

TAYLOR



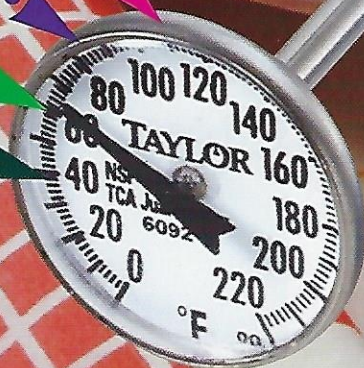
PRECISION PRODUCTS

Food Service

Instant
Read

1" BiTherm® Thermometers

Quality,
Accuracy,
Durability &
Innovation



Taylor Quality.

The difference is in the details

Taylor excellence is built on 150 years of expertise in producing quality liquid-in-glass, mechanical and electronic thermometers. This heritage of technology-driven solutions offers the thermometer user the broadest choice, plus important performance advantages:

Product Benefits: All Models

- ▲ Exclusive, patented Safe-T-Set™ system with built-in wrench pocket assures quick, precise calibration
- ▲ BiTherm® bi-metal sensor for consistent accuracy
- ▲ Unique, shock-protectant/accelerant internal gel—prevents thermometer calibration shift if dropped, improves response time
- ▲ Stainless steel external construction, corrosion-resistant internal components, and a moisture-tight seal—for dependable use in demanding, high-humidity commercial environments
- ▲ Compact size with slim 5" stem and protective case, designed for convenient pocket or tool kit portability
- ▲ Shatterproof, plastic lens and high-visibility dial graphics for safe, error-free readings
- ▲ Wide selection of temperature ranges, 1 or 3-point calibrated
- ▲ Lifetime Warranty

Advanced Benefit: 3621 Only

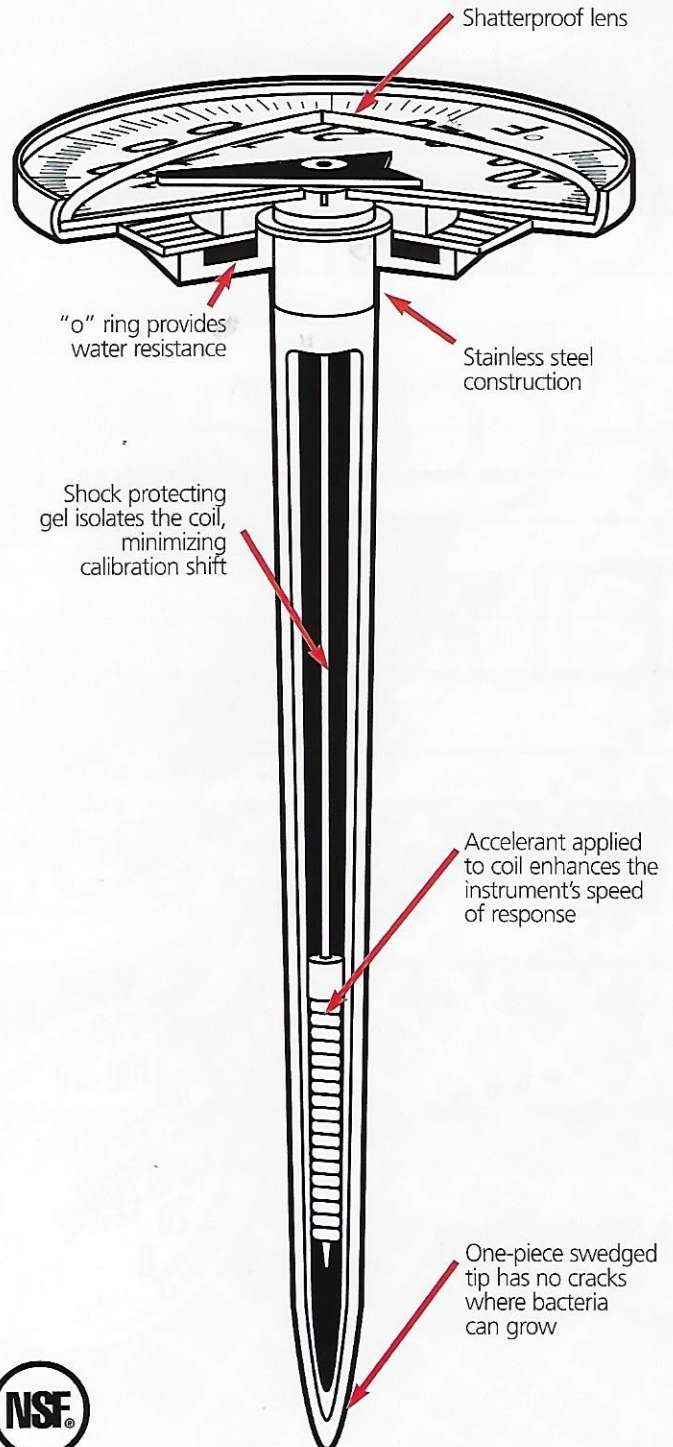
Exclusive, Safe-T-Guard™ pocket case incorporates a non-toxic agent that inhibits growth of harmful bacteria and fungus inside the case

Applications

- ▲ For use in HACCP system
- ▲ Food delivery temperature
- ▲ Food preparation temperature
- ▲ Fryer and grease temperatures
- ▲ Restaurant buffet/salad bar food serving temperature
- ▲ Hot and cold holding cabinets

TAYLOR
PRECISION PERFORMANCE SINCE 1851

Superior Craftsmanship
Uncompromising standards in design,
construction & materials guarantee
precision performance for life.



Taylor Innovation.

Precaution:

The Main Ingredient for Food Safety

The Danger Zone. That's how the U.S. Department of Agriculture identifies 40°F—140°F. It's within this temperature range that harmful bacteria proliferate in foods, doubling in growth in as few as 20 minutes. Awareness of this alarming statistic makes concern for precise temperature monitoring more critical than ever in the food service environment.

Only Taylor thermometers include safeguards to combat foodborne health risks. Safe-T-Set™ is a simple-to-use, times-saving feature for precise calibration (all models). The Safe-T-Guard™ case is a breakthrough approach to minimize cross-contamination (model 3621 only).



All Models
Protective pocket
case doubles
as a calibration
tool

Exclusive Safe-T-Set™ Calibration System

How Safe-T-Set™ Works

This fast, easy procedure offers added daily assurance of exacting temperature measurement:

- 1) Fill a container with finely crushed ice, top with clean tap water and stir well.
- 2) Remove the thermometer from its case and slide the stem through the hole in the wrench pocket (*no additional tools required*) until the adjusting nut below the dial head snaps securely in place.
- 3) Using the case as a handle, immerse the thermometer stem into the ice a minimum of 2 inches for 30 seconds. The stem should not touch the sides/bottom of the container.
- 4) If the temperature reading is 32°F, the thermometer is accurately calibrated. If adjustment is required, turn the head of the thermometer while the stem remains immersed in the ice, until the pointer reads 32°F.

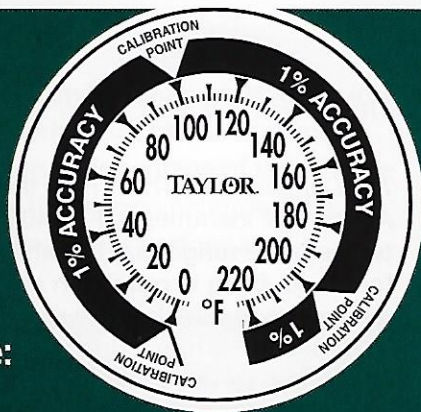
Model 3621 Only

Exclusive Safe-T-Guard™ Case *Inhibits Growth of Bacteria & Fungus*

The fact is, even after a thermometer is thoroughly cleaned and disinfected, there is the potential of cross-contamination from the pocket case. For extra protection, Taylor's Safe-T-Guard™ case construction incorporates a non-toxic chemical compound that inhibits the growth of harmful bacteria inside the case.

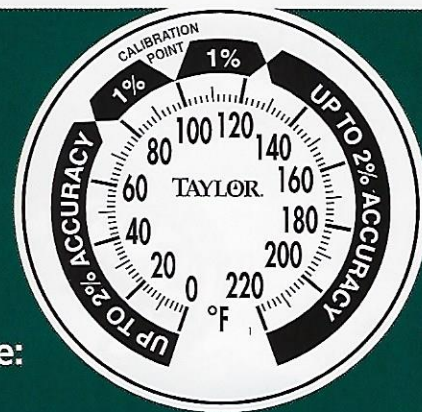
Case combines Safe-T-Set™ and Safe-T-Guard™ features

Instant Read 1" BiTherm® Thermometers Specifications:



Superior Grade:

3 point calibration for
±1% accuracy
at any point



Standard Grade:

1 point calibration for
±2% overall accuracy
±1% accuracy at mid-point

Model	Temp Range	Degree Div	NSF Listed
6071-1	-40°/120°F	2°	
6072-1	0°/220°F	2°	Yes
6073-1	50°/550°F	5°	
6074-1	-40°/50°C	2°	
6075-1	25°/125°F	1°	Yes
6076-1	-40°/160°F	2°	
6077-1	0°/150°C	2°	
6078-1	0°/250°C	5°	
6079-1	-10°/110°C	2°	

Model	Temp Range	Degree Div	NSF Listed
3621 with Safe-T-Guard™ Case	0°/220°F	2°	Yes
5989	0°/220°F	2°	Yes
6091-1	-40°/120°F	2°	Yes
6092-1	0°/220°F	2°	Yes
6093-1	50°/550°F	5°	
6095-1	25°/125°F	1°	
6096-1	-40°/160°F	2°	

Taylor Exclusive Features:

Feature	Models	Number
Patented Safe-T-Set™ Calibration System	All	U.S. Patent 5,775,488
Safe-T-Guard™ Case with FDA approved additive	3621 only	FDA listed additive: 48301-19-10466

TAYLOR®

PRECISION PRODUCTS Food Service

Taylor Precision Products, L.P.

2311 West 22nd Street
Oak Brook, Illinois 60523

Customer Service/Ordering
Fletcher, NC 28732

800.225.4834

Fax: 828.687.1689

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