Taylor 1487

Taylor 1487 Digital Meat Thermometer with Timer and Alarm User Manual

Model: 1487

Brand: Taylor

INTRODUCTION

This manual provides instructions for the proper use and care of your Taylor 1487 Digital Meat Thermometer. This device is designed to accurately monitor internal food temperatures and cooking times, ensuring optimal results for various dishes.

Image: The Taylor 1487 Digital Meat Thermometer unit with its wired probe. The display shows "THERMO TEMP" and "SET TEMP" with temperature readings.

SETUP

1. **Battery Installation**: The thermometer requires 2 AAA batteries (included). Open the battery compartment on the back of the unit and insert the batteries, observing polarity. Close the compartment securely.

2. **Probe Connection**: Insert the stainless steel probe's jack into the port on the side of the main unit. Ensure a firm

3. **Initial Placement**: The main unit features a kickstand for countertop use and a magnetic back for attachment to metal surfaces like a refrigerator or oven door (ensure the surface is not excessively hot).

Image: The back of the thermometer unit, showing the battery compartment, magnetic strip, and a switch for Fahrenheit/Celsius selection.

OPERATING INSTRUCTIONS

Temperature Monitoring Mode

1. **Select Mode**: Use the switch on the back of the unit to select the thermometer icon (temperature mode).

2. **Insert Probe**: Carefully insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle. The probe is oven-safe, but the main unit and cable should remain outside the oven/grill.

3. **Set Target Temperature**:
   - **Preset Temperatures**: Press the "MEM S/S" button to cycle through various preset meat types (e.g., Beef, Poultry, Pork) and doneness levels (e.g., Rare, Medium, Well). The display will show the recommended target temperature for the selected option.
   - **Manual Temperature**: Use the "HR" (up arrow) and "MIN" (down arrow) buttons to manually adjust the target temperature to your desired setting.

4. **Monitor Temperature**: The "THERMO TEMP" display will show the current internal temperature of your food. The "SET TEMP" display shows your target temperature.

5. **Alarm Function**: Once the food reaches the set target temperature, an audible alarm will sound.

Your browser does not support the video tag.

Video: A user demonstrates setting the target temperature for poultry on the Taylor Digital Meat Thermometer. The video shows the thermometer displaying the current temperature and the set temperature, and how to cycle through preset options.

Image: The probe of the Taylor 1487 Digital Meat Thermometer inserted into a roast, demonstrating its use for internal temperature monitoring.

Timer Mode

1. **Select Mode**: Use the switch on the back of the unit to select the clock icon (timer mode).

2. **Set Time**: Use the "HR" (hour) and "MIN" (minute) buttons to set your desired countdown time.

3. **Start/Stop Timer**: Press the "MEM S/S" button to start or stop the countdown timer.

4. **Alarm Function**: An audible alarm will sound when the timer reaches zero.

Fahrenheit/Celsius Selection

A switch on the back of the unit allows you to toggle between Fahrenheit (°F) and Celsius (°C) temperature readings.

RECOMMENDED INTERNAL TEMPERATURES

For food safety and optimal taste, refer to the following recommended internal temperatures. Always cook food to the minimum safe internal temperature.

Food Type	Doneness	Temperature (°F)	Temperature (°C)
Beef	Well	170°F	77°C
Beef	Medium	160°F	72°C
Beef	Medium Rare	145°F	63°C
Pork	Medium	160°F	72°C
Ham	(uncooked)	160°F	72°C
Poultry		165°F	74°C

Image: The Taylor 1487 Digital Meat Thermometer displaying recommended internal temperatures for various meats on its side panel.

MAINTENANCE

1. **Cleaning**: Disconnect the probe from the main unit. The stainless steel probe can be wiped clean with a damp cloth and mild detergent. Do not immerse the probe connector or the main unit in water. The main unit should be wiped clean with a damp cloth only.

2. **Storage**: Store the thermometer and probe in a dry place when not in use.

3. **Battery Replacement**: Replace batteries when the display becomes dim or unresponsive.

Important Safety Notes:

- The probe and cable will be hot after use. Always use oven mitts or potholders when handling.

- Digital thermometers are not designed to be left in food during cooking for extended periods in high heat environments (like an oven or grill) unless specifically stated. The plastic and electronic components could be damaged.

- When removing the probe from meat, pull the probe itself, not the cable, to prevent damage.

TROUBLESHOOTING

No Display or Dim Display

Check battery installation. Ensure batteries are correctly oriented and have sufficient charge. Replace batteries if necessary.

Inaccurate Temperature Readings

- Ensure the probe is fully inserted into the thickest part of the food and not touching bone or gristle.

- Verify the probe connection to the main unit is secure.

- Perform an ice bath test to check calibration: Fill a glass with ice, add water, insert the probe, and stir. The reading should stabilize at 32°F (0°C). If it's significantly off, the probe may need replacement.

CALIBRATION TIPS!

ICE BATH METHOD

Important steps to make a proper ice bath

Fill Cup with Ice

Fill the container **ALL THE WAY TO THE TOP** with ice. Crushed ice works best, because of the smaller spaces between the ice crystals.
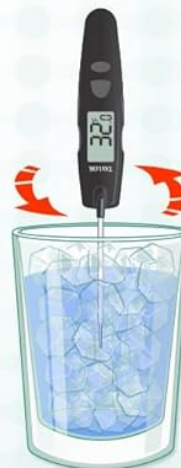
STEP 1

STEP 2

Add Water to Cup

FILL CUP WITH WATER TO ABOUT ½" BELOW THE TOP OF THE ICE.
Ice should not be floating off the bottom of the cup.
IF the ice is floating pour off some water and add more ice.

CAUTION:
Water below the ice
WILL NOT be at 32°F (0°C)

Insert Probe, Slowly Stir

Stir the thermometer probe in the center of the ice bath. Allow some time for the sensor to stabilize for an accurate temperature reading. **KEEP THE PROBE TIP AWAY FROM THE SIDES AND BOTTOM OF THE CUP FOR BETTER ACCURACY.**

STEP 3

IMPORTANT!
Keep stirring the probe

STEP 4

NOTE: Many instant read thermometers have a built in wrench feature.

Calibrate

YOUR THERMOMETER SHOULD READ 32°F (0°c) in the ice bath. Adjust your thermometer as directed by the thermometers instruction manual; HOWEVER before you adjust any thermometer check that the readings are within the manufacturer's accuracy specifications. **IF** it's within the specified tolerance, don't adjust the thermometers temperature reading!

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IMPORTANT!
Read instructions carefully to determine your thermometers accuracy specifications.

Design by: Wendell W. Cisco II 06/15

Image: A visual guide demonstrating the ice bath method for calibrating a thermometer, showing steps to fill a cup with ice and water, insert the probe, and stir to check for a 32°F (0°C) reading.

Probe Not Working

Check for visible damage to the probe or cable. Ensure the probe is fully plugged into the unit. If damage is present or the issue persists after checking connections and batteries, the probe may need to be replaced.
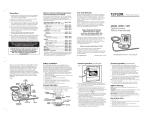
SPECIFICATIONS

Model: 1487

Brand: Taylor

Temperature Range: -32°F to 482°F (-0°C to 250°C)

Display Type: Digital

Connectivity: Wired Probe

Power Source: 2 AAA Batteries (included)

Special Features: Timer, Temperature Alarm, Preset Meat Settings, Magnetic Back, Kickstand

Material: Stainless Steel Probe
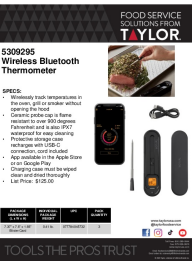
Product Care: Hand Wash Probe, Wipe Unit Clean

WARRANTY AND SUPPORT

This Taylor product is backed by a manufacturer's warranty. For detailed warranty information, product support, or to purchase replacement parts, please visit the official Taylor website or contact customer service. Keep your proof of purchase for warranty claims.

For more information, visit: www.taylorusa.com

Related Documents - 1487

	[Taylor Five Star Wireless Thermometer with Remote Pager Plus Timer Instruction Manual](#) 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.
	[Taylor 1470N/1478 Digital Cooking Timer & Thermometer Instruction Manual](#) Instruction manual for the Taylor 1470N/1478 Digital Cooking Timer & Thermometer, covering precautions, USDA cooking temperatures, warranty, battery installation, general operation, and timer usage.
	[Taylor 1479 Wireless Thermometer with Remote Pager plus Timer Instruction Manual](#) Comprehensive instruction manual for the Taylor 1479 Wireless Thermometer with Remote Pager plus Timer. Learn how to use its wireless monitoring, pager alerts, timer functions, and preset cooking temperatures. Includes setup, operation, care, and warranty information.

	[Taylor 1479/532/817 Wireless Thermometer Instruction Manual](#) User guide for the Taylor 1479/532/817 Wireless Thermometer with Remote Pager plus Timer. Covers setup, operation, programming, cooking procedures, and care instructions.
	[Taylor 5309295 Wireless Bluetooth Thermometer - Features and Usage](#) 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.
	[Taylor Five Star Wireless Thermometer with Remote Pager plus Timer Instruction Manual](#) Instruction manual for the Taylor Five Star Wireless Thermometer with Remote Pager plus Timer (Models 1479/1479-21/532/532-77). This guide covers setup, battery replacement, operation, programming, cooking procedures, timer functions, clock settings, care, precautions, and warranty information.