

DFP450W

A Digital Pocket Test That Measures Dishwasher Final Rinse Temperature



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35 Vantage Point Drive // Rochester, NY 14624 // Call 1.800.800.5001



Features

- -40° to 450°F / -40° to 232°C
- Accuracy: $\pm 2^{\circ}\text{F}$ / $\pm 1^{\circ}\text{C}$
- Resolution: 0.1°
- Maximum Temperature Memory - Press the "MAX" button to display the maximum temperature recorded, ideal in areas of extreme temperature like freezers and dishwashers (Unit retains maximum temperature after shut-off)
- Auto Shut-off
- 0.25" / 6.4 mm High LCD Display
- 5" / 27 mm Stem Length
- Thermistor Sensor Located in Probe Tip for Quick Response Time and Accurate Readings
- 1.5 Volt Battery
- Lifetime Warranty

The DFP450W was specifically designed for the harshest foodservice environments. Potentially hazardous mercury thermometers are often used to check the extreme temperature and water soluble conditions of commercial dishwater. Eliminate the risk of a mercury spill; the DFP450W maintains the heat and resists the water of Commercial 2-Cycle dishwashers.

Do not be alarmed if the DFP450W display is blacked out when you remove it from the dishwasher - this is normal. In the dish washing process, high heat shocks the display but the electronics still record the maximum temperature. Once cooled, the display will return to normal. Reset and you are ready for the next cycle.

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ON/OFF:

Press the "ON/OFF" button to turn the unit on and off. (Unit shuts-off after 10 minutes of non-use.)

MAX TEMPERATURE:

1. Press the "Max" button to display the maximum temperature recorded.



2. To clear "MAX" reading: In "MAX" mode, press and hold the "MAX" button for 3 seconds.
3. The unit will return to displaying the current temperature.

FIELD CALIBRATION:

1. Place finely crushed ice into a container and add enough water to just cover the ice to create a slush mix.
2. Immerse the stem at least 1 inch into the slush mix without touching the sides or bottom of the container.
3. To prevent accidental recalibration of the unit, the thermometer must register within the temperature ranges 23°F(-5°C) to 41°F(5°C) to recalibrate the instrument.
4. Press and hold the ON/OFF button for 8 seconds to enter calibration mode. 'CAL' will be displayed on the upper right corner of the LCD.



5. When the display stabilizes, press the "CAL" button until the display reads 32°F(0°C). The unit is now calibrated and ready for use.



TO CLEAN:

Remove stubborn grease from stem with scouring pad or fine steel wool.

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