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> [CDN ProAccurate IRM200-GLOW Ovenproof Meat Thermometer Instruction Manual](#)

CDN IRM200

CDN ProAccurate IRM200-GLOW Ovenproof Meat Thermometer

MODEL: IRM200

Introduction

The CDN ProAccurate IRM200-GLOW Ovenproof Meat Thermometer is designed for accurate temperature measurement of meat and poultry during roasting. This thermometer features a glow-in-the-dark dial for visibility in low-light oven conditions, a durable stainless steel stem, and a waterproof construction. It is recalibratable to ensure long-term accuracy, providing reliable readings for food safety and optimal cooking results.

Key Features

- **Glow-in-the-Dark Dial:** Enhances visibility in oven environments.
- **Large 2-inch (5.1 cm) Dial:** Provides easy-to-read temperature indications.
- **5-inch (12.7 cm) Stainless Steel Stem:** Suitable for various cuts of meat and poultry.
- **Waterproof and Ovenproof:** Designed for use in ovens and easy cleaning.
- **Recalibratable:** Allows for adjustment to maintain accuracy over time.
- **Temperature Guide:** Integrated guide for recommended doneness levels for different meats.

FEATURES

CDN[®]



TEMPERATURE RANGE

120 to 200°F/50 to 100°C



OVEN SAFE



NSF CERTIFIED



WATERPROOF

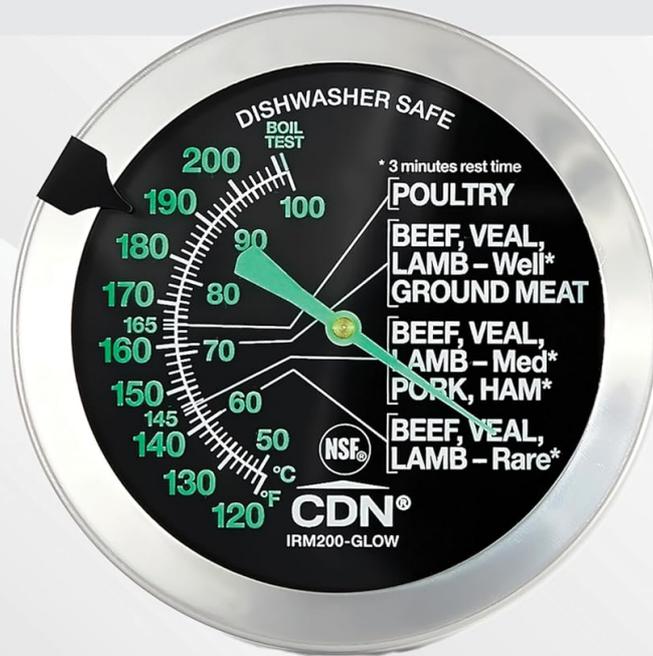


Image: Overview of the CDN ProAccurate IRM200-GLOW thermometer's key features, including its temperature range, oven-safe design, NSF certification, and waterproof capability.

Setup

Initial Inspection

Before first use, inspect the thermometer for any visible damage. Ensure the stem is straight and the dial is clear. Clean the thermometer according to the maintenance instructions before use.

Calibration (Boil Test)

For optimal accuracy, it is recommended to calibrate your thermometer periodically. The IRM200-GLOW can be recalibrated using a simple boil test:

1. Bring a pot of water to a rolling boil.
2. Carefully immerse the stem of the thermometer into the boiling water, ensuring the tip does not touch the bottom or sides of the pot. Immerse approximately 1 to 2 inches (2.5 to 5 cm) of the stem.
3. Allow the temperature reading to stabilize (approximately 30 seconds). The thermometer should read 212°F (100°C) at sea level. Note that boiling point decreases at higher altitudes.
4. If the reading is not 212°F (100°C), locate the hex nut on the back of the thermometer.
5. Using a small wrench or pliers, gently turn the hex nut until the needle points to the correct boiling

temperature for your altitude. Small adjustments are recommended.

6. Remove the thermometer from the water and allow it to cool before storage or use.

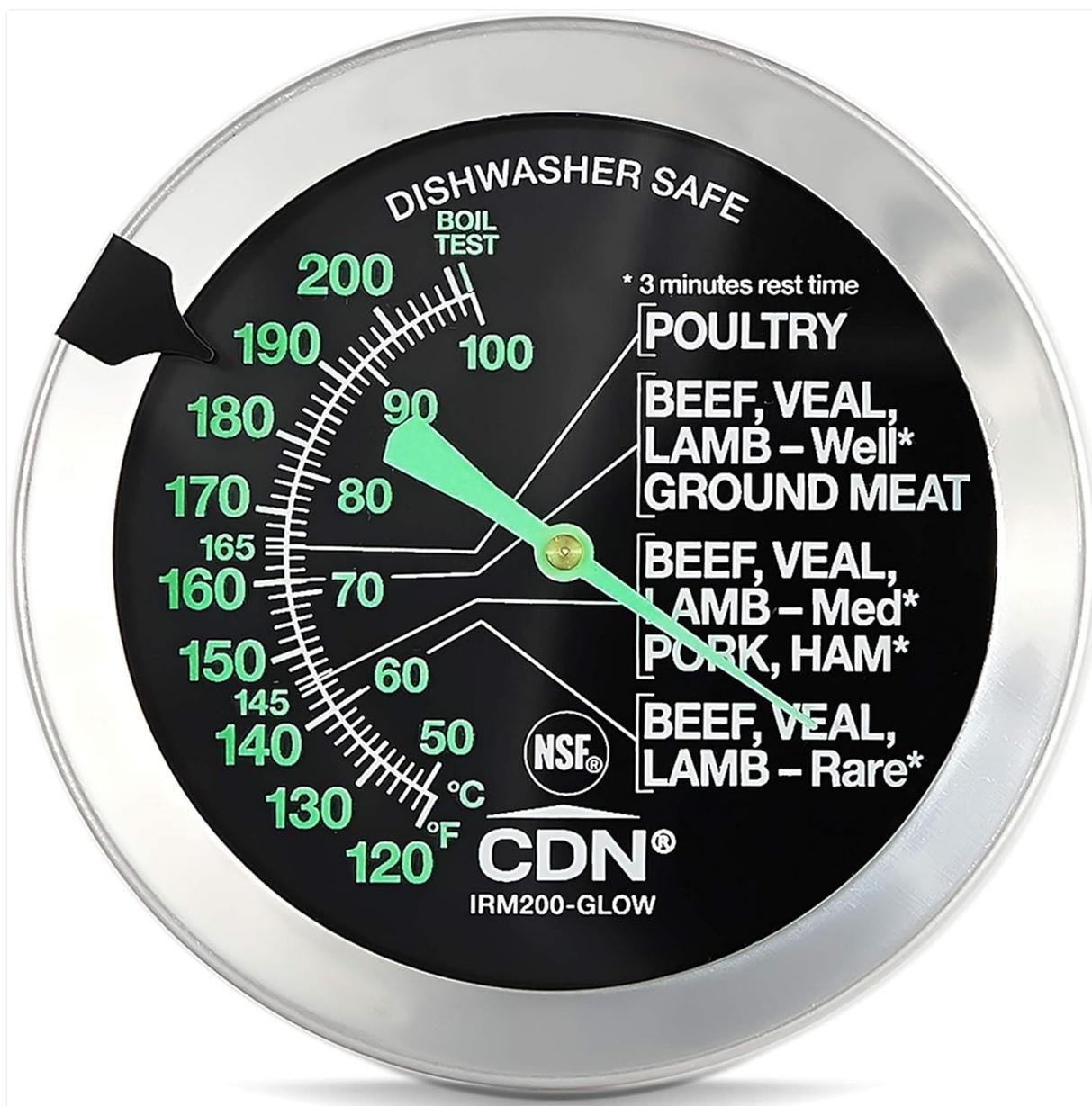


Image: The thermometer dial, highlighting the temperature scale, the 'BOIL TEST' mark, and the integrated meat doneness guide. This view is useful for calibration.

Operating Instructions

Inserting the Thermometer

Insert the thermometer stem into the thickest part of the meat or poultry, avoiding bone, fat, or gristle. The tip of the stem should be fully immersed to ensure an accurate reading. For roasts, insert horizontally into the center.

Monitoring Temperature

Leave the thermometer in the meat while it cooks in the oven. The glow-in-the-dark dial allows for easy reading without opening the oven door excessively. The dial also features a movable target indicator that can be set to your desired final temperature for quick reference.

Recommended Internal Temperatures

Refer to the integrated temperature guide on the dial or the following general guidelines for safe cooking

temperatures. Always allow for a 3-minute rest time after removing meat from the oven, as the internal temperature will continue to rise slightly.

Meat Type	Doneness	Minimum Internal Temperature
Poultry	All Poultry	165°F (74°C)
Beef, Veal, Lamb	Well	170°F (77°C)
Ground Meat	All Ground Meats	160°F (71°C)
Beef, Veal, Lamb	Medium	160°F (71°C)
Pork, Ham	All Pork & Ham	145°F (63°C)
Beef, Veal, Lamb	Rare	140°F (60°C)

MEASUREMENT RANGE

CDN®

120 to 200°F/50 to 100°C



Image: The thermometer correctly inserted into a roasting turkey, illustrating its use for monitoring internal temperature within its specified range.

FOR ROASTING MEAT AND POULTRY

CDN[®]

Extra large 2"/5.1 cm dial, 5"/12.7 cm stem
for roasts, meats and poultry



Image: The thermometer positioned in an oven alongside a roasting chicken, demonstrating its application for large cuts of meat and poultry.

Maintenance

Cleaning

The CDN ProAccurate IRM200-GLOW thermometer is dishwasher safe. For best results and to prolong the life of the thermometer, hand washing with warm, soapy water is recommended. Ensure the stem and dial are thoroughly cleaned after each use to prevent bacterial growth.

Storage

Store the thermometer in a clean, dry place when not in use. Avoid storing it in areas with extreme temperature fluctuations or where it could be subjected to physical impact.

QUALITY MATERIALS



- Waterproof, ovenproof
- Durable laboratory glass lens
- Stainless steel housing



Image: The thermometer being cleaned under running water, demonstrating its waterproof construction and suitability for easy washing.

Troubleshooting

Inaccurate Readings

If you suspect the thermometer is providing inaccurate readings, perform the calibration (boil test) procedure detailed in the Setup section. Regular calibration ensures continued accuracy.

Dial Fogging or Fading

While the thermometer features a durable laboratory-quality glass lens, prolonged exposure to extreme conditions or harsh cleaning agents may affect the dial's clarity or glow properties over time. Ensure proper cleaning and storage to minimize these effects.

Specifications

- **Measurement Range:** 120 to 200°F / 50 to 100°C
- **Dial Size:** 2 inches (5.1 cm)
- **Stem Length:** 5 inches (12.7 cm)
- **Outer Material:** Glass, Stainless Steel

- **Display Type:** Analog
- **Special Features:** Waterproof, Ovenproof, Glow-in-the-Dark Dial, Recalibratable
- **Product Care:** Dishwasher Safe (Hand Wash Recommended)
- **Item Weight:** 2.89 ounces

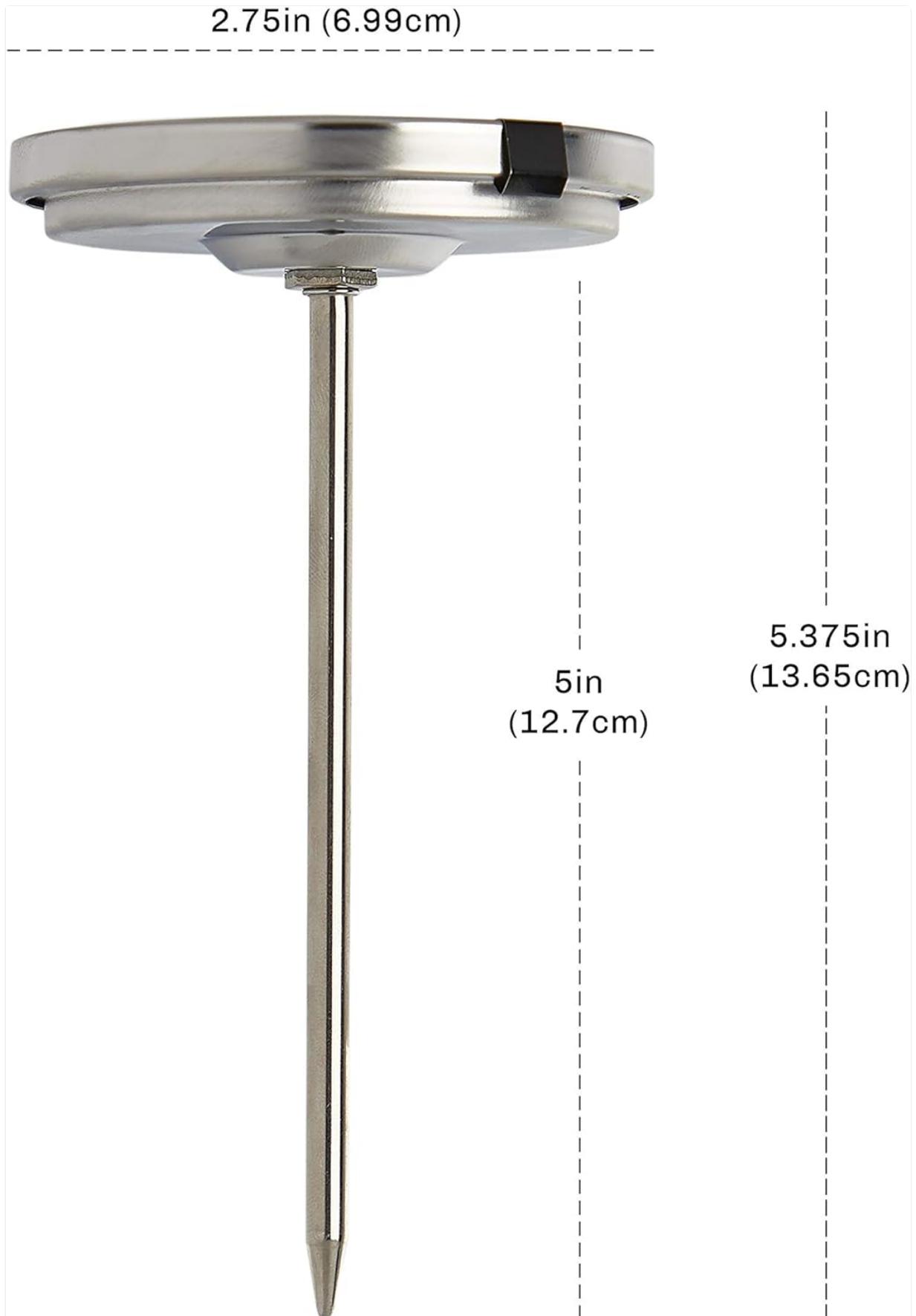


Image: Dimensional diagram of the thermometer, indicating the 2.75-inch (6.99 cm) dial diameter and 5-inch (12.7 cm) stem length.





Image: Side profile of the thermometer, clearly showing the length and construction of the stainless steel stem.

Warranty Information

This CDN ProAccurate IRM200-GLOW Ovenproof Meat Thermometer comes with a **5-year limited warranty**. For warranty claims or further assistance, please refer to the manufacturer's official website or contact their customer support.