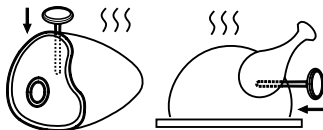


TAYLOR® MEAT THERMOMETER

3504T

HOW TO USE:

1. Thaw meat entirely before use.
2. Insert thermometer in the thickest part of the meat, 3/4" past the center, not in contact with bone, fat or gristle.
3. Adjust temperature slide reference to desired position and monitor doneness while cooking in the oven.
4. Remove meat from oven when cooked to desired temperature.



For the best results, position
thermometer in these places

USDA COOKING TEMPERATURES*

				
RARE	140°			
MED R	145°	145° WITH 3 MIN REST		
MED	160°	160°		
W DONE	170°	170°	165° MIN.	145° MIN.

**The USDA does not recommend RARE 140° as a safe cooking temperature

* Visit our website for a full list of safe cooking temperatures

CLEANING AND CARE:

Handwash only. Do not immerse in water or put in dishwasher.

ONE YEAR LIMITED WARRANTY:

Taylor warrants this product to be free from defects in material or workmanship (excluding batteries), and on return, will repair or replace it at our option, without charge.

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