

The Taylor slim stem, quick response thermometer is a probe for measuring internal meat temperature. It also can be used as a microwave oven thermometer. A full perimeter dial and large numerals make it highly visible. Since it responds almost immediately and registers from 0°F to 220°F, it can also be used to check the temperature of foods removed from the refrigerator or freezer and help determine cooking times.

**DO NOT** leave thermometer in meat while cooking in convention ovens or roasteries. Their high heat will damage the plastic lens of the temperature dial.

Remove the meat from the oven, insert the thermometer to check the internal temperature, and then return the meat to the oven for further roasting until the correct temperature is reached.

**DO NOT** operate the oven with only the thermometer inside. Damage can result to both oven and thermometer.

### **CLEANING AND CARE**

Your thermometer is constructed of stainless steel and plastic. It will not corrode or break. Wipe clean with a damp cloth. Grease or other hard-to-remove soil can be removed with a scouring pad. It may be immersed in water, but do not wash in a dishwasher. Store the thermometer in its plastic case.

### **TO USE THE POCKET CASE AS A HOLDER**

To avoid burns near heat, insert the stem into the pocket holder's built-in wrench and use the pocket holder as a handle. **DO NOT** rotate the head.



**POCKET CASE IS HOLDER**

### **TO USE THE RE-CAL POCKET CASE FOR RECALIBRATION**

The thermometer will withstand drops to the floor without damage or major calibration shift. If, however, it appears to be inaccurate, immerse the thermometer stem at least 2" in a liquid of known temperature. Determine the degrees of inaccuracy. Then with the hex nut on the pocket case, rotate the thermometer head to correct the error. If the pocket case is not handy, a wrench or pliers may be used instead.



**RE-CAL FEATURE**  
Patented #5,775,488