CDN®

Measurement Tools



Foodservice

2024

CDNmeasurement.com

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A GLOBAL CATEGORY LEADER

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

Our 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).

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CDN®

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, one-button field calibration, rapid response, temperature memory, rotating displays, 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 seven exclusive models that feature a thin tip stem, field calibration, NSF® certification and BioCote® antimicrobial technology.



DT392 – Digital Thermometer

-50 to +392°F/-45 to +200°C

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

0 18436 00609 1



DT572 – Digital Folding Thermometer

-58 to +572°F/-50 to +300°C

- 4-second response
- Waterproof (IPX6)
- 1.7 mm thin tip; 3.375" stem

Black	DT572-BK	**0 18436 00509 4**
Red	DT572-R	**0 18436 00515 5**
Green	DT572-G	**0 18436 00516 2**
Blue	DT572-B	**0 18436 00517 9**



DT450X – Digital Pocket Thermometer

-40 to +450°F/-40 to +230°C

- 6-second response
- Hold
- 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**



DTT450 – Thin Tip Pocket Thermometer

-40 to +450°F/-40 to +230°C

- 4-second response
- One-button field calibration
- Hold
- 1.5 mm thin tip; 2.75" stem

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

- 6-second response
- Waterproof (IPX6)
- One-button field calibration
- 1.5 mm thin tip; 4.75" stem

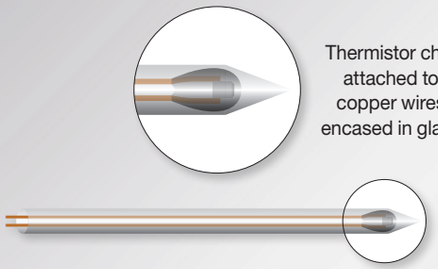
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Tip on Induction Cooktops:
The magnetic field of an induction cooktop may interfere with digital thermometers. One option is to turn off the induction cooktop to get an accurate reading on your digital thermometer. Another option is to use one of our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



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

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, DTL572, DTW450 and DTW450L recalibrate in three seconds with the touch of a button.



Q2-450X – Heavy Duty Thin Tip Thermometer

-40 to +450°F/-40 to +230°C

- 6-second response
- Waterproof (IPX6)
- One-button field calibration
- 1.5 mm thin tip; 2.75" stem

0 18436 00459 2



DTTW572 – Waterproof Thin Tip Thermometer

-40 to +572°F/-40 to 300°C

- 4-second response
- Waterproof (IPX7)
- One-button field calibration
- 180° rotating display
- 1.5 mm thin tip; 3.5" stem

0 18436 00507 0



DTL572 – Lollipop Thermometer

-40 to +572°F/-40 to 300°C

- 4-second response
- Waterproof (IPX7)
- One-button field calibration
- 1.5 mm thin tip; 4.3" stem

Yellow	DTL572-Y	**0 18436 00511 7**
Red	DTL572-R	**0 18436 00512 4**
Green	DTL572-G	**0 18436 00513 1**
Blue	DTL572-B	**0 18436 00514 8**

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DTW450 – Dishwasher Thin Tip Thermometer

-40 to +450°F/-40 to +230°C

- 6-second response
- Safe for commercial dishwashers (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

- 6-second response
- Safe for commercial dishwashers (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.



IRT220 – Cooking Thermometer

0 to 220°F

- Safe for commercial dishwashers
- 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**



IRT220-PACK – Cooking Thermometer Display Pack

0 to 220°F

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

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

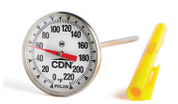


IRT550 – High Temperature Cooking Thermometer

50 to 550°F

- Safe for commercial dishwashers
- Boil test field calibration with wrench on sheath
- 1" magnified dial; 5" stem

0 18436 00209 3



IRXL220 – Large Dial Cooking Thermometer

0 to 220°F

- Safe for commercial dishwashers
- Field calibration with wrench on sheath
- 1.75" dial; 5" stem

IRXL220		**0 18436 00212 3**
IRXL220C	Celsius	**0 18436 00716 6**



IRM190 – Ovenproof Meat Thermometer

130 to 190°F/50 to 90°C

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

IRM190		**0 18436 00203 1**
IRM190C	Celsius	**0 18436 00745 6**



IRM200 – Ovenproof Meat Thermometer

120 to 200°F/50 to 100°C

- Temperature guide
- Safe for commercial dishwashers
- Boil test field calibration
- Extra-large 2" dial; 5" stem

0 18436 00207 9

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.

CDN ProAccurate® thermometers implement the BioCote® additive during manufacturing of plastic parts 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

- Easy to read in low light conditions
- Temperature guide
- Safe for commercial dishwashers
- Boil test field calibration
- Extra-large 2" dial; 5" stem

0 18436 00213 0



IRL500 – Long Stem Fry Thermometer – 12"

100 to 500°F/38 to 260°C

- Safe for commercial dishwashers
- Boil test field calibration
- 1.75" dial; 12" stem

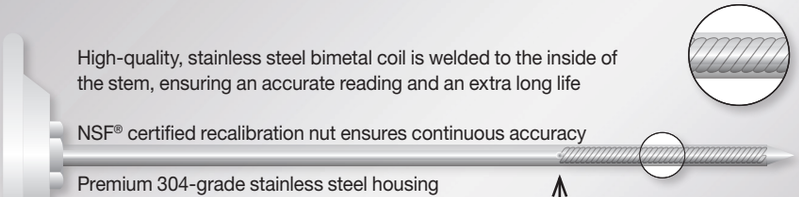
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BIMETAL TECHNOLOGY

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 guide on protective sheath

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THERMOCOUPLE THERMOMETERS

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



DTF572 – Rotating Display Thermocouple Thermometer

-40 to +572°F/-40 to +300°C

- 3-second response
- Field calibration
- Backlit extra-big digits
- 1.5 mm thin tip; 4.5" probe

0 18436 00493 6



TCT572 – Folding Thermocouple Thermometer

-58 to +572°F/-50 to +300°C

- 3-second response
- Field calibration
- Backlit display
- Max/min
- 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

- 2-second response
- Waterproof (IPX7)
- One-button field calibration
- Backlit 4-way rotating display with extra-big digit
- 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, hold & lock
- 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
- Backlit HACCP check lights
- Max, min, hold & lock
- 8-beam laser target illumination
- 1.5 mm thin tip; 3.75" probe

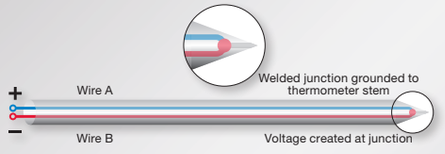
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THERMOCOUPLE TECHNOLOGY

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-measuri ng 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.

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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 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
- Max/min and lock
- Displays clock & room temp in standby

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

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

- Distance:spot = 2.5:1
- Laser target illumination
- HACCP check lights & icons
- Max, min, hold & lock
- 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
- Backlit HACCP check lights
- Max, min, hold & lock
- 8-beam laser target illumination
- 1.5 mm thin tip; 3.75" probe

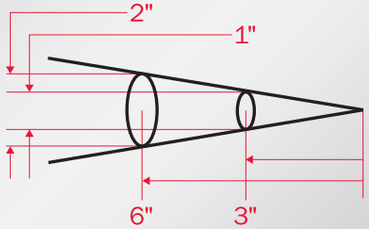
0 18436 00572 8

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

Distance to Spot Ratio
Distance:Spot=3:1



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.

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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

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

0 18436 00619 0



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 & down
- 5.5" probe with 3' sensor cable

☐ White	DTTC-W	**0 18436 00620 6**
■ Silver	DTTC-S	**0 18436 00448 6**



DSP1 – Dual-Sensing Probe Thermometer/Timer

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

- Monitors food & oven temperatures while cooking
- Programmable
- Displays actual & set temps for both food & oven or timer
- Distinct alerts for food, oven & timer
- 6.75" probe with 39" 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/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

- Candy & deep fry stages
- Dishwasher safe
- Laboratory glass

0 18436 00501 8



TCG400 – Candy & Deep Fry Ruler Thermometer

100 to 400°F/40 to 200°C

- Candy & deep fry stages
- Dishwasher safe
- 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 temperatur e 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
- Laboratory glass
- Non-mercuric column

TCH130		**0 18436 00504 9**
TCH130C	Celsius	**0 18436 00713 5**



IRXL400 – Candy & Deep Fry Thermometer

100 to 400°F

- Candy stages
- Safe for commercial dishwashers
- Field calibration with tool on sheath
- 1.75" dial; 7" stem

IRXL400		**0 18436 00204 8**
IRXL400C	Celsius	**0 18436 00725 8**



IRL500 – Long Stem Fry Thermometer – 12"

100 to 500°F/38 to 260°C

- Safe for commercial dishwashers
- Boil test field calibration
- 1.75" dial; 12" stem

0 18436 00210 9



DTC450 – Digital Candy Thermometer

14 to 450°F/-10 to +232°C

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

0 18436 00506 3



DTW450L – Waterproof Thermometer – Long Stem

-40 to +450°F/-40 to +230°C

- 6-second response
- Safe for commercial dishwashers (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 & down
- 5.5" probe with 3' sensor cable

☐ White	DTTC-W	**0 18436 00620 6**
■ Silver	DTTC-S	**0 18436 00448 6**



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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
- Safe for commercial dishwashers
- Field calibration with wrench on sheath
- 1" magnified dial; 5" stem

0 18436 00221 5



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

0 to 220°F/-18 to +104°C

- Frothing zone
- Safe for commercial dishwashers
- 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
- Safe for commercial dishwashers
- 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**





IRTL220 – Beverage & Frothing Thermometer – 7" Stem

0 to 220°F/-18 to +104°C

- Frothing zone
- Safe for commercial dishwashers
- Field calibration with tool on sheath
- 1.75" dial; 7" stem

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.

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SANITIZING & WIPES

Our wipes make it fast and convenient to disinfect and sanitize thermometer probes and hard, non-porous surfaces and. They promote food safety and help prevent cross-contamination.



PW200 – Thermometer Probe Wipes - Packets

200 Single Use Packets

- FDA-listed, EPA & NQA certified
- 70% Isopropyl Alcohol
- Expiration date on package
- 1.2" x 2.2" pads

0 18436 00906 1

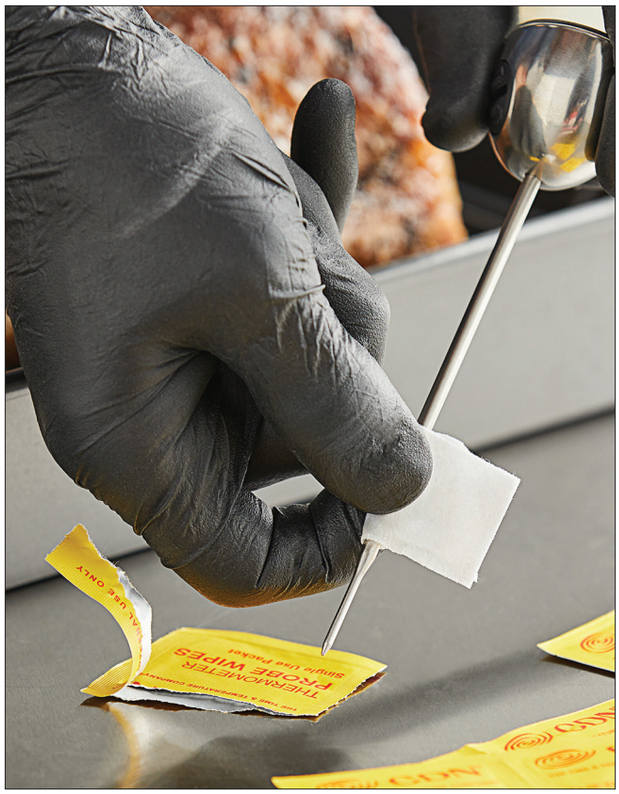


PW1000 – Thermometer Probe Wipes - 5x200 Packets

5 Boxes of 200 Single Use Packets

- FDA-listed, EPA & NQA certified
- 70% Isopropyl Alcohol
- Expiration date on package
- 1.2" x 2.2" pads

0 18436 00919 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.

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.







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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

- Temperature zones
- Ovenproof
- Laboratory glass lens

0 18436 00253 6



MOT1 – Multi-Mount Oven Thermometer

100 to 600°F/50 to 300°C

- Ovenproof
- 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
- Laboratory glass lens

DOT2		**0 18436 00251 2**
DOT2C	Celsius	**0 18436 00730 2**

NSF



HOT1 – Hot Holding Thermometer

100 to 180ºF/38 to 82ºC

- Temperature zone
- Ovenproof
- Laboratory glass lens

0 18436 00258 1

NSF





POT750X – High Heat Oven Thermometer

100 to 750°F/50 to 400°C

- Ovenproof
- High heat
- Laboratory glass lens

0 18436 00240 6

NSF



GTS800X – Grill Surface Thermometer

100 to 800°F/40 to 425°C

- Temperature zones
- High heat
- Color-coded scale

0 18436 00486 8

NSF



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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

- Temperature zones
- Color-coded scale
- 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

- 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
- Laboratory glass lens
- 2-way mounting: stand, hang

RFT1		**0 18436 00255 0**
RFT1C	Celsius	**0 18436 00711 1**





TA20 – Audio/Visual Refrigerator/Freezer Alarm

-58 to +158°F/-50 to +70°C

- Audio/visual alert
- Signal sounds at 15 or 46°F (-9.5 or 8°C)
- Displays room & refrigerator/freezer temps
- 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**

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

- 6-second response
- Safe for commercial dishwashers (IPX7)
- One-button field calibration
- 1.5 mm thin tip; 4.5" stem

0 18436 00462 2



DW2 – Dishwasher Thermometer

32 to 194°F/0 to 90°C

- Waterproof (IP66)
- LED indication lights for different maximum temperatures
- Max/min; last maximum temperature recall
- Storage case included

0 18436 00498 1



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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 & restart
- 3-way mounting: pocket clip, magnet, stand

0 18436 00350 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
- Audio/vibrate alarm
- Loud & long alarm
- Last count recall

0 18436 00404 2



PT2 – 4-Event Timer & Clock

100 hours by hr/min/sec

- Counts up & down in 4 channels separately or 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
- Extra-big digit
- Loud & long alarm
- Last count recall

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
- Heavy duty
- Extra-loud & long audio/visual alarm

0 18436 00301 4

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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
- 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**



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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 measurement tools, CDN offers a variety of scales, from basics to specialized models designed for portion control, minute measurement, receiving and more. They come with the quality, precision, value and strong customer service for which CDN is known.



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MASTER SCALES

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



SD0204 – Digital High Precision Scale, 2 lb

2 lb/1 kg by lb:oz/kg.g

- Small profile
- Precise to 0.01 oz, 0.1 g
- Tare, hold & field calibration

0 18436 00839 2



SD2202 – Digital Portion Control Scale, 22 lb

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

- Large profile
- Tare, hold & field calibration

0 18436 00816 3



SD0502 – Digital Portion Control Scale, 5 lb

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

- Small profile
- Tare, hold & field calibration

0 18436 00818 7



SD3302 – Digital Portion Control Scale, 33 lb

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

- Large profile
- Tare, hold & field calibration

0 18436 00815 6



SD1114 – Digital Portion Control Scale, 11 lb

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

- Small profile
- Tare, hold & field calibration

0 18436 00820 0



SD5502 – Digital Portion Control Scale, 55 lb

55 lb/25 kg by lb:oz/kg.g

- Large profile
- Tare, hold & field calibration

0 18436 00827 9



SD1112 – Digital Portion Control Scale, 11 lb

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

- Medium profile
- Tare, hold & field calibration

0 18436 00817 0

SUBMERSIBLE SCALES

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/lb:fr oz/lb/oz/fr oz/g

- Submersible (IP67)
- Programmable
- Tare & field calibration

0 18436 00832 3



SD2210X – Submersible Scale, 22 lb

22 lb/10 kg/352 oz by lb:oz/lb:fr oz/lb/oz/fr oz/g

- Submersible (IP67)
- Programmable
- Tare & field calibration

0 18436 00833 0



SD1120 – Submersible Scale, 11 lb

11 lb/5 kg/176 oz by oz/fr oz/kg/g/lb:oz/lb:fr oz/lb

- Low/high limit alerts with backlit display
- Submersible (IP68)
- Programmable
- Tare, hold & field calibration

0 18436 00846 0



SD2220 – Submersible Scale, 22 lb

22 lb/10 kg/352 oz by oz/fr oz/kg/g/lb:oz/lb:fr oz/lb

- Low/high limit alerts with backlit display
- Submersible (IP68)
- Programmable
- Tare, hold & field calibration

0 18436 00847 7

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ECONOMY SCALES

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
- Backlit display
- Stainless steel platform

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



SD2206 – Digital Portion Control Scale, 22 lb

22 lb/352 oz/10 kg by lb:oz/oz/g

- Piece counting
- Backlit display
- Tare, hold & field calibration
- Removable stainless steel platform

0 18436 00834 7



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 & hold
- Tempered glass

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

PRECISION SCALES

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.



SD0202 – Digital High Precision Scale, 2 lb

2.2 lb/1000 g by oz/g

- Precise to 0.01 oz, 0.1 g
- Tare
- Removable stainless steel platform

Gray	SD0202-GY	**0 18436 00842 2**
Red	SD0202-R	**0 18436 00843 9**
Green	SD0202-G	**0 18436 00844 6**
Blue	SD0202-B	**0 18436 00845 3**



SD0204 – Digital High Precision Scale, 2 lb

2 lb/1 kg by lb:oz/kg.g

- Small profile
- Precise to 0.01 oz, 0.1 g
- Tare, hold & field calibration

0 18436 00839 2

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SPECIALTY SCALES

We offer advanced models with special features or for specific applications.



SDC0602 – Coffee Scale & Timer, 6.5 lb

3 kg/6.5 lb/3L by g/oz/ml; 100 minutes by min/sec

- Precise to 0.1 g, 0.005 oz, 0.1 ml
- Tare
- Backlit digits
- Timer counts up

0 18436 00840 8

RECEIVING SCALES

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 & field calibration
- Extendable display

0 18436 00828 6

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



WT500 – Calibration Weight, 500 g

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

0 18436 00825 5



WT02 – Calibration Weight, 2 kg

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

0 18436 00824 8



WT05 – Calibration Weight, 5 kg

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

0 18436 00823 1

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.



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

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

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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



IRT220-PACK – Cooking Thermometer Display Pack

0 to 220°F

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

IRT220-PACK		**0 18436 00205 5**
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**

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.

ACCESSORIES

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

Model	Description	UPC
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-DSP1	Replacement Probe – For DSP1 thermometers	**0 18436 00903 0**
AD-AC3302	AC Adapter – For SD0204, SD0502, SD1114, SD1112, SD2202, SD3302, SD5502 & SDR220 scales	**0 18436 00921 4**
AD-AC1110X	AC Adapter – For SD1110X, SD1120, SD2210X & SD2220 scales	**0 18436 00929 0**
AD-PF0502	Stainless Steel Platform – For SD0204, 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 & SD5502 scales	**0 18436 00923 8**
AD-PF1110X	Stainless Steel Platform – For SD1110X & SD2210X scales	**0 18436 00931 3**

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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