



THE TIME & TEMPERATURE COMPANY®

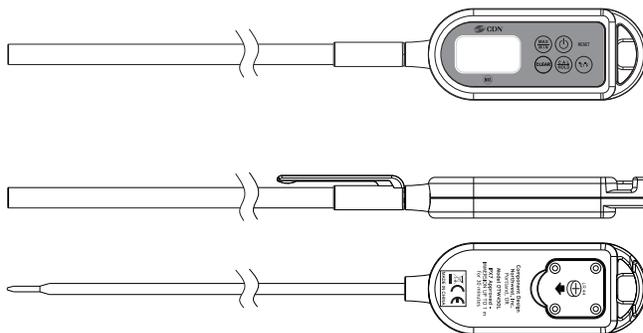
Model: DTW450L

ProAccurate® Waterproof Thermometer

-40 to +450°F/-40 to +230°C

For thin cuts of meat, fish or poultry

- NSF® Certified
- 1.5 mm thin tip
- Field calibration
- 6 second response
- Max/min mode
- Waterproof (IPX7)
- Safe for commercial dishwashers
- BioCote® antimicrobial technology
- 8"/20.3 cm stem
- Adjustable stainless steel clip



Note: Remove sticker from display before 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.

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. Data-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. Self-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

Pro
Accurate® NSF BioCote
Quick-Read®

will be blank for 2 seconds. Release the CAL button and **32.0°F/0°C** appears.

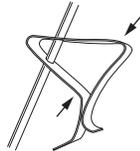
Note: To avoid accidental recalibration, this function only works when the water temperature is 30 to 34°F/-1 to +1°C. **Err** will appear for 2 seconds if the water is not within this range and then return to the temperature display mode.

Adjustable Stainless Steel Clip

CAUTION: Always position the thermometer on the pot before filling it and/or applying heat.

Insert the stem through both holes in the attachment clip. Press the top portion of the clip together for easier sliding up the thermometer stem.

Push the clip down onto the side of the pot and position it until the stem tip is just above the bottom.



Important: Keep stem away from direct heat of the cooktop burner.

Note: Clean the thermometer stem before each use.

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.

Important: DO NOT LEAVE THERMOMETER IN HOT OVEN OR MICROWAVE. HAND WASH AND DRY

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.

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

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



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.



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.

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5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship 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. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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