



Model 1485



TAYLOR SMART THERMOMETER INSTRUCTION MANUAL

GETTING STARTED

Using your thermometer with the SmarTemp™ App/Bluetooth 4.0 Technology

Your SmarTemp™ thermometer uses Bluetooth 4.0 technology to transmit temperature and time from the thermometer to the SmarTemp app on a smart device. Please see the following instructions on how to set up and use your SmarTemp thermometer with Bluetooth.

For instructions on using the thermometer without wireless Bluetooth, please see page 13.

SmarTemp Requirements

The SmarTemp Thermometer is designed to be used with the following smart devices:

- **iOS**

iPhone® (4S and later), iPad® (3 and later), iPod Touch® (5 and later) and iPad® mini using iOS 6 and above

- **Android**

Samsung Galaxy® S3/S4/ Note II and above, HTC One®, Google Nexus® 4 and above

- Compatible with devices running Bluetooth® 4.0 technology and above

Download the SmarTemp™ App

To use the SmarTemp's wireless Bluetooth features, first download the FREE SmarTemp™ application from either the App Store (for iOS devices) or Google Play (for Android devices). Use keyword search terms "SmarTemp", "Taylor Smart", "Smart Thermometer" or "Bluetooth Thermometer".

You may also find the links on the SmarTemp webpage at www.taylorusa.com

Install Batteries in the SmartTemp Thermometer Base Unit

The SmartTemp base unit operates on 2 AAA batteries. Remove the battery compartment cover on the back of the unit. Install 2 AAA batteries according to the polarity markings in the battery compartment. Replace the battery compartment cover.

The SmartTemp base unit will automatically turn on and send a Bluetooth signal once the batteries are installed. The Bluetooth "⌘" icon indicates Bluetooth is turned on for the base unit.

Connect SmartTemp to Bluetooth

Make sure Bluetooth is turned on for your device.

Launch the SmarTemp app on your device. The Home Screen opens.

On the Home Screen tap "**Connect Bluetooth**". A "Refreshing..." screen pops up while the device searches for a signal from the base unit.

When a Bluetooth connection is successful, the popup screen changes to "Bluetooth Connected" and closes. The "⌘" icon on the app screen will change from gray to black.

Bluetooth Connection Tips:

A “Turn on Bluetooth to Allow “SmarTemp” to Connect to Accessories” pop up screen appears if Bluetooth is not already turned on for your smart device.

Tap “OK” to turn on Bluetooth from the Home Screen, or tap “Settings” to launch your smart’s device’s Settings screen and turn on Bluetooth.

If the Bluetooth connection fails, a “No Device Found” pop up screen appears.

Tap “OK”. Try the following to establish a connection:

1. Make sure Bluetooth is turned on for your smart device. If you tap “Connect Bluetooth” and the “Refreshing...” screen pops up and disappears and the Bluetooth icon () is not at the top of the device’s screen, Bluetooth is not turned on for the smart device. Go to your device’s settings and turn on Bluetooth.
2. Make sure the thermometer base unit is on. Press and hold the Bluetooth button to turn on Bluetooth for the base unit (the “  ” icon appears on the screen).
3. On the app’s Home Screen, tap “Connect Bluetooth” again to send a signal from the app to the base unit.
4. Make sure the base unit and smart device are within transmission range of each other, which is 60 feet (30 meters) in an open area. Check there are no obstacles between the base unit and the smart device for best connection.
5. Other electronics devices may cause interference with the connection (particularly those with Bluetooth). Keep them at least 3 feet away from the base unit.

Battery Power

Disconnecting Bluetooth:

While not using your SmarTemp thermometer, you may wish to disconnect from Bluetooth and close the SmarTemp app to save battery power for the smart device or the thermometer base unit.

- Base Unit: Press and hold the Bluetooth button (). The “  ” icon on the base unit disappears. A “Bluetooth Disconnected” popup screen appears on the app’s Home Screen. **Tap “OK”**. Bluetooth is disconnected. If Bluetooth is still turned on for the smart device, the Bluetooth icon on the app screen turns from black to gray.
- Press and hold the “ON/OFF” button for 3 seconds to turn off the base unit to save battery power. (The base unit does not have an auto-off function; it must be manually turned off.)

Low Battery Warning

- Base Unit: Low battery icons on the thermometer base unit and the app’s Cooking Screen will indicate when the batteries need to be replaced in the thermometer base unit. You may also need to replace the batteries if readings on the base unit LCD screen grow dim or irregular.



= Low battery icon on base unit. Replace the batteries when the icon appears.



= Low battery icon on Cooking Screen. Replace the batteries when the power level bars are low.

Always replace all batteries at the same time; do not mix old and new batteries. Do not mix alkaline, standard (carbon-zinc) or rechargeable (ni-cad, ni-mh, etc.) batteries.

SMARTEMP APP SCREENS INTRODUCTION

Your SmarTemp app has 6 screens: HOME, COOKING, TIMER, HISTORY, SHARE, and SETTINGS.



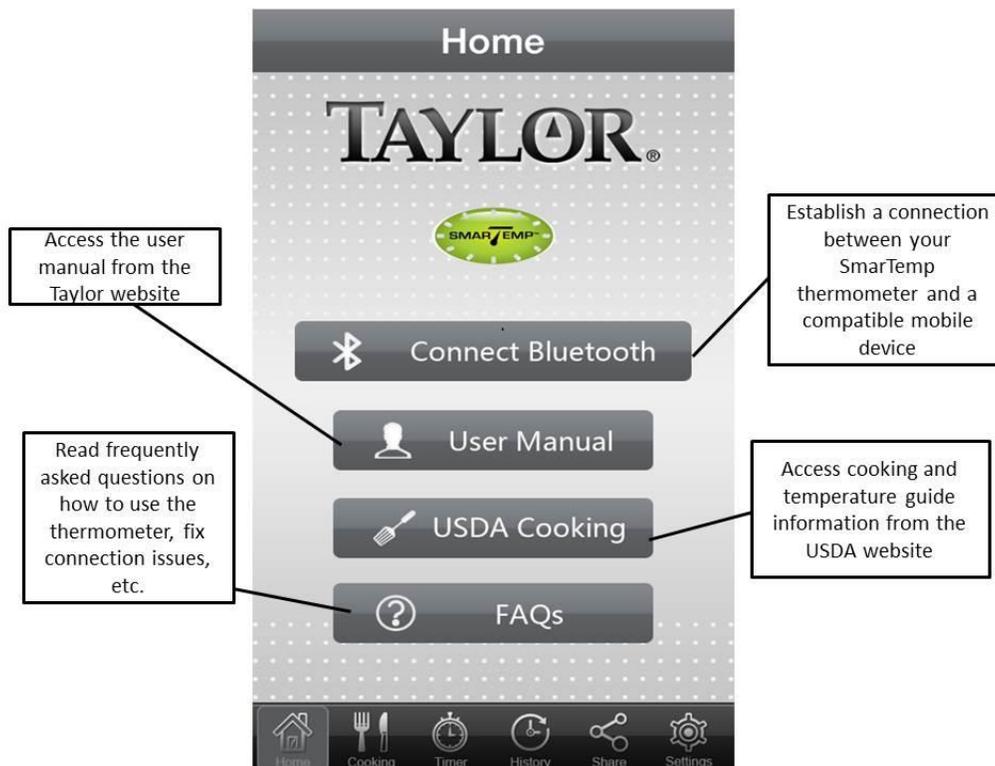
- HOME Screen: Connect app to Bluetooth, access the user manual, USDA cooking reference chart, and a list of frequently asked questions (FAQs)
- COOKING Screen: Set and monitor cooking temperatures
- TIMER Screen: Set and monitor timer
- HISTORY Screen: Holds records of completed cooking events.
- SHARE Screen: Link to social media sites to share your culinary creations
- SETTINGS Screen: Set temperature unit and select alarm sounds

USING THE SMARTEMP APP SCREENS

HOME SCREEN

Use to: establish Bluetooth connection and access instructional and reference information.

Tap  to switch to the Home Screen.



Connect Bluetooth

Tap to connect Bluetooth from your smart device to the thermometer base units. See earlier section “Connect SmartTemp to Bluetooth” for instructions.

User Manual

Tap to view a PDF file of the complete SmarTemp instruction manual online, or tap “Back” to return to the Home Screen.

USDA Cooking

Tap to view the USDA Safe Minimum Internal Temperature Chart (www.foodsafety.gov), or tap “Back” to return to the Home Screen.

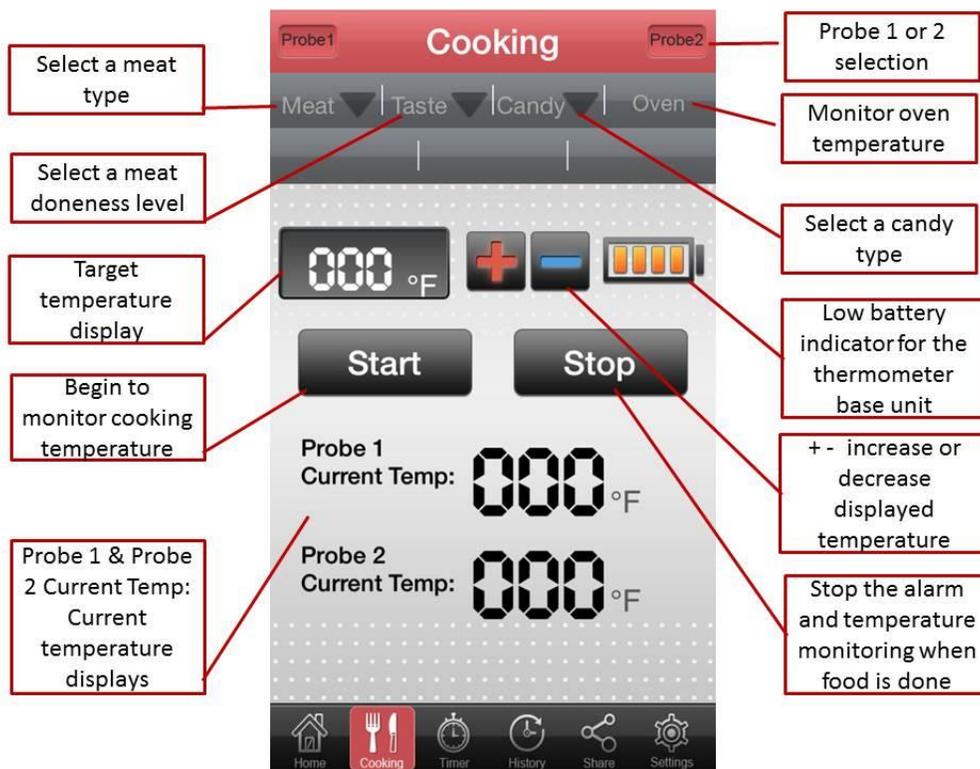
FAQs

Tap to view online a list of Frequently Asked Questions and their answers, or tap “Back” to return to the Home Screen.

COOKING SCREEN

Use to: select a food and a target temperature and/or monitor oven temperatures.

Tap  to switch to the Cooking Screen.



Select a Probe

Make sure the probe(s) you will use are plugged into the left or right side of the thermometer base unit.

Tap “Probe 1” to select the left probe plugged into the base unit.

Tap “Probe 2” to select the right probe plugged into the base unit.

Note: One probe has a straight metal probe with a pointed tip for use with cooking meat. A second probe has a blunt metal probe with a pan clip for use with making candy and monitoring oven temperatures.

Both probes can be used to set target Meat or Candy temperatures. Oven temperatures can be monitored only using Probe 2.

Probe 1 will work in either the right or left plug of the base thermometer unit.

Probe 2 will work only in the right plug of the base thermometer unit.

For a complete list of preprogrammed temperatures, please see page 15.

Set a Target Meat Temperature/Taste

Tap “Meat”. A dropdown menu of meat types appears, plus a Custom option.

Tap the meat type to be cooked, for example “Beef”. The meat name appears under the “Meat ▼” menu icon.

Tap “Taste”. A dropdown menu of taste options appears. Tap the taste option desired, for example “Medium”. The taste option appears next to the meat name, which is “Beef” in this example. The preset temperature for the meat and taste selected appears above the “Start” icon. The meat target temperature is set.

Notes: The taste option is only available for beef, veal, pork and lamb. The taste option arrow is gray if the taste option is not available.

Preprogrammed temperature settings are based on current USDA standards for food safety. Visit www.foodsafety.gov for additional information on food safety.

Set a Target Candy Temperature

Tap “Candy”. A dropdown menu of candy types appears.

Tap the candy type to be made, for example “Caramel”. The candy name appears under the “Candy ▼” menu icon. The preset temperature for the candy selected appears above the “Start” icon. The candy target temperature is set.

Set a Target Custom Temperature

You may change a preset temperature for the current cooking event. After choosing a Meat or Candy setting, **tap “+”** to increase the displayed temperature by 1 degree. **Tap “-”** to decrease the displayed temperature by 1 degree. “CUST ▼” replaces “Meat ▼” in the menu icon. The custom temperature chosen appears above the “Start” icon. The custom target temperature is set.

Note: The custom temperature change is for that cooking event only. The temperature will reset to the preprogrammed temperatures for the next use.

Instead, you may save this cooking event in a History Record as a reminder of your preferred temperature for future use.

Start Meat/Candy Temperature Monitoring

Make sure the probe(s) you are using are plugged into the thermometer base unit.

If cooking meat, insert the stainless steel metal probe into the thickest part of the food to be cooked. Do not come in contact with bone, fat or gristle, as these areas will not provide accurate temperature readings. For thin cuts of meat, such as fish, you may want to insert the probe into the side of the meat so the probe is in greater contact with the meat.

Place the food into the preheated oven or grill. The thermometer base unit must be placed outside of the oven or grill (**do not put the plastic base unit in the oven or grill**). Be careful not to crimp the probe cord with the oven door or the grill lid. The cord should not come into direct contact with a cooking surface or flames.

If making candy, clip the metal probe on the side of the pan using the pan clip. Feed the probe through the holes in the clip until the wire allows the probe tip to be at least 2 1/2" into the liquid. Do not let the tip of the probe touch the bottom of the pan.

Tap "Start". A "Temperature Set OK" pop up screen appears and disappears. A spinning wheel icon next to the probe name indicates the Cooking Screen is receiving temperature readings from the thermometer base unit. The current temperatures readings of "Probe 1" or "Probe 2" will appear and update on the screen.

Setting a Second Cooking Event

You may monitor two cooking events at the same time if both probes are plugged into the thermometer base unit.

Tap "Probe 1" to select the left probe plugged into the base unit.

Tap "Probe 2" to select the right probe plugged into the base unit.

Set a target temperature as previously described.

Tap "Start". The SmarTemp app will monitor the second probe's temperature readings as previously described.

The current temperature of each probe will appear on the Cooking Screen.

Tap "Probe 1" or "Probe 2" to view the target temperature of either probe.

Stop Meat/Candy Temperature Monitoring

The SmarTemp app and the thermometer base unit will alert you when the internal temperature of the food reaches the target temperature.

- The smart device will sound an alarm. The Current Temperature digits of the probe turn red and flash. **Tap "Stop"**. The alarms stop and a "Program Complete. Stop alarm?" popup screen appears. **Tap "Stop"** on the popup screen to stop the alarm on the smart device.

The current temperature digits will stay red and flash until the current temperature of the probe drops below the target temperature, and then they will turn black and stop flashing. The Cooking screen continues to receive temperature readings from the thermometer base unit, indicated by the spinning wheel icon next to the probe name.

- The thermometer base unit will also sound an alarm. The current temperature digits flash on the screen. Press the "START/STOP" button to stop the alarm.

Note: Stopping the app's alarm will not turn off the base unit alarm; you must press the "ON/OFF" button on the base unit. This serves as a backup reminder to actually remove the food from the cooking appliance, as you might turn off the alarm on the smart device and accidentally allow the food to overcook.

Saving the Time and Temperature of a Cooking Event

You may save a record of the food's cooking time and final temperature. This can later be accessed in the History Screen as a reminder of how the food was prepared.

After stopping the alarm, the "Save to History" screen pops up.

Tap "YES" to save the food type, cooking time and final temperature into a History Record (see section on the History Screen for information on accessing and editing a History Record).

Tap "NO" if you do not want to create a History Record for this cooking event.

The spinning wheel icon next to the probe name disappears, indicates the Cooking Screen has stopped receiving temperature readings from the thermometer base unit.

See "HISTORY SCREEN" section for further instructions.

Note: When you tap "Stop" to end a cooking event, the current temperature of the probe will be saved. If the food has cooled or the probe has been removed from the food, the temperature saved will be lower than the actual final cooking temperature. It is recommended to tap "Stop" when the probe is at the cooking temperature you wish to save as a History Record.

Oven/Grill Temperature Monitoring

Probe 2 may be used to monitor oven or ambient grill temperatures.

Note: The Oven Probe option is used for monitoring ambient temperatures only. The Oven Probe option is not programmable and does not have an alarm. The thermometer will simply display the current ambient temperature readings.

Make sure the oven probe is plugged into the right side of the base unit (Probe 2).

Attach the clip on Probe 2 to the oven or grill grate. Use a heat resistant glove if the oven, grill or probe is hot.

For best results, clip the probe close to the food to ensure proper cooking temperatures, as most oven temperatures vary from top to bottom and side to side. Ensure the tip of the probe does not touch the grate.

Be careful not to crimp the probe cord with the oven door or the grill lid. The cord and probe should not come into direct contact with a cooking surface or flames. Many outdoor grills have an opening on the side of the hood. This is a great location to place the cord.

Tap "Probe 2". Tap "Oven". The Oven icon turns red, indicating Probe 2 is set to monitor ambient temperatures. (The Meat, Taste and Candy options gray out and are currently unavailable for use with Probe 2.)

When finished monitoring temperatures, use caution when removing the thermometer probe from the oven; the probe, clip and cord will be HOT. Use a heat resistant glove to prevent injury.

If at this time you would like to use probe 2 for cooking, **tap "Probe 2"**. The Meat/Taste and Candy options turn from gray to black and are available for use. Set and stop a target temperature as previously described.

WARNING: Grill grates can reach temperatures higher than this unit's range (482°F / 250°C). If monitoring ambient grill temperatures, **DO NOT** allow the cord or the base unit to come in contact with the grill grates. Only allow the metal probe clip to touch the grill grates.

NOTE: The app will not dim your device screen while actively monitoring an event. The app can be minimized but it will continue to run. This will drain the device battery quicker than in normal standby mode.

TIMER SCREEN

Use to: Set and monitor timer

Tap  to switch to the Timer Screen.



Setting a Countdown Timer

Tap "Edit". The "Set the Timer" screen appears at the bottom of the Timer Screen. Swipe the Hour and Minute columns until the time you want appears. (The selected time digits will be black, while the digits outside the lines are gray.)

- **Swipe** the numbers in the "Hour" column to scroll to the desired hour (0-23).
- **Swipe** the numbers in the "Minute" column to scroll to the desired minute (0-59).

Tap "✓" to accept the set time. The "Set the Timer" screen closes. The time set appears on the Timer Screen.

Tap "x" to cancel the set time and return to the Timer Screen.

Tap "Start" to start timing. The timer digits start to count down. The "Count Down" icon turns red and begins to flash while timing is underway. The "Start" icon changes to "Stop".

Tap "Stop" to pause the timer (the "Stop" icon changes to "Start".) The timer digits stop counting down and "Count Down" stops flashing. **Tap "Start"** to restart timing.

To cancel the timer, first **tap "Stop"** to pause the timer and then **tap "Reset"**. The timer digits reset to zero.

At zero a “Program Complete. Stop alarm?” screen pops up. Tap **“Stop”** to stop the alarm on the smart device. The device returns to the Timer Screen. Press the “ON/OFF” button on the thermometer base unit to turn off the unit’s alarm.

The timer will remember the last set time, which is useful for repeat activities, such as baking cookies. Tap **“Edit”** to view the last set time, then tap **“V”** to accept the displayed time and tap **“Start”** to start timer.

Starting a Count Up Timer

The timer will also count up. Tap **“Start”** while the Timer Screen is set to zero. The “Count Up” icon turns red and the timer starts to count up.

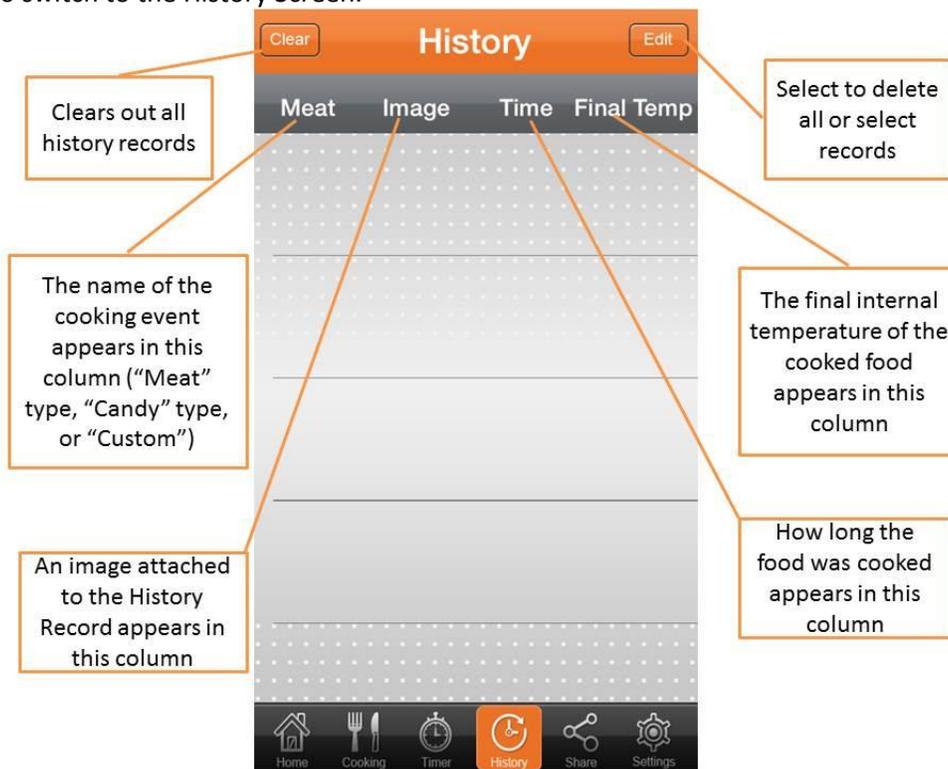
Tap **“Stop”** to stop the count up timer, then tap **“Reset”** to reset the timer to zero.

HISTORY SCREEN:

Use to: view History Records of cooking events saved from the Cooking Screen.

Add photos and notes to a History Record.

Tap  to switch to the History Screen.



A History Record is created in the Cooking Screen when the chef chooses to save a completed cooking event into memory. (See “Cooking Screen” section on how to save a cooking event into memory.)

The History Screen allows you to view the History Records to recall the food type, total cooking time and final temperature for a saved cooking event. The name, time and final temperature are automatically saved when a History Record is created in the Cooking Screen.

You may also choose to add a photo and descriptive notes to the record for future reference within the History Screen.

Add a Photo to a History Record

Tap on a History Record in the History Screen. The Edit Screen appears.

Tap “Image”, then tap either “Take Photo”, “Choose Existing”, or “Cancel”.

- “Take Photo”: take a new photo using the device’s camera app.
- “Choose Existing”: add a photo already saved on your device.
- “Cancel”: Return to Edit Screen without adding an image.

“Take Photo” option: take a new photo using the device’s camera app.

The first time you select this option, a “SmartTemp Would like to Access the Camera” screen pops up and asks “OK” or “Don’t Allow”.

Tap “OK” to access the device’s Camera app. Take a photo as you normally would with your smart device.

Tap “Use Photo” to use the photo taken, or **tap “Retake”** to take a new photo.

After tapping “Use Photo”, an “Image written to photo album” popup screen appears over the Edit Screen.

Tap “OK”. The image has been attached to the History Record.

Tap “Done” to save the image with the History Record.

Tap “Cancel” to discard the image and not save it with the History Record.

Follow the prompts from your smart device to add the photo to the History Record.

If you decide not to take a photo, **tap “Cancel”** to return to the Edit Screen.

Tap “Don’t Allow” if you do not want the SmarTemp app to access the Camera app.

Depending on your device, the SmarTemp app will either return to the History Screen directly, or go to a black screen in the Camera app. **Tap “Cancel”** to return to the History Screen.

“Choose Existing” option: add a photo already saved on your device.

Tap “OK” to access the device’s photos. Find and tap the photo you would like to add to your History Record. **Tap “Cancel”** or **tap “Choose”**.

- “Cancel”: return to the device’s photo storage without adding a photo to the History Record. Tap “Cancel” to return to the Edit Screen.
- “Choose”: the “Image written to Photo Album” screen pops up. Press “OK”. The image has been added to the selected History Record.

“Cancel” option: return to Edit Screen without adding an image to the History Record.

Please note: only one photo can be attached to a History Record. If you would like to change a photo, repeat the “Take Photo” or “Choose Existing” steps above to replace the current photo with a new photo.

Add Notes to a History Record

You may add descriptive notes to your History Record, such as a recipe, comments on how the food was prepared, and any suggested improvements for the next time you serve that particular meal.

Tap on a History Record in the History Screen. The Edit Screen appears.

Tap inside the “Note:” box. Your device’s keyboard screen appears at the bottom of the screen. Type in the text you want to save with your History Record.

Tap “Done” to save your notes.

Tap “Cancel” to return to the History Screen.

To edit or update your notes later, repeat the steps above.

Delete a History Record

At some point you may wish to delete one or all History Records.

To delete one History Record: **Tap “Edit”**. A “” icon appears to the left of each History Record. Tap the circle by the History Record you wish to delete. “Delete” in a red box appears on the right of the record.

Tap “Delete”. The History Record is removed from the History Screen.

If you decide not to delete the selected History Record, tap the record again. “Delete” in the red box disappears. The History Record remains in memory.

Tap “Edit” to deselect all the History Records.

To delete all History Records: **Tap “Clear”**. A popup screen asks “Do you want to delete all the data?”

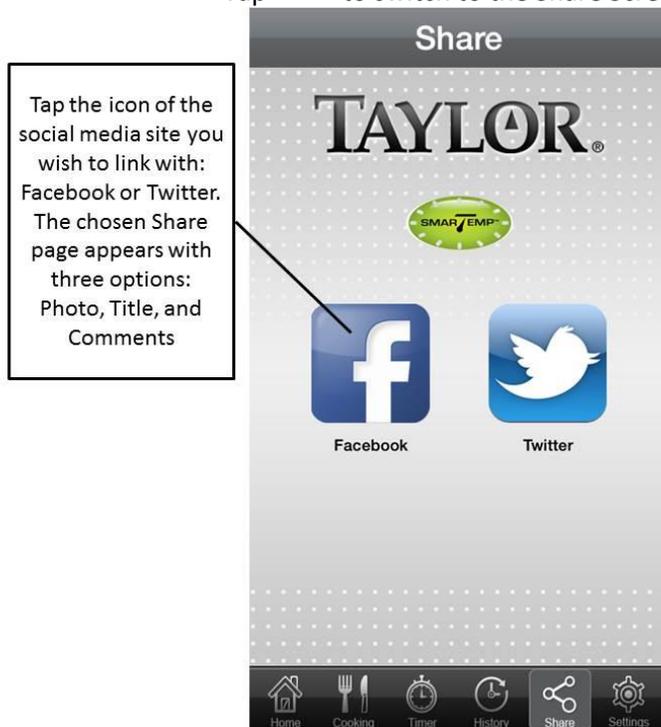
Tap “YES” to delete all the History Records. The app will return to a blank History Screen. All records are deleted.

Tap “NO” to cancel and return to the History Screen. No records are deleted.

SHARE SCREEN:

Use to: link to social media sites to share your cooking creations.

Tap  to switch to the Share Screen.



Sharing on Social Media Sites

Tap the icon of the social media site you wish to link with: Facebook or Twitter.

The chosen Share page appears with three options: Photo, Title, and Comments.

Note: You must have a Facebook or Twitter profile to share information.

Tap “Photo” to take a new photo or choose an existing photo to upload to the media site.

Tap “Title” to add a title to your posting. Your smart device’s keyboard pops up. Type in the title you wish to add to your posting.

Tap “Comments” to add text to your posting. Your smart device’s keyboard pops up. Type in the text you wish to add to your posting.

Tap “Post” to send the photo, title and/or text to the social media site.

Tap “Cancel” to cancel sending the photo, title and text.

Tap “Back” to return to the Share Screen.

SETTINGS SCREEN:

Use to: select Temperature Unit and Temperature and Timer Alarms.

Tap  to switch to the Settings Screen.



Select Temperature Unit

Slide “Temperature Unit” to choose Fahrenheit (°F) or Celsius (°C) units of measurement.

Select Temperature Alarm

Tap “**Temperature Alarm**” for a list of Temperature Alarms available on your device.

Tap “Back” at the upper left corner of the screen to accept the checked alarm tone and return to the Settings Screen.

Select Timer Alarm

Tap “Timer Alarm” for a list of Timer Alarms available on your device.

Tap “Back” at the upper left corner of the screen to accept the checked alarm tone and return to the Settings Screen.

USING THE THERMOMETER/TIMER WITHOUT BLUETOOTH

You may use your Taylor® thermometer without connecting to the SmarTemp™ App. The thermometer unit displays temperature readings or the timer on the LCD screen, and an alarm will sound when a set temperature or time is reached.

Please follow the instructions under Battery Installation and General Cooking Procedures before proceeding.

Setting and Using the Thermometer for Cooking

1. Plug the probe(s) you will use into the thermometer base unit (either Probe 1, Probe 2 or both).
2. Press and hold the “ON/OFF” button for 3 seconds to turn the base unit on.
3. Press the “MODE” button until the Probe 1 or Probe 2 screen appears. A “SET TEMP” icon and temperature digits appear.
4. Press and hold the “°F/°C” button for 3 seconds to switch between Fahrenheit and Celsius temperature displays.
5. Press the “UP” or “DOWN” button to set the desired target set temperature. The target “SET TEMP” appears on the right side of the screen.
 - If monitoring meat/food, insert Probe 1 into the thickest part of the food to be cooked. Do not come in contact with bone, fat or gristle, as these areas will not provide accurate temperature readings. Place the food into the preheated oven/grill. The thermometer display unit must be placed outside of the oven/grill (do not put the plastic base unit in the oven/grill). Be careful not to crimp the probe cord with the oven/grill door.
 - If monitoring candy, clip Probe 2 on the side of the pot/pan. The thermometer tip should be at least 2 1/2" into the liquid. Do not let the tip of the stem touch the bottom of the pot/pan.
6. The current temperature of the meat/candy will display on the left side of the screen.
7. An alarm sounds when the temperature of the food/candy reaches the target temperature. The temperature digits and a “((●))” icon flash as well. Press “START/STOP” to stop the alarm. Otherwise the alarm will sound for 1 minute and then stop.
8. Press and hold the “ON/OFF” button for 3 seconds to turn off the thermometer unit to save battery power. (The thermometer unit does not have an auto-off function; it must be manually turned off.)

Using the Thermometer to Monitor Oven/Grill Surface Temperatures

1. Make sure Probe 2 is plugged into the thermometer base unit.
 2. Press and hold the “ON/OFF” button for 3 seconds to turn the base unit on.
 3. Press the “MODE” button until the Probe 2 screen appears.
 4. Clip Probe 2 to the oven or grill grate. Use a heat resistant glove if the oven, grill or probe is hot. For best results, clip the probe close to the food to ensure proper cooking temperatures, as most oven/grill temperatures vary from top to bottom and side to side. Gently close the oven door or lower the grill lid. **DO NOT** allow the cord to be crimped by the oven door or grill lid.
 5. The current oven/grill surface temperature readings will appear and update on the screen.
 6. Use caution when removing the thermometer probe from the oven or grill; the cooking appliance, probe, clip and cord will be **HOT**. Use a heat resistant glove.
- Note: The oven/grill surface temperature monitoring feature is not programmable and does not have an alarm. The thermometer will simply display the current temperature readings.

WARNING: Grill grates can reach temperatures higher than this unit’s range (482°F / 250°C). If monitoring ambient grill temperatures, **DO NOT** allow the cord or the base unit to come in contact with the grill grates. Only allow the metal probe clip to touch the grill grates.

Setting and Using the Timer

1. Press and hold the “ON/OFF” button for 3 seconds to turn the base unit on.
2. Press the “MODE” button until the Timer screen appears. A “TIMER” icon and timer digits appear.
3. Press the “SET HOUR” button to set the hours. Press the “SET MIN” button to set the minutes. Hold down the button to advance the digits quickly.
4. Press the “START/STOP” button to start the timer. The “:” icon between the timer digits flash, indicating timing has started. Press “START/STOP” again to pause timing. Press “START/STOP” to restart timing. Press “SET HOUR” and “SET MIN” at the same time while the timer is paused to reset to zero.
5. When the timer reaches zero, an alarm bell icon flashes and the alarm will sound for 1 minute. Press “START/STOP” to turn off the alarm manually.
6. The timer will also count up. Press “START/STOP” while “0 00” displays and the timer will count up. Press “START/STOP” again to pause and restart timing. Press “SET HOUR” and “SET MIN” while the timer is paused to reset to zero.
7. The timer will time up to 23 hours, 59 minutes.

Backlight Feature

The thermometer base unit has a convenient backlight feature for easy viewing. While the unit is on, press the “LIGHT” button to turn on the backlight for approximately 8 seconds.

TIPS AND TROUBLESHOOTING

Bluetooth Connection/Home Screen

1. Make sure Bluetooth is turned on for your smart device. If not, go to your device’s settings and turn on Bluetooth.
2. Make sure Bluetooth is turned on for the thermometer base unit. If not, press and hold the Bluetooth button to turn on Bluetooth for the base unit (the “”) icon appears on the screen).
3. On the app’s Home Screen, tap “Connect Bluetooth” again to send a signal from the app to the base unit.
4. Make sure the base unit and smart device are within transmission range of each other, which is 60 feet (30 meters) in an open area. Check there are no obstacles between the base unit and the smart device for best connection.
5. Other electronics devices may cause interference with the connection (particularly those with Bluetooth). Keep them at least 3 feet away from the base unit.
6. If there is difficulty installing the SmarTemp app:
 - a) Verify you smart device supports the SmarTemp app.
 - b) Delete any old versions of the app and reinstall.

Cooking Screen

Preprogrammed Temperatures

Below is a chart of the Smartemp's preprogrammed Meat/Taste and Candy Temperatures.

The chart lists the USDA recommended minimum INTERNAL temperatures that food must reach to be considered safe to eat, no matter how you prepare them. We recommend the following guide lines but personal taste temperatures may differ.

<u>Meat</u>	<u>Taste Level</u>	<u>Temperature</u>
Ground Beef (GrBeef)	None	160°F / 72°C
Ground Poultry (GrPoul)	None	165°F / 74°C
Beef, Veal, Lamb	Rare*	140°F / 60°C
	Medium Rare	145°F / 63°C
	Medium	160°F / 72°C
	Medium Well	165°F / 74°C
	Well Done	170°F / 77°C
Chicken / Poultry	None	165°F / 74°C
Pork	Medium	145°F / 63°C
	Well Done	160°F / 72°C

<u>Candy</u>	<u>Temperature</u>
Thread	225°F/ 107°C
Soft ball	240°F/ 116°C
Firm ball	248°F/ 120°C
Hard ball	260°F/ 127°C
Soft crack	285°F/ 141°C
Hard crack	302°F/ 150°C
Caramel	320°F / 160°C

*The USDA does NOT recommend RARE 140°F / 60°C as a safe eating temperature.

Note: If there is no meat taste option, the Taste dropdown menu will be grayed out and deactivated. For example, the preprogrammed temperature for Ground Beef is 160°F, but there is no taste option.

- Custom Temperature Selection: You may change a preprogrammed temperature by tapping the “+” or “-” icons on the Cooking Screen, thus creating a “CUSTOM” temperature setting.

This custom setting will only be used for the current cooking event. The temperature will reset to the preprogrammed temperature setting for the next use.

Instead, you may save a cooking event in a History Record as a reminder of your preferred temperature for future use. When cooking is complete, tap “Stop” twice; once to silence the app alarm and once to prompt the “Save to History” screen. Tap “YES” to save the cooking event to memory. This memory can then be viewed in the History Screen.

- If you decide to save a History Record, check that the correct probe is active, as the Cooking Screen does not automatically switch between probes when the app alarm is stopped. Tap the Probe 1 or Probe 2 icon if necessary, then save the History Record.

If you do not create a History Record after stopping a cooking event, the current event information is still shown on the Cooking Screen, but it is not saved into memory as a History Record. The information will be lost after next use or if the app is closed or is removed and reinstalled.

You may still create a History Record as long as the cooking event is still on the Cooking Screen. Tap the Probe 1 or Probe 2 icon to display the cooking event. Tap “Stop”. The “Save to History” pop up screen appears again. Tap “YES” to save into a History Record.

- When you tap “Stop” to end a cooking event, the current temperature of the probe will be saved. If the food has cooled or the probe has been removed from the food, the temperature saved will be lower than the actual final cooking temperature. It is recommended to tap “Stop” when the probe is at the cooking temperature you wish to save as a History Record.

- Once you set your target temperature and tap “Start” to begin temperature monitoring, you cannot change the temperature setting; the Meat/Taste, Candy and “+”/“-” options will be inactive. If you do wish to change your target temperature, tap “Stop” to stop the cooking event. Tap “YES” or “NO” on the “Save to History” screen. Set your new target temperature and tap “Start”.

- The “Program Complete. Stop alarm?” onscreen alert is the same for the Cooking Screen and the Timer Screen. The alert will pop up on the current screen; the app will not automatically switch to whichever screen is sending the alert. Tap “Stop”, and then tap either the Cooking Screen or the Timer Screen icon to see if the cooking or timer event is done.
- If the current temperature again rises above the target temperature after stopping the alarm, The Cooking Screen’s digits will turn red and flash, but the alarm will not sound. The digits will turn black and stop flashing when the current temperature falls below the target temperature. The base unit’s alarm will sound again. Press “ON/OFF” on the base unit to turn off the alarm again.
- Exiting or removing and reinstalling the SmarTemp app will clear the on-screen Meat/Taste or Candy settings. Otherwise the settings will remain on-screen until new settings are selected.
- If you tap “Start”, and instead of starting the cooking event, the Cooking Screen shows the Temperature Set OK” screen, followed by the “Program Complete. Stop alarm?” screen, tap “Stop” and check the following:
 - a) Make sure that the correct probe is active on the app screen by tapping “Probe 1” or “Probe 2”. Tap “Start” again.
 - b) Make sure that the probe in use is plugged into the base unit. Tap “Start” again.
- The Oven Temperature monitoring feature is not programmable and does not have an alarm. The Cooking Screen and the thermometer base unit will simply display the current oven temperature readings. If you tap “Stop” while using the Oven Temperature option, the “Save to History” popup screen will appear. Tap either “YES” or “NO” to close the screen (the app will not create a History Record).
- The Current Temp digits on the Cooking Screen will show dashes if:
 - a) If a probe is not in use or it is not properly plugged into the base unit. Check that the probe you wish to use is properly plugged in
 - b) If the Bluetooth connection is lost. Reconnect to Bluetooth.
 - c) If the smart device and base unit are out of range. Make sure the devices are within 60 feet (30 meters) of each other.
 - d) If there are obstacles between the smart device and the base unit that may interfere with transmission signals, such as houses, sheds or vehicles.
 - e) If there are other electronic devices nearby causing interference, particularly those with Bluetooth. Keep such devices at least 3 feet away from the base unit.
- The app’s temperature monitoring range is 14°F to 482°F (-10°C to 250°C). If the temperature is outside the temperature range, the Current Temp digits on the Cooking Screen will show “HHH” (higher than the temperature range) or “LLL” (lower than the temperature range).
- The alarms for the SmarTemp app and the thermometer base unit are designed to be independent of each other. You will need to stop the alarm on both the app and the base unit. This is in the event that the app alarm is stopped and forgotten, or the app is accidentally closed, the base unit will still signal that the food is done.
-  = Low battery power indicator for the thermometer base unit. Replace the base unit’s batteries when the power level bars are low.

Timer Screen

- The alarms for the SmarTemp app and the thermometer base unit are designed to be independent of each other. You will need to stop the alarm on both the app and the base unit. This is in the event that the app alarm is stopped and forgotten, or the app is accidentally closed, the base unit will still signal that the time is up.
- The “Program Complete. Stop alarm?” onscreen alert is the same for the Timer Screen and the Cooking Screen. The alert will pop up on the current screen; the app will not automatically switch to whichever screen is sending the alert. **Tap “Stop”**, and then tap either the Timer Screen or the Cooking Screen icon to see if the cooking or timer event is done.
- If you happen to set the timer for 0 hours and 0 minutes, and then tap “V”, the Edit Timer screen will close and the app will return to the Timer Screen.

History Screen

- On some smart devices, the “SmarTemp Would like to Access the “Camera” request will not pop up again after choosing “Don’t Allow”. The Camera app will continue to block the SmarTemp app. If later you do wish to allow SmarTemp to access the Camera app, you will need to remove and reinstall the SmarTemp app.

Share Screen

- If you have not set up a social media account on your smart device, a “No ___ Accounts” screen pops up. Tap “Settings” to set up an account, or tap “Cancel” to return to the Share Screen.

Settings Screen

- The SmarTemp app can only use the preloaded alarm tones. Alarm tones cannot be user-added.
- The volume of the alarm is controlled by the smart device, not the SmarTemp app. Check the Volume or other appropriate settings page on your device if you wish to adjust the overall volume of your phone.
- Switching from °F to °C in the SmarTemp app will also change the temperature units on the thermometer base unit.

Thermometer Base Unit

- The base unit’s temperature monitoring range is 14°F to 482°F (-10°C to 250°C). If the temperature is outside the temperature range, the Current Temp digits on the LCD screen will show “HHH” (higher than the temperature range) or “LLL” (lower than the temperature range).
- When the current temperature of the food reaches the target temperature, the current temperature digits will flash and the alarm will sound for 1 minute. Press “START/STOP” to stop the alarm. The current temperatures digits will continue to flash until the current temperature drops below the target temperature.
- If the current temperature again rises above the target temperature after stopping the alarm, the base unit’s alarm will sound again. Press “ON/OFF” to turn off the alarm again. The Cooking Screen’s digits will turn red and flash, but the alarm will not sound. The Cooking Screen’s digits will turn black and stop flashing when the current temperature falls below the target temperature.
- Switching from F to C in the SmarTemp app will change the temperature units on the thermometer base unit.

- If readings on the base unit grow dim or irregular, you may need to replace the batteries. Also replace the batteries if the low battery warnings appear on the base unit and the app's Cooking Screen. Replace both batteries at the same time; do not combine new and old batteries. Do not mix alkaline, standard (carbon-zinc) or rechargeable (ni-cad, ni-mh, etc.) batteries.

CARE AND PRECAUTIONS

1. Always read instructions thoroughly to ensure that you have the full benefit of all the unit's features.
2. Use caution while handling the thermometer. Always wear a heat resistant glove when touching the metal probes or cords during or just after cooking. **DO NOT TOUCH WITH BARE HANDS!**
3. **DO NOT** pull on the cord to remove the probe from food, as it could damage the sensor inside the cord. Use a heat resistant glove or holder to remove the stainless steel probe.
4. Keep the metal probes and cords away from children.
5. Sterilize metal probes each time before use.
6. If cooking a second food, you may wish to remove the probe that is no longer in use from the thermometer unit, so the loose cord does not interfere with other cooking activities.
7. **DO NOT** place the thermometer display unit into an oven or grill. **DO NOT** use this thermometer or probes in a microwave oven.
8. When leaving the metal probes inside an oven or grill **DO NOT** allow the cord to be crimped by the oven door or grill lid. Do not allow the cord or probe to come into direct contact with a cooking surface or flames.
9. The thermometer and probe units are **NOT WATERPROOF**. **DO NOT** wash in a dishwasher. **DO NOT** immerse the thermometer in liquid, or pour liquid directly on the thermometer, as doing so will cause damage to internal components and void the warranty. If you spill liquid on it, dry it immediately with a soft, lint-free cloth. Do not expose probe plug or plug-in hole to any liquid, as this will result in a bad connection and faulty reading.
10. The thermometer unit is not weather resistant or weatherproof. It could be damaged if used outside in inclement weather. Keep the unit out of direct sunlight, rain, snow and extreme temperature and humidity conditions. Do not allow the unit to freeze. Bring the unit indoors when not use.
11. Moisture inside the plug-in openings of the thermometer will result in an incorrect temperature reading. Dry the sensor plugs with a cloth every time before plugging them into the thermometer.
12. **DO NOT** clean the thermometer unit with abrasive or corrosive materials. This may scratch the plastic parts and corrode the electronic circuits.
13. **DO NOT** tamper with the unit's internal components. Doing so will invalidate the warranty on this unit and may cause damage. Other than replacing the batteries, the unit contains no user-serviceable parts.
14. Do not expose the thermometer to: water, direct heat, a hot surface or direct sunlight. This may cause damage to the electric circuits and components inside.
15. **DO NOT** subject the unit to excessive force, shock, dust, temperature or humidity. This may result in malfunction, shorter electronic life span, damaged battery and distorted parts.
16. **DO NOT USE THE CORD AND PROBE FOR OVEN OR GRILL TEMPERATURES HIGHER THAN 500°F OR 260°C**. Do not expose the probe directly to flames. Do not put the probes in foods to exceed cooking temperatures of 500°F (260°C), as this may reduce the life and accuracy of the thermometer sensor.
17. Do not dispose of batteries or thermometer unit in fire. Batteries may explode or leak. Do not mix old and new batteries. Do not mix Alkaline, carbon-zinc (standard) or Nickel-Cadmium (rechargeable) batteries. Remove the batteries if the thermometer will not be used for a long period of time.

NOTE: please recycle or dispose of batteries per local regulations.

WARNING: Batteries may pose a choking hazard. As with all small items, do not let children handle batteries. If swallowed, seek medical attention immediately.

PRECAUTION: Do not dispose of batteries in fire. Batteries may explode or leak. Remove the batteries if the thermometer will not be used for a long period of time.

FCC Statement

Caution: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation. This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

One Year Limited Warranty

Taylor® warrants this product to be free from defects in material or workmanship for one (1) year from date of original purchase for original purchaser (excluding batteries and probes). 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 retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with store receipt showing the date of purchase and a note explaining reason for return to:

**Taylor Precision Products, Inc.
2220 Entrada Del Sol, Suite A
Las Cruces, New Mexico 88001
www.taylorusa.com
Email: prodsupport@taylorusa.com**

There are no express 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 outside the USA, please contact us through www.taylorusa.com

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Made to our exact specifications in China.