



THE TIME & TEMPERATURE COMPANY®

Model: IRM200-GLOW

ProAccurate® Meat/Poultry Ovenproof Thermometer – Glow

120 to 200°F/50 to 100°C

Perfect For

- Roasts, meats & poultry

Easy To Use

- Easy to read in low light conditions
- Extra large 2"/5.1 cm dial
- Boil test/field calibration
- Temperature guide
- Target range indication
- Target marker

Features

- NSF® Certified
- 5"/12.7 cm stem
- Waterproof
- Ovenproof
- Durable laboratory glass lens
- Stainless steel housing

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. Clean the thermometer stem before each use.
2. 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.
3. Slide the target marker to the desired temperature. Remove food from oven when it has reached this temperature.
4. 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.**
5. This thermometer can be recalibrated. Use the **BOIL TEST** to check accuracy. **Note:** Water boils at a lower temperature at higher altitudes.

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 barbecue 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.





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

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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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