

Taylor 1478-21

Taylor Programmable Digital Probe Thermometer User Manual

Model: 1478-21

INTRODUCTION

This manual provides instructions for the proper use and care of your Taylor Programmable Digital Probe Thermometer, model 1478-21. This device is designed to accurately measure internal food temperatures, ensuring safe and perfectly cooked meals. It features a durable stainless steel probe, a heat-resistant cord, and a programmable timer with an alarm function.

PRODUCT COMPONENTS

The Taylor Programmable Digital Probe Thermometer consists of the following main components:

- **Main Unit:** The digital display unit with control buttons, a fold-out stand, and a magnetic back.
- **Stainless Steel Probe:** A sharp, durable probe for insertion into food.
- **Heat-Resistant Cord:** Connects the probe to the main unit, designed to withstand oven and grill temperatures.



Image: The main unit of the Taylor Digital Probe Thermometer with its digital display, control buttons, and the connected stainless steel probe. The unit is silver-colored with orange and grey buttons.

SETUP AND INITIAL USE

1. **Battery Installation:** The thermometer requires 2 AAA batteries (included). Open the battery compartment on the back of the main unit and insert the batteries, observing the correct polarity.
2. **Probe Connection:** Insert the probe's plug firmly into the jack on the side of the main unit. Ensure a secure connection.
3. **Placement:** The main unit can be placed on a countertop using its fold-out stand or attached to a metal surface (like an oven door or refrigerator) using its magnetic back. Ensure the unit is placed away from direct heat sources.



23:59:59
↑
↓
TIMER
RANGE

⌂
MAGNETIC

⊕
PROGRAMMABLE

147821 DIGITAL PROBE THERMOMETER



Image: A side view of the thermometer's main unit, highlighting the port where the probe's cord connects. The unit is slightly angled, showing its profile.

OPERATING INSTRUCTIONS

Temperature Monitoring

- Power On:** Slide the POWER switch to the "ON" position. The display will illuminate.
- Insert Probe:** Carefully insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle. The probe's cord is heat-resistant and can remain inside the oven or grill.
- Set Target Temperature:**
 - Press the **TEMP UP** or **DOWN** buttons to adjust the desired target temperature.
 - The "Set Temp" display will show your chosen temperature.
- Activate Temperature Alert:** Slide the TEMP ALERT switch to the "ON" position. An alarm will sound when the

food reaches the set temperature.

5. **Monitor Temperature:** The "Thermo Temp" display will show the current internal temperature of the food.

Timer Function

The thermometer also features a programmable timer with a range up to 24 hours.

1. **Set Timer:**
 - Press the **HR** button to set hours.
 - Press the **MIN** button to set minutes.
 - Press **CLEAR** to reset the timer.
2. **Start/Stop Timer:** Press the **START/STOP** button to begin or pause the countdown.
3. **Alarm:** The timer will sound an alarm when it reaches zero.



Image: The Taylor Digital Probe Thermometer's main unit placed on a kitchen counter next to a stove, with its probe inserted into food cooking inside an oven. This demonstrates typical usage.

CARE AND MAINTENANCE

- **Cleaning:** The stainless steel probe should be hand washed only. **DO NOT SUBMERGE THE WIRE OR THE MAIN UNIT IN WATER.** Wipe the main unit with a damp cloth.
- **Probe Wire Care:** Ensure the probe wire is not exposed to direct flame or crimped by oven doors or grill lids, as this can damage the insulation.
- **Storage:** Store the thermometer in a dry place at room temperature when not in use.

- **Battery Replacement:** Replace batteries when the display becomes dim or the unit does not power on.

WIRED PROBE CARE

Precision is our business and we want you to have the most accurate results for a successful meal!



MAKE SURE THAT YOU DO NOT EXPOSE THE WIRE TO THE COOKING SURFACE OR DIRECT FLAME.



TAKE CARE OF THE WIRE SO IT DOESN'T GET CRIMPED IN THE OVEN DOOR OR GRILL LID.



HAND WASH ONLY. DO NOT SUBMERGE THE WIRE IN WATER, ESPECIALLY WHERE WIRE MEETS PROBE.



Image: An instructional graphic illustrating key care points for the wired probe. It shows warnings against exposing the wire to direct flame, crimping it in oven doors, and submerging the wire or probe connection in water.

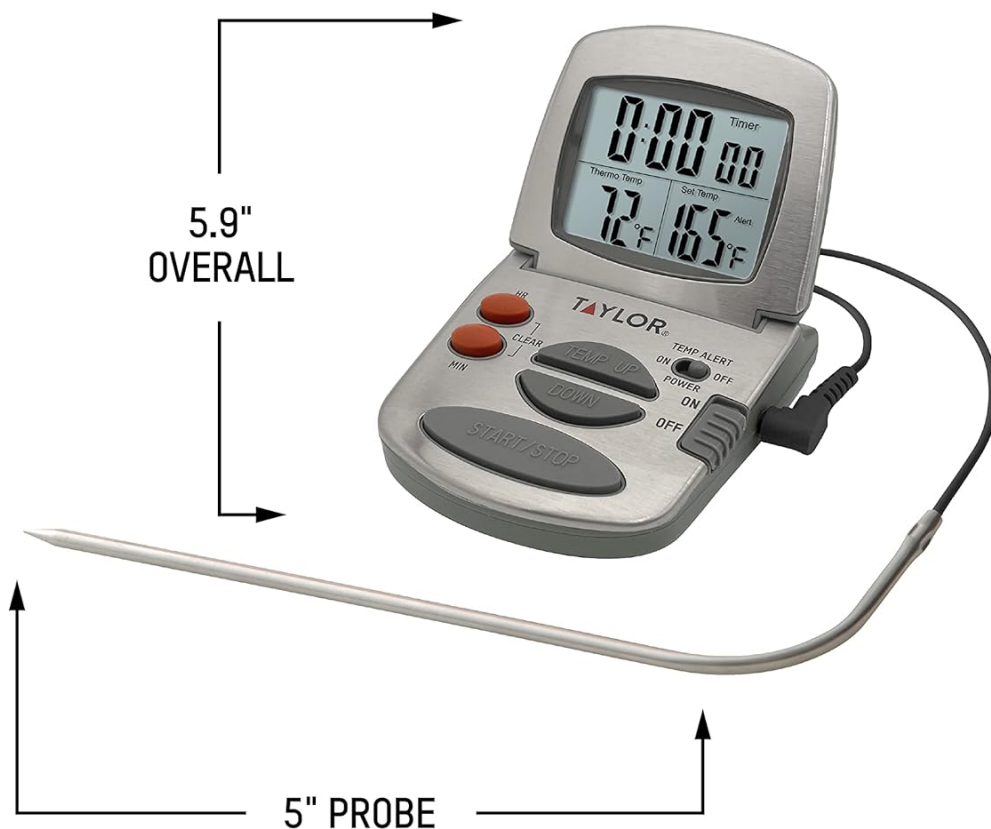
TROUBLESHOOTING

Problem	Possible Cause	Solution
Display is blank or dim.	Low or dead batteries; incorrect battery installation.	Replace batteries with new AAA batteries, ensuring correct polarity.
Inaccurate temperature readings.	Probe not fully inserted; damaged probe or cord; probe exposed to direct flame.	Ensure probe is fully inserted into the thickest part of the food. Inspect probe and cord for damage. Avoid direct flame exposure. If damaged, replace probe.

Problem	Possible Cause	Solution
Alarm does not sound.	TEMP ALERT switch is OFF; volume too low (if adjustable); unit malfunction.	Ensure TEMP ALERT switch is ON. Check if the unit has a volume setting. If problem persists, contact customer support.
Timer not functioning.	Timer not started; incorrect setting.	Press START/STOP button. Ensure hours and minutes are set correctly.

SPECIFICATIONS

- **Model:** 1478-21
- **Temperature Range:** 32°F to 392°F (0°C to 200°C)
- **Probe Material:** Stainless Steel
- **Cord Length:** Approximately 4 feet
- **Power Source:** 2 x AAA Batteries (included)
- **Display Type:** Digital LCD
- **Features:** Programmable temperature alert, timer function, magnetic back, fold-out stand.



TEMPERATURE RANGE

32°F to 392°F | 0°C to 200°C

147821 DIGITAL PROBE THERMOMETER


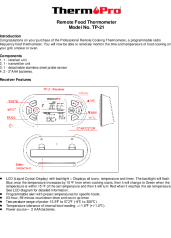






Image: A diagram illustrating the dimensions of the Taylor Digital Probe Thermometer, showing an overall length of 5.9 inches and a probe length of 5 inches. It also reiterates the temperature range of 32°F to 392°F.

WARRANTY AND SUPPORT

This thermometer is backed by a 1-year limited warranty. For warranty claims or technical support, please contact Taylor customer service. Keep your purchase receipt as proof of purchase.

For further assistance, you may visit the official Taylor website or refer to the user guide PDF available online [Taylor User Guide \(PDF\)](#)

	<p>ThermoPro TP-21 Remote Food Thermometer Instruction Manual</p> <p>Comprehensive instruction manual for the ThermoPro TP-21 remote food thermometer. Learn how to use its features, including temperature monitoring, timer functions, pairing, and maintenance.</p>
	<p>ThermoPro TP-21 Remote Food Thermometer User Manual and Guide</p> <p>Comprehensive user manual for the ThermoPro TP-21 Remote Food Thermometer. Learn how to use its receiver and transmitter features, set temperature alerts, use the timer, and troubleshoot common issues for perfect cooking results.</p>
	<p>INKBIRD INT-21-B Wireless BBQ Thermometer User Manual</p> <p>User manual for the INKBIRD INT-21-B Wireless BBQ Thermometer, detailing its features, operation, technical specifications, and troubleshooting.</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 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 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>



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Preface.....

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