



THE TIME & TEMPERATURE COMPANY®

Model: IRM190C

ProAccurate® Insta-Read® Ovenproof Thermometer

50 to 90°C/122 to 198°F

Perfect For

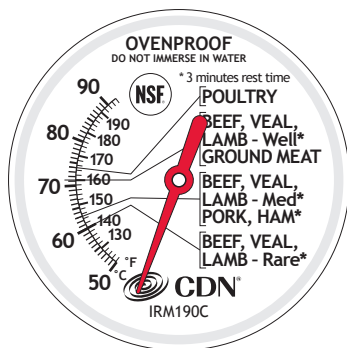
- Roasts, meat & poultry

Easy To Use

- Easy to read dual scale
- Target range indication
- Temperature guide

Features

- NSF® Certified
- Ovenproof
- Durable laboratory glass lens
- Stainless steel housing
- Field calibration
- Food-safe ABS plastic sheath with BioCote®
- Sheath can be used as handle extension
- Mounting: pocket clip



Versatile. Precise. Delicious!

- The IRM190C is perfect for professional results with roasts, meat and poultry cooked in conventional or microwave ovens, on the grill, rotisserie, or in smoke ovens.
- This INSTA-READ® thermometer is a precision instrument, yet is rugged and durable. Use it for quick, accurate readings after food has been removed from the microwave oven – or leave IRM190C in food when cooking in conventional ovens. The slender stainless steel stem penetrates meat easily, and minimizes the loss of juices.
- Temperature and recalibration guides are also available at www.cdn-timeandtemp.com

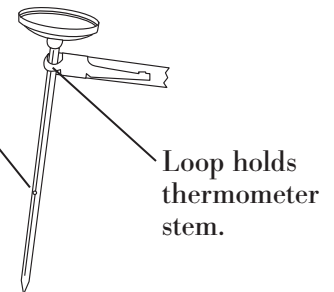
Note: Clean the thermometer stem before each use.

Important: The glass lens in this thermometer is not designed to withstand the elevated temperature under a broiler or in some covered barbecue grills. Do not leave the IRM190C in food in these cases.

Important: DO NOT IMMERSE IN WATER. HAND WASH AND DRY. DO NOT LEAVE IN MICROWAVE.

Tip: Meat should be allowed to “rest” for 10 to 15 minutes after it is removed from oven. This allows time for the meat’s internal temperature to stabilize and the juices to redistribute. This will result in a roast that is both juicier and easier to carve.

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





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



Antimicrobial properties are built-in to inhibit the growth of bacteria that may affect this product. According to EPA guidelines we cannot claim that the antimicrobial properties in this product protect users or others against bacteria, viruses, germs, or other disease organisms. This product does not protect users or

others against food-borne bacteria. Always clean and wash this product thoroughly before and after each use.

The information in this document has been reviewed and is believed to be accurate. However, neither the manufacturer nor its affiliates assume any responsibility for inaccuracies, errors or omissions that may be contained herein. In no event will the manufacturer or its affiliates be liable for direct, indirect, special, incidental or consequential damages arisen by using this product or resulting from any defect/omission in this document, even if advised of the possibility of such damages. The manufacturer and its affiliates reserve the right to make improvements or changes to this document and the products and services described at any time, without notice or obligation.



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.



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