
752 Recipe Converter Instruction Manual

CUSTOMER SERVICE INFORMATION PLEASE READ!

For your questions regarding this product,
please contact us at:

Taylor Precision Products
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Las Cruces, New Mexico 88001 USA
1-866-843-3905
www.taylorusa.com

Please contact us before returning to retailer.

OPERATING INSTRUCTIONS

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Use your Recipe Converter to change recipes to the serving portions you desire. This handy tool gives the adjusted amount for each ingredient with a few easy steps. It will also convert ingredients from one unit of measurement to another, such as grams to ounces.

BATTERY INSTALLATION

1. This unit operates on 2 AAA batteries (included. Remove any plastic wrap from the batteries before proceeding).
2. Open the battery compartment on the back of the unit.
3. Place the batteries into the battery compartment according to the polarity marking in the compartment.
4. Replace the battery compartment cover.

CONVERT SERVINGS

The Recipe Converter calculates the right amount of ingredients to adjust the serving size of a recipe. Simply enter the original servings, the new servings, and the original ingredient amounts.

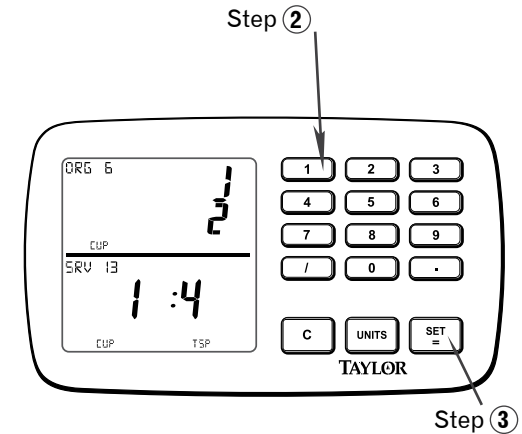
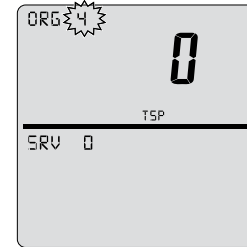
TO ENTER SERVINGS:

1. Turn the unit "ON" by sliding down the switch on the back of the unit.

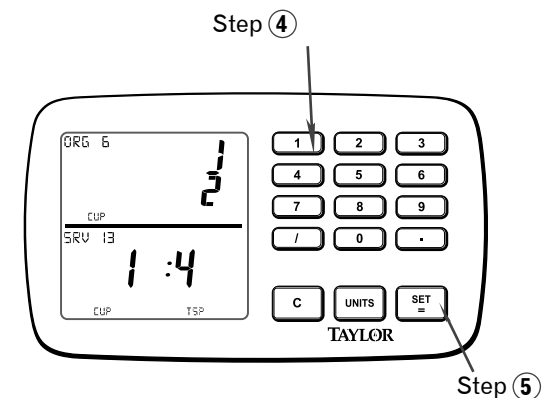
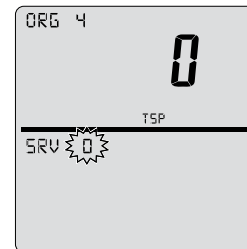
Step ①



2. "ORG" digits blink. Enter the original servings for the recipe using the number buttons ('0-9'). Press "C" (clear) to start over if necessary.
 - **Example: The default setting is 4 servings. Press "6" if the recipe is for 6 servings.**
3. Press "SET" to select the original servings.



4. "SRV" digits blink. Enter the new servings using the number buttons ('0-9'). Press "C" (clear) to start over if necessary.
 - **Example: to convert the Original recipe to 13 servings, enter "13".**
5. Press "SET" to select the new servings. The new serving size is set. Follow steps in the next "To Convert Ingredient Amounts" section to convert ingredient amounts to fit the new serving size.



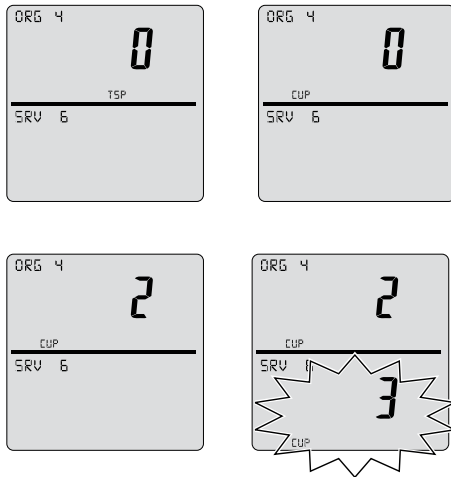
- To clear the Original/New serving sizes for a different recipe, press and hold "C" (clear) for 5 seconds. Turning the unit off and on will also clear the serving sizes.

TO CONVERT INGREDIENT AMOUNTS

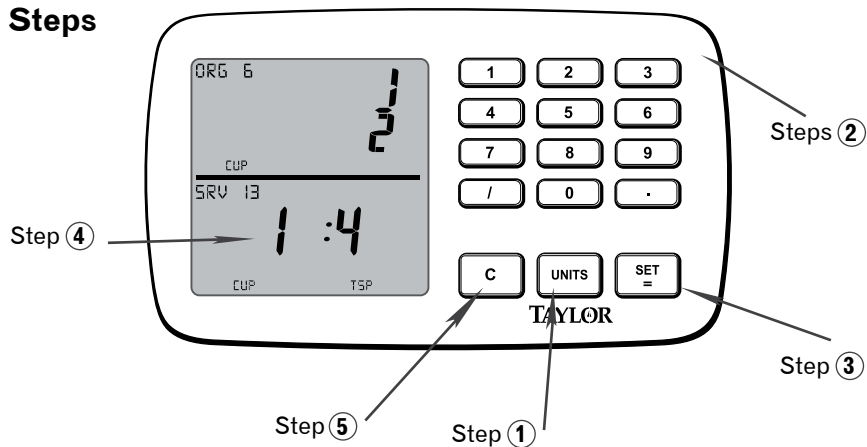
After setting the new serving size, the Recipe Converter will calculate the correct ingredient amounts to use.

STEPS:

1. Press "UNIT" to scroll through the measurement options (TSP, TBL, CUP, etc.).
2. Enter the first original ingredient amount using the number buttons ('0-9').
 - Example: enter "2" while CUP displays if the original recipe calls for 2 cups of flour.
3. Press "SET" to select the first ingredient amount.
4. The "SRV" area of the display shows the new ingredient amount.
5. To convert additional ingredients to the new servings amount, press "C" (clear) to reset. Repeat above steps
 - If you are reducing ingredients below the smallest standard increment, the unit will error, use your best judgement.



Steps

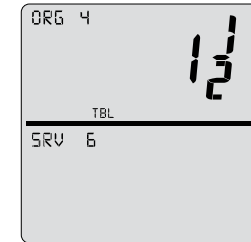
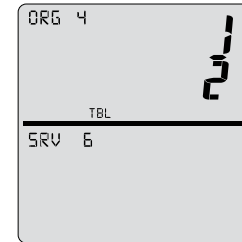


TIPS TO CONVERT INGREDIENT AMOUNTS:

- Press the "/" Button to enter numbers as a fraction.

Examples:

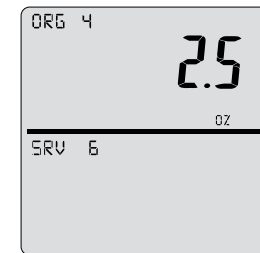
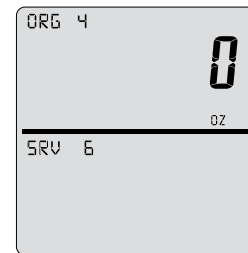
- a) $\frac{1}{2}$ - press "/", press "1", press "2"
- b) $1\frac{1}{2}$ - press "1", press "/", press "1", press "2"



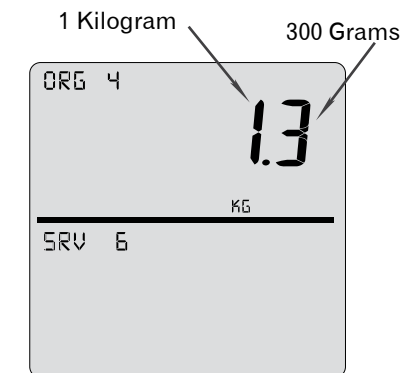
- Fractions may be entered for CUP (Cups), TBL (Tablespoons), TSP (Teaspoons) or EA (Eaches).

- Press the "." Button to enter numbers with a decimal point.

Example: 0.1 OZ – press "0", press ".", press "1".

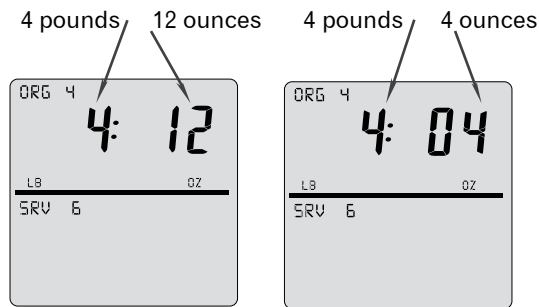


- Decimals may be entered for OZ (Ounces), LB (Pounds), KG (Kilograms), FLOZ (Fluid Ounces), or L (Liters).



- **LB OZ measurement:** When entering an ingredient in LB OZ (Pounds, Ounces), enter the pound amount first followed by the amount of ounces. Note that ounces must be entered in with 2 digits i.e. enter 02 for 2 ounces, enter 12 for 12 ounces.

The numbers that appear on the left side of the colon are pounds.
The numbers that appear on the right side of the colon are ounces.



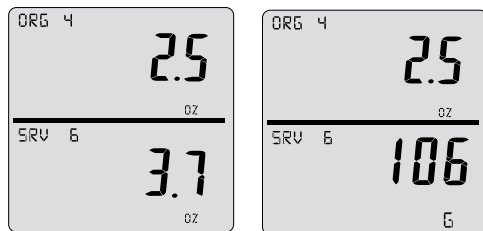
- The unit will convert to the largest unit of measurement first.
Examples:
 - * If the converted amount is 3 TSP, the unit shows 1 TBL.
 - * If the converted amount is 16 TBL, the unit shows 1 CUP.

TO CONVERT WEIGHT MEASUREMENT BETWEEN US AND METRIC:


The Recipe Converter will convert one unit of weight measurement to another, such as grams to ounces.

1. Follow "To Convert Ingredient Amounts" steps.
2. Press "Set" for new ingredient amounts.
3. Press "Unit" to scroll through the other weight measurement units. The converted amount appears in the lower screen.
4. To convert additional ingredients, press "C" (clear) to reset.
Repeat above steps.

NOTE: These unit conversions can only be made in weight measurements—solid to solid, liquid to liquid.



TIPS AND GENERAL INFORMATION

1. Turn the unit "OFF" after use to conserve battery power.
2. The maximum Original Serving count range is up to 19 servings.
3. The maximum New Serving count is up to 30 servings.
4. The Recipe Converter will convert to the largest unit of measurement first.
5. The Converter uses a rounding method when revised amounts calculate to be between 2 standard measuring increments.
6. Over unit of measurement range error = "HHH" - Example if you are converting recipe servings from 15 to 30 and for 15 servings you needed 60 cups of an ingredient, the revised amount will show "HHH" as 99 ¾ cups is the highest cup capacity for the unit.
7. Under unit of measurement range error = "LLL" - Example if you are converting recipe servings from 4 to 1 and for 4 servings you need 1/8 Teaspoon of an ingredient, the revised amount will show "LLL" as 1/8 Teaspoon is the smallest measurement capacity for the unit. In this case use your best judgement.
8. Low Battery Warning: If the screen shows , or the readings grow dim or irregular, the batteries need to be replaced. See Battery Installation section of this manual.
9. If you receive an "ERR" message or the unit does not allow you to enter in a number that indicates that an error has occurred or what you are entering is not within the units limits.
10. If any other errors occur, press "RESET" on the back of the unit or remove and reinstall batteries.

1 Tablespoon =	3 Teaspoons
1/4 Cup =	4 Tablespoons
1/3 Cup =	5 Tablespoons + 1 Teaspoon
1 Cup =	16 Tablespoons
1/4 Cup =	12 Teaspoons
1/3 Cup =	16 Teaspoons
1 Cup =	48 Teaspoons
1 Cup =	8 Fluid Ounces
1 Quart =	4 Cups
1 Gallon =	4 Quarts
1 Pound =	16 Ounces
1 Kilogram =	1,000 Grams
1 Liter =	1,000 Milliliters

Care and Precautions

1. Always read instructions thoroughly to ensure that you have the full benefit of all the unit's features.
2. Do not mix old and new batteries. Do not mix Alkaline, carbon zinc (standard) or Nickel-Cadmium (rechargeable) batteries. Do not dispose of batteries in fire. Batteries may explode or leak. Remove the batteries if the unit will not be used for a long period of time.
3. DO NOT immerse the unit in liquid, or pour liquid directly on the unit, as doing so will cause damage to internal components and void the warranty. If you spill liquid on it, dry it immediately with a soft, lintfree cloth.
4. DO NOT wash in a dishwasher. This unit is not dishwasher safe. Damage will void warranty. Wipe clean with a damp cloth. To remove stains, use a mild soap. Never use detergents, excess water, treated cloths, harsh cleaning agents, or sprays. Avoid contact with acids, such as citrus juices.
5. DO NOT clean the unit with abrasive or corrosive materials. This may scratch the plastic parts and corrode the electronic circuits.
6. The unit contains sensitive electronic parts. Avoid rough treatment; treat it with care to ensure the best performance. Do not subject unit to excessive force, shock, dust, temperature or humidity. This may result in malfunction, shorter electronic life span, damaged battery or distorted parts.
7. DO NOT tamper with the unit's internal components; doing so will invalidate the warranty on this unit and may cause damage. Other than replacing the batteries, the unit contains no user-serviceable parts.
8. This unit is intended for home/consumer use only; it is NOT intended for commercial use.
9. DO NOT store the unit where you store cleaning chemicals. The vapors from some household products may affect the electronic components of the unit.
10. Due to continuous product improvements, the displays shown in this manual may differ from the actual display.

One Year Limited Warranty

This product is warranted against defects in materials or workmanship, (Excluding Batteries) for one (1) year from date of original purchase for the original purchaser.

It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. Should this product require service (or replacement at our option) while under warranty, do not return to retailer. Please pack the item carefully and return it prepaid, along with store receipt showing 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
www.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.taylorusa.com.

Made to our exact specifications in China.

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