

# TAYLOR HOME<sup>®</sup>

## OPTIMAL TEMPERATURES



	WARMING	BAKING	ROASTING
	200°-275°	300°-375°	375°-550°

## HOW TO USE:

Hang or stand thermometer in the oven during cooking to ensure that roasted or baked items are cooked evenly. An oven thermometer will help pinpoint hot spots or oven temperature calibration issues producing better results.

### CAUTION:

Thermometer will be hot after use, do not touch without protecting hands. Always remove the thermometer before using the self-cleaning setting on the oven. The high temperatures will damage the thermometer.

### CLEANING AND CARE:

Handwash only. Do not immerse in water or put in dishwasher.

### ONE (1) YEAR WARRANTY

For warranty information  
please call 1.866.84.3.3905  
or visit us online at:  
SHOPTAYLORUSA.COM



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