

Taylor 503

Taylor Pro Compact Oval Dial Oven Thermometer Model 503 Instruction Manual

Brand: Taylor

1. PRODUCT OVERVIEW

The Taylor Pro Compact Oval Dial Oven Thermometer, Model 503, is designed to provide accurate temperature readings within your oven. This compact thermometer features an oversized 3.5-inch dial for easy readability and is constructed from durable stainless steel.

Key features include:

- Measures temperatures from 150°F to 600°F (65°C to 315°C).
- Large 3.5-inch dial for clear, at-a-glance readings.
- Red indicators on the dial highlight optimum warming, baking, and roasting temperature zones.
- Versatile three-position design allows for clipping, hanging, or standing independently within the oven.
- Durable stainless steel construction resists rust and corrosion.



Figure 1: Taylor Pro Compact Oval Dial Oven Thermometer. This image displays the thermometer's large dial and its robust stainless steel construction, highlighting its design for easy temperature monitoring inside an oven.

2. SAFETY INFORMATION

Please read and understand all safety instructions before using this product. Failure to follow these instructions may result in injury or damage to the product.

- **Do not immerse in water:** This thermometer is designed to be oven-safe and wipe-cleaned. Do not submerge it in water or other liquids.
- **Handle with care:** The thermometer will become very hot during and after oven use. Always use oven mitts or allow the thermometer to cool completely before handling.
- **Placement:** Ensure the thermometer is placed securely within the oven and does not obstruct oven racks or heating elements.
- **Not a toy:** Keep out of reach of children.
- **Intended Use:** This thermometer is for measuring oven air temperature only. Do not use it to measure the internal temperature of food.

3. SETUP

The Taylor Pro Oven Thermometer offers flexible placement options within your oven.

1. **Unpack:** Carefully remove the thermometer from its packaging.
2. **Choose Placement Method:**
 - **Stand:** The thermometer features a sturdy base that allows it to stand upright on an oven rack. Ensure it is stable and not prone to tipping.
 - **Hang:** Utilize the integrated hook to hang the thermometer from an oven rack.
 - **Clip:** The thermometer can also be clipped onto an oven rack for secure positioning.
3. **Positioning:** Place the thermometer in a location within the oven that provides an accurate representation of the overall oven temperature. Avoid placing it directly next to heating elements or too close to oven walls, as this may lead to inaccurate readings.

4. OPERATING INSTRUCTIONS

Using your Taylor Pro Oven Thermometer is straightforward:

1. **Preheat Oven:** Place the thermometer inside the oven before preheating.
2. **Monitor Temperature:** As the oven heats, the dial will indicate the internal oven temperature. Allow sufficient time for the oven to reach the desired temperature and stabilize.
3. **Read the Dial:** The large 3.5-inch dial provides clear temperature readings. The range is from 150°F to 600°F (65°C to 315°C).
4. **Utilize Temperature Zones:** Note the red-indicated zones on the dial, which highlight optimal temperatures for warming, baking, and roasting. This can help you quickly verify if your oven is at the correct temperature for your cooking task.
5. **Adjust Oven Settings:** If the thermometer reading differs from your oven's set temperature, adjust your oven's thermostat accordingly to achieve the desired internal temperature.

5. CARE AND MAINTENANCE

Proper care will ensure the longevity and accuracy of your oven thermometer.

- **Cleaning:** The thermometer is oven safe and designed for easy cleaning. After use and once completely cooled, wipe the thermometer clean with a damp cloth. Do not use abrasive cleaners or immerse in water.
- **Storage:** Store the thermometer in a clean, dry place when not in use.
- **Material:** Constructed from tough stainless steel, the thermometer is designed to resist rust and corrosion under normal use.

6. TROUBLESHOOTING

If you encounter issues with your oven thermometer, consider the following:

- **Inaccurate Readings:**
 - Ensure the thermometer is placed in the center of the oven, away from direct heat sources or vents.
 - Allow sufficient time for the oven temperature to stabilize before taking a reading.
 - Compare the reading with another known accurate thermometer if available.

- **Dial Fogging:** This can occur due to condensation. Ensure the oven door is not opened excessively, allowing moisture to escape. If fogging persists, ensure the thermometer is completely dry before placing it in the oven.
- **Physical Damage:** If the thermometer has been dropped or appears physically damaged, its accuracy may be compromised. Consider replacing the unit.

7. SPECIFICATIONS

Model	503
Brand	Taylor
Temperature Range	150°F to 600°F (65°C to 315°C)
Resolution	10°F
Display Type	Analog Dial
Outer Material	Stainless Steel
Item Length	3.5 Inches (Dial Diameter)
Product Care	Oven Safe, Wipe Clean
Indoor/Outdoor Usage	Indoor
Manufacturer	Lifetime Brands Inc.
UPC	077784005033

8. WARRANTY AND SUPPORT

Specific warranty information for the Taylor Pro Compact Oval Dial Oven Thermometer, Model 503, is typically provided with the product packaging or can be found on the manufacturer's official website. Please refer to these resources for details regarding warranty coverage, terms, and conditions.

For customer support or further inquiries, please contact Taylor customer service through their official website or the contact information provided in your product documentation.