

The Connoisseur Series thermometers by Taylor represent the epitome of precision accuracy, innovation, style and heritage. Since 1851, Taylor has crafted precision measurement instruments with unmatched accuracy and readability for optimal performance. We combine that with a distinctive style for a professional thermometer that delivers quality...day after day....season after season.

How to Use

1. Grip thermometer handle and use spatula end to stir ingredients.
2. The glass tube thermometer will measure temperature. For best accuracy, place spatula in chocolate up to submerge line.
3. Do not let the glass tube thermometer touch the bottom or side of pan.
4. Follow temperature instructions of your recipe.
5. After melting is complete, use the handle to safely grasp and remove the hot thermometer.
6. Do not wipe or handle thermometer while it is still hot or place into cold water while still hot, as this could cause injury or damage
7. Clean the spatula and thermometer carefully with slightly warm water after each use.

Key Chocolate Temperatures

Optimum Melting Temps.

- Plain Chocolate • 113° to 122°F
Milk Chocolate • 104° to 113°F
White Chocolate • 104°F
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Optimum Working Temps.

- Plain Chocolate • 87° to 89°F
Milk Chocolate • 86° to 88°F
White Chocolate • 80° to 82°F

CAUTION:

The thermometer tube is made of glass and may break if not handled with care. If fluid in the glass thermometer tube is separated, hold spatula handle firmly in hand, weighted end down. Swing arm in a downward arc from shoulder height. Continue until fluid is a solid column.

Note: *The red fluid in the thermometer is nontoxic. However, it does have a sharp taste and definite odor. If the thermometer breaks in the chocolate, discard the entire batch.*

DO NOT use a scouring pad or other abrasive substance to clean the printed portions of the spatula handle. If it does not come clean easily, soak the spatula thermometer overnight in detergent.

DO NOT use in an oven.

DO NOT put a hot thermometer into contact with cold water or a cold surface. The glass tube may crack or shatter. Always allow the thermometer to cool first.

Cleaning and Care

Your thermometer is constructed of silicone, plastic and glass. To ease in cleaning, the glass tube can be removed from the spatula. The white cap of the handle has a notch on the right hand side – using a blunt tool or a fingernail, carefully remove the cap to release the glass tube. Hand wash each part carefully – do not use abrasive cleansers as they may scratch the glass tube or printed graphics. If cooled, the tube and spatula may be immersed in water, but not in the dishwasher. After cleaning and drying, insert the glass tube carefully back into the handle completely, making sure the notch is on the right hand side of the handle.