

## USDA COOKING TEMPERATURES\*



<b>RARE</b>	140°**			
<b>MED R</b>	145°	145°		
<b>MED</b>	160°	160°		
<b>W DONE</b>	170°	170°	165°	145°

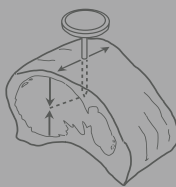
\*\*The USDA does not recommend RARE 140° as a safe cooking temperature

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

### HOW TO USE:

1. Thaw meat entirely before use.
2. Insert thermometer in the thickest part of the meat, 3/4" past the center, not in contact with bone, fat or gristle.
3. Adjust temperature slide reference to desired position and remove meat from oven when cooked to desired temperature.

Suggested positioning for best results



### CAUTION:

Thermometer will be hot after use, do not touch without protecting hands.

### CLEANING AND CARE:

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

### LIFETIME WARRANTY



MODEL 5939N  
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Seattle, WA 98134

Made in China

For warranty information please call 1.866.843.3905  
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Place  
Sticker  
Here



PRINTS AS TWO CARDS NOT ONE DOUBLE SIDED CARD