

THE TIME & TEMPERATURE COMPANY®



We are the specialists in time and temperature.

CDN is the only company focused solely on this category.

Because of this, we offer the broadest assortment of thermometers and timers on the market, with superior customer service, product innovation, quality and value.



CDN — Foodservice

CDN offers unique advantages that have made it one of the fastest growing foodservice suppliers in its field. We are the only company focused solely on time and temperature, offering the broadest assortment of thermometers and timers to foodservice professionals.

Our high-precision thermometers help ensure food safety, best culinary results and energy efficiency. Our digital and mechanical timer collections demonstrate our understanding of foodservice preparation and cooking. CDN's thermometers and timers are used worldwide in some of the largest global coffee and restaurant chains because they offer quality construction, ease of use, and precise and consistent measurement of time and temperature.

We are committed to developing new technology in time and temperature to meet the needs of the foodservice industry. Our ProAccurate® line of thermometers is NSF®-approved and most offer easy field recalibration. CDN's line of timers measures everything from events that take several hours to a few seconds with features like long, loud alarms and the ability to track multiple cooking events simultaneously — a must for busy professional kitchens.

CDN is a global category leader with the personal service and commitment of a business that has been family owned for more than 25 years. CDN has been honored as the *Best Overall Company* in its category by the prestigious Stevie Awards for Women in Business.

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Thermometers

In the world of foodservice equipment, high-precision thermometers can help ensure food safety, best culinary results and energy efficiency. CDN offers the broadest assortment of thermometers on the market, with unrivaled quality for those who demand the best.

As the only company focused solely on time and temperature, CDN is your one-stop thermometer resource.

Our broad line ranges from the very basic to the unique. We can private label most products and we also develop custom thermometers at our customers' requests. If you do not see your ideal thermometer in our collection, please ask us about developing a new one for you.

Our professional NSF®-approved ProAccurate® thermometers stand out for their high degree of accuracy in a wide temperature range. Our reduced tip Quick-Read® thermometers provide unusually accurate readings in less than six seconds. CDN takes extra steps to ensure quality, durability and accuracy. We use 304 grade stainless steel, superior to the stainless steel used in many other thermometers available for foodservice use.

For extra accuracy and stability in the kitchen, our bimetal sensor coils are welded to a special bushing located in the stem, and they include a recalibration nut. These thermometers are constructed for years of use in demanding commercial environments.



Thermocouple technology makes these digital thermometers the fastest on the market, showing temperature readings in 3 seconds, with high accuracy and a high temperature range.

TCT572-W - ProAccurate® Folding Thermocouple Thermometer



- 4.25"/10.8 cm probe with 1.5 mm reduced tip
- Waterproof
- 3-second response
- MIN/MAX

-58 to +572°F/-50 to +300°C 0 18436 00464 6

- Black (TCT572-BK): 0 18436 00465 3
- Red (TCT572-R): 0 18436 00466 0
- Yellow (TCT572-Y): 0 18436 00467 7
- Green (TCT572-G): 0 18436 00468 4















- 3-second response
- Data hold
- K type thermocouple
- Interchangeable probes available -58 to +662°F/-50 to +350°C 0 18436 00472 1

Compact Surface Thermocouple Probe (AD-TCT3-SU): 0 18436 00911 5

Compact Blunt Thermocouple Probe (AD-TCT3-BP): 0 18436 00912 2

Compact Needle Thermocouple Probe (AD-TCT3-NP): 0 18436 00913 9









Thermocouple Basics

The thermocouple is a device that generates electricity when heat is applied to its tip.

It consists of two different types of metal wires that are both electrical conductors, joined together at one end and connected to a voltagemeasuring device at the other end. When the junction of the two metals is heated or cooled, a voltage is created that can be correlated to temperature.



Thermocouples are available in different combinations of metals or calibrations. The most common calibrations are J, K, T, and E, each of which measures a different temperature range. The maximum temperature changes with the diameter of the wire used.



Thermistor Thermometers

Because we understand that every customer's situation is different, we offer seven options in Thermistor Thermometers, each with something unique that is ideal for different foodservice environments.

CDN has four Quick-Read® thermistor thermometers that have reduced tips for easy insertion, NSF® listing and offer easy field recalibration.

Q2-450X - ProAccurate® Pocket Thermometer



- 2.75"/7.0 cm stem with 2.5 mm reduced tip
- Waterproof
- Data hold
- 6-second response
- Recalibratable
- -40 to +450°F/-40 to +230°C 0 18436 00459 2









DTQ450X - ProAccurate® Thermometer



- 5"/12.7 cm stem with 2.5 mm reduced tip
- Waterproof
- Data hold
- 6-second response
- Recalibratable
- $-40 \text{ to } +450^{\circ}\text{F/-}40 \text{ to } +230^{\circ}\text{C}$ 0 18436 00458 5

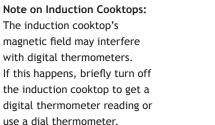








DTT450 - ProAccurate® Thin Tip Thermometer





- 2.75"/7.0 cm stem with 1.5 mm reduced tip
- Waterproof
- Data hold
- 6-second response
- Recalibratable
- -40 to +450°F/-40 to +230°C 0 18436 00461 5









DT450X - ProAccurate® Waterproof Pocket Thermometer



- 2.75"/7.0 cm stem with 2.5 mm reduced tip
- Waterproof
- Data hold
- 8-second response -40 to +450°F/-40 to +230°C 0 18436 00457 8

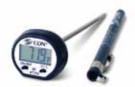








DT392 - ProAccurate® Digital Thermometer



- 5"/12.7 cm stem
- One-button operation -50 to +392°F/-45 to +200°C 0 18436 00608 4

Spanish (DT392-SP): 0 18436 00609 1







DWP302 - Waterproof Digital Thermometer

- 5"/12.7 cm stem
- Waterproof
- Data-hold -40 to +302°F/-40 to +150°C 0 18436 00625 1



DBBQ212 - BBQ Fork Thermometer



- Heat resistant construction
- One-button operation
- Holds 8 lbs 32 to 212°F/0 to 100°C 0 18436 00630 5





BioCote® is an antimicrobial agent containing silver, which is shown to be a safe antimicrobial that inhibits growth of a broad spectrum of microbes, including bacteria, mold and fungi on a product's surface. While BioCote® offers products an extra form of protection against microbes, it MUST be

used in conjunction with good hygiene/cleaning practices.

BioCote® is applied to the product during manufacturing and provides safe and long lasting product protection working 24 hours a day for the lifetime of the product.

All BioCote® protected products are regularly validated and quality control tested to ISO 22196:2007 where applicable, in an independent laboratory.

Thermistor Basics

The most popular style of digital thermometer features a thermistor, a thermally sensitive object about the size of the head of a pin that is located in the thermometer's tip. It exhibits a change in electrical resistance with a change in its temperature. The resistance is measured by passing a small, measured direct current (dc) through it and measuring the voltage drop produced.

CDN's ProAccurate® Quick-Read® pocket thermometers use thermistor sensors with new and innovative technology. The sensor is located in the tip. When inserted only one half of an inch, it will provide an accurate and stable response in 6 seconds.

The DTT450, DTQ450X and Q2-450X feature simple, one-button recalibration, easily recalibrating the thermometer in just two seconds. Other thermistor thermometers are calibrated at the factory and cannot be calibrated by the end user.



Bimetal Thermometers

CDN Bimetal INSTA-READ® Thermometers are a top choice of professional chefs because they respond quickly and accurately to temperature changes. We offer six different cooking thermometers for accurately monitoring the temperature of meats, poultry, fish, yeast and bread, ensuring the best results as well as food safety.

IRXL220 - ProAccurate® Insta-Read® Large Dial Cooking Thermometer



- 1.75"/4.4 cm dial/5"/12.7 cm stem
- Waterproof
- Recalibratable 0 to 220°F 0 18436 00212 3











- 1"/2.5 cm magnified dial/5"/12.7 cm stem
- Waterproof
- Calibration tool on sheath
- Private label options available 50 to 550°F 0 18436 00209 3









IRT220-pack - ProAccurate® Insta-Read® Cooking Thermometer Display Pack



- 1"/2.5 cm magnified dial/5"/12.7 cm stem
- Waterproof
- · Calibration tool on sheath
- 12 per pack 0 to 220°F 0 18436 00205 5

Celsius (IRT220C-pack): 0 18436 00211 6









IRT220 - ProAccurate® Insta-Read® Cooking Thermometer



- 1"/2.5 cm magnified dial/5"/12.7 cm stem
- Waterproof
- · Calibration tool on sheath 0 to 220°F 0 18436 00202 4

Celsius (IRT220C): 0 18436 00740 1 Spanish (IRT220C-SP): 0 18436 00706 7









IRM190 - ProAccurate® Insta-Read® Meat/Poultry Ovenproof **Thermometer**



- 1.75"/4.4 cm dial/5"/12.7 cm stem
- Ovenproof
- Recalibratable 130 to 190°F/54 to 88°C 0 18436 00203 1

Celsius (IRM190C): 0 18436 00745 6









IRL500 - Insta-Read® Long Stem Fry Thermometer - 12"



- 1.75"/4.4 cm dial/12"/30.5 cm stem
- Waterproof
- Recalibratable 100 to 500°F/38 to 260°C 0 18436 00210 9





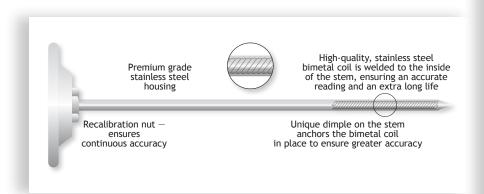
IRM200 - Meat/Poultry Ovenproof Thermometer



- Extra large 2"/5.1 cm dial/5"/12.7 cm stem
- Waterproof
- Ovenproof durable laboratory glass lens 130 to 190°F/54 to 88°C 0 18436 00207 9







Bimetal Basics

Bimetal (or dial) thermometers are durable, inexpensive and recalibratable. They respond rapidly and accurately to changes in temperature.

Bimetal thermometer sensors are constructed of two different metals bonded together. Because different metals expand and contract at different rates. the combination will bend because one metal is expanding or contracting faster than the other.

A bimetal strip can be wound in the shape of a coil, similar to the mainspring of a clock. In this shape the coil will wind or unwind as the temperature changes. If one end of the coil is held so that it cannot move, the other end will be free to move. A pointer is attached to the free end, and the temperature registers on the dial beneath the pointer. The scale is calibrated to the bimetal coil. Bimetal coils vary in length from just over one inch to up to two inches.

CDN advantages include special bimetal coils and a wielded dimple anchoring the coil in the stem, which also shows how far the thermometer must be inserted in the food for an accurate temperature reading. Because all bimetal thermometers need to be recalibrated periodically, CDN's bimetal thermometers feature a NSF®-approved recalibration nut for easy recalibration using ice or boiling water. Some include a recalibration tool on their sheaths.



Infrared **Thermometers**

These specialized thermometers can quickly measure the surface temperature of an object without touching it. Infrared thermometers are used to measure surface temperatures only, not internal temperature. Because they operate remotely, they are helpful when it is not possible or practical to physically contact the object being measured (which may be very hot, small or distant). Remote operation also eliminates any possibility of cross-contamination.

INTP626X - ProAccurate® Infrared/Thermocouple Probe Thermometer



- Waterproof
- Maximum, minimum and lock for continuous temperature scanning
- Distance:spot = 2.5:1
- HACCP check lights & icons Infrared: -67 to +482°F/-55 to +250°C Thermocouple: -67 to +626°F/-55 to +330°C 0 18436 00576 6







IN1022 - Infrared Gun



- Maximum, minimum, difference and average with lock for continuous temperature scanning
- Distance:spot = 12:1 -76 to +1022°F/-60 to +550°C 0 18436 00571 1

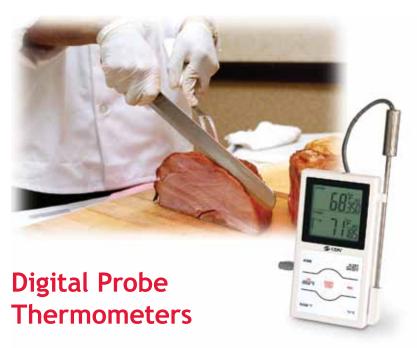


IN428 - Infrared Thermometer



- 1-second response
- Maximum, minimum and lock for continuous temperature scanning
- Distance:spot = 1:1 -67 to +428°F/-55 to +220°C 0 18436 00570 4





Essential tools for the professional chef, our Digital Probe Thermometers feature heat-resistant stainless steel probes that provide an accurate instant readout of internal temperatures during the cooking process.

DSP1 - Dual-Sensing Probe Thermometer/Timer



- Dual progress display
- Programmable
- Alerts for both food and oven 32 to 572°F/0 to +300°C; 10 hrs by hr/min/sec 0 18436 00455 4



DTTC-W - Combo Probe Thermometer, Timer & Clock



- 5.5"/14.0 cm probe/3'/91.4 cm sensor cable
- Dual progress display
- Counts up/down 14 to 392°F/-10 to +200°C; 24 hours by hr/min 0 18436 00620 6

■ Silver (DTTC-S): 0 18436 00448 6 Spanish (DTTC-W-SP): 0 18436 00703 6 Spanish-Silver (DTTC-S-SP): 0 18436 00704 3



DTP392 - Probe Thermometer

- 5.5"/14.0 cm probe/3'/91.4 cm sensor cable
- Dual progress display
- · Audio/visual alert 32 to 392°F/0 to 200°C 0 18436 00619 0

Spanish (DTP392-SP): 0 18436 00702 9

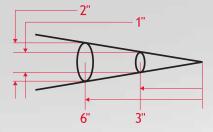


Infrared Basics

This technology uses infrared light rays (between microwave and ultraviolet radiation) to measure this temperature. All objects give off radiation (emissivity). We cannot see infrared radiation but we have all experienced it, whether from a campfire or the inside of a car on a hot day.

CDN's model IN428 provides handy infrared technology while the IN1022 provides a very wide temperature range with large distance: spot of 12:1. The INTP626X is NSF®-accepted and combines non-contact infrared and thermocouple technologies in a single innovative tool to ensure the best culinary results and food safely.

Distance to Spot Ratio Distance:Spot=3:1



HACCP

Hazard Analysis Critical Control Points (HACCP) is a guideline that can minimize the actual risk of acquiring a food-borne illness. It was developed by NASA to keep astronauts from getting sick in space. Most Health Departments are requesting restaurants and food processors to comply with HACCP guidelines.



Candy & Deep Fry **Thermometers**

Candy thermometers are ideal for making candies, caramelizing or tempering chocolate, and some serve a dual purpose for deep fat frying. With ruler style and INSTA-READ®, these thermometers feature our exclusive stainless steel clips for attachment to any size pot.

IRXL400 - ProAccurate® Insta-Read® Candy & Deep Fry Thermometer



- 1.75"/4.4 cm dial/7"/17.8 cm stem
- Target range indication
- Recalibratable 100 to 400°F 0 18436 00204 8

Celsius (IRXL400C): 0 18436 00725 8









DTTC-W - Combo Probe Thermometer, Timer & Clock



- 5.5"/14.0 cm probe/3'/91.4 cm sensor cable
- Dual progress display
- Counts up/down

14 to 392°F/-10 to +200°C; 24 hours by hr/min 0 18436 00620 6

■ Silver (DTTC-S): 0 18436 00448 6 Spanish (DTTC-W-SP): 0 18436 00703 6 Spanish-Silver (DTTC-S-SP): 0 18436 00704 3



IRL500 - Insta-Read® Long Stem Fry Thermometer - 12"



- 1.75"/4.4 cm dial/12"/30.5 cm stem
- Waterproof
- Recalibratable 100 to 500°F 0 18436 00210 9





TCH130 - Chocolate Tempering Thermometer



- Waterproof
- Durable laboratory glass
- Non-mercuric column 40 to 130°F 0 18436 00504 9

Celsius (TCH130C): 0 18436 00713 5



TCG400 - Candy & Deep Fry Ruler Thermometer



- 8"/20.3 cm color-coded scale
- Waterproof
- Target range indication 100 to 400°F/40 to 200°C 0 18436 00502 5



TCF400 - Candy & Deep Fry Thermometer



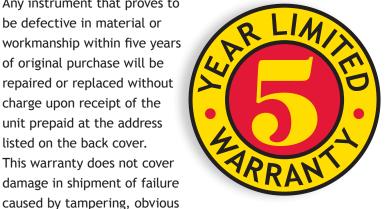
- Waterproof
- Color-coded scale
- Durable laboratory glass 75 to 400°F/25 to 200°C 0 18436 00501 8

Spanish (TCF400-SP): 0 18436 00707 4



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 the address listed on the back cover. This warranty does not cover damage in shipment of failure



Glass Column **Thermometers**

These thermometers feature a food-safe fluid sealed in a glass tube. A reservoir, or bulb, at the bottom of the column contains the bulk of the fluid, which expands or contracts as the temperature changes. A temperature scale is printed on or near the column, and the temperature is read from

the scale.

Glass column thermometers are among both the most expensive, and the least expensive, thermometers available. The difference is in the quality of glass and the fluid, and the care with which the thermometer is calibrated when it is manufactured. All CDN glass column thermometers are individually calibrated at the factory for accuracy.

carelessness or abuse.



Beverage & Frothing **Thermometers**

Thermometers are essential for achieving perfect results and consistency. They are important for monitoring brew water temperature as well as the temperature of milk. Delicious cafe lattes, cappuccinos and café mochas depend on perfectly steamed and textured milk. Unless baristas are trained to use high-precision thermometers, consistency is hard to achieve. INSTA-READ® models can be easily recalibrated to ensure a high level of accuracy.

IRTL220 - ProAccurate® Insta-Read® Beverage & Frothing Thermometer - 7" Stem



- 1.75"/4.4 cm dial/7"/17.8 cm stem
- Waterproof
- Target range indication
- Calibration tool on sheath 0 to 220°F/-18 to +104°C 0 18436 00220 8









IRB220-F-6.5 - ProAccurate® Insta-Read® Beverage & Frothing Thermometer - 6.5" Stem



- 1.5"/3.8 cm magnified dial/6.5"/16.5 cm stem
- Waterproof
- Target range indication
- Calibration tool on sheath 0 to 220°F/-18 to +104°C 0 18436 00235 2









IRB220-F - ProAccurate® Insta-Read® Beverage & Frothing Thermometer - 5" Stem



CDN is a proud sponsor of The Ultimate Barista Challenge



- 1.5"/3.8 cm magnified dial/5"/12.7 cm stem
- Waterproof
- Target range indication
- Calibration tool on sheath 0 to 220°F/-18 to +104°C 0 18436 00230 7









IRT220-F - ProAccurate® Insta-Read® Beverage & Frothing Thermometer



- 1"/2.5 cm magnified dial/5"/12.7 cm stem
- Waterproof
- Target range indication
- Calibration tool on sheath
- 0 to 220°F
- 0 18436 00221 5

Pro Accurate MSF









AD-PW50 - Thermometer Probe Wipes



cross-contamination.

- 3.5" x 5"/9 x 13 cm pads
- Each wipe saturated with 70% Isopropyl Alcohol 50 Count 0 18436 00907 8

AD-PW200 - Thermometer Probe Wipes - Packets



- 1.125" x 2"/3 x 5 cm pads
- · Each wipe saturated with 70% Isopropyl Alcohol 200 Single Use Packets 0 18436 00906 1

Coffee Tips for **Foodservice Success**

Sophisticated customers are demanding a better cup of coffee, and smart foodservice managers know that great coffee means more customer satisfaction, more traffic, more sales and more profits. CDN offers these tips on preparing the ultimate in coffee and espresso-based drinks:

- · Make certain brewing water temperature is between 198-202°F. Frequently check water temperature as it comes out of the brew head. Brewing at too low a temperature results in a weak tasting coffee.
- · In espresso, timing indicates to a barista if the dose, tamp, grind and extraction are proper, or if adjustment is necessary.
- Use a high-precision thermometer to ensure that milk temperature is consistent when steaming or frothing. Too hot and the milk loses its natural sweetness. Too cool and customers won't experience the desired thick, velvety texture of properly steamed and foamed milk.
- · Milk steaming is critical for superb latte art and making delicious cappuccinos and caffe mochas. Unless baristas are using thermometers, consistency is hard to achieve.
- · Select a frothing thermometer with a large dial for easy monitoring.
- · Serve customers fresh coffee. Experts recommend serving drip brewed within 30 minutes of brewing and espresso within 10 seconds of brewing. After 10 seconds, the crema on espresso begins to dissipate.

The art of coffee requires professional-grade timers and thermometers for the ultimate in taste and aroma. From crop to cup, brew your best using CDN thermometers and timers to ensure quality in consistency in every brew.



Oven & Grill **Thermometers**

Essential for any foodservice application, our oven and grill thermometers are made of premium 304 grade stainless steel and feature durable glass lenses to withstand high heat.

DOT2 - ProAccurate® Oven Thermometer



- Ovenproof
- Durable laboratory glass lens
- Target range indication 150 to 550°F/70 to 280°C 0 18436 00251 2

Spanish (DOT2-SP): 0 18436 00708 1 Celsius (DOT2C): 0 18436 00730 2







HOT1 - ProAccurate® Fresh Food Thermometer



- Ovenproof
- Durable laboratory glass lens
- Target range indication 100 to 180°F/38 to 82°C 0 18436 00258 1







PAT550 - ProAccurate® Data Hold Oven Thermometer



- Waterproof
- Ovenproof
- Oil-filled for delayed response 150 to 550°F/65 to 288°C 0 18436 00445 5

Celsius (PAT550C): 0 18436 00750 0







POT750 - High Heat Oven Thermometer



- Ovenproof
- Durable laboratory glass lens
- 2-way mount: stand/hang 100 to 750°F/50 to 400°C 0 18436 00240 6



MOT1 - Multi-Mount Oven Thermometer



- Ovenproof
- Durable laboratory glass lens
- 3-way mount: magnet/stand/hang 100 to 600°F/50 to 300°C 0 18436 00256 7



EOT1 - Oven Thermometer



- Ovenproof
- Durable laboratory glass lens
- Target range indication 100 to 600°F/50 to 300°C 0 18436 00253 6



GTS800 - Grill Surface Thermometer



- · High heat
- Target range indication
- Color-coded scale
 100 to 800°F/40 to 425°C
 18436 00486 8



Pro Accurate

CDN's ProAccurate® line is designed with the professional chef in mind, and is designated as NSF®-approved. Products that meet these standards bear the NSF® mark, which is respected by chefs, manufacturers, foodservice and regulatory agencies at the local, state, federal and international levels.

The equipment identified as

Certified in the NSF® listing

for Standard 2 complies with

the requirements of NSF/ANSI

Food Equipment Standards,

UL Standards and CSA Standards.

The Standards apply to foodservice equipment, components

and materials, and they define

requirements for materials,

design, construction and
performance necessary for

easy clean ability, food

protection and freedom from

harborage of germs.

All CDN thermometers that carry the ProAccurate® label are NSF®-accepted and full-featured: designed with the professional chef in mind.



Refrigerator/ Freezer/Air **Thermometers**

Designed to monitor refrigerator, freezer, and dry storage areas, our thermometers offer a high level of accuracy and convenience. They feature target range indicators and color-coded scales for proper food storage that can prevent accidental defrosting or degradation of refrigerated or frozen food.

RFT1 - ProAccurate® Heavy Duty Refrigerator/Freezer Thermometer



- Durable laboratory glass lens
- Target range indication $-20 \text{ to } +80^{\circ}\text{F}/-30 \text{ to } +30^{\circ}\text{C}$ 0 18436 00255 0

Spanish (RFT2-SP): 0 18436 00709 8 Celsius (RFT1C): 0 18436 00711 1







FG80 - ProAccurate® Refrigerator/Freezer Thermometer



- Target range indication
- Polycarbonate case
- Non-mercuric column $-40 \text{ to } +80^{\circ}\text{F}/-40 \text{ to } +27^{\circ}\text{C}$ 0 18436 00257 4







EFG120 - ProAccurate® Economy Refrigerator/Freezer Thermometer



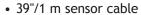
- Target range indication
- Polycarbonate case
- Non-mercuric column
- Private label options available -40 to +120°F/-40 to +50°C 0 18436 00259 8







TA20 - Audio/Visual Refrigerator/Freezer Alarm

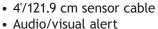


- Dual progress display
- Audio/visual alert Signal sounds at 15° or 45°F/-9.4° or 7.2°C 0 18436 00520 9





TA10 - Audio/Visual Freezer Alarm



Signal sounds at +15°F/-9.5°C 0 18436 00503 2





AT120 - Stick'm Ups™ Thermometers

- 1.75"/4.4 cm dial
- Shatterproof polycarbonate lens
- 2-way mounting: magnet/adhesive
- 12 per box: 4 white, 4 black, 4 red -40 to +120°F/-40 to +50°C 0 18436 00100 3







Our dedicated Dishwasher Thermometers meet the highest standards of sanitation and food safety for dishes, silverware, and barware.

DW428 - Dishwasher Thermometer

- Waterproof
- MIN/MAX
- On/off button
 Dishwasher 14° to 200°F; Cooking 14° to 428°F
 0 18436 00610 7





When CDN developed the first INSTA-READ® thermometer, it introduced new industry standards for accuracy, with a highly accurate range of 0-220° or 50-550° F, making our thermometers ideal for many foodservice applications. This redefined the basic temperature range on instantread cooking thermometers. Look for the INSTA-READ® label on thermometers in the Bimetal Thermometer, Candy & Deep Fry Thermometer and Beverage & Frothing

Thermometer collections.



Time

It's been said that time is money, and this is especially true in foodservice. Time is a critical element in achieving best culinary results, increasing operational efficiency and keeping food and beverages fresh. With a wide range of top-quality timers, CDN offers the accuracy and ease of use required in your fast-paced and demanding restaurant, hotel or foodservice environment.

Our broad collection of digital and mechanical timers demonstrates our understanding of foodservice cooking applications. Choose from a wide selection, from our basic count-down timer to an advanced multi-tasking timer that tracks four events at once. Whether you want a small compact timer or a bigger model with a large readout, we have the right one for you.

Other CDN convenience features include auto reset, count up/down feature, recall of last time counted, clock/stopwatch options and memory. Choose a timer with an extra-loud alarm or extra big digits, or choose a direct entry model that allows you to program times by keying in numbers instead of pressing a button multiple times. We have models with pocket clips for easy transport, along with timers on a rope to wear around the neck.

CDN timers are used worldwide in some of the biggest global coffee and restaurant chains, because they offer quality construction, ease of use, and precise and consistent measurement of time.



Our digital timers can help you keep time more efficiently and accurately. Whether you're measuring hours, minutes or seconds, you'll find the right option to meet your needs.

Hour/Minute Timers

For lengthier tasks, the hour/minute timer is ideal. Choose a standard or big digit display panel, a count up/down feature or auto reset.

TM4 - Loud Alarm Timer



- Counts down
- Big digit
- Loud alarm
 20 hours by hr/min
 0 18436 00408 0



TM2 - Digital Timer



- Counts down
- Stop & restart
- Counts last min in sec 20 hours by hr/min 0 18436 00350 2

Spanish (TM2-SP): 0 18436 00701 2



Private Label

Among the many advantages of creating a private label thermometer or timer is that private label products create brand recognition and loyalty. In today's graphically sophisticated society, awareness of private label brands remains high and is increasing. Private labeling allows for tighter control over pricing, production, marketing, distribution and profits while creating a personalized image, which in turn leads to higher customer loyalty. Other uses for private label thermometers and timers are to introduce new products, services or facilities, reinforce established products or services, generate sales leads and thank customers for patronage. Private label products can also be used internally by organizations to motivate salespeople and other employees or to recruit new employees.

CDN's private label options include black type on clear labels or custom graphics.

Delivery times range from two to twelve weeks depending on the complexity of the project.

Packaging and distribution options are also available.



Hour/Minute/Second Timers

For the most versatility in timing a variety of tasks, choose an Hour/Minute/Second Timer. Each model offers different convenience features, such as direct entry, memory and lock buttons, multi-event programming and clock/stopwatch options.

TM9 - 2-Event Timer & Clock



- 2 channels with individual channel sounds
- Counts up/down in 2 channels simultaneously
- Clock

10 hours by hr/min/sec 0 18436 00405 9



PT1A - 4-Event Timer & Clock



- 4 channels with individual sounds
- Programmable
- Counts up/down in 4 channels simultaneously 100 hours by hr/min/sec 0 18436 00401 1



TM23-S - Direct Entry Timer & Clock



- Direct entry
- Counts up/down
- Clock

24 hours by hr/min/sec 0 18436 00433 2



TM30 - Direct Entry 2-Alarm Timer



- Direct Entry
- Counts up/down
- Audio/vibrate alarm 10 hours by hr/min/sec 0 18436 00404 2



TM8 - Multi-Task Timer & Clock



- Dual function
- Memory
- Counts up/down 24 hours by hr/min/sec 0 18436 00403 5





Top Sellers

IRT220 * - ProAccurate® Insta-Read® Cooking Thermometer Q2-450X ** - ProAccurate® Pocket Thermometer

TM15 * - Extra Big Digit Timer DTT450 ** - ProAccurate®

Thin Tip Thermometer

IRM190 * - ProAccurate® Insta-Read® Ovenproof Meat/Poultry Thermometer

FG80 * - ProAccurate® Refrigerator/Freezer Thermometer

TM8 * - Multi-Task Timer & Clock

DOT2 * - ProAccurate® Oven

Thermometer

DTQ450X ** - ProAccurate® Thermometer

IRXL400 * - ProAccurate® Insta-Read® Candy & Deep Fry Thermometer

DT392 * - ProAccurate® Digital Thermometer

TCG400 - Candy & Deep Fry **Ruler Thermometer**

DT450X ** - ProAccurate® Waterproof Pocket Thermometer

TCF400 - Candy & Deep Fry Thermometer

EFG120 ** - ProAccurate® Economy Refrigerator/Freezer Thermometer

RFT1 * - ProAccurate® Heavy Duty Refrigerator/Freezer Thermometer

DTTC-S - Combo Probe Thermometer, Timer & Clock

IRM200 - Meat/Poultry Ovenproof Thermometer

DTP392 Probe Thermometer

TMW1 * Waterproof Timer IRB220-F ** ProAccurate®

Insta-Read® Beverage & Frothing Thermometer - 5" Stem

TM2 - Digital Timer POT750 - High Heat Oven Thermometer

IRXL220 * - ProAccurate® Insta-Read® Large Dial Cooking Thermometer

MOT1 - Multi-Mount Oven Thermometer

* NSF * EXCLUSIVE TO CDN



Minute/Second Timers

When you measure your work in minutes and seconds, these timers are right for you. Each model offers something different, such as an extra-loud alarm, extra big digits on the display, a rope that allows the timer to be worn around the neck or waterproof functionality.

TMW1 - Waterproof Timer



- Waterproof
- Counts up/down
- Heavy duty
- Loud & long audio/visual alarm 100 minutes by min/sec 0 18436 00301 4



TM12-W - Egg-Shaped Timer - Pearl White



- · Counts up/down
- Last count recall
- Counts up after zero 100 minutes by min/sec 0 18436 00310 6
- Red (TM12-R): 0 18436 00380 9



TR3-W - Timer on a Rope



- Counts up/down
- Lock
- Last count recall 100 minutes by min/sec 0 18436 00418 9
- Red (TR3-R): 0 18436 00424 0



TM15 - Extra Big Digit Timer



- Counts up/down
- Extra big digit
- Loud & long alarm 100 minutes by min/sec 0 18436 00441 7



TM7-W - Loud Alarm Timer



- Counts down
- Big digit
- Last count recall 100 minutes by min/sec 0 18436 00415 8





Our mechanical timers feature easy-to-turn knobs, loud and long rings and a sloped design for best viewing. All CDN Mechanical Timers are designed to sit on a countertop or hang on a wall.

MTM3 - Mechanical Timer



- 2.625"/6.7 cm diameter face
- Counts down
- Long 3-sec alarm
- 1 hour by min
- 0 18436 00409 7



International

CDN is a global category leader with the personal service and commitment of a business that has been family owned for more than 25 years. Our thermometers and timers are used worldwide in some of the largest global coffee and restaurant chains because they offer quality construction, ease of use, and precise and consistent measurement of time and temperature. We work with our many international distributors to meet the specific needs of each market.

Because of our international presence, we offer French product instructions on many of our products. We also have Spanish packaging for some popular CDN products. The packaging expands foodservice opportunities with Spanish-speaking customers an easy-to-read format that includes bullet points for quick reference.

CDN offers unique advantages that have made it one of the fastest growing worldwide foodservice suppliers in its field. We have local representation in many countries around the world aimed at delivering the highest levels of customer service. If you are from another country that does not yet have a CDN representative and are interested in becoming part of our worldwide network, please contact us.



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Merchandising & Displays

We designed our merchandising units to be flexible, movable and accommodate the most popular CDN products.

D-TRI5 - Triangle Dolly



FREE with qualifying purchase! Call for details. Three 2' x 5' grid panels on casters 0 18436 00980 1

D-TBL1 - Tabletop Display



FREE with qualifying purchase! Call for details. Two 14" x 24" grids on a rotating frame 0 18436 00981 8

IRT220-pack - ProAccurate® Insta-Read® Cooking Thermometer Display Pack



- 1"/2.5 cm magnified dial/5"/12.7 cm stem
- Waterproof
- Calibration tool on sheath
- 12 per pack 0 to 220°F 0 18436 00205 5

Celsius (IRT220C-pack): 0 18436 00211 6









AT120 - Stick'm Ups™ Thermometers



- 1.75"/4.4 cm dial
- Shatterproof polycarbonate lens
- 2-way mounting: magnet/adhesive
- 12 per box: 4 white, 4 black, 4 red -40 to +120°F/-40 to +50°C 0 18436 00100 3



Accessories

To make life easier for our customers, we offer a wide range of accessories and replacement parts, from button batteries to stainless steel clips to temperature probes.

AD-LR44 - 1.5 V Button Battery

Available in packs of six only 0 18436 00900 9



AD-F - Stainless Steel Clip for 5" stem thermometers 0 18436 00910 8

AD-L - Stainless Steel Clip for 7" stem thermometers 0 18436 00920 7



AD-N - Stainless Steel Clip for 6.5" stem thermometers 0 18436 00970 2

AD-P - Stainless Steel Clip for DTP392 & DTTC 0 18436 00930 6

AD-DTP392 - Replacement Temp. Probe for DTP392 0 18436 00950 4

AD-DTTC - Replacement Temp. Probe for DTTC 0 18436 00940 4

AD-DTTC2010 - Replacement Temp. Probe for DTTC thermometers 2010 or newer

0 18436 00908 5

AD-DSP1 - Replacement Temp. Probe for DSP1 0 18436 00903 0



CDN is certified member of the Women's Business Enterprise National Council (WBENC). The WBENC, founded in 1997, is the largest third-party certifier of

businesses owned controlled, and operated by women in the United States. WBENC, a national non-profit, partners with 14 Regional Partner Organizations to provide its national standard of certification to women-owned businesses throughout the country. WBENC is also the nation's leading advocate of womenowned businesses as suppliers to America's corporations.

Pro Accurate®

Quick Reference Guide

TCT572-W - ProAccurate® Folding Thermocouple Thermometer 3
TCT3 - ProAccurate® Compact
Thermocouple Base 3
Q2-450X - ProAccurate® Pocket Thermometer4
DTQ450X - ProAccurate® Thermometer4
DTT450 - ProAccurate® Thin Tip
Thermometer 4
DT450X - ProAccurate® Waterproof
Pocket Thermometer 5
DT392 - ProAccurate® Digital Thermometer5
IRXL220 - ProAccurate® Insta-Read® Large Dial Cooking Thermometer 6
IRT550 - ProAccurate® Insta-Read®
High Temperature Cooking
Thermometer 6
IRT220-pack - ProAccurate®
Insta-Read® Cooking Thermometer
Display Pack
IRT220 - ProAccurate® Insta-Read®
Cooking Thermometer 7
IRM190 - ProAccurate®
Insta-Read® Meat/Poultry
Ovenproof Thermometer 7
INTP626X - ProAccurate® Infrared/Thermocouple Probe
Thermometer
IRXL400 - ProAccurate®
Insta-Read® Candy & Deep Fry
Thermometer
IRTL220 - ProAccurate®
Insta-Read® Beverage & Frothing Thermometer - 7" Stem
IRB220-F-6.5 - ProAccurate® Insta-Read® Beverage & Frothing
Thermometer - 6.5" Stem 12
IRB220-F - ProAccurate®
Insta-Read® Beverage & Frothing
Thermometer - 5" Stem 12
IRT220-F - ProAccurate®
Insta-Read® Beverage & Frothing
Thermometer
DOT2 - ProAccurate® Oven Thermometer
HOT1 - ProAccurate® Fresh Food
Thermometer
PAT550 - ProAccurate® Data Hold
Oven Thermometer
RFT1 - ProAccurate® Heavy Duty
Refrigerator/Freezer
Thermometer
FG80 - ProAccurate®
Refrigerator/Freezer
Thermometer16
EFG120 - ProAccurate® Economy Refrigerator/Freezer
Thermometer

CDN Certification









CDN Technology







CDN Affiliations







Component Design Northwest, Inc.

PO Box 10947 Portland, OR 97296-0947

Tel 800 338-5594 Fax 800 879-2364

info@cdn-timeandtemp.com www.cdn-timeandtemp.com