



THE TIME & TEMPERATURE COMPANY®

Model: IRXL400C

ProAccurate® Insta-Read® Candy & Deep Fry Thermometer

34 to 210°C

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
- Adjustable stainless steel clip

Features

- NSF® Certified
- 7"/17.8 cm stem
- Waterproof
- Shatterproof
- Polycarbonate lens
- Stainless steel housing
- Field calibration
- Calibration tool on sheath
- Food-safe ABS plastic sheath with BioCote®
- Sheath can be used as handle extension
- Mounting: pocket clip

Versatile. Precise. Delicious!

- The IRXL400C 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.
- Field calibration instructions are available at www.cdn-timeandtemp.com

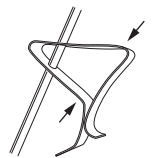
Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE.

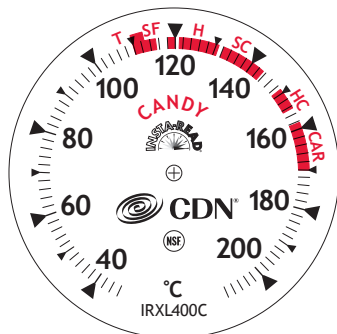
Adjustable Stainless Steel Clip

CAUTION: Always position the IRXL400C on the pot before filling it and/or applying heat.

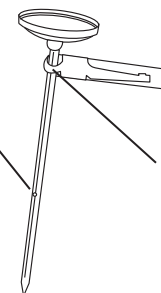
Insert the stem through both holes in the attachment clip. Press the top portion of the clip together for easier sliding up the thermometer stem. Push the clip down onto the side of the pot and position it until the stem tip is just above the bottom.



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.



Loop holds thermometer stem.

Note: Clean the thermometer stem before each use.

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.



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

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

HIGH ALTITUDE ADJUSTMENT FOR CANDY-MAKING

STAGE	2,000 feet	5,000 feet	7,500 feet
Soft Ball	230–236°F	224–230°F	219–225°F
Firm Ball	238–244°F	232–238°F	227–233°F
Hard Ball	246–264°F	240–258°F	235–253°F
Soft Crack	266–286°F	260–286°F	255–275°F
Hard Crack	296–306°F	290–300°F	285–295°F

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.

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



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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