
<b>Accessories</b>	Protective Pouch (AD-DW2P)

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## **FDA FOOD CODE 2017**

### **4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures.**

(A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90°C (194°F), or less than: <sup>Pf</sup>

(1) For a stationary rack, single temperature machine, 74°C (165°F); <sup>Pf</sup> or

(2) For all other machines, 82°C (180°F). <sup>Pf</sup>

(B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as meat saws.

### **4-703.11 Hot Water and Chemical.**

After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in:

(B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; <sup>P</sup>

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# NOTES

**⚠ WARNING:** This product can expose you to Bisphenol-A (BPA), which is known to the State of California to cause female reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

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.



**Pro**  
**Accurate®**



**1-Year Limited Warranty:**

Any instrument that proves to be defective in material or workmanship (excluding batteries) within one year 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. 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.

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

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