



Taylor 1470 Cooking Probe Thermometer and Timer User Manual

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Taylor 1470 Cooking Probe Thermometer and Timer



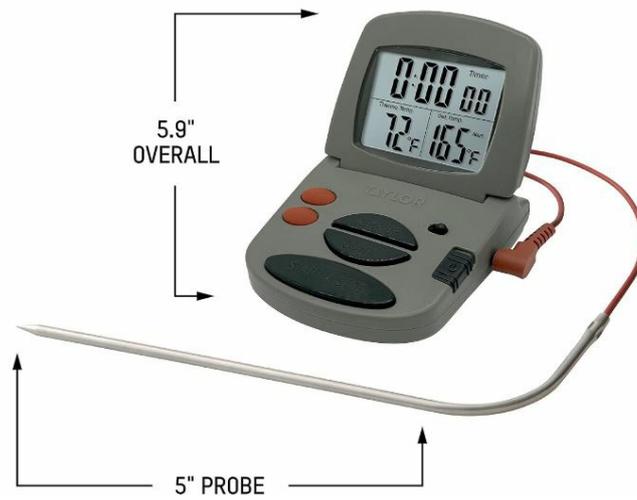
Introduction

The Taylor 1470 Cooking Probe Thermometer and Timer is a kitchen tool that brings precision and convenience to your cooking. With its array of features and user-friendly design, this digital thermometer has become a favorite among home chefs. Whether you're roasting a turkey for Thanksgiving or grilling the perfect steak for a weekend barbecue, the Taylor 1470 will ensure your dishes come out perfectly cooked every time.

Dimensions

The dimensions of the Taylor 1470 Cooking Probe Thermometer and Timer are as follows:

- Item Length: 5.12 inches
- Item Weight: 4.8 ounces
- Immersion Depth: 6 inches



Specifications

- **Brand:** Taylor
- **Special Feature:** Fast Reading System
- **Color:** Gray
- **Age Range (Description):** Adult
- **Included Components:** Taylor Digital Cooking Probe Thermometer and Timer
- **Outer Material:** Silicone, Stainless Steel
- **Display Type:** Digital
- **Product Care Instructions:** Hand Wash Only
- **Unit Count:** 1.0 Count
- **Power Source:** Battery Powered
- **Model Name:** Digital Cooking Probe
- **Number of Batteries:** 2 AAA batteries required. (included)
- **Upper Temperature Rating:** 392 Degrees Fahrenheit
- **Response Time:** 5 seconds
- **Reusability:** Reusable
- **Style:** 1470
- **Department:** Kitchen & Dining
- **Manufacturer:** Lifetime Brands Inc.
- **Country of Origin:** China
- **Item model number:** 1470

Box Contents

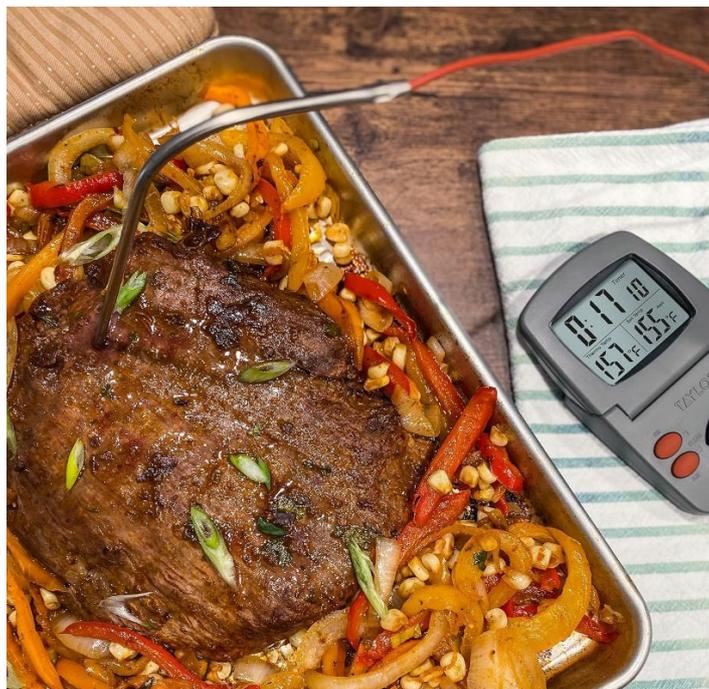
1. Taylor Digital Cooking Probe Thermometer and Timer unit
2. Stainless steel probe with a silicone cord
3. User manual
4. AAA batteries

Product Features

- **Fast Reading System:** This thermometer is equipped with a fast reading system, allowing you to quickly and accurately measure the temperature of your food.

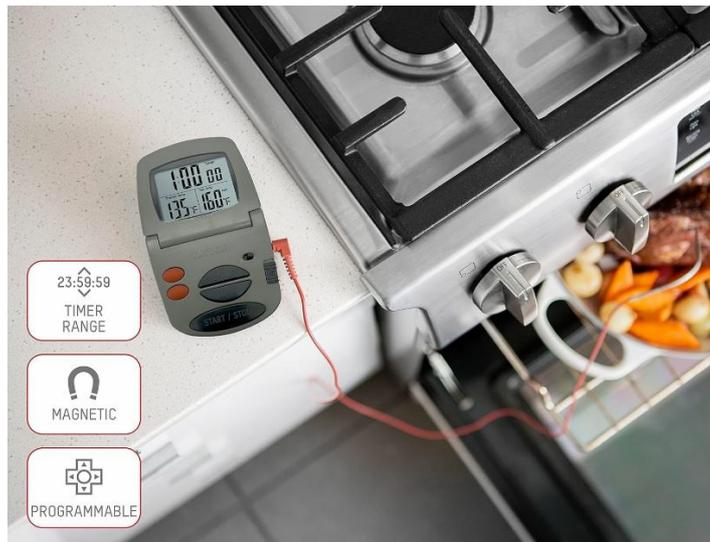


- **Durable Stainless Steel Probe:** The thermometer comes with a durable stainless steel probe that can withstand high temperatures. It has a 4-foot silicone cord, which allows you to monitor food inside the oven without opening the door.
- **Programmable Temperature and Timer Alarm:** You can set the target temperature for your food, and the thermometer will monitor the actual temperature. It also features a timer with a range of up to 24 hours, and an alarm will sound when the set temperature or time is reached.



- **Versatile Design:** The thermometer's design is versatile and practical. It can be kept at an angle on your countertop or laid flat for easy viewing in various cooking environments.
- **Highly Accurate:** This digital thermometer provides highly accurate temperature measurements, ranging from

32°F to 392°F (0°C to 200°C), ensuring your food is cooked to perfection.



- **Batteries Included:** The thermometer comes with 2 AAA batteries included, so you can start using it right away.
- **Product Care Instructions:** It's recommended to hand wash the thermometer for best results. Avoid putting it in the dishwasher.
- **Safety Precautions:** The thermometer's probe can become hot after use, so it's essential to use potholders or oven mitts when handling it to prevent burns.

Usage Instructions

- **Assemble the Thermometer:**
 - Ensure that the thermometer is properly assembled.
 - Insert the included 2 AAA batteries into the device.
- **Select Temperature Unit:**
 - Choose between Celsius (°C) or Fahrenheit (°F) by following the unit selection instructions provided in the manual.
- **Prepare Your Food:**
 - Before inserting the probe, make sure your food is prepared and ready for cooking or roasting in the oven.
- **Insert the Probe:**
 - Carefully insert the stainless steel probe into the thickest part of the food. Ensure that the probe tip is in the center to get an accurate temperature reading.
- **Set the Target Temperature:**
 - Use the controls on the thermometer to set your desired target temperature for the food you are cooking. The thermometer will monitor the temperature and alert you when it reaches the set target.
- **Monitor the Cooking Process:**
 - Place the food with the inserted probe in the oven or on the cooking surface.
 - The 4-foot silicone cord allows you to close the oven door or grill lid while the thermometer monitors the temperature.
- **Use the Timer (Optional):**

- If you want to set a cooking time in addition to monitoring the temperature, you can use the timer function. Set the timer for your desired duration (up to 24 hours), and the thermometer will also alert you when the time is up.
- **Wait for the Alert:**
 - As your food cooks, keep an eye on the dual LCD display on the thermometer. It will show both the target temperature and the current temperature.
 - When the actual temperature reaches your set target, or when the timer completes its countdown, the thermometer will sound an alarm to notify you.
- **Remove and Enjoy:**
 - Once the alarm sounds, carefully remove the food from the oven or cooking surface using appropriate oven mitts or potholders to handle the hot thermometer probe.
 - Let the food rest for a few minutes before serving to ensure it's cooked to perfection.

Wired Probe Care

- **The Dance with Heat:** Beware the siren call of open flames and the seductive heat of the cooking surface. Like a skilled dancer maintains a graceful distance from their partner, so too must the probe's wire avoid the allure of direct contact with these elements, lest it succumbs to their destructive embrace.



- **The Path of the Wire:** As the probe performs its duty, nestled within the heart of a roast or the tender belly of a fish, its wire must be guided with care. Let it not be pinched by the sharp edge of an oven door or the crushing weight of a grill lid, for the wire is the lifeline through which the culinary symphony is conducted.



- **The Cleansing Ritual:** After the feast is but a memory, and the probe has played its part, it asks for a simple, yet specific, cleansing ritual. Handwash with the gentleness of a lover's caress, and do not let the waters rise above where the wire meets the probe, for it is here that the magic is housed, and it must be protected like the most sacred of treasures.



Cleaning and Storage

- After use, make sure to clean the stainless steel probe, as well as any other components that may have come into contact with food.
- Hand wash the thermometer; do not put it in the dishwasher.
- Store the thermometer in a safe and dry place for future use.

Safety precautions

- The thermometer probe can become hot during use. Always use potholders or oven mitts when handling the thermometer or removing it from the food or oven to prevent burns.
- Do not expose the probe or thermometer to open flames, as it can damage the silicone cord and components. Keep the thermometer away from stovetop burners, open grills, or any direct heat source.
- While the thermometer itself is not waterproof, it's important to prevent water or liquids from coming into contact with the digital display, control panel, or the probe's connector. This can damage the device and affect its accuracy.
- Do not immerse the entire thermometer, including the probe, in water or any liquid. It is not designed to be waterproof, and submerging it can lead to malfunction.
- Ensure that you follow recommended food safety guidelines for cooking temperatures. The thermometer helps you monitor food temperature to ensure it reaches a safe level to prevent foodborne illnesses.
- While using the timer function, do not leave your cooking unattended for extended periods. Monitor the cooking process to prevent overcooking or burning.
- The stainless steel probe is designed for accuracy. Avoid twisting, bending, or applying excessive force to the probe, as it can affect its performance.
- After each use, clean the probe and components as per the product care instructions. Store the thermometer in a safe and dry place, away from direct heat or sunlight.
- Store the thermometer in a location that is not accessible to children to prevent accidents or misuse.
- The Taylor 1470 Cooking Probe Thermometer and Timer is designed for cooking and temperature monitoring. Do not use it for any other purposes.

Troubleshooting

No Display or Unresponsive Display:

- Ensure that the batteries are properly installed with the correct polarity.
- Check if the batteries are depleted and replace them with new ones.

- Make sure the battery compartment is clean and free from corrosion.

Inaccurate Readings:

- Ensure that the probe is inserted into the food correctly and is not touching any bones or the pan.
- Verify that the probe is not bent or damaged.
- Check if there is any interference from other electronic devices nearby, as this can affect temperature readings.

Timer Not Working:

- Double-check that you have set the timer correctly, including the hours, minutes, and seconds.
- Make sure the timer is not paused or stopped accidentally.
- Ensure that the timer volume is audible, and that there are no mute settings enabled.

Malfunctioning Alarm:

- If the alarm is not sounding when the target temperature or timer duration is reached, check the device's volume settings.
- Verify that the alarm function is enabled in the thermometer's settings.

Poor Wireless Connection (if applicable):

- If your thermometer has wireless capabilities and you're experiencing connectivity issues, ensure that the receiver and transmitter are within the specified range.
- Check for any obstacles or interference between the receiver and transmitter.
- Make sure the wireless components are paired correctly following the manufacturer's instructions.

Probe Cable Damage:

- Inspect the probe's cable for any visible damage or exposed wires. If damaged, replace the probe to maintain accuracy.

Warranty

One-Year Limited Warranty

Taylor® warrants this product to be free from defects in material or workmanship for one year for the original purchaser from the date of original purchase. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair. If service is required, do not return to the retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with a store receipt showing the date of purchase and a note explaining the reason for return to:

Taylor Precision Products

- 2220 Entrada Del Sol, Suite A

- Las Cruces, New Mexico 88001 USA
- **Customer Service Phone:** 866-843-3905

There are no expressed warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

For additional product information, or warranty information in Canada or elsewhere outside the USA, please contact us through www.taylorusa.com

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Made to our exact specifications in China. Not legal for trade.

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Manufacturers' warranties may not apply in all cases, depending on factors such as use of the product, where the product was purchased, or who you purchased the product from. Please review the warranty carefully, and contact the manufacturer if you have any questions.

Frequently Asked Questions

How long is the probe cable, and can it withstand oven temperatures?

The probe comes with a 4-foot silicone cord designed to withstand high temperatures, allowing for temperature monitoring without opening the oven door.

What temperatures can the Taylor 1470 measure, and how quickly does it read temperatures?

The thermometer measures temperatures ranging from 32°F to 392°F (0°C to 200°C) and has a fast response time of approximately 5 seconds for quick and accurate readings.

Can I set a specific temperature for my dish?

Yes, the thermometer is programmable. You can set a target temperature for your food, and it will alert you when that temperature is reached.

Is the Taylor 1470 durable for various cooking methods?

Absolutely, it features a durable stainless steel probe suitable for various cooking methods, including roasting and grilling.

How is the thermometer powered?

It operates with 2 AAA batteries, which are included with the purchase, so it is ready to use right out of the box.

What is the best way to clean the probe after use?

The best practice is to hand wash the probe, ensuring that you do not submerge the digital display or where the wire meets the probe to protect its integrity.

Are there any precautions I should take when using the thermometer?

Yes, always use oven mitts or potholders when handling the hot probe, and ensure the wire is not exposed to open flames or direct heat, which can damage it.

What should I do if the thermometer is not displaying correctly or giving inaccurate readings?

First, check the batteries and ensure they are installed correctly. If the problem persists, ensure the probe is fully inserted into the food and not touching the pan or bones, and there are no electronic interferences.

How can I troubleshoot if the timer or alarm is not functioning?

Confirm that you have set the timer correctly and that it is not paused. Also, check the alarm settings to ensure the volume is on and it is enabled.

Where is the Taylor 1470 made?

It is manufactured by Lifetime Brands Inc., with its country of origin being China.

How should I store my Taylor 1470 when not in use?

Store the thermometer in a safe, dry place away from direct sunlight or heat, and ensure it is out of reach of children.

References

- [User Manual](#)