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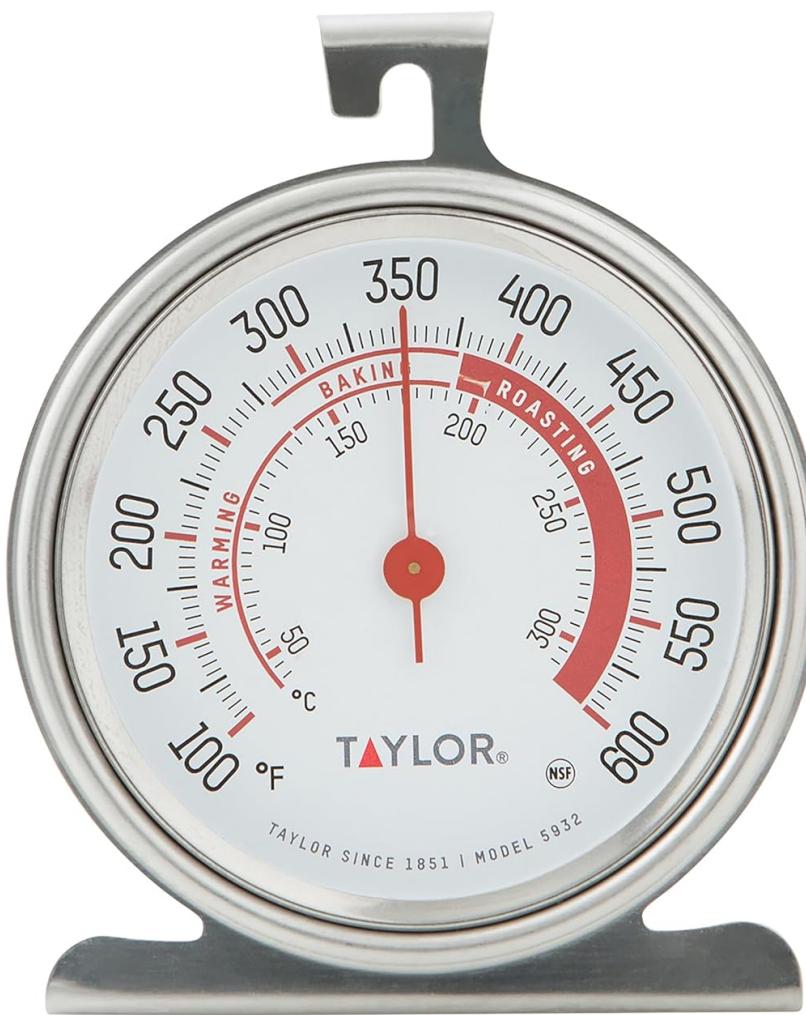
Taylor 5932

Taylor Precision Products Large Dial Thermometer

Model: 5932 | Brand: Taylor

PRODUCT OVERVIEW

The Taylor 5932 Large Dial Cooking Thermometer is designed to provide accurate temperature readings within your oven. Featuring a clear, easy-to-read 3.25-inch stainless steel dial, this thermometer helps ensure consistent cooking and baking results. It is built to withstand high temperatures, making it a reliable tool for monitoring oven performance and eliminating guesswork.



Front view of the Taylor 5932 Large Dial Oven Thermometer, showing the clear dial with temperature markings.

SAFETY INFORMATION

Please observe the following safety guidelines when using your Taylor Oven Thermometer:

- The thermometer will be hot after use. Always use oven mitts or potholders when handling the hot thermometer to prevent burns.

PRODUCT FEATURES

- **Large Dial:** An extra-large, colorful 3-1/4-inch dial makes this oven thermometer easy to read.
- **Highly Accurate:** The temperature ranges from 100 degrees to 600 degrees Fahrenheit (50°C to 300°C).
- **Temperature Indication:** The dial features a glass lens with a red pointer to indicate temperature.
- **Durable:** The stainless steel construction provides strength, durability, and corrosion resistance.
- **Versatile Design:** This unique design allows it to be hung from an oven rack or stand on its own.
- **NSF Certified:** The thermometer is NSF (National Sanitation Foundation) certified, complying with all required standards for quality, durability, and cleanability of consumer products.



5932 OVEN THERMOMETER



Image illustrating key features of the Taylor 5932 Oven Thermometer, including its dual temperature scale (Fahrenheit/Celsius), oven-safe design, and 3-inch dial size.

SETUP AND PLACEMENT

To ensure accurate temperature monitoring, proper placement of the thermometer within your oven is crucial. The Taylor 5932 thermometer offers two convenient placement options:

- Standing:** Place the thermometer on a flat surface inside the oven, such as an oven rack. Ensure it is stable and not obstructing air circulation.
- Hanging:** Utilize the integrated hook to hang the thermometer from an oven rack. This can be particularly useful for visibility or to keep it out of the way of dishes.

For best results, position the thermometer in a location visible through the oven door glass. Avoid opening the oven door frequently, as this can cause temperature fluctuations and affect the accuracy of readings.



The thermometer standing upright on an oven rack.



THE #1 SELLING FOOD MEASUREMENT BRAND*

*Source: The NPD Group / Retail Tracking Service, U.S. dollar sales, (kitchen scales, kitchen thermometers, and kitchen timers combined), 12 months ending December 2020

The thermometer hanging from an oven rack using its integrated hook.

OPERATING INSTRUCTIONS

The Taylor 5932 Oven Thermometer is an analog device that provides continuous temperature monitoring. No batteries or complex setup are required.

- Reading the Temperature:** The large dial clearly displays temperatures in both Fahrenheit (100°F to 600°F) and Celsius (50°C to 300°C). The red pointer indicates the current oven temperature.
- Temperature Zones:** The dial includes marked zones for common cooking tasks: 'Warming', 'Baking', and 'Roasting'. These zones provide a quick visual reference for ideal temperature ranges.
- Monitoring:** Place the thermometer in the oven before preheating. Allow the oven to preheat fully and stabilize before taking a reading. Monitor the thermometer throughout the cooking process to ensure the oven maintains the desired temperature.



Oven thermometers provide visibility to natural fluctuations in oven temperatures. For best results, place the thermometer in a location visible through the glass. Avoid opening the door; this lets out hot air and disturbs the accuracy of the readings.

MAINTENANCE AND CARE

Proper care will extend the life and accuracy of your thermometer:

- **Cleaning:** For best results, hand wash the thermometer. Do not place the thermometer in a dishwasher, as this can damage the internal components and affect accuracy.
- **Storage:** Store the thermometer in a dry place when not in use.
- **Handling:** Avoid dropping the thermometer or subjecting it to harsh impacts, which could affect its calibration.

TROUBLESHOOTING

If you encounter issues with your Taylor Oven Thermometer, consider the following:

- **Inaccurate Readings:** Ensure the thermometer is placed correctly and not obstructed. Oven temperatures can fluctuate, so allow sufficient time for the oven to stabilize after opening the door or

adjusting settings. If readings consistently seem off compared to another calibrated thermometer, your oven's internal thermostat may require calibration.

- **No Movement/Stuck Pointer:** Check for any physical damage to the thermometer. If the pointer does not move or appears stuck, the thermometer may be damaged and require replacement.

SPECIFICATIONS

Attribute	Detail
Model Number	5932
Product Dimensions	3.15 x 1.57 x 3.74 inches
Item Weight	2.88 ounces
Color	Silver
Outer Material	Glass, Stainless-steel
Temperature Range	100°F to 600°F (50°C to 300°C)
Display Type	Analog
Special Features	Fast Reading System, High Accuracy, Large Display
Certification	NSF



Diagram illustrating the dimensions of the Taylor 5932 Oven Thermometer.

WARRANTY AND SUPPORT

For information regarding warranty coverage or to obtain customer support for your Taylor Precision Products Large Dial Thermometer, please refer to the official Taylor website or contact their customer service department directly. You may also find additional resources, including a PDF version of the Instructions for Use, on the product's Amazon page or the manufacturer's support portal.

For further assistance, please visit the [Taylor Store on Amazon](#).