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Candy, Jelly & Deep Fry Thermometer

Safety Cap Easy Grasp Red Ball Adjustable Clip

INSTRUCTIONS FOR USE:

Clip to side of pan. Place tip of thermometer at least 2-1/2" into liquid. Do not let tip touch bottom or sides of pan. Follow temperature instructions of your favorite recipe.

DEEP FAT FRYING:

Heat fat to desired temperature. Lower food into fat. Temperature may temporarily drop. Cook food for time specified.

WARNING:

DO NOT wipe or handle hot thermometer with wet cloth.

DO NOT lay hot thermometer on cold or wet surface. DO NOT heat beyond □ thermometers temperature capacity or tube may break. DO NOT use in oven.

CANDY/DEEP FRYING GUIDELINES

Thread stage.....	230° to 233°F	(110° to 112°C)
Soft-ball stage.....	234° to 240°F	(112° to 115°C)
Firm-ball stage.....	244° to 248°F	(118° to 120°C)
Hard-ball stage.....	250° to 266°F	(121° to 130°C)
Soft-crack stage.....	270° to 290°F	(132° to 143°C)
Hard-crack stage.....	295° to 310°F	(146° to 154°C)
Jelly.....	220°F	(104°C)
Chicken.....	350°F	(177°C)
Doughnuts.....	350° to 375°F	(177° to 191°C)
Fish.....	350° to 375°F	(177° to 191°C)
Egg Plant.....	375° to 385°F	(191° to 196°C)
French Fried Potatoes..	385° to 395°F	(196° to 202°C)

For answers to your food safety questions
call: 1-800-535-4555

USDA's Meat and Poultry Hotline

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LIMITED WARRANTY

Any Chaney instrument which proves to be defective in material or workmanship within one year of original purchase will be repaired or replaced. This warranty does not cover damage in shipment or failure caused by tampering, carelessness or abuse.

