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Now the CIA brings this expertise to the home kitchen with the Masters Collection™, a selection of essential and extraordinary tools created by its faculty of Certified Master Chefs. Distinguished by their careful design and craftsmanship, Masters Collection™ tools provide the ultimate in performance for novice and experienced cooks alike.

*Experience the difference. Savor the results.™*

### Candy/Deep Fry Thermometer Use & Care

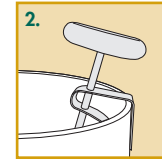
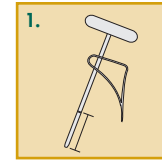
The Masters Collection™ Candy/Deep Fry Thermometer provides professional results for candy-making and deep frying. It has been tested and certified by NSF International, the widely recognized and respected independent certification organization for public health safety.

*Please read these instructions before using the thermometer and save for future reference.*

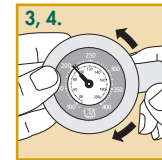
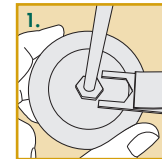
### Features

- Large easy-read dial
- 5 1/2" stainless steel probe with insertion indicator
- Displays temperatures from 100° to 400°F or 40° to 200°C
- Pot clip attaches thermometer to side of pot and positions probe to avoid touching the pot
- Temperature guide in Fahrenheit and Celsius on storage tube for easy reference
- Nut and wrench for temperature calibration
- Lifetime warranty

### Instructions for Use



1. The temperature sensor is located in the lower 1 1/2" of the stainless steel probe. For the most accurate results, insert the probe so that candy/oil is at or above the insertion indicator. Make sure the thermometer is spotless and dry before placing in the pot.
2. When using the pot clip, push the clip down onto the rim of the pot as far as it will go. Adjust the thermometer so that the probe tip is just above the bottom of the pot and not touching the bottom or sides.
3. When deep frying, always take care not to splatter yourself with hot oil. Do not allow any moisture to drop into oil.



### Recalibrating the Candy/Deep Fry Thermometer

1. Your thermometer could get out of calibration after years of use or after a particularly hard jolt. The nut on the underside of the thermometer is used to bring the thermometer back into calibration. The end of the pot clip serves as a wrench to rotate the nut.
2. Boil some water in a microwave oven. When it reaches a rolling boil, remove and carefully insert the thermometer probe beyond the insertion point into the boiling water. The thermometer should register 212°F if you're at sea level.
3. If the thermometer doesn't register 212°F, hold the dial firmly and slowly rotate the nut with the pot clip wrench. The pointer will start to move.
4. Rotate the nut clockwise to increase the reading and rotate counter clockwise to decrease the reading.
5. Stop adjusting when the pointer is at 212°F (the red indicator). If you're not at sea level, adjust according to the difference in your area.

### Lifetime Warranty

Robinson Home Products Inc. promises to repair or replace any item found defective in material or workmanship under normal household use and following care instructions. Minor imperfections and slight color variations are normal. This excludes damage from misuse or abuse, such as improper cleaning, overheating, neglect, accident, fire or theft and does not apply to scratches, stains and discolorations. This warranty also excludes incidental or consequential damages. If you believe you have a defective product, send the product, freight prepaid, with a letter explaining the defect, to:

Robinson Home Products Inc.  
Product Replacement Services  
2615 Walden Avenue  
Buffalo, NY 14225

You can also call 1-800-245-2433 or visit our website at [www.ciacook.com](http://www.ciacook.com) for more information.

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