Model: Q2-450X

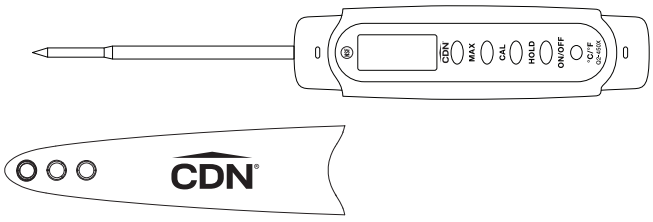
CDN®
Kitchen Measurement Tools

HEAVY DUTY THIN TIP THERMOMETER

-40 to +450°F/-40 to +230°C

FOR THIN CUTS OF MEAT AND GENERAL PURPOSE COOKING

- NSF® Certified
- 6 second response
- 1.5 mm thin tip
- 2.75"/7.0 cm stem
- Field calibration
- Waterproof
- Shatterproof
- High heat
- Data-hold
- Max mode
- Big digit
- Food-safe ABS plastic with BioCote®
- Stainless steel stem
- On/off button
- Auto-off after 10 minutes
- Temperature guide on sheath
- Sheath can be used as handle extension
- 2-way mounting: pocket clip/rope
- 1.5V IEC LR44 alkaline button battery (included)



Note: Remove label from display before initial use.

ProAccurate® NSF BioCote®
Quick-Read®

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. Remove battery cover on the back 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 Q2-450X on.
2. After use, press the ON/OFF button to turn the Q2-450X off and conserve battery life. The Q2-450X 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 Q2-450X 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

Max Mode is always working behind the scenes, continually storing the highest temperature.

1. Press the MAX button to display the highest temperature. **MAX** appears on the display.
2. The display automatically returns to the temperature mode after a few seconds.
3. Press the MAX button for 3 seconds or more in Max mode to clear the stored MAX value.

E. Field Calibration

1. Fill a 1 cup measuring container with a slurry of ice water using 3 parts crushed ice to 1 part water.
2. Allow to stand for 3-5 minutes.
3. Immerse the stem into the middle of the slurry. **Do not let the stem touch the bottom of container.**

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PO Box 10947 Portland, OR 97296-0947 **Tel** 800 338-5594 **Fax** 800 879-2364 **Web** CDNkitchen.com

4. Press the CAL button for 2 seconds. **CAL** appears on the display for 2 seconds, then **32.0°F / 0°C** appears.
   Note: To avoid accidental recalibration, this function only works when the water temperature is 23 to 41°F/-5 to +5°C. **ERR** will appear for 2 seconds if the water is not within this range and then return to the temperature display mode.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE. HAND WASH AND DRY. DO NOT IMMERSE 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.

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

BioCote®

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.

5 YEAR LIMITED WARRANTY

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 CDNkitchen.com or call 800-338-5594.

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.

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