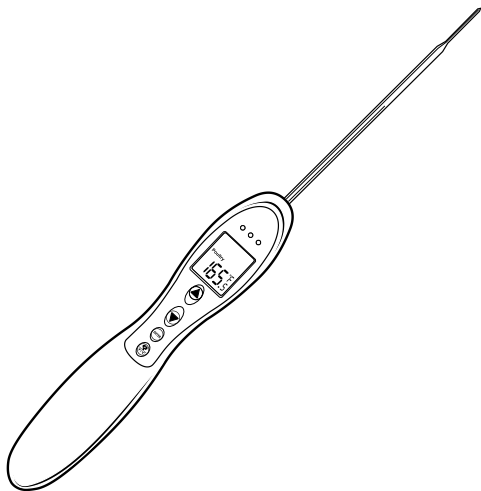


TAYLOR

1488

Digital Folding Probe Thermometer

Leading the Way in Accuracy®



Instruction Manual

Thank you for purchasing the Taylor® Digital Cooking Thermometer/Timer. Your Thermometer/Timer is an example of superior design and craftsmanship. This product helps to eliminate over-cooking or under-cooking foods. Presetting to the recommended cooking temperatures and/or cooking time is simple and ensures that food will be cooked to your preferred taste. Please read this instruction manual carefully before use. Keep these instructions handy for future reference.

Battery Information

The thermometer operates on 2 AAA batteries (installed). If readings grow dim or irregular, the batteries may need to be replaced. To replace the batteries:

1. Use 2- AAA batteries. Always replace both batteries at the same time; do not combine old and new batteries. Do not mix Alkaline, carbon-zinc (standard) or Nickel- Cadmium (rechargeable) batteries.
2. Unscrew the 2 screws securing the battery compartment cover, located on the back of the unit. Take care not to misplace the screws.
3. Place the batteries into the compartment as indicated by the polarity symbols marked inside the battery compartment.
4. Replace the battery compartment cover and screws.

General Operation

1. Preheat the oven to desired cooking temperature. Place the food in the preheated oven.
2. Sterilize the metal probe by inserting it into an appropriate solution such as boiling water for several minutes.
3. Press the "Enter" button to turn the unit on. The LCD screen will turn on and display the current probe temperature.
4. Your thermometer is preset to read temperatures in Fahrenheit. To switch to Celsius, press and hold the "°F/°C" button for 3 seconds.
5. Press the "Enter" button to access the Meat Selection screen. The default setting "Beef Rare 140.0°F" appears. The temperature digits flash.
6. Press the ▲ or ▼ button to scroll through the 16 meat types and their preprogrammed target temperatures. (See Meat/Temperature Chart.)

7. Press “Enter” to select the displayed meat type. The LCD screen returns to the current temperature display. The name of the selected meat appears above the temperature reading.
8. To test the internal temperature of the food, unfold the metal probe and insert it into the thickest part of the food. Do not come in contact with bone, fat or gristle, as these areas will not provide accurate temperature readings. Take care when moving the probe into position to avoid injury or damage. **DO NOT LEAVE THE THERMOMETER IN THE OVEN WHILE COOKING, AND DO NOT TOUCH THE HOT PROBE WITH BARE HANDS.**
9. The current internal temperature of the food appears on the LCD screen.
10. Color coded lights behind the Taylor® logo indicate if the current temperature is lower, higher, or within 5 degrees of the target temperature.
 - If the temperature is lower than the target temperature, a blue LED light flashes.
 - When the temperature reaches the target temperature, a green LED light flashes.
 - If the temperature is higher than the target temperature, a red LED light flashes.

(Note: the temperature must be within 30 degrees of the target temperature for the LED lights to activate. Thus, the blue light may not flash, even if the current temperature is lower than the target temperature. The current temperature will still appear on the screen.)

11. When the food is ready, remove it from the oven with a heat resistant glove. **DO NOT TOUCH THE HOT PROBE OR FOOD WITH YOUR BARE HANDS!**
12. The LCD screen has a convenient backlight feature for easy temperature viewing. While the unit is on, press the “°F/°C” button to turn on the backlight for 10 seconds.
13. Press and hold the “Enter” button for 3 seconds to turn the unit off. Otherwise, the unit will turn off automatically after 10 minutes if no buttons are pressed and there is no change in temperature.

Note: when the thermometer turns off, its memory will return to the default setting “Beef Rare 140.0°F”. If the unit turns off before cooking is done, repeat the Meat Selection steps listed above to reprogram the desired target temperature.

14. Wash the metal probe with hot soapy water. Fold the probe into the closed position for storage. Take care when moving the probe into position to avoid injury or damage. Clean the thermometer unit by hand. Do not completely immerse the thermometer in water.

Meat/Temperature Chart

Following is a chart listing the 16 types of meat and their preset temperatures.

Meat Type	Doneness Level	Preset Temperatures
Beef	Rare*	140°F
	Med Rare	145°F
	Med	160°F
	Med Well	165°F
	Well	170°F
Hamburger	Well	160°F
Pork	Med	160°F
	Well	170°F
Poultry	White Meat	165°F
	Dark Meat	165°F
Lamb	Rare*	140°F
	Med Rare	145°F
	Med	160°F
	Med Well	165°F
	Well	170°F
Ham	Well	140°F

*The USDA does NOT recommend RARE 140°F as a safe eating temperature.

Specifications:

Temperature Range: 16° to 302°F or -9° to 150°C

Resolution: 0.1°F or °C full range

16 Preprogrammed Meat Types

Battery: 2 AAA (installed)

Auto Shut-Off: After 10 minutes of nonuse

Response Time: 1 second

Care and Precautions

1. Always read instructions thoroughly to ensure that you have the full benefit of all the unit's features.
2. Sterilize thermometer probe each time before use.
3. Use caution while handling the thermometer. Take care when moving the probe into position to avoid injury or damage. Always wear a heat resistant glove when touching the thermometer during or just after use. **DO NOT TOUCH PROBE WITH BARE HANDS!**
4. **DO NOT** immerse the thermometer unit in liquid, or pour liquid directly on the thermometer unit, as doing so will cause damage to internal components and void the warranty. If you spill liquid on it, dry it immediately with a soft, lintfree cloth.
5. **DO NOT** wash in a dishwasher. This unit is not dishwasher safe. Damage will void warranty. Wipe clean with a damp cloth. Grease or other hard-to-remove soil can be removed with a scouring pad. **DO NOT** clean the unit with abrasive or corrosive materials. This may scratch the plastic parts and corrode the electronic circuits.
6. **DO NOT** use this thermometer in a microwave oven.
7. **DO NOT** tamper with the unit's internal components. Doing so will invalidate the warranty on this unit and may cause damage. Other than replacing the batteries, the unit contains no user-serviceable parts.
8. **DO NOT** subject the unit to excessive force, shock, dust, temperature or humidity. This may result in malfunction, shorter electronic life span, damaged battery and distorted parts.
9. Do not expose the thermometer unit to: water, direct heat, a hot surface or direct sunlight. This may cause damage to the plastic casing or the electric circuits and components inside.

10. Do not dispose of batteries in fire. Batteries may explode or leak. Remove the batteries if the thermometer will not be used for a long period of time.
11. Over- or under- temperature range displays: If the measured temperature is outside the unit's temperature range of 16° to 302°F or -9° to 150°C, the LCD will show "HH.H" (higher than the temperature range) or "LL.L" (lower than the temperature range).

One Year Limited Warranty

Taylor® warrants this product to be free from defects in material or workmanship for one (1) year for the original purchaser from date of original purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

If service is required, do not return to retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with store receipt showing the date of purchase and a note explaining reason for return to:

**Taylor Precision Products
2220 Entrada Del Sol, Suite A
Las Cruces, New Mexico
88001
USA**

There are no expressed warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

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