

Taylor 5989N

Taylor 5989N 1-inch Dial Classic Instant Read Thermometer User Manual

INTRODUCTION

This manual provides instructions for the proper use and care of your Taylor 5989N 1-inch Dial Classic Instant Read Thermometer. This professional-grade thermometer is designed to provide quick and accurate temperature readings for various food items, ensuring safe and precise cooking.

The thermometer features a durable stainless steel construction and a clear dial for easy reading. It is NSF approved, indicating compliance with public health standards.

SAFETY INFORMATION

- **Do not leave the thermometer in an oven or grill during cooking.** This thermometer is designed for instant-read measurements, not for continuous monitoring in high heat environments.
- Always clean the thermometer stem thoroughly before and after each use to prevent cross-contamination.
- Keep out of reach of children. The sharp probe tip can cause injury.
- Avoid sudden temperature changes, such as plunging a hot thermometer into cold water, as this may affect accuracy or damage the unit.

PRODUCT OVERVIEW

The Taylor 5989N thermometer consists of a stainless steel stem, a 1-inch dial display, and a protective plastic sleeve that also functions as a recalibration tool.



Image: Taylor 5989N 1-inch Dial Classic Instant Read Thermometer. This image shows the thermometer with its clear dial and stainless steel probe, accompanied by its protective sleeve.

- **Dial Display:** Features black graphics on a white background for clear, instant temperature readings.
- **Stainless Steel Stem:** The probe that is inserted into food to measure temperature.
- **Protective Sleeve/Recalibration Tool:** A plastic sleeve that protects the stem and can be used to recalibrate the thermometer.

SETUP

Before first use, wash the stainless steel stem with warm, soapy water. Rinse thoroughly and dry. Do not immerse the dial head in water.

OPERATING INSTRUCTIONS

1. Insert the stainless steel stem into the thickest part of the food item, avoiding bone, fat, or gristle. Ensure the tip of the stem is fully immersed.
2. Wait for the dial to stabilize, typically within 5-10 seconds, to get an accurate reading.
3. Read the temperature indicated on the dial. The thermometer measures temperatures from 0°F to 220°F.
4. Remove the thermometer from the food and clean the stem immediately after use.

For best results, always refer to recommended safe cooking temperatures for different types of food.

RECALIBRATION

Over time, thermometers can lose accuracy. The Taylor 5989N can be recalibrated using the protective plastic sleeve.

Ice Point Method:

1. Fill a glass with crushed ice and add cold water. Stir the mixture and let it sit for a few minutes.
2. Insert the thermometer stem into the ice water, ensuring the tip does not touch the bottom or sides of the glass. Allow the reading to stabilize for at least 30 seconds.
3. The thermometer should read 32°F (0°C).
4. If the reading is not 32°F (0°C), locate the hexagonal recalibration nut on the protective sleeve.
5. While the stem is still in the ice water, insert the thermometer stem into the hexagonal opening on the sleeve.
6. Gently turn the sleeve until the dial reads 32°F (0°C).

7. Remove the thermometer and re-test to confirm accuracy.

CARE AND MAINTENANCE

- **Cleaning:** Wash the stainless steel stem with warm, soapy water after each use. Rinse thoroughly and dry. Do not immerse the entire thermometer in water or place it in a dishwasher.
- **Storage:** Store the thermometer with its protective sleeve in a clean, dry place when not in use.
- **Avoid Damage:** Do not drop the thermometer or subject it to harsh impacts, as this can affect its accuracy.

TROUBLESHOOTING

- **Inaccurate Readings:**
 - Ensure the stem is inserted into the thickest part of the food and not touching bone or fat.
 - Allow sufficient time for the reading to stabilize.
 - Recalibrate the thermometer using the ice point method described above.
- **Difficulty Reading Dial:**
 - Ensure adequate lighting.
 - Clean the dial face if it is obscured by grease or debris.

SPECIFICATIONS

Feature	Detail
Model Number	5989N
Temperature Range	0°F to 220°F
Display Type	Analog Dial (1-inch)
Material	Stainless Steel
Special Feature	Fast Reading System
Certification	NSF Approved

WARRANTY AND SUPPORT

Taylor Precision Products offers a limited warranty on this thermometer. For specific warranty details, product support, or to inquire about replacement parts, please visit the official Taylor Precision Products website or contact their customer service department.

Website: www.taylorusa.com

Please retain your purchase receipt for warranty claims.