



Large Dial Meat & Poultry COOKING THERMOMETER

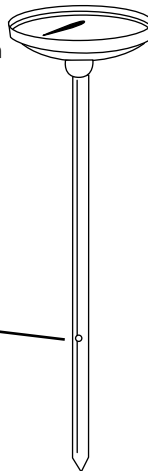
FEATURES

- ◆ The IRM180 is perfect for professional results with meats and poultry - for foods 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 IRM180 in food when cooking in conventional ovens. The slender stainless steel stem penetrates meat easily, and minimizes the loss of juices.

Important: 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. 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 IRM180 in food in these cases.

Note: Clean the thermometer stem before inserting it into food.

Temperature sensor is between “dimple” and tip of stem. For best accuracy stem should be inserted into food to dimple or higher.



**FREE 23-page booklet on
“TEMPERATURE - THERMOMETER - TIPS.”**
Send a self-addressed stamped envelope to
CDN Customer Service
PO Box 10947, Portland, OR 97296.

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 the address listed to the right. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.

Model IRM180
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*USDA does not endorse any product, service or organization.



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