CDN®

Kitchen Measurement Tools

Foodservice

2019

CDNkitchen.com

A GLOBAL CATEGORY LEADER

Celebrating its 35th Anniversary, CDN is a global category leader in kitchen measurement tools, known for quality and innovation.

Our kitchen measurement tools range from the basic to the unique. CDN has the right instrument to help you streamline your operation — from receiving product to cooking, storing, serving and cleaning.

Foodservice professionals rely on CDN products, which are used in over 20,000 foodservice locations worldwide, including large international coffee and restaurant chains.

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).

CONTENTS

Thermometers

Timers

Scales

More

Celebrating
years
35
1984 - 2019

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 thermometers, each with something unique that is ideal for different foodservice environments.

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

- 5"/12.7 cm stem
- One-button operation
- Temperature guide on sheath

DT392		0 18436 00609 1
DT392-ES	Spanish	0 18436 00712 8
DT392-1.7	1.7 mm Tip	0 18436 00216 1

DT450X – DIGITAL POCKET THERMOMETER
-40 to +450°F/-40 to +230°C

- 2.5 mm reduced tip
- 2.75"/7.0 cm stem
- 6-8 second response

■ 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

DTT450 – THIN TIP POCKET THERMOMETER
-40 to +450°F/-40 to +230°C

- 1.5 mm thin tip
- 2.75"/7.0 cm stem
- 6 second response
- Field calibration

■ Yellow	DTT450	0 18436 00461 5
■ Red	DTT450-R	0 18436 00477 6
■ Green	DTT450-G	0 18436 00478 3
■ Blue	DTT450-B	0 18436 00479 0

DTQ450X – THIN TIP THERMOMETER
-40 to +450°F/-40 to +230°C

- 1.5 mm thin tip
- 5"/12.7 cm stem
- 6 second response
- Field calibration
- Max/Min

0 18436 00458 5

Q2-450X – HEAVY DUTY THIN TIP THERMOMETER
-40 to +450°F/-40 to +230°C

- 1.5 mm thin tip
- 2.75"/7.0 cm stem
- 6 second response
- Field calibration
- Max/Min

0 18436 00459 2

DTW450 – DISHWASHER THIN TIP THERMOMETER
-40 to +450°F/-40 to +230°C

- 1.5 mm thin tip
- 4.5"/11.4 cm stem
- Waterproof (IPX7)
- Commercial dishwasher testing
- 6 second response
- Field calibration
- Max/Min

0 18436 00462 2

DTW450L – WATERPROOF THERMOMETER – LONG STEM
-40 to +450°F/-40 to +230°C

- 2.5 mm reduced tip
- 8"/20.3 cm stem
- Waterproof (IPX7)
- 6 second response
- Field calibration
- Max/Min
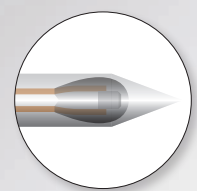
0 18436 00469 1

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.

The exclusive DTW450, Q2-450X, DTQ450X, and DTT450 recalibrate in three seconds with the touch of a button. Other thermistor thermometers are calibrated at the factory and cannot be calibrated by the end user.

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.

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.

FT220 – FLOATING THERMOMETER
20 to 220ºF/0 to 100ºC
- 1"/2.5 cm dial
- Waterproof
- Safe for commercial dishwashers
- Removable buoy

0 18436 00215 4

IRXL220 – LARGE DIAL COOKING THERMOMETER
0 to 220°F
- 1.75"/4.4 cm dial
- 5"/12.7 cm stem
- Safe for commercial dishwashers
- Shatterproof lens
- Field calibration with tool on sheath

0 18436 00212 3

IRT220 – COOKING THERMOMETER
0 to 220°F
- 1"/2.5 cm magnified dial
- 5"/12.7 cm stem
- Safe for commercial dishwashers
- Shatterproof lens
- Field calibration with tool on sheath
- Private label options available

IRT220		**0 18436 00202 4**
IRT220C	Celsius	**0 18436 00740 1**
IRT220C-ES	Spanish	**0 18436 00706 7**

IRT220-CAL – COOKING THERMOMETER WITH CALIBRATION TOOL
0 to 220°F
- 1"/2.5 cm magnified dial
- 5"/12.7 cm stem
- Safe for commercial dishwashers
- Shatterproof lens
- Field calibration with tool on sheath
- Private label options available

IRT220-CAL	Single	**0 18436 00217 8**
IRT220-CAL-X2	Twin Pack	**0 18436 00218 5**

IRT220-PACK – COOKING THERMOMETER DISPLAY PACK
0 to 220°F
- 1"/2.5 cm magnified dial
- 5"/12.7 cm stem
- Safe for commercial dishwashers
- Shatterproof lens
- Field calibration with tool on sheath
- 12 per pack

IRT220-PACK		**0 18436 00202 4**
IRT220C-PACK	Celsius	**0 18436 00211 6**

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

High-quality, stainless steel bimetal coil is welded to the inside of the stem, ensuring an accurate reading and an extra long life

NSF® certified recalibration nut ensures continuous accuracy

Premium 304-grade stainless steel housing

Unique dimple on the stem anchors the bimetal coil in place to ensure greater accuracy (Insert thermometer in meat up to the dimple for accurate reading)

Temperature chart on protective sheath
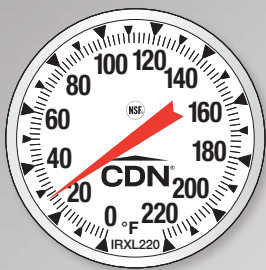
IRT550 – HIGH TEMPERATURE COOKING THERMOMETER

50 to 550°F

- 1"/2.5 cm magnified dial
- 5"/12.7 cm stem
- Safe for commercial dishwashers
- Shatterproof lens
- Field calibration with tool on sheath

0 18436 00209 3

IRM190 – OVENPROOF MEAT THERMOMETER

130 to 190°F/50 to 90°C

- 1.75"/4.4 cm dial
- 5"/12.7 cm stem
- Ovenproof
- Boil test field calibration

IRM190		0 18436 00203 1
IRM190C	Celsius	0 18436 00745 6

IRM200 – OVENPROOF MEAT THERMOMETER

120 to 200°F/50 to 100°C

- Extra-large 2"/5.1 cm dial
- 5"/12.7 cm stem
- Ovenproof and waterproof
- Boil test field calibration

0 18436 00207 9

IRM200-GLOW – OVENPROOF MEAT THERMOMETER – GLOW

120 to 200°F/50 to 100°C

- Extra-large 2"/5.1 cm dial
- 5"/12.7 cm stem
- Easy to read in low light conditions
- Ovenproof and waterproof
- Boil test field calibration

0 18436 00213 0

IRL500 – LONG STEM FRY THERMOMETER – 12"

100 to 500°F/38 to 260°C

- 1.75"/4.4 cm dial
- 12"/30.5 cm stem
- Waterproof
- Field calibration

0 18436 00210 9

BioCote®

BioCote® 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.

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

- 1.5 mm thin tip
- 4.5"/11.5 cm probe
- 3 second response
- 180° rotating display
- Backlit extra-big digits in white

0 18436 00493 6

TCT572SG – SURFACE GRILL THERMOMETER

-58 to +572°F/-50 to +300°C

- 0.75"/19 mm diameter sensor disc
- 5.5"/14 cm probe
- 3-6 second response
- Field calibration
- Max/Min

0 18436 00482 0

TCT572 – FOLDING THERMOCOUPLE THERMOMETER

-58 to +572°F/-50 to +300°C

- 1.5 mm thin tip
- 4.25"/10.8 cm probe
- Waterproof
- 3–6 second response
- Field calibration
- Max/Min

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

INTP626X – INFRARED/ THERMOCOUPLE PROBE THERMOMETER

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

- 1.5 mm thin tip
- Waterproof
- Max/min and lock for continuous temperature scanning
- Distance:spot = 2.5:1

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

- 1.5 mm thin tip
- Waterproof
- Max/min and lock for continuous temperature scanning
- Distance:spot = 8:1

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.

Wire A

Wire B

Welded junction grounded to thermometer stem

Voltage created at junction

+

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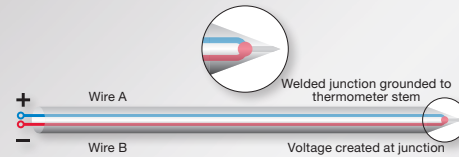
Thermocouples are available in different combinations of metals or calibrations. The most common calibrations are J, K, T, and E, each of which measures a different temperature range. The maximum temperature changes with the diameter of the wire used.

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.

IN428 – INFRARED THERMOMETER
-67 to +428°F/-55 to +220°C

- 1 second response
- Max/min and lock for continuous temperature scanning
- Distance:spot = 1:1

0 18436 00570 4

IN1022 – INFRARED GUN
-76 to +1022°F/-60 to +550°C

- Max/min, difference and average with lock for continuous temperature scanning
- Distance:spot = 12:1

0 18436 00571 1

INTP626X – INFRARED/ THERMOCOUPLE PROBE THERMOMETER
Infrared: -67 to +482°F/-55 to +250°C; Thermocouple: -67 to +626°F/-55 to +330°C

- 1.5 mm thin tip
- Waterproof
- Max/min and lock for continuous temperature scanning
- Distance:spot = 2.5:1

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

- 1.5 mm thin tip
- Waterproof
- Max/min and lock for continuous temperature scanning
- Distance:spot = 8:1

0 18436 00572 8

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. Most health departments require restaurants and food processors to meet HACCP standards.

Distance to Spot Ratio
Distance:Spot=3:1

2"
1"
6"
3"
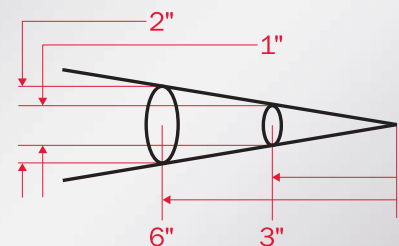
DIGITAL PROBE THERMOMETERS

These foodservice 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

- 5.5"/14.0 cm probe
- 3'/91.4 cm sensor cable
- Dual progress display
- Audio/visual alert

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

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

☐ 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**

DSP1 – DUAL-SENSING PROBE THERMOMETER/TIMER
32 to 572°F/0 to 300°C; 10 hrs by hr/min/sec

- Dual progress display
- Programmable
- Alerts for both oven and food

0 18436 00455 4

BT482 – BLUETOOTH® DUAL PROBE THERMOMETER & TIMER
-40 to +482ºF/-40 to +250ºC;
up to 10 timers: counts 24 hours by min & sec

- Remote monitoring through mobile iOS and Android devices
- Dual waterproof probes
- Pre-programmed & programmable
- Anticipation time estimate

0 18436 00447 9

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.

CANDY & DEEP FRY THERMOMETERS

CDN candy and deep fry thermometers are designed for making candy, caramelizing, tempering/crystalizing 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

- Waterproof
- Color-coded scale
- 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

- 8"/20.3 cm color-coded scale
- Waterproof
- Target range indication

0 18436 00502 5

TCH130 – CHOCOLATE TEMPERING THERMOMETER

40 to 130°F

- Waterproof
- Durable laboratory glass
- Non-mercuric column

TCH130		0 18436 00504 9
TCH130C	Celsius	0 18436 00713 5

IRL500 – LONG STEM FRY THERMOMETER – 12"

100 to 500ºF/38 to 260°C

- 1.75"/4.4 cm dial
- 12"/30.5 cm stem
- Waterproof
- Field calibration

0 18436 00210 9

IRXL400 – CANDY & DEEP FRY THERMOMETER

100 to 400ºF

- 1.75"/4.4 cm dial/7"/17.8 cm stem
- Field calibration with tool on sheath
- Target range indication

IRXL400		0 18436 00204 8
IRXL400C	Celsius	0 18436 00725 9

DTC450 – DIGITAL CANDY THERMOMETER

14 to 450°F/-10 to +232°C

- 8.5"/21.6 cm stem
- Preset & programmable with alerts

0 18436 00506 3

DTW450L – WATERPROOF THERMOMETER – LONG STEM

-40 to +450°F/-40 to +230°C

- 2.5 mm reduced tip
- 8"/20.3 cm stem
- Waterproof (IPX7)
- 6 second response
- Field calibration
- Max/Min

0 18436 00469 1

DTTC – COMBO PROBE THERMOMETER, TIMER & CLOCK

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

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

☐ 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

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

- 1"/2.5 cm magnified dial/5"/12.7 cm stem
- Safe for commercial dishwashers
- Target range indication
- Field calibration with tool on sheath

NSF BioCote

| | 0 18436 00221 5 |

IRB220-F – BEVERAGE & FROTHING THERMOMETER – 5" STEM
0 to 220°F/-18 to +104°C

- 1.5"/3.8 cm magnified dial/5"/12.7 cm stem
- Safe for commercial dishwashers
- Target range indication
- Field calibration with tool on sheath

NSF BioCote

| 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

- 1.5"/3.8 cm magnified dial/6.5"/16.5 cm stem
- Safe for commercial dishwashers
- Target range indication
- Field calibration with tool on sheath

NSF BioCote

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

IRTL220 – BEVERAGE & FROTHING THERMOMETER – 7" STEM
0 to 220°F/-18 to +104°C

- 1.75"/4.4 cm dial/7"/17.8 cm stem
- Safe for commercial dishwashers
- Target range indication
- Field calibration with tool on sheath

NSF BioCote

| | 0 18436 00220 8 |

TIPS FOR COFFEE SUCCESS

Great coffee means greater customer satisfaction, more traffic and more profits. For the best coffee and espresso-based drinks:

- 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. Unless baristas use quality 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 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 art of coffee making requires professional-grade timers and thermometers for optimal taste and aroma. Brew your best using CDN thermometers and timers for quality and consistency in every brew.

SANITIZING & PROBE WIPES

Our probe wipes make it fast and convenient to clean thermometer probes. They promote food safety and help prevent cross-contamination.

PW90 - THERMOMETER PROBE WIPES
90 Single Use Packets

- 3.5" x 4.7"/9 x 12 cm pads
- Each wipe saturated with 70% Isopropyl Alcohol
- Expiration date on package in lieu of warranty

0 18436 00918 4

PW200 – THERMOMETER PROBE WIPES - PACKETS
200 Single Use Packets

- 1.2" x 2.2"/3 x 5.5 cm pads
- Each wipe saturated with 70% Isopropyl Alcohol
- Expiration date on package in lieu of warranty

0 18436 00906 1

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.

FAIR TRADE CERTIFIED™

0% Hg
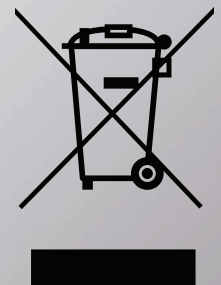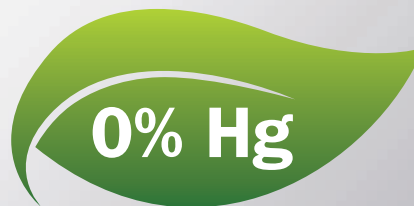
OVEN & GRILL THERMOMETERS

These foodservice essentials are made of premium 304 stainless steel, with durable glass lenses to withstand the high heat of ovens and grills.

EOT1 – OVEN THERMOMETER
100 to 600°F/50 to 300°C
- Ovenproof, 403 stainless steel
- Durable laboratory glass lens
- Target range indication

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
- Ovenproof
- Durable laboratory glass lens
- Target range indication

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

HOT1 – HOT HOLDING THERMOMETER
100 to 180°F/38 to 82°C
- Ovenproof
- Durable laboratory glass lens
- Target range indication

0 18436 00258 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
- High heat
- Target range indication
- Color-coded scale

0 18436 00486 8

TCT572SG – SURFACE GRILL THERMOMETER
-58 to +572°F/-50 to +300°C
- 0.75"/19 mm diameter sensor disc
- 5.5"/14 cm probe
- 3-6 second response
- Field calibration
- Max/Min

0 18436 00482 0

REFRIGERATOR/FREEZER/AIR THERMOMETERS

Designed to monitor refrigerator, freezer and dry storage temperatures, these thermometers are highly accurate and convenient. Target range indicators and color-coded scales for proper food storage temperatures can help prevent accidental defrosting or degradation of refrigerated or frozen food.

EFG120 – REFRIGERATOR/FREEZER THERMOMETER
-40 to +120°F/-40 to +50°C

- Target range indication
- Shatterproof case & non-mercuric column
- Private label options available

| EFG120 | Single | 0 18436 00259 8 |
| EFG120-X2 | Twin Pack | 0 18436 00265 9 |

FG80 – REFRIGERATOR/FREEZER THERMOMETER
-40 to +80°F/-40 to +27°C

- Target range indication
- Shatterproof case
- Non-mercuric column

0 18436 00257 4

RFT1 – REFRIGERATOR/FREEZER THERMOMETER
-20 to +80°F/-30 to +30°C

- Durable laboratory glass lens
- Target range indication
- 2-way mounting: stand/hang

RFT1		0 18436 00255 0
RFT1C	Celsius	0 18436 00711 1
RFT1-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/-9.4° or 7.2°C
- Dual progress display
- 39"/1 m sensor cable

0 18436 00520 9

AT120 – AIR THERMOMETERS
-40 to +120°F/-40 to +50°C

- 1.75"/4.4 cm dial
- Shatterproof lens
- 2-way mounting: magnet/adhesive
- 12 per box: 4 white, 4 black, 4 red

| AT120 | | 0 18436 00100 3 |
| AT120C | Celsius | 0 18436 00714 2 |

DISHWASHER THERMOMETERS

Our dishwasher thermometers help foodservice professionals meet the highest standards of sanitation and food safety for dishes, silverware and barware.

DTW450 – DISHWASHER THIN TIP THERMOMETER
-40 to +450°F/-40 to +230°C

- 1.5 mm thin tip
- 4.5"/11.4 cm stem
- Waterproof (IPX7)
- Commercial dishwasher testing
- 6 second response
- Field calibration
- Max/Min

0 18436 00462 2

TIMERS

There's a reason CDN produces so many different timers: time affects so many elements in foodservice kitchens — and time is money.

From basic countdown timers to advanced multi-tasking timers that track four events at once, CDN offers a wide variety of models to meet the demands of your foodservice operation.

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

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
- Dual function
- Memory
- Counts up/down

0 18436 00403 5

PT2 – 4-EVENT TIMER & CLOCK
100 hours by hr/min/sec
- 4 channels with individual channel sounds
- Programmable
- Counts up/down in 4 channels simultaneously

0 18436 00400 4

TM30 – DIRECT ENTRY 2-ALARM TIMER
10 hours by hr/min/sec
- Direct Entry
- Counts up/down
- Audio/vibrate alarm

0 18436 00404 2

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
☐ Pink	TM28-PK	0 18436 00488 2

TM28-PACK – MINI TIMER DISPLAY PACK
100 minutes by min/sec
- Counts up/down
- Extra big digit
- Last count recall
- 12 per box: 3 white, 3 silver, 3 blue, 3 pink

0 18436 00410 3

TM7-W – LOUD ALARM TIMER
100 minutes by min/sec
- Counts down
- Big digit
- Last count recall

0 18436 00415 8

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

TMW1 – WATERPROOF TIMER
100 minutes by min/sec
- Counts up/down
- Heavy duty & waterproof
- 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
- 2.625"/6.7 cm diameter face
- Counts down
- Long 3 second alarm

0 18436 00409 7

MT4 – COMPACT MECHANICAL TIMER
1 hour by min
- Counts down
- Long 3-sec 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
☐ Blue	MT4-B	0 18436 00438 7

MT1 – HEAVY DUTY MECHANICAL TIMER
1 hour by min
- Counts down
- Long 3 second alarm
- Stainless steel housing

0 18436 00407 3

MTR – ROUND MECHANICAL TIMER
11 hour by min
- Top & side display
- Counts down
- Long 3 second alarm

☐ White	MTR-W	0 18436 00426 4
☐ Black	MTR-BK	0 18436 00427 1
☐ Silver	MTR-S	0 18436 00428 8
☐ Red	MTR-R	0 18436 00429 5

SCALES

Scales are foodservice essentials for portion control, recipe standardization, and best cooking and baking results through precise measurement of ingredients.

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

BASIC SCALES SERIES

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

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"/14 cm diameter
- Resolution: 1 g, 0.1 fl oz, 0 lb:0.1 oz, 1 ml

□ White	SD1104-W	**0 18436 00805 7**
▢ Silver	SD1104-S	**0 18436 00806 4**
■ Black	SD1104-BK	**0 18436 00807 1**
■ Red	SD1104-R	**0 18436 00808 8**

GLASS SCALES SERIES

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.

SD1102 – DIGITAL GLASS SCALE, 11 LB

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

- Tare function
- Tempered glass
- Platform: 6.5 W x 6.5 H (in)/ 16.5 W x 16.5 H (cm)
- Resolution: 1 g, 0.1 oz, 0.001 lb, 1 ml

▢ Silver	SD1102-S	**0 18436 00801 9**
■ Black	SD1102-BK	**0 18436 00802 6**
■ Red	SD1102-R	**0 18436 00803 3**
■ Blue	SD1102-B	**0 18436 00814 9**
■ Pattern	SD1102-X	**0 18436 00804 0**

SD1502 – NSF® DIGITAL GLASS SCALE, 15 LB

15 LB/7 KG by lb:oz/g

- Tare function
- Backlit display
- Tempered glass
- Platform: 6.02 W x 9.17 H (in)/ 15.3 W x 23.3 H (cm)
- Resolution: 0.1 oz, 1 g

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

PRECISION SCALES SERIES

These scales are the go-to choice for weighing small quantities of critical ingredients or precious commodities that need to be measured with unusual exactitude.

SD750 – DIGITAL HIGH PRECISION SCALE, 750 g

1.65 LB/750 g by oz/ozt/dwt/g/ct/gn

- Precise to 0.01 oz/0.1 g
- Tare function
- ABS plastic
- Platform: 3.15"/8 cm diameter
- Resolution: 0.01 oz, 0.01 ozt, 0.1 dwt, 0.1 g, 1 ct, 1 gn

0 18436 00826 2

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
- Food-safe ABS plastic
- Platform: 4.45 W x 4.45 H (in)/ 11.3 W x 11.3 H (cm)
- Resolution: 0.01 oz, 0.2 g

0 18436 00821 7

MASTER SCALES SERIES

A CDN exclusive, these NSF® certified scales offer selectable pound:ounce or kilogram.gram units, removable stainless steel platforms, tare function, data hold, 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
- Data hold
- Field calibration
- Platform: 5.35 W x 5.35 H (in)/ 13.6 W x 13.6 H (cm), 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
- Data hold
- Field calibration
- Platform: 11.40 W x 7.08 H (in)/ 29.0 W x 18.0 H (cm), 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
- Data hold
- Field calibration
- Platform: 5.35 W x 5.35 H (in)/ 13.6 W x 13.6 H (cm), 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
- Data hold
- Field calibration
- Platform: 11.40 W x 7.08 H (in)/ 29.0 W x 18.0 H (cm), 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
- Data hold
- Field calibration
- Platform: 7.12 W x 7.12 H (in)/ 18.1 W x 18.1 H (cm), removable
- Resolution: 0.1 oz, 1 g

0 18436 00817 0

SD5502 – DIGITAL PORTION CONTROL SCALE, 55 LB
55 LB/25 KG by lb:oz/kg.g

- Large profile
- Tare function
- Data hold
- Field calibration
- Platform: 11.40 W x 7.08 H (in)/ 29.0 W x 18.0 H (cm), removable
- Resolution: 0.2 oz, 5 g

0 18436 00827 9

SUBMERSIBLE SCALES SERIES

These heavy-duty, waterproof stainless steel scales were designed for demanding foodservice kitchens.

SD1110X – SUBMERSIBLE SCALE, 11 LB
11 lb/5 kg/176 oz by lb:oz/oz/fr oz/g

- Submersible (IP67)
- Programmable
- Tare function
- Field calibration
- Platform: 7.2 W x 6.7 H (in)/ 18.2 W x 17.0 H (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

SD2210X – SUBMERSIBLE SCALE, 22 LB
22 lb/10 kg/352 oz by lb:oz/oz/fr oz/g

- Submersible (IP67)
- Programmable
- Tare function
- Field calibration
- Platform: 7.2 W x 6.7 H (in)/ 18.2 W x 17.0 H (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 00833 0

SPECIALTY SCALES SERIES

CDN offers advanced models with special features such as nutritional information.

SD1106 – DIGITAL NUTRITION SCALE, 11 LB

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

- Tare function
- 999 USDA food codes
- 7 nutritional values
- Platform: 6.75 W x 5.75 H (in)/ 17.1 W x 14.6 H (cm)
- Resolution: 1 g, 0.1 oz, 0.1 fl oz, 1 ml

0 18436 00809 5

RECEIVING SCALES SERIES

Designed for heavy-duty weighing, these rugged models include large platforms and easy-to-read displays.

SDR220 – DIGITAL SHIPPING & RECEIVING SCALE, 220 LB

220 lb/100 kg by lb:oz/kg

- Programmable preset unit
- Tare function
- Extendable display
- Platform: 11 W x 12.06 H (in)/ 27.94 W x 30.64 H (cm)
- Resolution: 2 oz, 50 g

0 18436 00828 6

SM13201 – MECHANICAL SCALE, 132 LB

132 lb/60 kg by oz/g

- Shatterproof display
- Removable platform
- Platform: 12.6 W x 12.6 H (in)/ 32 W x 32 H (cm), removable
- Resolution: 8 oz, 200 g

0 18436 00822 4

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

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.

certified
WBENC
WOMEN'S BUSINESS ENTERPRISE

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
- Call us to find out which model suits your needs and if your purchase qualifies you for a FREE D-TRI5!

0 18436 00980 1

D-TBL1 – TABLETOP DISPLAY
- Two 14" x 24" grids on rotating frame
- Includes grids, frame & hooks
- FREE with qualifying purchase! Call for details.

0 18436 00981 8

IRT220-PACK – COOKING THERMOMETER DISPLAY PACK
0 to 220°F
- 1"/2.5 cm magnified dial
- 5"/12.7 cm stem
- Safe for commercial dishwashers
- Shatterproof lens
- Field calibration with tool on sheath
- 12 per pack

IRT220-PACK		0 18436 00202 4
IRT220C-PACK	Celsius	0 18436 00211 6

AT120 – AIR THERMOMETERS
-40 to +120°F/-40 to +50°C
- 1.75"/4.4 cm dial
- Shatterproof lens
- 2-way mounting: magnet/adhesive
- 12 per box: 4 white, 4 black, 4 red

AT120		0 18436 00100 3
AT120C	Celsius	0 18436 00714 2

TM28-PACK – MINI TIMER DISPLAY PACK
100 minutes by min/sec
- Counts up/down
- Extra big digit
- Last count recall
- 12 per box: 3 white, 3 silver, 3 blue, 3 pink

0 18436 00410 3

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 (NSF)	Stainless Steel Clip – For 5"/12.7 cm stem thermometers	0 18436 00910 8
AD-L	Stainless Steel Clip – For 7"/17.8 cm stem thermometers	0 18436 00920 7
AD-N (NSF)	Stainless Steel Clip – For 6.5"/16.5 cm stem thermometers	0 18436 00970 2
AD-Z (NSF)	Stainless Steel Clip – For 7"/17.8 cm 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-DSP1	Replacement Probe – For DSP1 thermometers	0 18436 00903 0
AD-BT482-BK	Replacement Probe – Black – For BT482 thermometers	0 18436 00941 2
AD-BT482-G	Replacement Probe – Gray – For BT482 thermometers	0 18436 00943 6
AD-AC3302	AC Adapter – For SD0502, SD1114, SD1112, SD2202, SD3302, SD5502, SD1110X, SD2210X & SDR220 scales	0 18436 00921 4
AD-PF0502 (NSF)	Stainless Steel Platform – For SD0502 & SD1114 scales	0 18436 00926 9
AD-PF1112 (NSF)	Stainless Steel Platform – For SD1112 scales	0 18436 00925 2
AD-PF3302 (NSF)	Stainless Steel Platform – For SD2202, SD3302 & SD5502 scales	0 18436 00923 8
AD-PF1110X (NSF)	Stainless Steel Platform – For SD1110X & SD2210X scales	0 18436 00931 3
AD-PF750	Plastic Platform – For SD750 scales	0 18436 00928 3

CDN Certification

CDN Technology

CDN Affiliations

PO Box 10947
Portland, OR 97296-0947

Tel 800 338-5594
Fax 800 879-2364

info@CDNkitchen.com
CDNkitchen.com