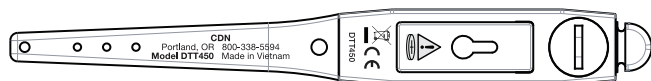


THIN TIP POCKET THERMOMETER

-40 to +450°F/-40 to +230°C

FOR THIN CUTS OF MEAT AND GENERAL PURPOSE COOKING

- NSF[®] Certified
- 4-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5 mm thin tip
- Accuracy: $\pm 0.5^{\circ}\text{F}$ (0.3°C)
- Hold
- Shatterproof
- On/off button
- Auto-off
- Selectable units
- BioCote[®] antimicrobial
- Temperature guide
- Sheath can be used as handle extension
- 2.75" (7.0 cm) stem
- 2-way mounting: pocket clip, hook
- 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. **Lob** flashes on the display when the voltage of the battery is low and needs to be replaced.

1. To replace battery, open circular door on rear with a coin or screwdriver.
2. Replace battery with a new LR44 battery, positive (+) side up.
3. Replace the battery cover.

WARNING

- **INGESTION HAZARD: 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

1. Remove protective sheath from stem by pulling sheath straight off.
2. Press ON/OFF to turn the DTT450 on.
3. Press the ON/OFF button to turn the DTT450 off when finished to conserve battery life.

B. Auto-off

The DTT450 automatically turns off after 10 minutes of inactivity.

C. Temperature Scale

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

D. Temperature Measurement

The temperature sensor is located in the lower 0.25" (0.6 cm) of the stem. Insert the stem at least 0.5" (1.3 cm) into the food to assure an accurate reading.

E. Hold

Before withdrawing the DTT450 from the food, press the HOLD/CAL button. This will "hold" the reading until the HOLD/CAL button is pressed again or until the unit automatically shuts off. An **H** appears to the right of the reading when the hold feature is engaged. When the HOLD/CAL button is pressed again, the display shows the current temperature.

F. Field Calibration

1. Fill a 1 cup measuring container with a slurry of ice water using 3 parts crushed ice to 1 part water.
Note: It is very difficult to get a 32°F (0°C) ice water temperature. It will probably be closer to 34°F (1°C).
2. Allow to stand for 3-5 minutes.
3. Immerse the stem into the middle of the ice slurry to a depth of at least 2 inches. **Do not let the stem touch the bottom of container.**
4. Press the HOLD/CAL button for 4 seconds.
5. Release the HOLD/CAL button when **CAL** flashes on the display.
6. **32.0°F (0°C)** appears on the display when calibration is complete.
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.

G. Battery Status

1. **Lob** flashes on the display when the voltage of the battery is low and needs to be replaced.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE. HAND WASH AND DRY. DO NOT IMMERSIVE HOUSING IN LIQUID.

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.

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.
- Dispose of used batteries promptly and keep the batteries and thermometer away from children.
- Avoid subjecting the stem or thermometer to an open flame on the BBQ.
- Avoid subjecting the stem and/or thermometer to temperatures over 450°F (230°C).
- Clean the stem and thermometer with warm soapy water and dry thoroughly after use.
- Avoid cleaning the unit with an abrasive or corrosive compound, which may scratch the plastic parts and corrode the electronic circuits.
- Avoid subjecting the thermometer to excessive force, shock, dust, temperature, direct sunlight or humidity. This may result in thermometer malfunction, shorter electronic life span, battery damage and/or distort parts.
- Avoid tampering with the thermometer's internal components, which may cause battery damage and distort parts.
- Do not use the thermometer in microwave oven.
- Always read the user manual thoroughly before operating.

SPECIFICATIONS

Measurement Range	-40 to +450°F/-40 to +230°C
Unit of Measure	°F (°C)
Resolution	0.1°F (0.1°C)
Operating Range	32 to 104°F (0 to 40°C), ≤90% RH
Accuracy	±0.5°F (0.3°C)
Power Supply	One LR44 alkaline battery
Product Dimensions	0.75 W x 6.5 H x 0.5625 D in (1.9 W x 16.5 H x 1.4 D cm)
Weight	8 oz (22.7 g) (including battery)



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.

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.

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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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.

