

Minimum Internal Cooking Temperatures as Recommended by the USDA*

Now comes the most important part - the minimum INTERNAL temperatures that food must reach to be considered safe to eat, no matter how you prepare them. We recommend the following guide lines but personal taste temperatures may be different from the below:

Fresh ground beef, veal, pork	160°F / 72°C
Beef, veal, Lamb - roast, steaks, chops	
*Rare	140°F / 60°C
Medium Rare	145°F / 63°C
Medium.....	160°F / 72°C
Well Done	170°F / 77°C
Fresh Pork - roast, steaks, chops	
Medium.....	160°F / 72°C
Well Done	170°F / 77°C
Ham	
Fresh (Raw).....	160°F / 72°C
Precooked (to reheat).....	140°F / 60°C
Poultry	
Ground Chicken, Turkey	165°F / 74°C
Whole Chicken, Turkey	165°F / 74°C
Breast, Roasts	165°F / 74°C
Thighs and wings	165°F / 74°C
Fish - cook until opaque and flakes easily with fork..	145°F / 74°C
Stuffing - cooked alone or in bird	165°F / 74°C
Egg dishes	160°F / 72°C
Leftovers, Casseroles	165°F / 74°C

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

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One Year Warranty

This product is warranted against defects in materials or workmanship for one (1) year 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. Should this product require service (or replacement at our option) while under warranty, do not return to retailer. Please pack the item carefully and return it prepaid, along with store receipt showing 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
www.taylorusa.com

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

For additional product information, or warranty information in Canada or elsewhere outside the USA, please contact us through www.taylorusa.com.

Made to our exact specifications in China.

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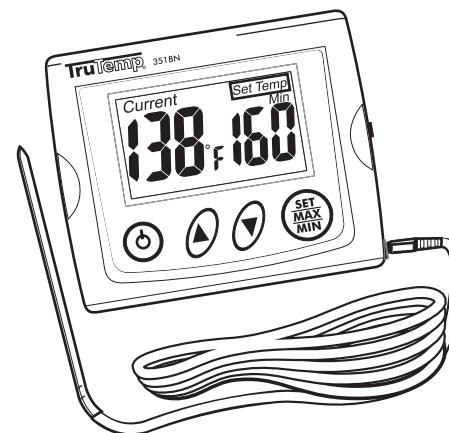
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TAYLOR® 3518N

Digital Cooking Thermometer with Probe and Temperature Alarm

Leading the Way in Accuracy®



Instruction Manual

Front

Thank you for purchasing a Taylor® Digital Cooking thermometer. This product helps to eliminate over-cooking or under-cooking foods. Presetting the thermometer to the recommended cooking temperatures and/or cooking times 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.

Set Up Information

1. There is a static cling label over the digital display to prevent scratching. Please remove before use.
2. Insert **1 AAA battery** as indicated by the polarity symbols marked on the inside of the battery compartment. Replace the battery if readings become dim or irregular.
3. Move the switch on the right of the thermometer to °F (Fahrenheit) or °C (Celsius).

General Operation

1. Preheat the oven to desired cooking temperature.
2. Sterilize the metal probe by inserting it into an appropriate solution such as boiling water for several minutes.
3. Press "⏻" to turn the unit on.
4. Press "▲"(up) or "▼"(down) to increase/decrease the target temperature. The alarm will sound when the correct temperature is reached.

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General Operation

6. Place the food into the preheated oven. The digital thermometer unit must be placed outside of the oven. The probe cord will be held in place by the oven door (do not put the plastic display unit in the oven). Be careful not to crimp the probe cord with the oven door.
7. The internal food temperature is displayed on the left side of the LCD screen. Press **Set/Max/Min** once to view the highest temperature the food has reached. Press **Set/Max/Min** again to view the lowest temperature. Press **Set/Max/Min** again to return to the target temperature screen.
8. An alarm will sound when the internal temperature of the food reaches the target temperature. Press any key to turn off the alarm. (Note: the alarm will repeat if the temperature falls and then rises to the target temperature again.)
9. Remove the metal probe from the food with a heat resistant glove. **DO NOT TOUCH THE PROBE OR CORD WITH YOUR BARE HANDS!**
10. Press the "On/Off" button to turn the unit off.

Caution: Moisture inside the plug-in opening of the thermometer will result in an incorrect temperature reading. Dry the sensor plug with a cloth every time before plugging it into the thermometer.

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Care and Precautions

When running the probe cable into an oven, be sure to close the door gently to avoid crimping or severing the cable.

1. Always wear a heat-resistant glove when touching the metal probe or cord during or just after cooking. **DO NOT TOUCH WITH BARE HANDS!**
2. Keep the metal probe and cord away from children.
3. Sterilize metal probe each time before use.
4. Do not expose the thermometer to water, direct heat, a hot surface or direct sunlight for an extended period of time. This may cause damage to the plastic casing or the electric circuits and components inside.
5. Do not expose the probe directly to flames. Do not put the probe in foods intended to exceed cooking temperatures of 392°F (200°C), as this may reduce the life and accuracy of the thermometer sensor.
6. Do not use this thermometer in a microwave oven.
7. Moisture inside the plug-in opening of the thermometer will result in an incorrect temperature reading. Dry the sensor plug with a cloth every time before plugging it into the thermometer.
8. **DO NOT USE THE CORD AND PROBE FOR OVEN TEMPERATURES HIGHER THAN 392°F (200 °C).**
9. Do not dispose of batteries in fire. Batteries may explode or leak. Remove the battery if the thermometer will not be used for a long period of time.

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