



THE TIME & TEMPERATURE COMPANY®

Model: IRT220C

ProAccurate® Insta-Read® Cooking Thermometer

-13 to +103°C

Perfect For

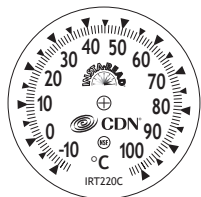
- Roasts, meat & poultry
- Stovetop, conventional & microwave ovens

Easy To Use

- 1 1/2" / 2.5 cm magnified dial
- Calibration tool on sheath

Features

- NSF® Certified
- 5" / 12.7 cm stem
- Waterproof
- Shatterproof
- Polycarbonate 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!

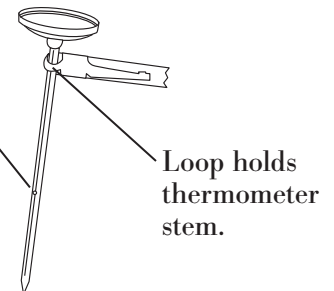
- The IRT220C is perfect for professional results with meats, poultry, yeasts, dough and chocolate tempering. Use this thermometer for foods cooked in conventional or microwave ovens, smoke ovens, rotisserie or on the grill.
- This INSTA-READ® thermometer is a precision instrument, yet is rugged and durable. Use it for quick, accurate readings during stovetop cooking – or after food has been removed from conventional or microwave ovens.
- The slender stainless steel stem penetrates meat easily, and minimizes the loss of juices.
- Temperature and field calibration 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.

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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