



THE TIME & TEMPERATURE COMPANY®

Model: DT450X
ProAccurate®
Waterproof Pocket Thermometer

-40 to +450°F/-40 to +230°C

Perfect For

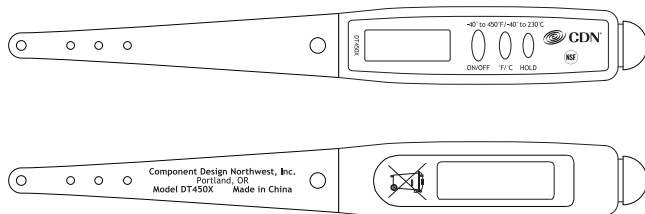
- Thin cuts of meat, fish or poultry

Easy To Use

- 6-8 second response
- Data-hold
- Big digit
- Temperature guide

Features

- NSF® Certified
- 2.5 mm thin tip
- 2.75"/7.0 cm stem
- Waterproof
- Shatterproof
- Food-safe ABS plastic with BioCote®
- Stainless steel stem
- On/off button
- Auto-off after 10 minutes
- Sheath can be used as handle extension
- 2-way mounting: pocket clip/hook
- Battery & instructions included



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. To replace battery, open circular door on rear with a coin.
2. Replace battery with a new LR44, or equivalent.
3. Replace door cover.

Operating Instructions

A. Temperature Measurement

1. Remove protective sheath from stem by pulling sheath straight off.
2. Press ON/OFF to turn the DT450X on.
3. Select °F or °C temperature display by pressing the °F/°C button.
4. The temperature sensor is in the bottom 0.5" of the stem. Therefore, insert the stem at least 0.5" into the food to assure an accurate reading.

B. Data-Hold

1. Before withdrawing the DT450X from the food, press the HOLD button. This will "hold" the reading until the HOLD 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 button is pressed again, the display shows the present temperature.
2. After use, press the ON/OFF button to turn the DT450X off and conserve battery life.

Note: Clean the thermometer stem before each use.

Pro
Accurate® NSF BioCote
Quick-Read®

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. 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.

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.



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

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 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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