

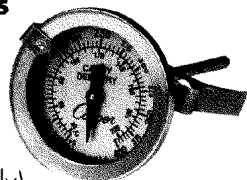


# Cooking/Prep

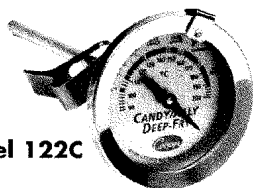
## Models 122/122C – Economy Deep-Fry/Candy/Jelly Thermometers

### Features

- Adjustable vessel clip
- Zoned dial
- Stainless steel construction
- 5-language packaging (122C only)
- Preset pointer for accurate measurements



Model 122

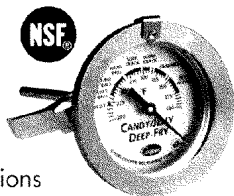


Model 122C

## Model 322 – Professional Deep-Fry/Candy/Jelly Thermometer

### Features

- Adjustable vessel clip
- Zoned dial with specific applications for deep frying, candy, and jelly
- Preset pointer for accurate measurements
- Stainless steel construction



## Model 329 – Professional Paddle Deep-Fry/Confectionery Thermometer

### Features

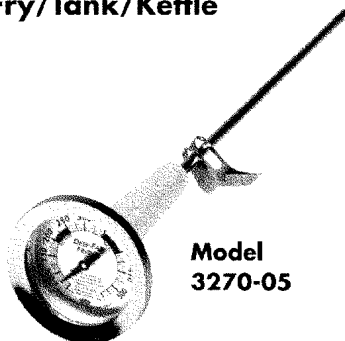
- Adjustable vessel clip
- Black easy grip plastic handle
- Non toxic spirit-filled tube
- Stainless steel construction



## Models 3270-05/3270-05C – Professional Deep-Fry/Tank/Kettle Thermometer

### Features

- Adjustable vessel clip
- Wooden handle
- Zoned dial with specific applications
- HACCP guidelines
- Stainless steel construction
- 5-language packaging (3270-05C only)



Model 3270-05

**W**hen it comes to making candies or jellies and deep-frying items, it is essential to have a good thermometer. A single degree change can result in poor quality products. Depend on Cooper's product specific thermometers.

### MODELS: 122, 122C, 322, 329, 3270-05, 3270-05C

#### Specifications: 122

Instrument Range	100° to 400°F/40° to 200°C
Accuracy	±10°F
Dial	2" diameter
Stem Length	6"
Weight	2.7 oz

#### Specifications: 122C

Instrument Range	90° to 200°C
Accuracy	±5°F
Dial	2" diameter
Stem Length	6"
Weight	2.7 oz

#### Specifications: 322

Instrument Range	200° to 400°F
Accuracy	±5°F
Dial	2.5" diameter
Stem Length	6"
Weight	2.7 oz

#### Specifications: 329

Instrument Range	100° to 400°F/40° to 200°C
Accuracy	±5°F or 2% of reading, whichever is greater
Dimensions	12.5" x 2"
Weight	5 oz

#### Specifications: 3270-05/3270-05C

Instrument Range	50° to 550°F/10° to 285°C
Accuracy	±10°F
Dial	2.5" diameter
Stem	15"
Weight	5.5 oz

### Cooper Tip

A thermometer being used in candy making indicates how much water has boiled out of the sugar solution. If water boils at a lower temperature, which it also does in higher altitudes, the water in your candy solution is boiling out at a lower temperature. This means that your candy will actually reach the properly cooked stages at a lower temperature.