

Dishwasher Thermometer

Model: DW2

This thermometer is used for measuring plate surface temperatures during commercial dishwasher cycles. Waterproof with IP66 rating. Visual alerts with color LED lights that indicate the maximum temperature range reached during each cycle. Recalls the last maximum temperature and alert LED when in standby.



Features	LED indication lights for different maximum temperatures; extra big digit, max/min, last maximum temperature recall, on/off button
Certification	NSF [®] Certification pending, WEEE, CE
Measurement Range	32 to 194°F/0 to 90°C
Unit of Measure	°F/°C
Accuracy	±0.9°F/±0.5°C within 149.9 to 194°F/65.5 to 90°C
Water Resilience	IP66: protected from powerful water jets, completely protected against dust
Response Time	2.3 seconds, typical
Alert/Alarm	Different color LED lights indicate maximum temperature: Green: ≥ 160°F/71°C to < 170°F/76.6°C; Yellow: ≥ 170°F/76.6°C to < 180°F/82°C; Red: ≥ 180°F/82°C
On/Off	On/off button
Housing Material	Polycarbonate resin
Display Material	LCD
Display Size	2.95 W x 0.98 H (in)/7.5 W x 2.5 H (cm)
Probe Type	Thermistor
Probe Material	304 stainless steel
Sensor Diameter	Ø 8.0 mm
Resolution	0.1°F/0.1°C
Casing	Storage case, included
Mounting	Optional wall bracket
Operating Range	32 to 203°F/0 to 95°C/≤90% RH
Battery	Two 3V IEC CR2032 lithium batteries, included
Battery Life	12 months
Dimensions	4.8 W x 4.8 H x 0.47 D (in)/12.2 W x 12.2 H x 1.2 D (cm)
Weight	4.4 oz / 125 g (including battery)
Warranty	1-Year Limited Warranty
Optional Accessories	Wall bracket by special order

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: ^{Pf}

(1) For a stationary rack, single temperature machine, 74°C (165°F); ^{Pf} or

(2) For all other machines, 82°C (180°F). ^{Pf}

(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; ^P