



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
- Temperature guide 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

## 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.
- Recalibration instructions are available at [www.cdn-timeandtemp.com](http://www.cdn-timeandtemp.com)

**Note:** Clean the thermometer stem before each use.

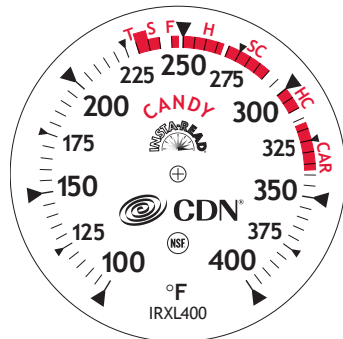
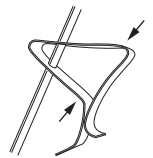
**Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE.**

## Adjustable Stainless Steel Clip

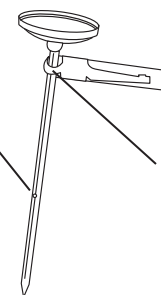
**CAUTION:** Always position the IRTL220 on the pitcher/pot before filling it and/or applying heat.

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.



Loop holds thermometer stem.

Pro Accurate® INSTA-READ



Accepted for commercial use

### 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.

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.



Component Design Northwest, Inc.  
PO Box 10947  
Portland, OR 97296-0947  
Tel 800 338-5594  
Fax 800 879-2364  
Web [www.cdn-timeandtemp.com](http://www.cdn-timeandtemp.com)