

The Taylor instant read thermometer is a probe for measuring internal food temperature. The large numerals make it highly visible and easy to read. With a wide range of 20°F to 220°F, it can also be used to check the temperature of foods removed from the refrigerator or freezer and help determine cooking times.

*If used for checking the temperature of food, first remove the food from the oven and insert the thermometer into the thickest part of the meat or food to check the internal temperature. Then, remove thermometer and return food to the oven, if needed. **Do not leave the thermometer in the food while cooking in the oven.***

Cleaning & Care

Your thermometer is constructed of stainless steel and plastic. It will not corrode or break. Wipe clean with a damp cloth. Grease or other hard-to-remove soil can be removed with a scouring pad. Store the thermometer in its plastic case.

Do not immerse in water or place in dishwasher.

Caution

Do not leave thermometer in oven while cooking.