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Taylor TAP14879

Taylor Digital Cooking Thermometer with Probe Plus Timer, Model 1487 - Instruction Manual

1. Introduction

This manual provides comprehensive instructions for the proper use and care of your Taylor Digital Cooking Thermometer with Probe Plus Timer, Model 1487. This device is designed to monitor cooking temperatures accurately and includes a timer function, allowing you to manage cooking processes effectively. It is ideal for monitoring food temperatures to ensure safe and desired doneness levels.

2. SAFETY INFORMATION

- Probe Safety: The probe tip is sharp. Handle with care to prevent injury.
- Heat Resistance: The probe and its wire are designed for high temperatures, but the main unit is not.Do not expose the main unit to direct heat, open flames, or place it inside an oven.
- Electrical Hazard: Do not immerse the main unit in water or other liquids. Clean with a damp cloth only.
- **Battery Safety:** Use only the specified battery type (1 AAA). Ensure correct polarity when inserting. Remove batteries if the unit will not be used for an extended period.
- Children: Keep out of reach of children.

3. PACKAGE CONTENTS

Verify that all items are present in the package:

- Taylor Digital Cooking Thermometer Unit (Model 1487)
- Temperature Probe with Heat-Resistant Wire
- 1 AAA Battery (pre-installed or included separately)
- Instruction Manual (this document)

4. PRODUCT OVERVIEW

Familiarize yourself with the components of your digital cooking thermometer.



Front view of the Taylor Digital Cooking Thermometer, showing the digital display, control buttons, and the attached temperature probe.

Key Components:

- Digital Display: Shows current temperature, target temperature, and timer readings.
- MODE Button: Switches between thermometer and timer functions.
- UP/DOWN Buttons (▲ / ▼): Adjusts target temperature, timer settings, and unit selection.
- START/STOP Button: Initiates or pauses the timer.
- Probe Jack: Port for connecting the temperature probe.
- **Temperature Probe:** Stainless steel probe with a heat-resistant wire for measuring internal food temperatures.
- Battery Compartment: Located on the back of the unit.

5. SETUP

1. Battery Installation:

- Open the battery compartment cover on the back of the unit.
- Insert one AAA battery, ensuring the correct polarity (+/-) as indicated.
- Close the battery compartment cover securely.

2. Connect the Probe:

- Insert the probe's plug firmly into the probe jack on the side of the main unit.
- $\circ\,$ Ensure the connection is secure to prevent inaccurate readings.

6. OPERATING INSTRUCTIONS

6.1. Basic Temperature Measurement

- 1. Ensure the probe is connected and the unit is powered on.
- 2. Press the **MODE** button until the display shows temperature readings.
- 3. Carefully insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
- 4. The current internal temperature of the food will be displayed.

6.2. Setting a Target Temperature

- 1. In thermometer mode, press the **MODE** button to cycle through temperature settings if available, or to activate target temperature adjustment.
- 2. Use the UP (▲) and DOWN (▼) buttons to set your desired target temperature.
- 3. Once the food reaches the target temperature, an alarm will sound.

6.3. Using the Timer Function

- 1. Press the **MODE** button to switch to timer mode. The display will show time (e.g., 00:00).
- 2. To set a countdown timer: Use the UP (▲) and DOWN (▼) buttons to set the desired hours and minutes. Press START/STOP to begin the countdown. An alarm will sound when the time expires.
- 3. To use as a count-up timer: With the timer set to 00:00, press START/STOP to begin counting up.
- 4. Press **START/STOP** again to pause or resume the timer.
- 5. To reset the timer, press and hold the **START/STOP** button while the timer is paused.

6.4. Switching Temperature Units (°F/°C)

The unit typically has a switch or button on the back or side to toggle between Fahrenheit (°F) and Celsius (°C). Refer to the unit's physical markings for the exact location.

7. MAINTENANCE AND CARE

- Cleaning the Probe: After each use, wash the stainless steel probe with warm, soapy water. Rinse thoroughly and dry completely. Do not immerse the probe wire connector or the main unit in water.
- Cleaning the Main Unit: Wipe the main unit with a damp cloth. Do not use abrasive cleaners or immerse in water
- Storage: Store the thermometer and probe in a clean, dry place when not in use.
- Battery Replacement: Replace the AAA battery when the display becomes dim or the unit stops functioning correctly.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Display shows "HHH" or "LLL"	Probe error, disconnected probe, or temperature out of range.	Ensure the probe is securely plugged into the unit. If the error persists, the probe may be damaged and require replacement.
Inaccurate temperature readings	Probe not inserted correctly, probe damage, or low battery.	Re-insert the probe into the thickest part of the food. Check battery level and replace if necessary. If issues persist, the probe may be faulty.
No display or dim display	Dead or low battery.	Replace the AAA battery with a new one. Ensure correct polarity.
Timer not working	Incorrect mode selected, or timer not started.	Press the MODE button to switch to timer mode. Press START/STOP to begin or resume the timer.

9. SPECIFICATIONS

• Model: TAP14879

• Brand: Taylor

• Display Type: Digital

• Power Source: 1 x AAA Battery (included)

• Outer Material: Stainless Steel (probe), Plastic (main unit)

• Product Dimensions: Approximately 9.1 x 6.8 x 1.75 inches

• Item Weight: Approximately 1.6 ounces

Special Feature: Alarm

• Product Care: Wipe Clean

10. WARRANTY AND SUPPORT

Taylor products are manufactured to high-quality standards. For information regarding warranty coverage, product support, or replacement parts, please refer to the warranty card included with your purchase or visit the official Taylor website. Please retain your proof of purchase for warranty claims.

For further assistance, you may contact Taylor customer service through their official channels.

Related Documents - TAP14879



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 Digital Waterproof Thermometer User Guide

Instructions and information for the Taylor Digital Waterproof Thermometer, including how to use, battery information, cleaning, and warranty.



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 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.



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.