



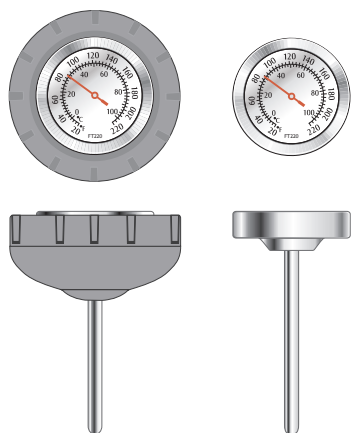
Floating Thermometer

THE TIME & TEMPERATURE COMPANY®

20 to 220°F/0 to 100°C

Features

- Multi-purpose: sous-vide, custards, brewing beer, sauces, soups and stews
- Waterproof (IPX6) dishwasher safe
- Polycarbonate lens
- Removable buoy



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Versatile. Precise. Delicious!

Certain recipes require water baths, such as sous-vide, custards and cheesecakes. Having the water bath at the required temperature ensures best results. The FT220 is designed to measure liquid temperatures reliably and accurately.

Use it for beer brewing, sauces, soups, stews and any other liquid requiring temperature measurement. The stay-cool buoy is removable for easy cleaning and floats on the surface of the liquid.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE



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.



For more detailed information on our products, please visit cdn-timeandtemp.com.



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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