

CDN[®]

Measurement Tools



Retail

2022

CDNmeasurement.com



A GLOBAL CATEGORY LEADER

CDN is a global category leader in measurement tools, known for quality and innovation.

Our measurement tools range from the basic to the unique. When you stock our thermometers, timers and scales, you bring quality and value to your customers — from the novice cook to the accomplished home chef.

CDN was named “Best Overall Company” in its category by the prestigious Stevie Awards for Women in Business. We are also a certified member of the Women’s Business Enterprise National Council (WBENC).



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THERMOMETERS

CDN is your thermometer resource, with a solution for any temperature measuring task.

CDN takes extra steps to ensure quality, durability and accuracy. We use 304-grade stainless steel, superior to the stainless steel used in many competitive thermometers. Special features include 1.5 mm thin tip technology, field calibration, rapid response, temperature memory, BioCote® and more.


We offer a broad range of NSF® Certified models.



DIGITAL THERMOMETERS

Because every customer's situation is different, we offer multiple digital thermometer options, with a wide range of features.


The collection includes four exclusive models that feature a thin tip probe, field calibration, NSF® certification and BioCote® antimicrobial technology.




DT392 – Digital Thermometer
-50 to +392°F/-45 to +200°C

- One-button operation
- Temperature guide on sheath
- 3 mm tip; 5" stem

DT392 0 18436 00609 1
DT392-ES Spanish 0 18436 00712 8







DT450X – Digital Pocket Thermometer
-40 to +450°F/-40 to +230°C

- Hold mode
- 2.5 mm reduced tip; 2.75" stem

■ Black	DT450X	0 18436 00457 8
■ Red	DT450X-R	0 18436 00471 4
■ Green	DT450X-G	0 18436 00473 8
■ Blue	DT450X-B	0 18436 00474 5







DTQ450X – Thin Tip Thermometer
-40 to +450°F/-40 to +230°C

- Hold & max modes
- One-button field calibration
- 1.5 mm thin tip; 4.75" stem

0 18436 00458 5







Q2-450X – Heavy Duty Thin Tip Thermometer
-40 to +450°F/-40 to +230°C

- Hold & max modes
- One-button field calibration
- 1.5 mm thin tip; 2.75" stem

0 18436 00459 2






DTTW450 – Waterproof Thin Tip Thermometer
-40 to +572°F/-40 to +300°C

- Hold & max/min modes
- Waterproof (IPX7)
- One-button field calibration
- 1.5 mm thin tip; 3.5" stem

0 18436 00507 0



Tip on Induction Cooktops:

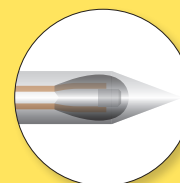
The magnetic field of an induction cooktop may interfere with digital thermometers. One option is to turn off the induction cooktop to get an accurate reading on your digital thermometer. Another option is to use one of our dial thermometers.



DIGITAL THERMISTOR TECHNOLOGY

Fast, easy to use, accurate and cost effective, thermistor thermometers are the most popular style of digital thermometers.

A thermistor is a thermally sensitive object about the size of the head of a pin, and it exhibits changes in electrical resistance as temperatures change. The resistance is measured and converted into a precise temperature reading.



Thermistor chip attached to copper wires encased in glass



CDN's thermistor thermometers use innovative technology that provides an accurate reading in just six seconds.

Our thermistor thermometers are calibrated at the factory and do not need calibration under normal use. To satisfy the Food Code calibration requirements, our exclusive DTT450, DTQ450X, Q2-450X, DTTW572, DTW450 and DTW450L recalibrate in three seconds with the touch of a button.



DTW450 – Dishwasher Thin Tip Thermometer

-40 to +450°F/-40 to +230°C

- Hold & max/min modes
- Waterproof (IPX7)
- One-button field calibration
- 1.5 mm thin tip; 4.5" stem



0 18436 00462 2



DTW450L – Waterproof Thermometer – Long Stem

-40 to +450°F/-40 to +230°C

- Hold & max/min modes
- Waterproof (IPX7)
- One-button field calibration
- 2.5 mm reduced tip; 8" stem



0 18436 00469 1

COOKING THERMOMETERS

CDN cooking thermometers stand out for their quality, accuracy, simplicity and value. We offer many innovative Insta-Read® bimetal cooking thermometers for meats, poultry, fish, yeast and bread — for food safety and best culinary results.



IR220 – Cooking Thermometer

60 to 220°F

- Field calibration
- 1" magnified dial; 5" stem

0 18436 00200 0



IRXL220 – Large Dial Cooking Thermometer

0 to 220°F

- Field calibration with wrench on sheath
- 1.75" dial; 5" stem



IRXL220
IRXL220C

Celsius

0 18436 00212 3
0 18436 00716 6



IRL220 – Large Dial Cooking Thermometer

60 to 220°F

- Field calibration
- 1.75" dial; 5" stem

0 18436 00201 7



IRM190 – Ovenproof Meat Thermometer

130 to 190°F/50 to 90°C

- Temperature guide
- Boil test field calibration
- 1.75" dial; 5" stem



IRM190
IRM190C

Celsius

0 18436 00203 1
0 18436 00745 6



IRT220 – Cooking Thermometer

0 to 220°F

- Field calibration with wrench on sheath
- 1" magnified dial; 5" stem
- Private label options available



IRT220		0 18436 00202 4
IRT220-X2	Twin Pack	0 18436 00218 5
IRT220C	Celsius	0 18436 00740 1
IRT220C-ES	Spanish	0 18436 00706 7



IRT220-PACK – Cooking Thermometer Display Pack

0 to 220°F

- Field calibration with wrench on sheath
- 12 per pack
- 1" magnified dial; 5" stem



IRT220-PACK		0 18436 00205 5
IRT220C-PACK	Celsius	0 18436 00211 6



MYT200 – Meat/Yeast Thermometer

100 to 200°F/38 to 93°C

- Temperature guide
- Dishwasher safe
- Ovenproof
- Non-mercuric glass column in stainless steel
- 4" stem

0 18436 00505 6

BioCote®

BioCote®, the only HACCP certified antimicrobial on the market, is an antimicrobial agent containing silver, which has been shown to inhibit the growth of bacteria, mold, fungi and other microbes on a product's surface. While BioCote® provides protection against microbes, it **MUST** be used with good hygiene and cleaning practices.



BioCote is applied to CDN ProAccurate® probe thermometers during manufacturing to provide safe and long-lasting protection — working 24 hours a day for the life of the product.

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



IRM200-GLOW – Ovenproof Meat Thermometer – Glow

120 to 200°F/50 to 100°C

- Temperature guide
- Easy to read in low light conditions
- Dishwasher safe
- Boil test field calibration
- Extra-large 2" dial; 5" stem

0 18436 00213 0



IRM200 – Ovenproof Meat Thermometer

120 to 200°F/50 to 100°C

- Temperature guide
- Dishwasher safe
- Boil test field calibration
- Extra-large 2" dial; 5" stem

0 18436 00207 9



IRL500 – Long Stem Fry Thermometer – 12"

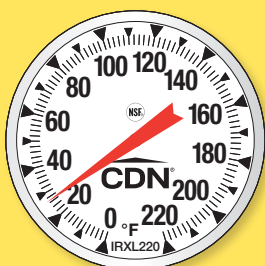
100 to 500°F/38 to 260°C

- Field calibration
- 1.75" dial; 12" stem

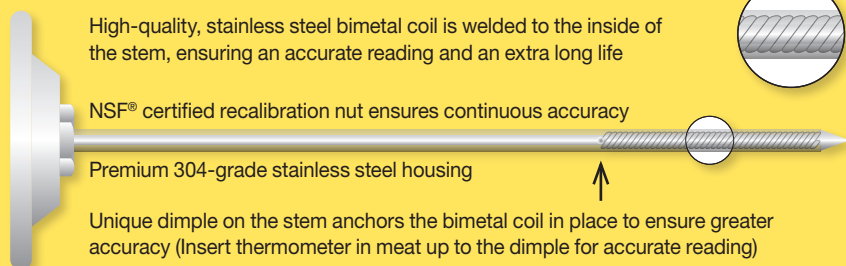
0 18436 00210 9

BIMETAL TECHNOLOGY

CDN bimetal cooking thermometers are a top choice because they are durable and inexpensive. CDN's special advantages include 304-grade stainless steel, bimetal coils and a welded dimple anchoring the coil in the stem. All bimetal cooking thermometers need to be recalibrated periodically; CDN makes it convenient.



Easy-to-read dial and shatterproof, polycarbonate lens



Temperature chart on protective sheath

THERMOCOUPLE THERMOMETERS

Thermocouple technology makes these digital thermometers the fastest on the market, showing temperature readings in less than 6 seconds, with high accuracy and a high temperature range.



DTF572 – Rotating Display Thermocouple Thermometer

-40 to +572°F/-40 to +300°C

- Backlit extra-big digits in white
- 180° rotating display
- 3 second response
- 1.5 mm thin tip; 4.5" probe

0 18436 00493 6



TCT572 – Folding Thermocouple Thermometer

-58 to +572°F/-50 to +300°C

- Backlit in blue
- Max/min mode
- Field calibration
- 1.5 mm thin tip; 4.25" probe

□ White	TCT572-W	0 18436 00464 6
■ Black	TCT572-BK	0 18436 00465 3
■ Red	TCT572-R	0 18436 00466 0



TCTW572 – Waterproof Folding Thermocouple Thermometer

-58 to +572°F/-50 to +300°C

- Waterproof (IPX7)
- Backlit in amber
- 360° rotating display
- 2 second response
- Field calibration
- 1.5 mm thin tip; 4.33" probe

0 18436 00508 7



INTP626X – Infrared/Thermocouple Probe Thermometer

Infrared: -67 to +482°F/-55 to +250°C;
Thermocouple: -67 to +626°F/-55 to +330°C

- Distance:spot = 2.5:1
- Laser target illumination
- HACCP check lights & icons
- Max/min and lock modes
- 1 & 3 second responses
- 1.5 mm thin tip; 4.5" probe

0 18436 00576 6



INTP662 – Infrared Gun/Thermocouple Thermometer

Infrared: -76 to +662°F/-60 to +350°C;
Thermocouple: -76 to +662°F/-60 to +350°C

- Distance:spot = 8:1
- 8-beam laser target illumination
- Backlit HACCP check lights
- Max/min and lock modes
- 1 & 3 second responses
- 1.5 mm thin tip; 3.75" probe

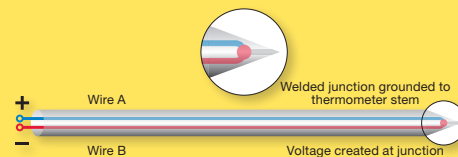
0 18436 00572 8



THERMOCOUPLE TECHNOLOGY

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 voltage-measuring 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.

INFRARED THERMOMETERS

These specialized thermometers quickly measure surface and ambient air temperature, without contact. They are useful when it is not possible or practical to touch the object being measured, which may be very hot, small or distant. There is no risk of cross contamination. We offer dedicated infrared models and two combination infrared/thermocouple probe thermometers.



IN482 – Infrared Thermometer, Timer & Clock

-67 to 482°F/-55 to +250°C; 24 hours by hr/min/sec

- Distance:spot = 5:1
- Displays clock & room temp in standby
- Max/min and lock modes

0 18436 00573 5



IN1022 – Infrared Gun

-76 to +1022°F/-60 to +550°C

- Distance:spot = 12:1
- 8-beam laser target illumination
- Temperature alerts for HACCP compliance
- Max/min, difference, average & lock modes

0 18436 00571 1



INTP662 – Infrared Gun/Thermocouple Thermometer

Infrared: -76 to +662°F/-60 to +350°C;
Thermocouple: -76 to +662°F/-60 to +350°C

- Distance:spot = 8:1
- 8-beam laser target illumination
- Backlit HACCP check lights
- Max/min and lock modes
- 1 & 3 second responses
- 1.5 mm thin tip; 3.75" probe

0 18436 00572 8



INTP626X – Infrared/Thermocouple Probe Thermometer

Infrared: -67 to +482°F/-55 to +250°C;
Thermocouple: -67 to +626°F/-55 to +330°C

- Distance:spot = 2.5:1
- Laser target illumination
- HACCP check lights & icons
- Max/min and lock modes
- 1 & 3 second responses
- 1.5 mm thin tip; 4.5" probe

0 18436 00576 6

INFRARED TECHNOLOGY

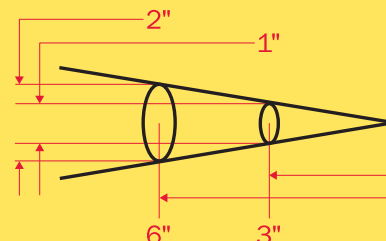
Infrared thermometers use infrared light rays (between microwave and ultraviolet radiation) to measure the amount of heat that radiates from a surface. All objects give off radiation (emissivity).

CDN offers four infrared models. Whether you are looking for an infrared thermometer with a wide temperature range and a large distance:spot of 12:1, or an innovative combination thermometer with infrared and thermocouple technologies, CDN has the right choice for you.

HACCP

Hazard Analysis Critical Control Points (HACCP) is a guideline that can minimize the risk of acquiring a food borne illness. Developed by NASA to keep astronauts healthy in space, it has become widely adopted in foodservice.

Distance to Spot Ratio Distance:Spot=3:1



DIGITAL PROBE THERMOMETERS

These kitchen essentials monitor food while cooking. They feature heat-resistant stainless steel probes that provide accurate, instant readings of internal temperatures.



DTP392 – Probe Thermometer

32 to 392°F/0 to 200°C

- Monitors temperature while cooking
- Displays actual & set temps
- Audio/visual alert sounds when food is done
- 5.5" probe with 3' sensor cable

DTP392 0 18436 00619 0
DTP392-ES Spanish 0 18436 00702 9



DTTC – Combo Probe Thermometer, Timer & Clock

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

- Monitors temperature while cooking or cooling
- Displays actual & set temps & timer or clock
- Timer counts up or down
- 5.5" probe with 3' sensor cable

☐ White DTTC-W 0 18436 00620 6
☐ Silver DTTC-S 0 18436 00448 6
☐ White Spanish DTTC-W-ES 0 18436 00703 6
☐ Silver Spanish DTTC-S-ES 0 18436 00704 3



DTP482 – Programmable Probe Thermometer/Timer

14 to 482°F/0 to +250°C; 24 hours by hr/min

- Monitors temperature while cooking
- Preset & programmable
- Displays actual & set temps or timer
- 5.5" probe with 3' high heat sensor cable

0 18436 00450 9



DSP1 – Dual-Sensing Probe Thermometer/Timer

32 to 572°F/0 to 300°C; 10 hrs by hr/min/sec

- Monitors temperature while cooking
- Programmable
- Displays actual & set temps for both oven & food
- Alerts for both oven and food
- 5.5" probe with 3' sensor cable

☐ White DSP1-W 0 18436 00455 4
☐ Silver DSP1-S 0 18436 00444 8

CANDY & DEEP FRY THERMOMETERS

CDN candy and deep fry thermometers are designed for making candy, caramelizing, tempering/crystallizing chocolate, or deep fat frying. These models use ruler style, digital or Insta-Read® technology, and some come with exclusive stainless steel clips that attach to any size pot.



TCF400 – Candy & Deep Fry Thermometer

75 to 400°F/25 to 200°C

- Dishwasher safe
- Candy and deep fry stages
- Durable laboratory glass

TCF400 0 18436 00501 8
TCF400-ES Spanish 0 18436 00707 4



TCG400 – Candy & Deep Fry Ruler Thermometer

100 to 400°F/40 to 200°C

- Dishwasher safe
- Candy and deep fry stages
- 8" color-coded scale

0 18436 00502 5

GLASS COLUMN THERMOMETER TECHNOLOGY

Glass column thermometers feature a food-safe fluid sealed in a glass tube. The reservoir, or bulb, at the base of the column contains the bulk of the fluid. The fluid expands and contracts as the temperature changes. A scale is printed on or near the column to show the temperature.

Glass column thermometers can range from very expensive to very economical, depending on the quality of the glass and 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.



TCH130 – Chocolate Tempering Thermometer

40 to 130°F

- Dishwasher safe
- Durable laboratory glass
- Non-mercuric column

TCH130
TCH130C

Celsius

0 18436 00504 9
0 18436 00713 5



IRXL400 – Candy & Deep Fry Thermometer

100 to 400°F

- Candy stages
- Field calibration with tool on sheath
- 1.75" dial; 7" stem

IRXL400
IRXL400C

Celsius

0 18436 00204 8
0 18436 00725 9



IRL500 – Long Stem Fry Thermometer – 12"

100 to 500°F/38 to 260°C

- Field calibration
- 1.75" dial; 12" stem

0 18436 00210 9



DTC450 – Digital Candy Thermometer

14 to 450°F/-10 to +232°C

- 7 preprogrammed candy stages with unique alerts
- 1 all-purpose temperature stage
- Preset & programmable
- 8.5" stem

0 18436 00506 3



DTW450L – Waterproof Thermometer – Long Stem

-40 to +450°F/-40 to +230°C

- Hold & max/min modes
- Waterproof (IPX7)
- One-button field calibration
- 2.5 mm reduced tip; 8" stem

0 18436 00469 1



DTTC – Combo Probe Thermometer, Timer & Clock

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

- Monitors temperature while cooking or cooling
- Displays actual & set temps & timer or clock
- Timer counts up or down
- 5.5" probe with 3' sensor cable

<input type="checkbox"/> White	DTTC-W	0 18436 00620 6
<input type="checkbox"/> Silver	DTTC-S	0 18436 00448 6
<input type="checkbox"/> White Spanish	DTTC-W-ES	0 18436 00703 6
<input type="checkbox"/> Silver Spanish	DTTC-S-ES	0 18436 00704 3



BEVERAGE & FROTHING THERMOMETERS

Without the right thermometer, a barista cannot achieve best results and consistency for café lattes, cappuccinos and café mochas. Temperature is the key to perfectly steamed and textured milk, and coffee needs to be brewed at the right temperature to achieve optimal flavor. Our specialized beverage and frothing thermometers are precise and easy to read. Insta-Read® models are easily recalibrated to ensure high accuracy.



IRT220-F – Beverage & Frothing Thermometer

0 to 220°F

- Frothing zone
- Field calibration with wrench on sheath
- 1" magnified dial; 5" stem



0 18436 00221 5



IRTL220 – Beverage & Frothing Thermometer – 7" Stem

0 to 220°F/-18 to +104°C

- Frothing zone
- Field calibration with tool on sheath
- 1.75" dial; 7" stem



0 18436 00220 8



IRB220-F – Beverage & Frothing Thermometer – 5" Stem

0 to 220°F/-18 to +104°C

- Frothing zone
- Field calibration with wrench on sheath
- 1.5" magnified dial; 5" stem



IRB220-F 0 18436 00230 7
IRB220-F-C Celsius 0 18436 00733 3



IRB220-F-6.5 – Beverage & Frothing Thermometer – 6.5" Stem

0 to 220°F/-18 to +104°C

- Frothing zone
- Field calibration with tool on sheath
- 1.5" magnified dial; 6.5" stem



IRB220-F-6.5 0 18436 00235 2
IRB220-F-6.5-C Celsius 0 18436 00732 6



BREWING THE BEST

As consumers become more sophisticated about coffee, they want information and equipment to help them brew like a barista. Here are tips on brewing the best.

- Brew water between 198° and 202°F. Frequently check water temperature as it comes out of the brew head. Lower temperatures will result in weak-tasting coffee.
- The important variables for proper extraction of espresso are timing, dose, tamp, grind and volume. These factors need to be in balance for a successful pull.
- Use a high-precision thermometer to ensure consistent milk temperature when steaming or frothing. Too hot and the milk loses its natural sweetness. Too cool and you lose the desired thick, velvety texture of properly steamed and foamed milk.
- Proper steaming of milk is critical for superb latte art and creating delicious cappuccinos and café mochas. Without a high quality thermometer, consistency is hard to achieve.
- Select a frothing thermometer with a large dial for easy monitoring.
- Fresh coffee tastes best. Experts recommend serving drip-brewed coffee within 30 minutes of brewing, and serving espresso within 10 seconds of brewing. After 10 seconds, the crema on espresso begins to dissipate.

The right equipment is an essential element of the art of coffee. CDN thermometers and timers can help you achieve quality and consistency in every brew.

OVEN & GRILL THERMOMETERS

These specialized thermometers are made of premium 304 stainless steel, with durable glass lenses to withstand the high heat of ovens and grills. Keeping your oven or grill at the optimal temperature is important for best results when roasting or grilling.



EOT1 – Oven Thermometer

100 to 600°F/50 to 300°C

- Temperature zones
- Ovenproof
- Durable laboratory glass lens

0 18436 00253 6



MOT1 – Multi-Mount Oven Thermometer

100 to 600°F/50 to 300°C

- Ovenproof
- Durable laboratory glass lens
- 3-way mounting: magnet/stand/hang

0 18436 00256 7



DOT2 – Oven Thermometer

150 to 550°F/70 to 280°C

- Temperature zones
- Ovenproof
- Durable laboratory glass lens

DOT2		0 18436 00251 2
DOT2C	Celsius	0 18436 00730 2
DOT2C-ES	Spanish	0 18436 00708 1



POT750X – High Heat Oven Thermometer

100 to 750°F/50 to 400°C

- Ovenproof
- Durable laboratory glass lens
- 2-way mounting: stand/hang

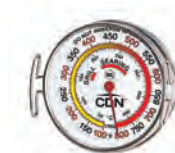
0 18436 00240 6



GTS800X – Grill Surface Thermometer

100 to 800°F/40 to 425°C

- Temperature zones
- Color-coded scale
- High heat



0 18436 00486 8



REFRIGERATOR/FREEZER/AIR THERMOMETERS

These convenient thermometers are designed to monitor refrigerator, freezer and dry storage temperatures to ensure food safety. Target range indicators and color-coded scales for proper food storage temperatures can prevent accidental defrosting or degradation of refrigerated or frozen food.



FG80 – Refrigerator/Freezer Thermometer

-40 to +80°F/-40 to +27°C

- Temperature zones
- Shatterproof case
- Non-mercuric column



0 18436 00257 4



RFT1 – Refrigerator/Freezer Thermometer

-20 to +80°F/-30 to +30°C

- Temperature zones
- Durable laboratory glass lens
- 2-way mounting: stand/hang



RFT1		0 18436 00255 0
RFT1C	Celsius	0 18436 00711 1
RFT1C-ES	Spanish	0 18436 00709 8



TA20 – Audio/Visual Refrigerator/Freezer Alarm

-58 to +158°F/-50 to +70°C

- Audio/visual alert
- Signal sounds at 15° or 45°F
- Displays room & refrigerator/freezer temperatures
- 39" sensor cable

0 18436 00520 9



AT120 – Air Thermometers

-40 to +120°F/-40 to +50°C

- Magnet or adhesive mounting
- 12 per box: 4 white, 4 black, 4 red
- 1.75" dial

AT120		0 18436 00100 3
AT120C	Celsius	0 18436 00714 2

NSF®

NSF® or NSF International®, formerly the National Sanitation Foundation, is an approval agency that certifies that thermometers bearing the NSF® mark are manufactured to high commercial standards.



Because of higher listing costs, only a select number of our thermometers and scales carry the NSF® mark. However, all of our products are manufactured to NSF® standards in an NSF® Certified facility.

TIMERS

Time is precious in the kitchen, and timers help make the most of it. CDN timers are top sellers because of their quality construction, ease of use, precision and value. We also customize timers for our retail partners.

The line features everything from a basic countdown timer to an advanced multi-tasking model that tracks four events at once. Convenience features include count up/down, recall of last time counted, clock-stopwatch options and memory. Designed for the kitchen environment, they offer sturdy construction, a choice of special features, and long battery life versus a smart phone — making CDN timers the choice of discerning home cooks.



DIGITAL HOUR/MINUTE TIMERS

Designed for keeping track of longer times. Options include standard or large display and auto reset.



TM2 – Digital Timer

20 hours by hr/min

- Counts down
- Stop and restart
- 3-way mounting: pocket clip/magnet/stand

TM2 0 18436 00350 2
TM2-ES Spanish 0 18436 00701 2



TM4 – Loud Alarm Timer

20 hours by hr/min

- Counts down
- Big digit
- Loud alarm

0 18436 00408 0

DIGITAL HOUR/MINUTE/SECOND TIMERS

For the most versatility, 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.



TM8 – Multi-Task Timer & Clock

24 hours by hr/min/sec

- Counts up/down
- Dual function
- Memory

0 18436 00403 5



TM30 – Direct Entry 2-Alarm Timer

10 hours by hr/min/sec

- Counts up/down
- Direct entry
- Audio/vibrate alarm

0 18436 00404 2



PT2 – 4-Event Timer & Clock

100 hours by hr/min/sec

- Counts up/down in 4 channels simultaneously
- Individual channel sounds
- Programmable

0 18436 00400 4

DIGITAL 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, or waterproof functionality.



TM28 – Mini Timer

100 minutes by min/sec

- Counts up/down
- Extra-big digit
- Last count recall

□ White TM28-W 0 18436 00421 9
■ Silver TM28-S 0 18436 00435 6
■ Black TM28-BK 0 18436 00414 1
■ Blue TM28-B 0 18436 00487 5



TM15 – Extra Big Digit Timer

100 minutes by min/sec

- Counts up/down
- Last count recall
- Extra-big digit
- Loud & long alarm

0 18436 00441 7



TM7-W – Loud Alarm Timer

100 minutes by min/sec

- Counts down
- Big digit
- Last count recall

0 18436 00415 8



TMW1 – Waterproof Timer

100 minutes by min/sec

- Counts up/down
- Waterproof
- Heavy duty
- Extra loud & long audio/visual alarm

0 18436 00301 4

MECHANICAL TIMERS

Our mechanical timers feature easy-to-turn knobs and loud, long rings. All CDN mechanical timers are designed to sit on a countertop, and some can also hang on a wall.



MTM3 – Mechanical Timer

1 hour by min

- Counts down
- Long 3 second alarm
- 2.625" diameter face

0 18436 00409 7



MT1 – Heavy Duty Mechanical Timer

1 hour by min

- Counts down
- Long 3 second alarm
- Stainless steel housing

0 18436 00407 3



MT4 – Compact Mechanical Timer

1 hour by min

- Counts down
- Long 3 second alarm
- 430 stainless steel housing
- Non-slip rubber magnet

□ White	MT4-W	0 18436 00439 4
■ Black	MT4-BK	0 18436 00437 0
■ Silver	MT4-S	0 18436 00436 3
■ Red	MT4-R	0 18436 00413 4



SCALES

Scales are increasingly popular because of consumer interest in healthy eating and portion control. For home baking enthusiasts, scales provide greater precision in measuring ingredients for better baking results.

As an expert in kitchen measurement tools, CDN offers a variety of scales, from basics to specialized models with advanced features. They come with the quality, precision, value and strong customer service for which CDN is known.



MASTER SCALES

A CDN exclusive, these NSF® certified scales offer selectable pound:ounce or kilogram:gram units, removable stainless steel platforms, tare function, hold mode, field calibration and a choice of battery or AC adapter power sources.

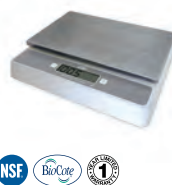


SD0502 – Digital Portion Control Scale, 5 lb

5 LB/2.27 KG by lb:oz/kg.g

- Small profile
- Tare function
- Hold mode
- Field calibration
- Platform: 5.35 W x 5.35 L (in), removable
- Resolution: 0.1 oz, 1 g

0 18436 00818 7



SD2202 – Digital Portion Control Scale, 22 lb

22 LB/10 KG by lb:oz/kg.g

- Large profile
- Tare function
- Hold mode
- Field calibration
- Platform: 11.40 W x 7.08 L (in), removable
- Resolution: 0.1 oz, 1 g

0 18436 00816 3

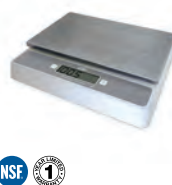


SD1114 – Digital Portion Control Scale, 11 lb

11 LB/5 KG by lb:oz/kg.g

- Small profile
- Tare function
- Hold mode
- Field calibration
- Platform: 5.35 W x 5.35 L (in), removable
- Resolution: 0.1 oz, 1 g

0 18436 00820 0

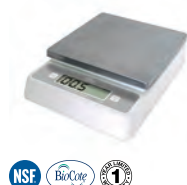


SD3302 – Digital Portion Control Scale, 33 lb

33 LB/15 KG by lb:oz/kg.g

- Large profile
- Tare function
- Hold mode
- Field calibration
- Platform: 11.40 W x 7.08 L (in), removable
- Resolution: 0.2 oz, 5 g

0 18436 00815 6



SD1112 – Digital Portion Control Scale, 11 lb

11 LB/5 KG by lb:oz/kg.g

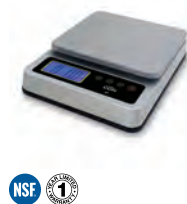
- Medium profile
- Tare function
- Hold mode
- Field calibration
- Platform: 7.12 W x 7.12 L (in), removable
- Resolution: 0.1 oz, 1 g

0 18436 00817 0



SUBMERSIBLE SCALES

This heavy-duty, waterproof stainless steel scale was designed for demanding kitchens.



SD1110X – Submersible Scale, 11 lb

11 LB/5 KG/176 OZ by lb:oz/fr oz/g

- Submersible (IP67)
- Programmable
- Tare function
- Field calibration
- Platform: 7.2 W x 6.7 L (in)/ 18.2 W x 17.0 L (cm), removable
- Resolution: 0 lb:0.1 oz, 0 lb:1/8 oz, 0.005 lb, 0.05 oz, 1/8 oz, 1 g

0 18436 00832 3

WATERPROOF RATING – IP CODE

Published by the IEC, The *International Protection Marking* code (or *IP Code*) is a standard for rating enclosures based on their ability to protect their electronic components from intrusion by accidental contact, dust or water. The IP Code consists of the letters **IP** followed by two digits.

IP12

International Protection

Second Digit: Liquids
First Digit: Solids

First Digit: Solids	
LEVEL	EFFECTIVE AGAINST
X	No data available
0	No protection
1	> 50 mm
2	> 12.5 mm
3	> 2.5 mm
4	> 1 mm
5	Dust protected
6	Dust tight

Second Digit: Liquids	
LEVEL	EFFECTIVE AGAINST
X	No data available
0	No protection
1	Dripping water
2	Dripping water up to 15°
3	Spraying water up to 60°
4	Splashing water any direction
5	Water jets
6	Powerful water jets
6K	Powerful water jets – pressure
7	Immersion, 15 cm ~ 1 m (30 min)
8	Immersion, 1 m ~ 3 m
9K	High pressure & temp. water jets

ECONOMY SCALES

These scales feature a traditional scale design that is easy to use and have self-explanatory buttons.



SD0602 – Digital Portion Control Scale, 6 lb

6 LB/3 KG/105 OZ/3 L by lb/g/oz/ml

- Tare function
- Platform: 5" diameter
- Resolution: 1 g, 0.1 fl oz, 0 lb:0.1 oz, 1 ml

■ Silver	SD0602-S	0 18436 00835 4
■ Black	SD0602-BK	0 18436 00836 1
■ Red	SD0602-R	0 18436 00837 8



SD2206 – Digital Portion Control Scale, 22 lb

22 LB/352 OZ/10 KG by lb:oz/oz/g

- Tare function
- Backlit display
- Piece counting
- Stainless steel platform
- Field calibration
- Platform: 5.9 W x 5.9 L (in), removable
- Resolution: 0 lb:0.1 oz, 0.1 oz, 2 g

0 18436 00834 7



SD1104 – Digital Scale, 11 lb

11 LB/5 KG/176 OZ/5 L by lb:oz/fl oz/g/ml

- Tare function
- Backlit display
- Stainless steel platform
- Platform: 4.5" diameter
- Resolution: 1 g, 0.1 fl oz, 0 lb:0.1 oz, 1 ml

■ Silver	SD1104-S	0 18436 00806 4
■ Black	SD1104-BK	0 18436 00807 1
■ Red	SD1104-R	0 18436 00808 8



GLASS SCALES

Designed for simplicity and style, these scales offer intuitive operation in compact, ultra-thin bodies, with attractive tempered glass tops in a variety of colors. Easy to use and easy to clean.



SD1502 – NSF® Digital Glass Scale, 15 lb

15 LB/7 KG by lb:oz/g

- Tare function
- Tempered glass
- Platform: 6.02 W x 9.17 L (in)
- Resolution: 0.1 oz, 1 g

■ Silver	SD1502-S	0 18436 00830 9
■ Black	SD1502-BK	0 18436 00831 6



SD0202 – Digital Precision Scale, 2.2 lb

2.2 LB/1000 g by oz/g

- Precise to 0.01 oz/0.2 g
- Tare function
- Platform: 4.45 W x 4.45 L (in)
- Resolution: 0.01 oz, 0.2 g

0 18436 00821 7

CALIBRATION WEIGHTS

To make field calibration of scales convenient, CDN offers calibration weights in a variety of sizes.



WT100 – Calibration Weight, 100 g

- For calibrating kitchen scales
- Tapered top for easy handling
- OIML Class: M2

0 18436 00829 3



WT02 – Calibration Weight, 2 kg

- For calibrating kitchen scales
- Tapered top for easy handling
- OIML Class: M2

0 18436 00824 8



WT500 – Calibration Weight, 500 g

- For calibrating kitchen scales
- Tapered top for easy handling
- OIML Class: M2

0 18436 00825 5



WT05 – Calibration Weight, 5 kg

- For calibrating kitchen scales
- Tapered top for easy handling
- OIML Class: M2

0 18436 00823 1

MERCHANDISING & DISPLAYS

We offer these flexible, movable displays to merchandise CDN bestsellers.



D-TRI5 – Triangle Dolly

- Three 2' x 5' grids on casters
- Includes grids, dolly, joiner clips & hooks
- FREE with qualifying purchase

0 18436 00980 1



D-RACK – ROLLING DISPLAY RACK

- Compact 28"x 28" footprint, 66" tall
- Includes grid, shelves, casters and hooks
- FREE with qualifying purchase

0 18436 00983 2



D-TBL1 – Tabletop Display

- Two 14" x 24" grids on rotating frame
- Includes grids, frame & hooks
- FREE with qualifying purchase

0 18436 00981 8



IRT220-PACK – Cooking Thermometer Display Pack

0 to 220°F

- Dishwasher safe
- Field calibration with wrench on sheath
- 12 per pack
- 1" magnified dial; 5" stem

IRT220-PACK

0 18436 00202 4

IRT220C-PACK Celsius

0 18436 00211 6



AT120 – Air Thermometers

-40 to +120°F/-40 to +50°C

- Magnet or adhesive mounting
- 12 per box: 4 white, 4 black, 4 red
- 1.75" dial

AT120

0 18436 00100 3

AT120C

Celsius

0 18436 00714 2

GLOSSARY OF TERMS

Accuracy Closeness of a reading or indication of a measurement device to the actual value of the quantity being measured.

Bimetal Thermometry Bimetallic thermometers work on the principals that metals change volume with temperature and that the amount of change is not the same for all metals. When two different metal strips are banded together to form a coil, the coil's movement will correspond to the temperature change.

BioCote® BioCote® is an antimicrobial that contains silver, a known antimicrobial. It is shown to be a safe antimicrobial that helps prevent surface cross-contamination by inhibiting growth in a broad spectrum of microbes such as bacteria, mold and fungi on a product's surface. It is added during the thermometer manufacturing process and will last for the expected lifetime of the product. BioCote® offers an extra form of protection against microbes, when used in conjunction with good hygiene/cleaning practices.

Calibration Comparing an instrument's measurement against a known standard.

Celsius (Centigrade) A temperature scale defined by 0°C at the ice point and 100°C at the boiling point of water at sea level.

Hold The ability to freeze the display on any given measurement. Useful when the instrument is not easily read while a measurement is being made.

Fahrenheit A temperature scale defined by 32°F at the ice point and 212°F at the boiling point of water at sea level.

Freezing Point The temperature at which the substance changes from liquid to solid.

Infrared The portion of the invisible electromagnetic spectrum consisting of radiation with wavelengths in the range 750 nm to 1 mm, between light and radio waves.

LCD Liquid Crystal Display A common type of display used on many handheld instruments and electronic products. LCD's are constructed of two thin transparent layers with grooves filled with a polarizing liquid.

NSF® Formerly the National Sanitation Foundation, NSF® International is best known for its role in the development of standards and criteria for equipment, products and services that can affect health. The NSF® mark is widely recognized as a sign that the article complies with the applicable NSF® standard.

Range The full-scale value for a specific instrument setting.








Resolution The smallest unit that can be detected and displayed by a measurement device.

Distance:Spot Ratio The proportional relationship between the distances from the surface required for an accurate temperature reading of the surface area of a certain diameter (spot).

Volt The electrical potential difference between two points in a circuit. One volt is the potential difference needed to cause one amp of current to pass through one ohm of resistance.

ACCESSORIES

We offer a variety of accessories that add convenience and help keep our products in top working condition.

Model	Description	UPC
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-Z 	Stainless Steel Clip – For 7" stem thermometers	0 18436 00917 7
AD-P	Stainless Steel Clip – For digital probe thermometers	0 18436 00930 6
AD-DTP392	Replacement Probe – For DTP392 thermometers	0 18436 00950 4
AD-DTTC	Replacement Probe – For DTTC thermometers	0 18436 00940 5
AD-DTP482	Replacement Probe – For DTP482 thermometers	0 18436 00960 3
AD-DSP1	Replacement Probe – For DSP1 thermometers	0 18436 00903 0
AD-AC3302	AC Adapter – For SD0502, SD1114, SD1112, SD2202, SD3302 & SD1110X scales	0 18436 00921 4
AD-PF0502 	Stainless Steel Platform – For SD0502 & SD1114 scales	0 18436 00926 9
AD-PF1112 	Stainless Steel Platform – For SD1112 scales	0 18436 00925 2
AD-PF3302 	Stainless Steel Platform – For SD2202 & SD3302 scales	0 18436 00923 8
AD-PF1110X 	Stainless Steel Platform – For SD1110X scales	0 18436 00931 3

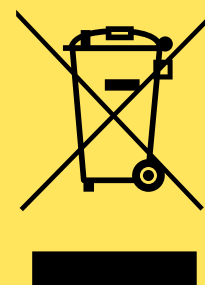
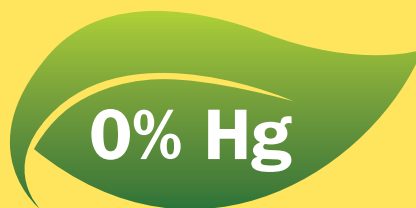
WOMEN'S BUSINESS ENTERPRISE NATIONAL COUNCIL (WBENC)

CDN is a certified member of the Women's Business Enterprise National Council (WBENC), the largest third-party certifier of businesses owned, controlled and operated by women in the United States. A national non-profit, WBENC works with 14 Regional Partner Organizations to provide a national standard of certification of women-owned businesses. Founded in 1997, WBENC is also the nation's leading advocate of women-owned businesses as suppliers to America's corporations.



SOCIAL RESPONSIBILITY

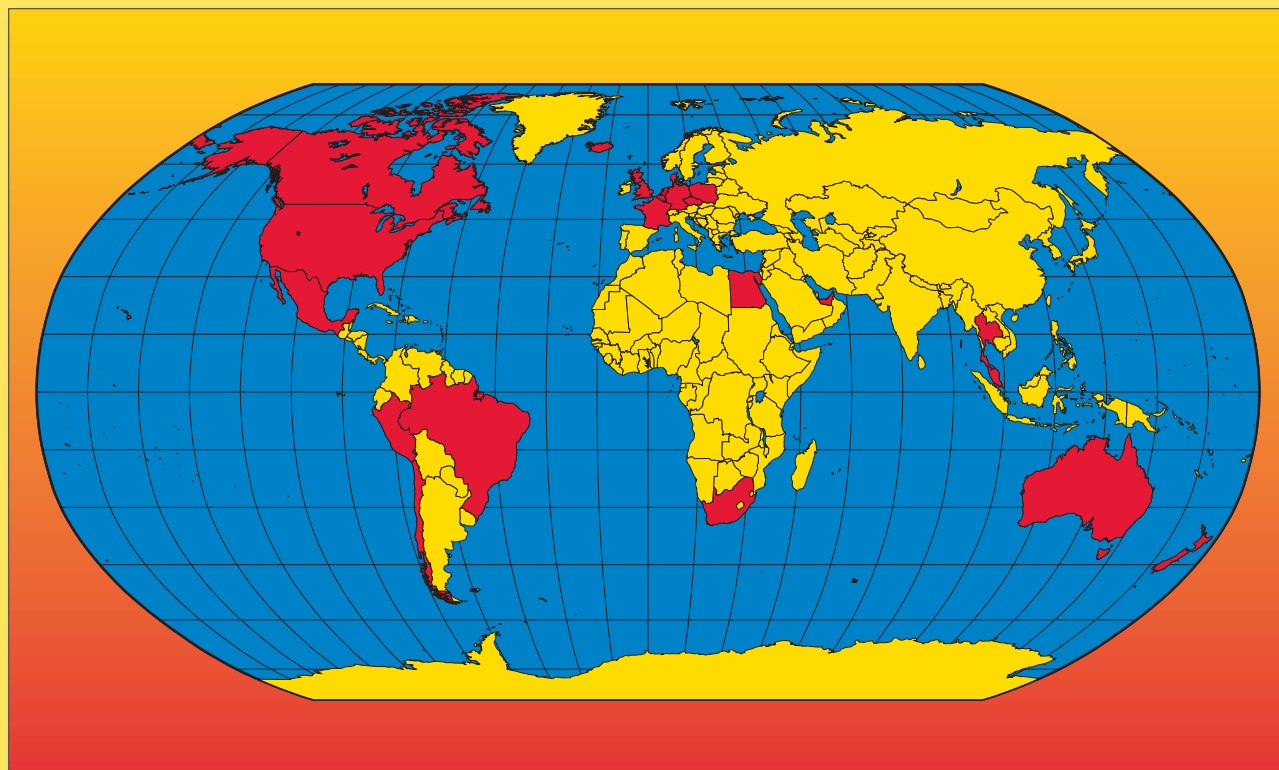
CDN strives to maintain a balance between the economy and the ecosystems by choosing innovative technologies and programs that reflect our sensitivity towards social, cultural, economic, and environmental issues.



INTERNATIONAL

CDN is a global category leader. Our kitchen measurement tools are widely used in some of the largest international coffee and restaurant chains, and they are also available for sale at retailers around the world. Our international customers choose CDN products for their quality construction, precision and ease of use.

We have many international distributors, with local representation in a variety of countries, and we handle additional international business through our U.S. headquarters. We invite you to contact us if you are interested in becoming part of our worldwide network.



All products have a five year limited warranty unless otherwise noted. **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. 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.

CDN Certification



CDN Technology



CDN Affiliations





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