



THE TIME & TEMPERATURE COMPANY®

Model: IRL500

Insta-Read® Long Stem Fry Thermometer

100 to 500°F/38 to 260°C

Perfect For

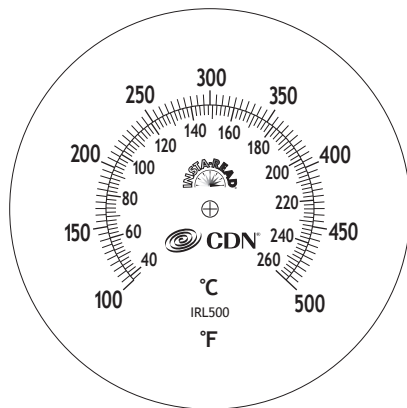
- Outdoor deep fry poultry
- Large deep fry containers

Easy To Use

- 1.75"/4.4 cm dial
- Adjustable stainless steel clip
- Temperature and recalibration guides

Features

- 12"/30.5 cm stem
- Waterproof
- Durable laboratory glass lens
- Stainless steel housing
- Recalibratable
- Sheath can be used as handle extension
- Pocket clip



For absolutely delicious, tender turkey or other poultry, try deep-frying, a “new” method that has been used in the South for decades. The result is a bird that is juicy but has no greasy taste. Speed is another bonus – a 14-pound turkey typically cooks in an hour or less. The more oil that is used, the less the oil temperature will drop when the turkey is added. The simple secret to properly deep-frying is to use a sufficient amount of oil, at the proper temperature, and cook for the

correct time. The IRL500 allows you to make sure that the proper oil temperature is maintained. This thermometer can be used with any size deep fry kettle.

The Perfect Deep-Fried Turkey

Note: These instructions are general in nature. For more exact information refer to the instructions that came with your deep fry cooker.

Very Important: A deep-fried turkey is an excellent dish, but it is one that must not be prepared inside the average home kitchen. For safety reasons, it is best done outside. The oil is hot, and it will bubble when the turkey is first lowered into the kettle. Lifting the turkey out of the kettle after it is cooked is more safely done if it is cooked on a heat source that is close to the ground.

Procedure

1. Determine the correct amount of oil to use – 1 to 2 inches above the bird. A convenient way to do this is to place the raw bird in the kettle and fill it to the proper depth with water. Remove the bird and note the height of the water on the side of the kettle. This is the height to which oil should be added. Empty the water and thoroughly dry the kettle.
2. Remove the plastic pop up timer and plastic strap that holds the legs together, if present.
3. Wash, dry, and weigh the bird. Cooking time is about 3.5 minutes per pound. Let the bird come to room temperature.
4. Add oil to a completely dry kettle and heat it to a temperature of 375 to 400°F. The IRL500 may be clipped to the inner, if used, or outer kettle. The clip of the IRL500 can be adjusted to accommodate extra-wide rimmed kettles. Simply bend the longer of the two arms inward.
5. Season the bird as desired.
6. If an inner kettle is used, place the bird inside. If using a single kettle, wire the bird securely so that it can be safely withdrawn from the hot oil after it is cooked.
CAUTION: Use an insulated mitt and slowly lower the bird into the hot oil. Be sure to protect yourself from the steam that will be generated.
7. The oil temperature will drop after the bird is added. Maintain a temperature of about 350°F. A 14-pound bird will take approximately 45 minutes to cook.



8. After the bird is cooked, carefully remove it from the oil and let it drain. It may be helpful to have a rack to support the bird to allow for proper drainage.

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.

9. Leave the thermometer in the kettle to ensure the oil has completely cooled before disposal. Clean the thermometer using soap and warm water.

Note: Clean the thermometer stem before each use.



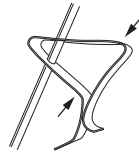
Field Calibration Guide

Immerse thermometer in at least 2 inches of boiling water (212°F at sea level). Adjust hex nut beneath dial to 212°F.

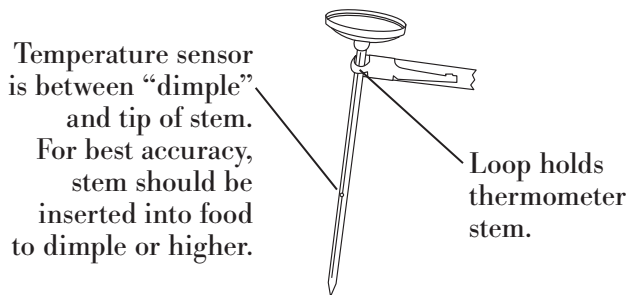
Adjustable Stainless Steel Clip

CAUTION: Always position the IRL500 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.



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

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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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