



THE TIME & TEMPERATURE COMPANY™

Model: IRXL400

ProAccurate® Insta-Read® Candy & Deep Fry Thermometer

100 to 400°F

Perfect For

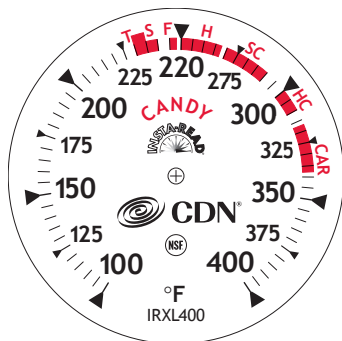
- Candy, jelly, deep-frying, meats, poultry, yeasts & dough
- Stovetop, conventional & microwave ovens

Easy To Use

- 1.75"/4.4 cm dial
- Target range indication
- Color-coded scale – candy temperatures in red on the dial
- Calibration tool on sheath
- Adjustable stainless steel clip

Features

- NSF® approved
- 7"/17.8 cm stem
- Waterproof
- Shatterproof
- Polycarbonate lens
- Stainless steel housing
- Recalibratable
- Sheath can be used as handle extension
- Pocket clip



Pro
Accurate® **INSTA-READ®**



Versatile. Precise. Delicious!

- The IRXL400 is perfect for professional results with candy, jelly, deep-frying, meats, poultry, yeasts, and dough. Use this thermometer for foods cooked in conventional or microwave ovens.
- This INSTA-READ® thermometer is a precision instrument, yet is rugged and durable. Use it for quick, accurate readings during stovetop cooking – or after food has been removed from conventional or microwave ovens.
- The exclusive, adjustable stainless steel clip makes it easy to mount on the sides of pots. Push the clip down onto the rim of the pot as far as it will go. Adjust the thermometer so that the stem tip is just above the bottom of the pot.
- Temperature and recalibration guides are available at www.cdn-timeandtemp.com

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE.

Recalibration Guide

Immerse thermometer in sheath in at least 2 inches of boiling water (212°F at sea level). Adjust hex nut beneath dial with calibration tool on sheath to 212°F.

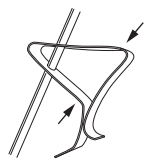
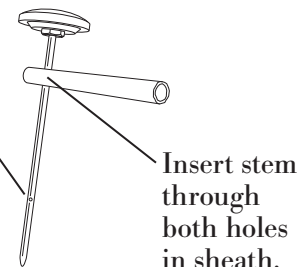
Adjustable Stainless Steel Clip

CAUTION: Always position the IRTL220 on the pitcher/pot before filling it and/or applying heat.

Insert the stem through both holes in the attachment clip. Press the top portion of the clip together for easier sliding up the thermometer stem. Push the clip down onto the side of the pot and position it until the stem tip is just above the bottom.

Important: Keep stem away from direct heat of the cooktop burner.

Temperature sensor is between “dimple” and tip of stem. For best accuracy, stem should be inserted into food to dimple or higher.



CANDY TEMPERATURE GUIDE

Jelly	220°F	104°C
Thread	230–234°F	110–112°C
Soft Ball	234–240°F	112–115°C
Firm Ball	244–248°F	118–120°C
Hard Ball	250–266°F	121–130°C
Soft Crack	270–290°F	132–143°C
Hard Crack	300–310°F	149–154°C
Caramelize	316–338°F	158–170°C

DEEP FRY TEMPERATURE GUIDE

Deep Fry Lo	325–340°F	163–170°C
Deep Fry Hi	340–365°F	170–185°C
Shrimp	350°F	177°C
Chicken	355°F	180°C
Onions	370°F	188°C
Fish	375°F	191°C
Doughnuts/Fritters	375°F	191°C
French Fries	380°F	193°C

OIL TEMPERATURE GUIDE

325–375°F/163–190°C is the normal desired temperature for deep fry cooking.

Note: When food is added to hot oil, the temperature of the oil immediately drops at least 50°F/28°C. You will need to bring the oil temperature back to the desired cooking temperature. Frying at lower temperatures results in lighter color, less flavor development and increased oil absorption.

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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.



Component Design Northwest, Inc.
PO Box 10947
Portland, OR 97296-0947
Tel 800 338-5594
Fax 800 879-2364
Web www.cdn-timeandtemp.com