TAYLOR 9840 INSTANT DIGITAL THERMOMETER



Taylor 9840 Instant Digital Thermometer Operating Manual

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Taylor 9840 Instant Digital Thermometer



INTRODUCTION

The Taylor 9840 Instant Digital Thermometer is a precise tool that can give you quick and accurate temperature readings. The **price of \$8.35** is reasonable, and this thermometer has a strong LCD screen and a fast reading method, which makes it an important tool for both home and business use. Lifetime Brands Inc., a leader in new kitchenware design, makes the Taylor 9840. It meets NSF standards for safety and dependability. This thermometer gives accurate results right away, whether you're cooking a fancy meal, making sure that things are stored at the right temperature, or doing lab tests. The 9840 is a great choice for anyone who wants to be efficient and accurate. It was released as part of Taylor's promise to improve the user experience through technology.

SPECIFICATIONS

| Brand | Taylor |
|--------------------|-------------------------|
| Special Feature | Fast Reading System |
| Specification Met | NSF |
| Display Type | LCD |
| Unit Count | 1.0 Count |
| Product Dimensions | 1.3 x 3.5 x 8.75 inches |
| Weight | 0.8 ounces |
| Item model number | 9840 |
| Department | Electronics |
| Manufacturer | Lifetime Brands Inc. |
| Price | \$8.35 |
| Warranty | One Year |

WHAT'S IN THE BOX

- Thermometer
- · Operating Manual

FEATURES

- Range: -40° to 302°F / -40° to 150°C
- · Durable stainless steel stem
- · Auto shut off to preserve battery
- The professional quick-read results are accurate and have been passed by the NSF. They give you an instant read on the internal temperature of food so you can cook it perfectly.
- Easy to Use and Read: It has a 1/3-inch digital screen that can be seen from any angle, making it easy to use while cooking.
- **Temperature Unit Switch:** Easily switch between Fahrenheit and Celsius to meet the needs of different users and cooking styles.
- **Highly Accurate:** It accurately measures temperatures from 58°F to 302°F (15°C to 150°C), so you can be sure that your food will cook properly.
- One-Year Limited promise: Comes with a one-year promise that gives you confidence and peace of mind about your buy.
- Included Battery: The thermometer comes with an LR44 battery that can be used right away.
- Fast Reading System: It has a fast reading system that lets you get accurate temperature readings quickly so you can cook more quickly.
- The NSF has given this seal of approval to companies that meet high standards for food safety and handling.

- Small Size: Because it's small and light, it's easy to move and store in the kitchen or grill area.
- Pocket Sleeve Clip: It comes with a pocket sleeve clip that makes it easy to store and get to while cooking.
- **Durable Construction:** Made with long-lasting materials that will work well for a long time, making it reliable every time.
- Uses Many Times: It can be used for many different types of cooking, such as grilling, BBQ, roasting, baking, and more
- fast Read: Gives people fast temperature readings so they can check the temperature of food quickly and correctly.
- Wide Temperature Range: It can measure a lot of different temperatures, so it can be used for many different cooking jobs and recipes.



BATTERY REPLACEMENT:

- Insert a coin into the side slot and gently pry the top portion of the thermometer housing open.
- Separate the two halves, being careful not to pull any connections loose.
- Use the coin to push the old battery away from the wires toward the open side and out from under the metal battery holder.
- Insert new battery with '+' sign up.
- Gently snap the top housing back onto the bottom housing, being careful to align the flat sides of the pieces.

SETUP GUIDE

- Immerse stem at least 1" into food
- · Display updates every 1 second

- · Do not leave the thermometer in heated oven or grill
- Over/under the temperature range indicated by "---"
- Unpacking: Take the thermometer out of its box and make sure all of its parts are inside.
- Installing the Battery: Put the LR44 battery in the right place, making sure the voltage is right.
- Power On: To turn on the thermometer, press the power button.
- **Temperature Unit Selection:** Use the button to switch between Fahrenheit and Celsius, whichever unit you prefer.
- **Inserting the Probe:** Put the probe into the liquid or food that you want to measure, making sure it goes in deep enough to get accurate results.
- **Temperature Reading:** Hold your breath and wait for the thermometer's LCD screen to show the current temperature.
- Monitoring: Keep an eye on the temperature number and make changes as needed while cooking or preparing food.
- Cleaning: Wipe the thermometer probe clean with a wet cloth and light soap after each use. Make sure it is completely dry before putting it away.
- Avoiding Too Much Heat: To keep plastic and computer parts from getting damaged by too much heat, digital thermometers shouldn't be left in food while it's cooking.
- Pocket Sleeve Clip Use: The pocket sleeve clip can be used to store things easily on your clothes or apron while you're cooking.
- Handle with Potholders: Because the thermometer may be hot, handle it with potholders or oven mitts after use
- machine: Do not put the thermometer in the machine; wash it by hand only for best results and to avoid damage.
- Avoiding Submersion: Do not put the thermometer in water or any other liquid that is submerged, as this could damage the computer parts.
- How to Store It: When not in use, keep the thermometer somewhere dry and safe, away from water and direct heat sources.

CARE & MAINTENANCE

- Do not immerse the thermometer in water or clean it in the dishwasher. Clean with warm, soapy water by wiping with a damp cloth.
- If you want the thermometer to work well, wash it by hand after each use with a damp cloth and light soap.
- **Do Not Put in Machine:** Do not put the thermometer in the machine because the water and cleansers may damage the electronic parts.
- Don't Submerge: Don't put the thermometer in water or any other material that could affect its accuracy and ability to work.
- Handle with Potholders: Because the thermometer may be hot, handle it with potholders or oven mitts after use.
- Avoid Too Much Heat: Digital thermometers should not be left in food while it is cooking because the plastic
 and computer parts could get damaged by too much heat.
- If you want to make sure you get accurate temperature readings from the thermometer, you might want to calibrate it every so often. This is especially important if you notice big differences between readings.
- Avoid Extreme Temps: To make the thermometer last longer, keep it in a cool, dry place out of direct sunlight

and away from extreme temps.

- Check for Damage: Check the thermometer regularly for any signs of damage, like cracks, scratches, or parts that don't work right, and replace them if needed.
- Maintenance for the battery: Look for rust or leaks in the battery area on a regular basis and replace the battery as needed to make sure it works properly.
- Correct Storage: Keep the thermometer in its pocket sleeve clip or in a specific box or container to keep it safe and make it easy to get to.
- Be Careful When Handling: Be careful not to drop or hit the thermometer, as this could affect its accuracy or ability to work.
- Avoid Chemical Exposure: Keep the thermometer away from strong chemicals or solvents that could damage
 the outside or change how it works.
- Regular Testing: Use a known reference temperature to check the thermometer's accuracy on a regular basis to make sure it works well.
- Avoid Moisture Buildup: Make sure the thermometer is completely dry before putting it away to keep moisture
 from building up and damaging the computer parts.

CAUTION:

- Do not touch the stem with bare hands when hot.
- Batteries may pose a choking hazard. DO NOT let children handle batteries. If swallowed, seek medical attention immediately.
- Do not dispose of batteries in a fire. The battery may explode or leak. Remove the battery if the thermometer will not be used for a long period of time.
- Please recycle or dispose of batteries per local regulations.

PROS & CONS

Pros:

- Fast Reading System: Provides temperature readings almost instantly.
- Lightweight Design: At only 0.8 ounces, it is extremely portable and easy to handle.
- Affordable Price: Offers great value at just \$8.35.
- Reliable: Meets NSF standards, ensuring accuracy and dependability.
- Versatile: Ideal for kitchen, laboratory, or outdoor use.

Cons:

- Limited Features: Primarily focused on temperature measurement without additional functionalities.
- Battery Operated: Requires periodic battery replacement, which could be inconvenient.

WARRANTY

ONE-YEAR LIMITED WARRANTY: Taylor warrants this product to be free from defects in material or workmanship (excluding batteries), and on return, will repair or replace it at our option, without charge.

CUSTOMER REVIEWS

- "Essential for Every Kitchen" "This thermometer is fantastic! It reads temperatures quickly and helps me ensure my dishes are perfectly cooked."
- "Best Value for Money" "You can't beat the price for such a reliable thermometer. It's simple, efficient, and does exactly what it promises."
- "Compact and Easy to Use" "I love how lightweight and easy it is to use this thermometer. It's become a staple tool in my cooking routine."
- "Good, but Needs Regular Battery Changes" "It works great, but keep in mind that it runs on batteries, which need replacing from time to time."
- "Accurate and Dependable" "I've used it for both BBQs and baking, and it's never let me down. Accurate and easy to read every time."

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Las Cruces, New Mexico Made in China

FREQUENTLY ASKED QUESTIONS

What is the brand and model of the instant digital thermometer?

The brand is Taylor, and the model is 9840 Instant Digital Thermometer.

What special feature does the Taylor 9840 Instant Digital Thermometer offer?

The Taylor 9840 Instant Digital Thermometer features a Fast Reading System, allowing for quick temperature measurements.

What type of display does the Taylor 9840 Instant Digital Thermometer have?

The Taylor 9840 Instant Digital Thermometer features an LCD display, providing clear and easy-to-read temperature readings.

What are the product dimensions of the Taylor 9840 Instant Digital Thermometer?

The product dimensions of the Taylor 9840 Instant Digital Thermometer are $1.3 \times 3.5 \times 8.75$ inches, making it compact and easy to handle.

What is the weight of the Taylor 9840 Instant Digital Thermometer?

The Taylor 9840 Instant Digital Thermometer weighs 0.8 ounces, ensuring it is lightweight and easy to use.

What department does the Taylor 9840 Instant Digital Thermometer belong to?

The Taylor 9840 Instant Digital Thermometer belongs to the Electronics department.

What is the warranty period for the Taylor 9840 Instant Digital Thermometer?

The Taylor 9840 Instant Digital Thermometer comes with a one-year warranty, providing assurance of quality and reliability.

What is the manufacturer of the Taylor 9840 Instant Digital Thermometer?

Lifetime Brands Inc. is the manufacturer of the Taylor 9840 Instant Digital Thermometer, ensuring quality and customer satisfaction.

What is the price of the Taylor 9840 Instant Digital Thermometer?

The price of the Taylor 9840 Instant Digital Thermometer is \$8.35, offering affordability without compromising functionality.

What should I do if the Taylor 9840 Instant Digital Thermometer is not turning on?

Ensure that the battery compartment is securely closed and that the batteries are correctly inserted. If the thermometer still doesn't turn on, try replacing the batteries with fresh ones.

What steps should I take if the Taylor 9840 Instant Digital Thermometer display is malfunctioning?

Check for any visible damage to the display or connections. Try resetting the thermometer by removing and reinserting the batteries. If the display still malfunctions, contact Taylor customer support for assistance.

What should I do if the Taylor 9840 Instant Digital Thermometer is not responding to button presses?

Ensure that the buttons are not stuck or obstructed. Try cleaning around the buttons with a soft cloth.

How can I troubleshoot connectivity issues with the Taylor 9840 Instant Digital Thermometer?

The Taylor 9840 Instant Digital Thermometer typically does not have connectivity features. However, if you're experiencing issues with temperature readings, ensure the thermometer is properly calibrated and positioned.

How can I troubleshoot a malfunctioning auto power-off feature on the Taylor 9840 Instant Digital Thermometer?

Check the settings to ensure the auto power-off feature is enabled. If it's enabled and still not functioning properly, try resetting the thermometer.

What steps should I take if the Taylor 9840 Instant Digital Thermometer is not storing maximum or minimum temperature values?

Check the user manual to ensure you're following the correct procedure for using the max/min function. If the thermometer still doesn't store temperature values, contact Taylor customer support for assistance.

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• User Manual

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