CDN®

THE TIME & TEMPERATURE COMPANY®

Model: PAT550

ProAccurate® Data Hold Oven Thermometer

150 to 550°F/65 to 288°C

Perfect For

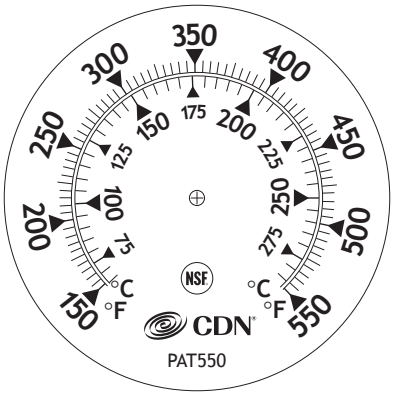
- Monitoring exact oven temperatures

Easy To Use

- Stainless steel clip for mounting

Features

- NSF® Certified
- Waterproof
- Ovenproof
- Oil-filled for delayed response
- Durable laboratory glass lens
- Stainless steel housing



Operating Instructions

1. Snap the clip onto the thermometer stem and slide it up to the back of the dial.
2. **Underside of rack** - Push the small end of the clip up through the rack in the desired location, slip the clip over the rack wire, and pull downward to lock into position.
3. **Top of rack** - Push the small end of the clip down through the rack in the desired location, slip the clip over the rack wire, and pull upward to lock into position and rest the thermometer on the rack.
4. Rotate the dial to adjust for easy reading.

CAUTION: UNIT CONTAINS FOOD-SAFE OIL IN STEM. DO NOT LEAVE IN SELF-CLEANING OVENS DURING CLEANING CYCLE – IT MAY EXPLODE!

Accuracy is the Key to Success!

- Did you know that it's common to find an oven's temperature can be off by more than 50°F? Thermostats become fatigued with age. Leaky door seals can cause hot or cool spots that affect the thermostat. For best results with your oven, use the PAT550 to monitor the exact oven temperature.
- The PAT550 is oil-filled for delayed response so that the temperature reading is not affected by oven cycling and when opening the oven.

Note: Allow 15 minutes for the first accurate temperature reading.

ProAccurate® NSF

USDA Food Safety Tip — *It's Safe to Bite When the Temperature's Right!™*

USDA SAFE FOOD TEMPERATURES

*Beef, Veal, Lamb – well	160°F	71°C
*Beef, Veal, Lamb – medium	145°F	63°C
*Beef, Veal, Lamb – rare	140°F	60°C
Poultry	165°F	74°C
*Pork/Ham – pre-cooked	145°F	63°C
Ground Meat	160°F	71°C

* 3 minutes rest time

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5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.

CDN®

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*USDA does not endorse any product, service or organization.

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