

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 guidelines 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	180°F / 83°C
Breast, Roasts	170°F / 77°C
Thighs and Wings	180°F / 83°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.

ONE (1) YEAR LIMITED WARRANTY

Taylor® warrants this product to be free from defects in material or workmanship (excluding batteries) for one (1) year for the original purchaser from date of retail 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 | 2220 Entrada Del Sol, Suite A
Las Cruces, New Mexico 88001 USA**

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.taylorusa.com.

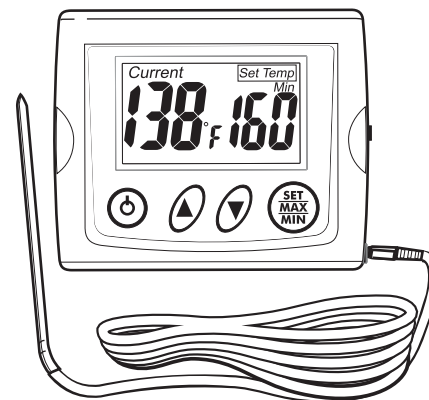
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TAYLOR®

INSTRUCTION MANUAL

Model 3518N

Digital Cooking Thermometer
with Probe and Temperature Alarm



Front

Please read this instruction manual carefully before use.
Keep these instructions handy for future reference.

Thank you for purchasing a Taylor® Digital Cooking Thermometer. Your Thermometer is an example of superior design and craftsmanship. This product helps to eliminate over-cooking or undercooking 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.

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 side of the thermometer to °F (Fahrenheit) or °C (Celsius).

NOTE: Please recycle or dispose of battery per local regulations.

WARNING: Battery 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 battery if the scale will not be used for a long period of time.

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.

GENERAL OPERATION (cont.)

5. Insert the metal probe into the thickest part of the food to be cooked. Do not come in contact with bone, fat or gristle, as these areas will not provide accurate temperature readings. Make sure the sensor plug on the other end of the cord is plugged into the thermometer display unit.
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. Make sure the cord hangs free inside the oven and does not contact food, dish, racks, or other objects in the oven.
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. To clear the Max or Min reading, press "▲" and "▼" at the same time. The LCD shows "----" then returns to the current temperature reading.
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 "⏻" button to turn the unit off. Otherwise, the thermometer will turn off automatically if the displayed temperature is lower than 122°F (50°C) for 10 minutes.

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.

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

CARE & 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 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 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. **DO NOT USE THE CORD AND PROBE FOR OVEN TEMPERATURES HIGHER THAN 392°F (200°C).**
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.