



THE TIME & TEMPERATURE COMPANY™

Model: DTQ450

# ProAccurate® Quick Tip™ Thermometer

-40 to +450°F/-40 to +230°C

## Perfect For

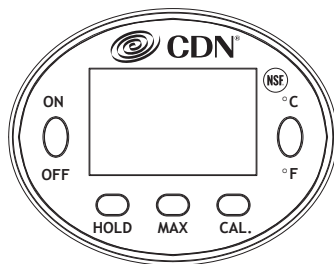
- Thin cuts of meat, fish or poultry

## Easy To Use

- Data-hold
- Big digit
- Temperature guide

## Features

- NSF® approved
- Waterproof
- Shatterproof
- $\pm 1/2^\circ$  accuracy
- Stainless steel housing
- Recalibratable
- On/off switch
- Auto-off after 10 minutes
- Sheath can be used as handle extension
- Pocket clip
- Battery & instructions included



**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**.



Accepted for  
commercial use

## Battery Installation

Battery is installed. Replace battery when LCD becomes dim or alert level declines.

1. Remove battery cover on the front with a coin.
2. Install one LR44 battery with positive (+) side up.
3. Replace the battery cover.

## Operating Instructions

### A. Temperature Measurement

1. Press the ON/OFF button to turn the DTQ450 on.
2. After use, press the ON/OFF button to turn the DTQ450 off and conserve battery life. The DTQ450 automatically turns off after 10 minutes of inactivity.

### B. Temperature Scale

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

### C. Data-Hold

Before withdrawing the DT450 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 Mode

1. Press the MAX button to display the highest temperature detected while in MAX mode. **MAX** appears on the display.
2. Press the MAX button for 3 seconds to exit MAX mode.

### E. Self-Calibration

1. Place the stem into at least 1 inch of crushed-ice with water. Do not let the stem touch the bottom of container.
2. Press the CAL button for 2 seconds. **CAL** appears on the display for 2 seconds, then **32.0°F** appears.

**Note:** To avoid accidental recalibration, this function works only when the ambient temperature is 23 to 41°F.

**Note:** Clean the thermometer stem before each use.

**Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE.**

**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.

**Pro**  
**Accurate®**



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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.



**Component Design Northwest, Inc.**  
PO Box 10947  
Portland, OR 97296-0947  
Tel 800 338-5594  
Fax 800 879-2364  
Web [www.cdn-timeandtemp.com](http://www.cdn-timeandtemp.com)



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