



USDA COOKING TEMPERATURES* (°F)



RARE	140°*			
MED R	145°	145°		
MED	160°	160°		
W DONE	170°	170°	165°	145°

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

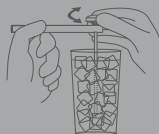
IMPORTANT: This thermometer is meant to track food temperatures periodically throughout the process, it is not oven safe and cannot be left in food during cooking.

HOW TO USE:

1. Remove food from oven and insert thermometer in the thickest part of the meat, 3/4" past the center, not in contact with bone, fat or gristle and wait for the temperature to stabilize.
2. If additional cooking time is needed, remove the thermometer from the food and return the dish to the oven.

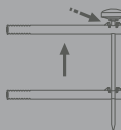
RECALIBRATION:

This thermometer can be recalibrated if temperatures begin to seem inaccurate. Attach the thermometer sleeve over the stem aligning the hex nut with the wrench. Immerse the thermometer stem at least 2" into an ice slurry (32°F). Let the temperature stabilize and use the wrench to rotate the hex nut until the thermometer reads 32°F. If the sleeve is not accessible a wrench or pliers may be used.



CAUTION:

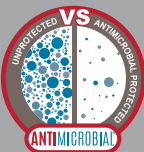
Thermometer will be hot after use, do not touch without protecting hands. Do not leave thermometer in the oven or grill during cooking, damage to the plastic pieces will occur.



Attach sleeve through hole for recalibration or extend the handle

CLEANING AND CARE:

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



***ANTIMICROBIAL SLEEVE PROTECTION:** The sleeve of this thermometer incorporates an EPA registered product that inhibits the growth of bacterial odor and mold on the sleeve. This product does not protect users or others against food-borne bacteria. Always clean and wash this product thoroughly before and after each use.



LIFETIME WARRANTY

MODEL 8018N
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Oak Brook, IL 60523

For warranty information please
call 1.866.843.3905
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