

OVENPROOF MEAT THERMOMETER – GLOW

120 to 200°F/50 to 100°C

FOR ROASTS, MEATS & POULTRY

- NSF[®] Certified
- Easy to read in low light conditions
- Extra large 2"/5.1 cm dial
- 5"/12.7 cm stem
- Boil test field calibration
- Waterproof
- Ovenproof
- Durable laboratory glass lens
- Target range indication
- Target marker
- Stainless steel housing
- Temperature guide on dial



Note: In the following instructions, names of the control buttons are shown in CAPS. Function information that appears on the display is shown in **BOLD CAPS**.

OPERATING INSTRUCTIONS

The IRM200 is perfect for professional results with meats and poultry.

1. Insert the stem at least halfway into the meat or poultry, making sure that it is not inserted into a fatty deposit or dressing. Fat and dressing tend to insulate the stem and will result in a lower temperature reading. This may result in overcooked food.
2. Slide the target marker to the desired temperature. Remove food from oven when it has reached this temperature.
3. Remove the thermometer with care and place it where it will not roll onto the floor or cause burns.

CAUTION: The thermometer will be VERY HOT — DO NOT TOUCH WITH BARE HANDS.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN MICROWAVE.

Important: THE GLASS LENS IN THIS THERMOMETER IS NOT DESIGNED TO WITHSTAND THE ELEVATED TEMPERATURES UNDER A BROILER OR IN SOME COVERED BARBEQUE GRILLS. DO NOT LEAVE THE IRM200 IN THE FOOD IN THESE CASES.

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.

BOIL TEST FIELD CALIBRATION

Boiling water (adjust for altitude above 1,000 feet*) can be used to recalibrate your thermometer.

Please be cautious around boiling water.

1. Boil water in a container that will allow a depth of at least 4 inches.
2. Immerse the thermometer stem in the water to a depth of at least 3 inches. **Do not let the stem touch the bottom of container.**
3. Hold the dial firmly (pliers or a wrench may have to be used) and slowly rotate the hex nut beneath the dial. Use the pliers or wrench to adjust the hex nut.

The pointer will start to move.

3. Rotate the nut clockwise to increase the reading.
Rotate the nut counter clockwise to decrease the reading.
4. Stop adjusting when the pointer indicates 212°F/100°C.

***Note:** For every 500 feet of elevation, reduce the expected boiling point of water by 0.5°F/0.25°C.

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		

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5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship (excluding batteries) 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 USA. This warranty does not cover damage in shipment or failure caused by failure to adhere to the accompanying instructions, inadequate maintenance, normal wear and tear, tampering, accident, misuse, unauthorized modification, obvious carelessness or abuse. CDN shall not be liable for any consequential or incidental damages whatsoever.

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