

Precautions

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. The above may cause damage to the electric circuit or components inside.
5. Do not use this thermometer in a microwave oven.
6. 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.
7. **DO NOT USE THE CORD AND PROBE FOR OVEN TEMPERATURES HIGHER THAN 200° C OR 392° F.**
8. Do not dispose of batteries in fire. Batteries may explode or leak. Do not mix old and new batteries. Do not mix alkaline, standard (carbon-zinc), or rechargeable (ni-cad, ni-mh, etc.) batteries. Remove the batteries if the thermometer will not be used for a long period of time.

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

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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 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 / 63°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. **140°F minimum internal temperature is only safe for hams processed in USDA-inspected facilities. 165°F should be reached for all other reheated hams.

One Year Warranty

Taylor® warrants this product to be free from defects in material or workmanship for one (1) year for the original purchaser 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.

If service is required, do not return to retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with store receipt showing the 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 USA
 Email: prodsupport@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 outside the USA, please contact us through www.shoptaylorusa.com

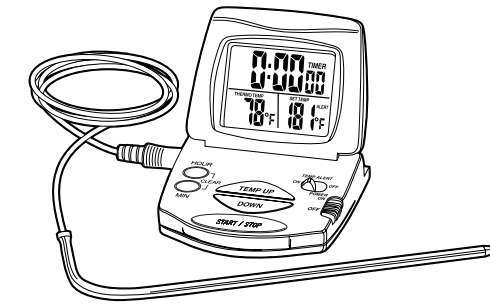
Made to our exact specifications in China.

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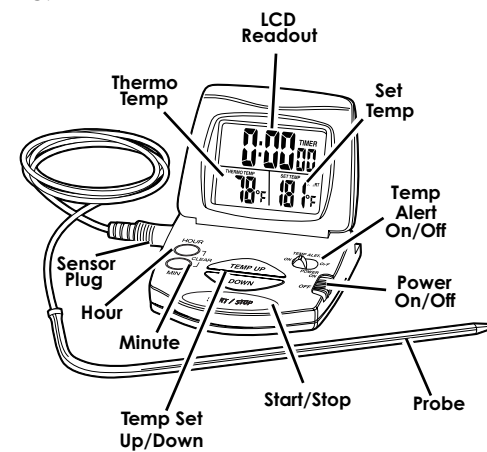
MODEL 1470N / 1478
 Digital Cooking
 Timer & Thermometer



Leading the Way in Accuracy®

Thank you for purchasing the Taylor® Digital Cooking Thermometer/Timer. Your Thermometer/Timer is an example of superior design and craftsmanship. This product helps to eliminate over-cooking or under-cooking foods. Presetting to the recommended cooking temperatures and/or cooking time 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.

FIG. 1



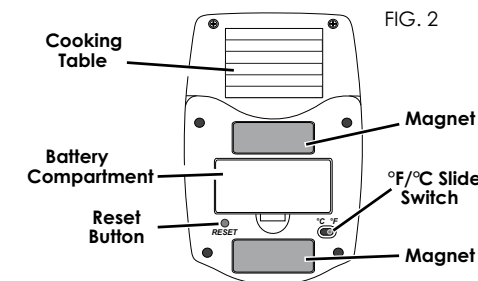
Battery Installation

The thermometer operates on 2 AAA (R03) batteries (included). There is a strip under the battery cover to prevent battery drain in shipping. Please remove the strip before continuing with these instructions (you may need to remove the battery compartment cover to avoid breaking the strip). If readings grow dim or irregular, the batteries may need to be replaced. To replace the batteries:

1. Use 2- AAA (R03) batteries (as installed). Always replace both batteries at the same time; do not combine old and new batteries.
2. Remove the battery compartment cover, located on the back of the unit (FIG. 2).
3. Remove the old batteries from the battery compartment.
4. Place the new batteries into the compartment as indicated by the polarity symbols marked inside the battery compartment.
5. Replace the battery compartment cover.

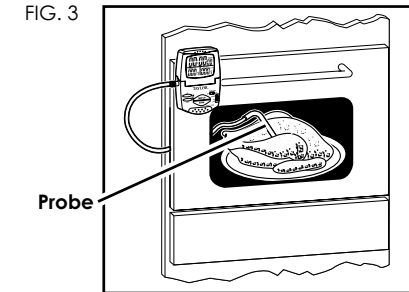
General Operation

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.



General Operation (continued)

FIG. 3



3. Turn unit on with switch located on the side. Select °F or °C temperature scale by moving the slide switch on the back of the thermometer.
4. Insert metal probe into the center of the food to be cooked (not in contact with bone) and place the food into the oven. The Electronic Unit must be placed outside of the oven. The probe cord will be held in place by the oven door (FIG. 3).
5. Make sure the sensor plug (FIG. 1) on the other end of the cord is plugged into the thermometer. The internal temperature of the food can now be seen on the display under Thermo Temp.
6. Adjust the time and temperature by pressing the appropriate buttons. Press and hold for speedy setting or tap for fine adjustment. To clear the time setting, press HR and MIN buttons simultaneously. To clear the time and temperature settings, press the RESET button on the back of the thermometer. See the cooking table (FIG. 2) for recommended temperatures and times to prepare various meat and fowl.

General Operation (continued)

7. Turn TEMP ALERT on for audible alarm. Press the START/STOP button to begin timing. The thermometer alarm will automatically sound when the inner temperature reaches your preset temperature.
8. Press the START/STOP button and the alarm will stop temporarily. The alarm will produce a 5 second reminder beep every minute for 5 minutes until you turn it off. To turn the alarm off, slide the TEMP ALERT switch to the OFF position.
9. When the food is ready, remove the metal probe from the meat with a heat resistant glove. **DO NOT TOUCH THE PROBE OR CORD WITH YOUR BARE HAND!**
10. Wash the metal probe with hot soapy water. Keep out of reach of children.
11. In order to preserve the battery, slide the ON/OFF switch (FIG. 2) to the OFF position when not in use.

Battery Warnings

NOTE: Please recycle or dispose of batteries per local regulations.
WARNING: Batteries may pose a choking hazard. As with all small items, do not let children handle batteries. If swallowed, seek medical attention immediately.
PRECAUTION: Do not dispose of batteries in fire. Batteries may explode or leak. Remove the batteries if the scale will not be used for a long period of time.

Use of Timer Only

1. Turn unit on.
2. Press Hour (HR) and Minute (MIN) button to set time. Press and hold for speedy setting.
3. After time elapses, alarm sounds for 1 minute. Press START/STOP to turn the alarm off.
4. Press HR and MIN buttons simultaneously to clear time set.