

TAYLOR HOME

USDA COOKING TEMPERATURES*



RARE	140°***			
MED R	145°	145°		
MED	160°	160°		
W DONE	170°	170°	185°	145°

** The USDA does not recommend 140°F as a safe cooking temperature.

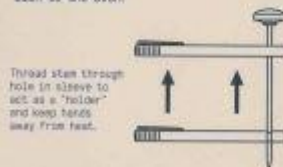
* Visit our website for a full list of safe cooking temperatures.

IMPORTANT: This thermometer is meant to track food temperatures periodically throughout the cooking process. It is not oven safe and cannot be left in food during cooking.



HOW TO USE:

1. Remove food from oven and insert thermometer in the thickest part of the meat, 1/4" past the center, not in contact with bone, fat or gristle and wait for the temperature to stabilize.
2. If more cooking time is needed, remove the thermometer from the food and return the dish to the oven.



CAUTION:

Thermometer may be hot after use, do not touch without protecting hands. Do not leave thermometer in the oven or grill during cooking. Damage to the plastic lens will occur.

CLEANING AND CARE:

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

ONE (1) YEAR WARRANTY

For warranty information
please call 1.888.643.3895
or visit us online at:
SHOP.TAYLORUSA.COM

3512.2137

MODEL 3512
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MADE IN CHINA

