



THE TIME & TEMPERATURE COMPANY™

Model: IRB220-F

ProAccurate® Insta-Read® Beverage & Frothing Thermometer

5" Stem
0 to 220°F/-18 to +104°C

Perfect For

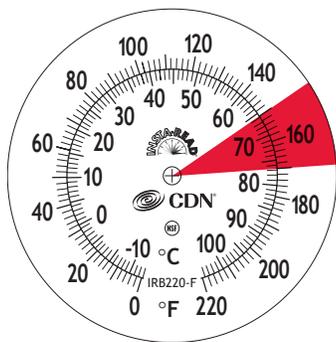
- Small frothing pitchers

Easy To Use

- 1.5"/3.8 cm magnified dial
- Target range indication
- Calibration tool on sheath
- Temperature and recalibration guides
- Adjustable stainless steel clip

Features

- NSF® approved
- 5"/12.7 cm stem
- Waterproof
- Shatterproof
- Polycarbonate lens
- Stainless steel housing
- Recalibratable
- Sheath can be used as handle extension
- Pocket clip



Get Professional Results Every Time!

- The IRB220-F measures the temperature of beverages and frothed milk quickly and accurately.
- A computer-designed stainless steel clip holds the thermometer stem snugly against any container. A positive lock, quick-release action, permits the thermometer stem to be adjusted to the desired height.
- When the clip is removed from the stem, this INSTA-READ® thermometer can be used for all general purpose cooking needs.
- Temperature and recalibration guides are also available at www.cdn-timeandtemp.com

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE IN HOT OVEN OR MICROWAVE.

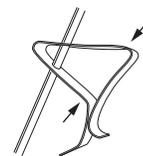
Recalibration Guide

Immerse thermometer in sheath in at least 2 inches of ice (34°F) or boiling water (212°F at sea level). Adjust hex nut beneath dial with calibration tool on sheath to 34 or 212°F.

Adjustable Stainless Steel Clip

CAUTION: Always position the IRB220-F on the pitcher/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.



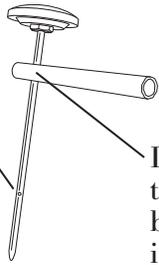
Important: Keep stem away from direct heat of the cooktop burner.



TEMPERATURE GUIDE

Steamed Milk	150-170°F	.. 66-77°C
Espresso	185-194°F	.. 85-90°C
Black Tea	212°F 100°C
Green Tea	160-180°F	.. 71-82°C

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



Insert stem
through
both holes
in sheath.

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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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