

## THIN TIP THERMOMETER

In the tradition of continuous improvement for its foodservice line, the CDN Thin Tip Thermometer (DTQ450X) now has a thin 1.5 mm tip. One of CDN's most used thermometers in foodservice kitchens, this NSF<sup>®</sup> Certified model is designed for monitoring internal temperatures of the thinnest foods including grilled burgers, baked fish or flatiron steak.



The Thin Tip Thermometer stands out for easy field recalibration and rapid response time in just 6 seconds.

BioCote<sup>®</sup> antimicrobial coating on the DTQ450X helps protect against bacterial cross contamination. Silver-based BioCote<sup>®</sup> inhibits harmful food-borne microbe growth.

The DTQ450X features separate button control for each of its main functions including maximum temperature and a large LCD display.

### FEATURES

- NSF<sup>®</sup> Certified
- 6 second response
- 1.5 mm thin tip
- Waterproof
- Data-hold locks reading
- Food-safe ABS plastic with BioCote<sup>®</sup>
- Field calibration
- Stainless steel stem

### SPECIFICATIONS

<b>Measurement Range:</b>	-40 to +450°F/ -40 to +230°C
<b>Display Size:</b>	0.875 W x 0.5 H (in)/ 2.2 W x 1.3 H (cm)
<b>Sensor Length:</b>	5"/12.7 cm stem
<b>Power:</b>	1 LR44 included
<b>Weight:</b>	1.2 oz/34.0 g
<b>UPC:</b>	0 18436 00458 5
<b>Other:</b>	<ul style="list-style-type: none"> <li>• Max temperature</li> <li>• Big digit</li> <li>• Shatterproof</li> <li>• On/off button</li> <li>• Auto-off after 10 minutes</li> <li>• Temperature guide</li> <li>• Pocket clip</li> </ul>

### AVAILABLE

Now shipping

