



THE TIME & TEMPERATURE COMPANY®

Model: DTC450

Digital Candy Thermometer

14 to 450°F/-10 to 232°C

Perfect For

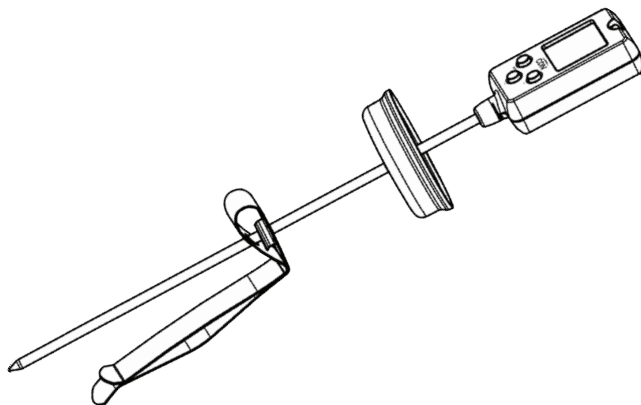
- Candy and high temperature cooking

Easy To Use

- 7 preprogrammed candy stages with unique alerts
- 1 all-purpose temperature stage
- Dual progress display
- Temperature guide

Features

- 8.5"/21.6 cm stem
- Shatterproof
- Food-safe ABS plastic
- Stainless steel stem
- Auto-off after 1 hour
- Adjustable stainless steel clip
- Mounting: pocket clip
- Batteries & 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

Batteries are installed. Replace batteries when LCD becomes dim or alarm level declines.

WARNING: Batteries may leak or explode in extreme temperatures or fire. To avoid accident or injury, **DO NOT** open battery compartment during cooking. **DO NOT** put the thermometer unit over fire or immerse the display portion into liquid.

1. Turn off before installing the battery, as a malfunction may occur if the power is on when the battery is installed. If a malfunction occurs, restart.
2. Remove battery cover on the back by sliding it in the direction of the arrow.
3. Install two LR44 batteries with positive (+) side up by slipping battery under metal tab and pressing down.
4. Replace the battery cover until it clicks shut.

Operating Instructions

A. On/Off

1. Press the MODE button to turn the DTC450 on.
2. The DTC450 will turn off automatically when the temperature is less than 104°F/40°C for 1 hour.

B. Temperature Scale

Press and hold the MODE button for 3 seconds to change from Fahrenheit to Celsius or vice versa.

C. Temperature Alert

1. As a matter of safety, always position the DTC450 on the pot before filling it and/or applying heat.
CAUTION: Always wear a heat resistant glove to touch the stainless steel stem during or just after use. **Do not touch with bare hands.**
2. Press the MODE button to turn the DTC450 on.
3. Press the button repeatedly to select the desired candy stage or all-purpose thermometer. The display cycles through **THREAD, SOFT BALL, FIRM BALL, HARD BALL, SOFT CRACK, HARD CRACK, CARAMEL**, and **TEMP** (appearing in the upper portion of the display) each time the button is pressed. Each candy stage changes the temperature displayed next to **SET** on the lower

portion of the display. The current temperature appears in the center of the display.

4. Use the heat shield when cooking with temperatures over 300°F/148°C. Insert the stem through the hole in the heat shield (open side up), and slide it up to the bottom of the display.
CAUTION: Initial positioning of the heat shield may require more force. Be careful of the pointed tip.
5. With the loop of the attachment clip facing you, insert the stem through the nearest portion of both holes in the loop. Lock into the desired position by pushing the stem away from you and into the two locked positions. The second locking position provides the most secure grip.
6. Push the clip down onto the side of the pot (a straight sided pot works best) and position it until the stem tip is just above the bottom of the pot. Do not let the tip touch the bottom of the pot.
Important: KEEP STEM AWAY FROM DIRECT HEAT OF THE COOKTOP BURNER.
7. A 1-beep pre-alert sounds and the red LED light flashes when the current temperature reaches 3°F/2°C below the target temperature. The alert changes to 2 beeps when the current temperature reaches the target temperature. It then changes to 3 beeps and the current temperature flashes on the display when the current temperature reaches 3°F/2°C above the target temperature.
8. Press any button to stop the alert.
9. Remove the pot from the heat and the thermometer from the side of the pot.
10. The DTC450 will turn off automatically when the temperature is less than 104°F/40°C for 1 hour.

D. All-Purpose Temperature Stage

1. Press the + or – button to enter the desired temperature. Press and hold for fast advance.

Care of Your Product

- Avoid exposing your thermometer to extreme temperatures, water or severe shock.
- Avoid contact with any corrosive materials such as perfume, alcohol or cleaning agent.
- Wipe display clean with a damp cloth.
- Clean stem, shield and clip with soap and water.

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 IN HOT OVEN OR MICROWAVE. DO NOT IMMERSE THE DISPLAY IN LIQUID. HAND WASH AND DRY

CAUTION: Avoid keeping the thermometer too close to objects that continuously generate high heat for long periods (i.e., hot plate). This can cause the thermometer to overheat.

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.



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

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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.



For more detailed information on our products, please visit cdn-timeandtemp.com.



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