

Taylor 5989N

Taylor 5989N Instant Read Analog Thermometer User Manual

Model: 5989N

1. INTRODUCTION

This manual provides instructions for the proper use and maintenance of your Taylor 5989N Instant Read Analog Thermometer. Designed for professional and home use, this thermometer offers accurate temperature readings for various food items. Please read these instructions carefully before first use.



Image 1.1: The Taylor 5989N Instant Read Analog Thermometer, featuring a stainless steel probe and a 1-inch dial, accompanied by its protective red pocket sleeve.

2. PRODUCT OVERVIEW

The Taylor 5989N is an analog thermometer constructed from durable stainless steel, designed for quick and accurate temperature measurement. It features a clear 1-inch dial with black graphics on a white background for easy reading. The thermometer is NSF approved, ensuring it meets public health standards.

Key Features:

- **Temperature Range:** Measures from 0°F to 220°F.
- **Durable Construction:** Made with stainless steel for longevity and shock resistance.
- **Easy-to-Read Dial:** 1-inch dial with clear markings.
- **Protective Sleeve:** Includes a durable plastic sleeve that also functions as a recalibration tool.

- **NSF Approved:** Meets standards for public health and safety.



Image 2.1: A detailed view of the thermometer's analog dial, showing temperature markings from 0 to 220 degrees Fahrenheit, and the stainless steel probe.

3. SETUP

1. **Unpacking:** Carefully remove the thermometer from its packaging. Inspect for any damage.
2. **Protective Sleeve:** The thermometer comes with a red plastic pocket sleeve. This sleeve protects the probe and also serves as a recalibration wrench. Keep this sleeve for future use.
3. **Initial Cleaning:** Before first use, hand wash the stainless steel probe with warm, soapy water. Rinse thoroughly and dry. Do not immerse the dial in water.

4. OPERATING INSTRUCTIONS

This thermometer is designed for quick temperature readings of various foods.

1. **Insertion:** Insert the stainless steel probe into the thickest part of the food item, avoiding bone or gristle. Ensure the probe is immersed at least 2 inches (5 cm) into the food for an accurate reading. The full immersion depth is 5 inches.
2. **Reading Temperature:** Hold the thermometer in place until the dial stabilizes. While labeled 'instant read', analog thermometers require a few seconds for the internal mechanism to react to temperature changes. Expect a stable reading within 10-30 seconds depending on the temperature difference.
3. **Removal:** Carefully remove the thermometer from the food. The probe will be hot.

Important Usage Notes:

- **Do Not Leave in Oven/Grill:** This thermometer is not designed for leave-in use in ovens, grills, or other high-heat cooking environments. Damage to the thermometer will occur.
- **Probe Immersion:** For accurate results, ensure the probe is inserted to the dimple located approximately 2 inches from the tip.

Image 4.1: The Taylor 5989N thermometer inserted into a cooked chicken breast, demonstrating proper placement for internal temperature measurement.

5. CALIBRATION

Your thermometer is factory calibrated, but it can be recalibrated if accuracy is questioned. The red pocket sleeve doubles as a recalibration tool.

- 1. Boiling Water Method:** Bring a pot of water to a rolling boil. The temperature of boiling water at sea level is 212°F (100°C).
- 2. Insert Thermometer:** Carefully insert the thermometer probe into the boiling water, ensuring the probe is immersed at least 2 inches. Allow the dial to stabilize for at least 30 seconds.
- 3. Adjust Dial:** While the probe is still in the boiling water, use the hexagonal opening on the red pocket sleeve as a wrench. Fit it over the hexagonal nut located just beneath the dial. Gently turn the dial until the needle points to 212°F.
- 4. Verify:** Remove the thermometer and allow it to cool. Re-test in boiling water to confirm calibration.

Alternatively, an ice bath can be used. An ice bath (crushed ice and water) should read 32°F (0°C).

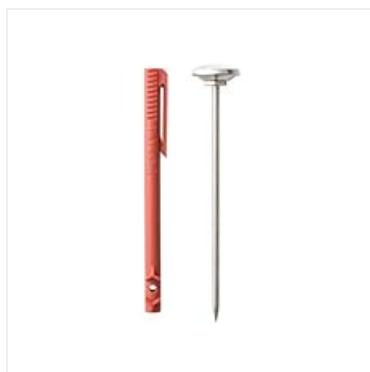


Image 5.1: The thermometer and its red pocket sleeve shown separately, highlighting the sleeve's dual function as a protective cover and calibration tool.

6. CARE AND MAINTENANCE

- Cleaning:** Hand wash the stainless steel probe with warm, soapy water after each use. Rinse thoroughly and dry immediately. Do not immerse the entire thermometer, especially the dial, in water.
- Storage:** Store the thermometer in its protective red pocket sleeve when not in use to prevent damage to the probe and maintain calibration.
- Avoid Extreme Temperatures:** Do not expose the thermometer to temperatures outside its operating range (0°F to 220°F) for extended periods, and never leave it in a hot oven or grill.

7. TROUBLESHOOTING

- Inaccurate Readings:** If readings appear inaccurate, perform a calibration check using the boiling water or ice bath method as described in Section 5. Ensure the probe is inserted to the correct depth (at least 2 inches).
- Slow Response Time:** Analog thermometers require time for the internal mechanism to register temperature changes. While often called 'instant read', expect a stable reading within 10-30 seconds. This is normal operation for this type of device.
- Damaged Dial/Lens:** The lens is shatterproof plastic. If the dial or lens is damaged, discontinue use and consider replacement.

8. SPECIFICATIONS

Model Number	5989N
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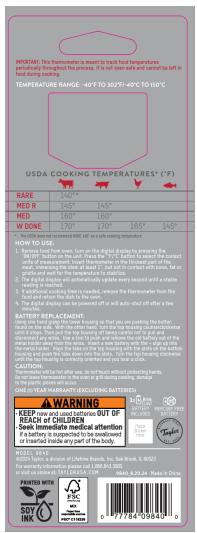
Brand	Taylor
Temperature Range	0°F to 220°F
Display Type	Analog
Material	Stainless Steel (probe), Plastic (sleeve, lens)
Immersion Depth	5 Inches (minimum 2 inches for accurate reading)
Special Feature	Fast Reading System, Recalibration Tool Included
Certifications	NSF Approved
Product Care	Hand Wash Only

9. WARRANTY AND SUPPORT

This Taylor 5989N Instant Read Analog Thermometer is backed by a **1-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or product inquiries, please contact Taylor customer service. Refer to the product packaging or the official Taylor website for the most current contact information.

Related Documents - 5989N

	<p>Taylor 9840 Digital Meat Thermometer: Quick Start Guide and Cooking Temperatures</p> <p>Learn how to use the Taylor 9840 digital meat thermometer, including temperature ranges, USDA cooking guidelines, battery replacement, and important cautions for accurate food preparation. Features include a clear display and durable design.</p>
	<p>Taylor Five Star Wireless Thermometer with Remote Pager Plus Timer Instruction Manual</p> <p>This instruction manual provides detailed guidance for the Taylor Five Star Wireless Thermometer with Remote Pager plus Timer (models 1479, 1479-21, 532, 532-77). Learn setup, operation, programming, timer functions, clock settings, care, precautions, and troubleshooting for your digital cooking thermometer.</p>

	<p>Taylor 5309295 Waterproof Wireless Meat Thermometer with Charging Case Instruction Manual</p> <p>Instruction manual for the Taylor 5309295 Waterproof Wireless Meat Thermometer with Charging Case, detailing setup, usage, product specifications, care, precautions, FCC compliance, and warranty information.</p>
	<p>Taylor 5309295 Wireless Bluetooth Thermometer - Features and Usage</p> <p>Detailed information on the Taylor 5309295 Wireless Bluetooth Thermometer, including its specifications, features, multiple cooking uses, ease of cleaning, and system pairing instructions. Wirelessly track temperatures in ovens, grills, and smokers with this IPX7 waterproof and rechargeable device.</p>
	<p>Taylor 5309295 Waterproof Wireless Meat Thermometer: Setup & Usage Guide</p> <p>Learn how to use the Taylor 5309295 Waterproof Wireless Meat Thermometer with its companion SMARTTHERMO app for precise cooking. This guide covers setup, operation, care, and safety precautions.</p>
	<p>Taylor Digital Waterproof Thermometer User Guide</p> <p>Instructions and information for the Taylor Digital Waterproof Thermometer, including how to use, battery information, cleaning, and warranty.</p>

Documents - Taylor – 5989N



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Gourmet Catalog Products Taylor USA Retailer Resources 2009 products taylor enviro media lit ||| 1448 Digital Stick on Refrigerator-Freezer Thermometer Easy to apply suction cup design Large, eas ... and temperature indicator Oven temp range from 100F to 500F Cooking temp range from 120F to 190F **5989N** Instant Read 1 Dial Thermometer Shatterproof plastic lens and stainless steel stem Exclusiv...
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Taylor Precision 5988N Instant Read 50 550°F Pocket Thermometer Wasserstrom Taylor5988NSpec wasserstrom wcsstore WasserstromCatalogAssetStore Attachment |||

Instant Read Dial Thermometers 1 Standard Grade Dial Instant Read Thermometers 5 stems Recalibr ... stainless steel Superior shock protection Individual cartons with hang tabs except 3621N, 5988N, **5989N**, 5989-44 3621N 0F/220F anti-microbial case. Blister Card. 5988N 50F/550F. Blister Card. 59...

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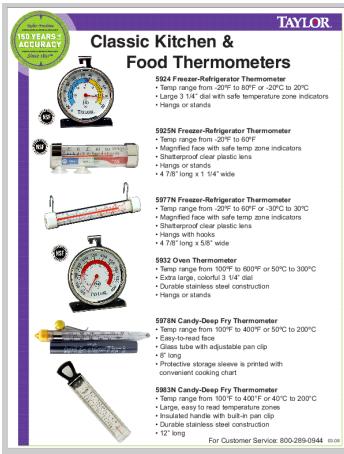
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Re design qxd Classic Kitchen Food Thermometers taylor classic kitchen wasserstrom wcssstore

WasserstromCatalogAssetStore Attachment

Classic Kitchen Food Thermometers 5924 Freezer-Refrigerator Thermometer Temp range from -20F to 8 ... signal when food is done cooking Folds down for compact storage Magnet for mounting unit to stove **5989N** Instant Read 1 Dial Thermometer Instantly reads from 0F to 220F Shatterproof plastic lens ...

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Re design qxd Classic Kitchen Food Thermometers Wasserstrom6021 Grill Thermometer Temp range from 100°F to 600°F Large 2 dial Magnetic back holds thermometer in place Attachable wire for easy handlingtaylor classic kitchenwasserstrom wcssstore WasserstromCatalogAssetStore Attachment taylor kitchen srslid AfmBOooco GVAAs713foOo HXaY6qdcBk9q9R9KdgtqWjaBRDPAw4Sov

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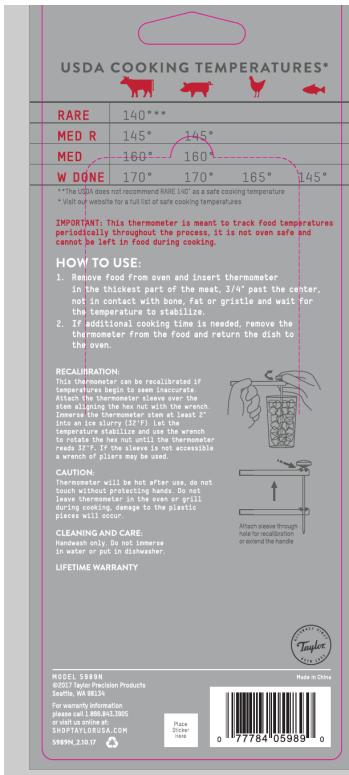
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Classic Kitchen Food Thermometers 5924 Freezer-Refrigerator Thermometer Temp range from -20F to 8 ... signal when food is done cooking Folds down for compact storage Magnet for mounting unit to stove **5989N** Instant Read 1 Dial Thermometer Instantly reads from 0F to 220F Shatterproof plastic lens ...

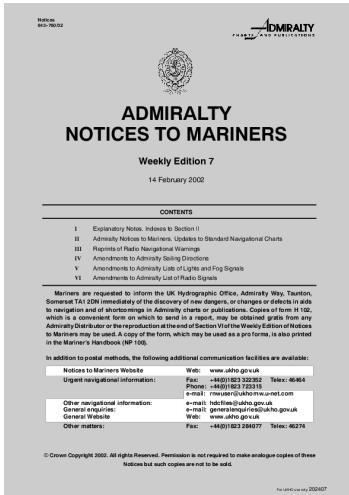
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