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### Taylor 6215J

## Taylor Superior Grade Thermometer (2-Inch Dial) Instruction Manual

Model: 6215J

### INTRODUCTION

Thank you for choosing the Taylor Superior Grade Thermometer. This manual provides essential information for the proper setup, operation, and maintenance of your thermometer to ensure accurate temperature readings and extend its lifespan. Please read these instructions carefully before first use.

### PRODUCT OVERVIEW

The Taylor Superior Grade Thermometer is designed for precise temperature measurement, particularly suitable for culinary applications to ensure food safety and quality. Its robust construction and clear dial make it a reliable tool.

### Key Features:

- 2-inch dial with a black pointer for easy readability.
- Measures temperatures from 0°F to 220°F with 2°F divisions.
- Three-point calibration ensures +/- 2°F accuracy across the entire temperature range.
- 8-inch stainless steel stem for corrosion resistance and deep immersion.
- Analog display with bold black numbers for clear readings.

### Components:



This image displays the Taylor Superior Grade Thermometer. It features a 2-inch white dial with clear black numbers indicating temperatures from 0 to 220 degrees Fahrenheit. The brand name 'Taylor' is visible on the dial, along with 'BI-THERM®'. An 8-inch stainless steel stem extends from the back of the dial.

- **Dial:** The circular face displaying temperature readings.
- **Pointer:** Indicates the current temperature on the dial.
- **Stem:** The metal probe that is inserted into the substance to measure its temperature.

## SETUP

1. **Unpacking:** Carefully remove the thermometer from its packaging. Retain packaging for future storage if desired.
2. **Initial Cleaning:** Before first use, and after each subsequent use, clean the stainless steel stem with warm, soapy water. Rinse thoroughly and dry completely. *Do not immerse the dial in water.*
3. **Inspection:** Check the thermometer for any visible damage. If damaged, do not use and contact customer support.

## OPERATING INSTRUCTIONS

1. **Insertion:** Insert the stainless steel stem into the center of the food or liquid you wish to measure. Ensure the stem is immersed at least 2-3 inches for accurate readings, avoiding contact with the bottom or sides of the container.
2. **Reading Temperature:** Wait for the pointer on the dial to stabilize, typically within 15-30 seconds. Read the temperature indicated by the pointer.
3. **Temperature Range:** The thermometer measures temperatures from 0°F to 220°F. Do not expose the thermometer to temperatures outside this range, as it may cause damage or inaccurate readings.

4. **Accuracy:** This thermometer is factory calibrated to provide an accuracy of +/- 2°F.

**Important:** Always follow food safety guidelines for minimum internal cooking temperatures. Refer to official food safety charts for specific food types.

## MAINTENANCE AND CARE

- **Cleaning:** After each use, clean the stem with warm, soapy water. Rinse thoroughly and dry immediately. The product care instructions specify **Hand Wash Only**.
- **Do Not Immerse Dial:** The dial portion of the thermometer is not waterproof. Avoid submerging the entire thermometer in water or placing it in a dishwasher.
- **Storage:** Store the thermometer in a clean, dry place at room temperature when not in use.
- **Avoid Extreme Temperatures:** Do not expose the thermometer to extreme heat or cold beyond its operating range, as this can affect its accuracy and lifespan.

## TROUBLESHOOTING

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

- **Inaccurate Readings:**
  - Ensure the stem is inserted deeply enough into the substance (at least 2-3 inches) and not touching the bottom or sides of the container.
  - Allow sufficient time (15-30 seconds) for the reading to stabilize.
  - Verify the thermometer is within its specified operating temperature range (0°F to 220°F).
- **Fogging on Dial:** This can occur due to condensation from temperature changes. Allow the thermometer to return to room temperature, and the fogging should dissipate. Ensure the dial is not exposed to excessive moisture.
- **Physical Damage:** If the thermometer appears bent, cracked, or otherwise damaged, its accuracy may be compromised. Discontinue use and consider replacement.

## SPECIFICATIONS

<b>Brand</b>	Taylor
<b>Model Name</b>	Thermometer (Model 6215J)
<b>Dial Size</b>	2 Inches
<b>Stem Length</b>	8 Inches
<b>Temperature Range</b>	0°F to 220°F
<b>Accuracy</b>	+/- 2°F
<b>Material</b>	Stainless Steel
<b>Display Type</b>	Analog
<b>Product Care</b>	Hand Wash Only
<b>UPC</b>	077784062159

## **WARRANTY AND SUPPORT**

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For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Taylor website. You can also visit the [Taylor Store on Amazon](#) for more product details and contact options.