



Candy & Deep Fry Thermometer

THE TIME & TEMPERATURE COMPANY™

75 to 400°F/25 to 200°C

Perfect For

- Candy, jelly and deep-frying

Easy To Use

- Color-coded scale
- Temperature guide
- Stainless steel clip

Features

- Waterproof
- Durable laboratory glass
- Non-mercuric column

Versatile. Precise. Delicious!

The TCF400 is designed to help you make superior candy, jelly and deep-fried foods.

Candy

Candy making requires precise temperature control for best results. Unlike water, syrup temperature does not increase in a smooth manner when it is heated – syrup “pauses” at a certain temperature. Because of this, it is important to observe the temperature at all times when heating candy syrup.

Deep Fry Tips

- Make sure that the oil is at the correct temperature before adding food.

CAUTION: Add food carefully to avoid splattering the hot oil.

- Use enough oil. When food is added, it lowers the temperature of the oil. Small quantities of oil will cool at a faster rate than larger quantities. Frying at lower temperatures results in lighter color, less flavor development and increased oil absorption.
- Add food at room temperature, if possible. Cold food lowers oil temperature more than food at room temperature.
- When cooking in batches, allow the oil to return to the correct temperature before adding more food.
- At high elevations, water boils at lower temperatures than at sea level (212°F/100°C). To compensate, note the temperature at which water boils and subtract that amount from the

recipe temperature. For example, if water boils at 206°F/97°C, subtract 6°F/3°C from the desired temperature.

CAUTION: The TCF400 has a glass housing. Let it cool while clipped to the pot or place it on a dry cloth. DO NOT set a hot thermometer on a cold or wet surface.

Note: Clean the thermometer stem before each use. The blue liquid in the thermometer is food-safe oil.

CANDY TEMPERATURE GUIDE

Jelly	220°F	104°C
Thread	230–234°F	110–112°C
Soft Ball	234–240°F	112–115°C
Firm Ball	244–248°F	118–120°C
Hard Ball	250–266°F	121–130°C
Soft Crack	270–290°F	132–143°C
Hard Crack	300–310°F	149–154°C
Caramelize	316–338°F	158–170°C

DEEP FRY TEMPERATURE GUIDE

Deep Fry Lo	325–340°F	163–170°C
Deep Fry Hi	340–365°F	170–185°C
Shrimp	350°F	177°C
Chicken	355°F	180°C
Onions	370°F	188°C
Fish	375°F	191°C
Doughnuts/Fritters	375°F	191°C
French Fries	380°F	193°C

OIL TEMPERATURE GUIDE

325–375°F/163–190°C is the normal desired temperature for deep fry cooking.

Note: When food is added to hot oil, the temperature of the oil immediately drops at least 50°F/28°C. You will need to bring the oil temperature back to the desired cooking temperature. Frying at lower temperatures results in lighter color, less flavor development and increased oil absorption.

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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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