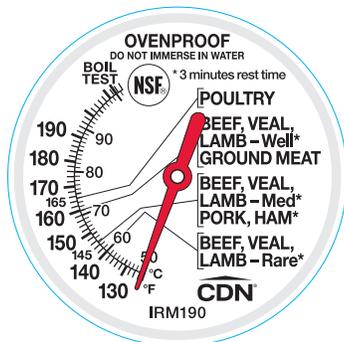


OVENPROOF MEAT THERMOMETER

130 to 190°F/50 to 90°C

FOR ROASTS, MEAT & POULTRY

- NSF[®] Certified
- For roasts, meat & poultry
- Ovenproof
- 1.75"/4.4 cm dial
- 5"/12.7 cm stem
- Dual scale
- Target range indication
- Durable laboratory glass lens
- Stainless steel housing
- Field calibration
- Temperature guide on dial
- Food-safe ABS plastic sheath with BioCote[®]
- Sheath can be used as handle extension
- Mounting: pocket clip



Note: Clean the thermometer stem before each use.

VERSATILE AND PRECISE!

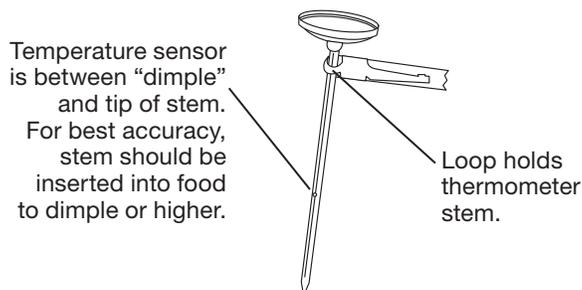
- The IRM190 is perfect for professional results with roasts, meat and poultry cooked in conventional or microwave ovens, on the grill, rotisserie, or in smoke ovens.
- This Insta-Read[®] thermometer is a precision instrument, yet is rugged and durable. Use it for quick, accurate readings after food has been removed from the microwave oven — or leave IRM190 in food when cooking in conventional ovens. The slender stainless steel stem penetrates meat easily, and minimizes the loss of juices.
- Temperature and recalibration guides are also available at www.CDNkitchen.com

Note: Clean the thermometer stem before each use.

CAUTION: the glass lens in this thermometer is not designed to withstand the elevated temperature under a broiler or in some covered barbecue grills. Do not leave the IRM190 in food in these cases.

Important: DO NOT IMMERSE IN WATER. HAND WASH AND DRY. DO NOT LEAVE IN MICROWAVE.

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.



HOW TO RECALIBRATE YOUR THERMOMETER

A bimetal Insta-Read® dial thermometer may lose accuracy after years of use or after a particularly hard jolt. The hex nut on the underside of the thermometer is used to bring the thermometer back into calibration. First, you need a container of water at a known temperature – the closer to the mid-range the better. A fever thermometer is ideal for measuring the temperature of the water.

Using Boiling Water

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

1. Immerse the thermometer stem in the water to a depth of at least 2 inches.
2. 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 next 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 or lines up with the Boil Test line.

***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 | | |



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 (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.

For more detailed information on our products, please visit CDNkitchen.com or call 800-338-5594.

