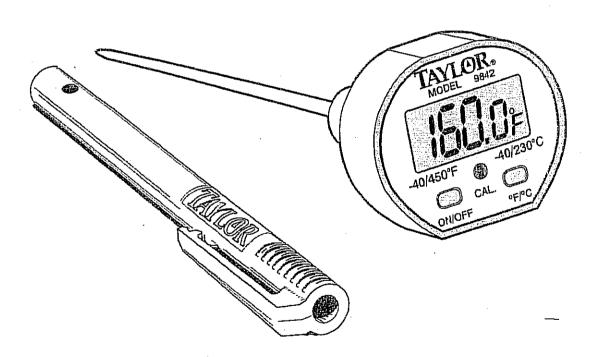
TAYLOR.

9842-20

Waterproof Digital Thermometer

More accurate than traditional thermometers



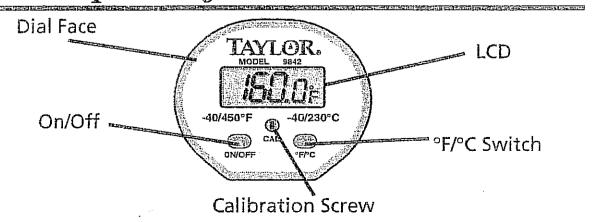
Instruction Manual

Congratulations on your purchase of the Waterproof Digital Thermometer. Your Waterproof Digital Thermometer is an example of superior design and craftsmanship. In order to optimize its function, be sure to read this instruction manual carefully before use. Keep instructions handy for future reference.

General Operation

- 1. Sterilize the unit by inserting the stem into an appropriate solution such as boiling water for several minutes.
- Turn unit on with on/off switch located on the dial face. Select Fahrenheit or Celsius using the switch marked C/F. Note: To save battery life, this thermometer has an AUTO-OFF feature that turns the instrument off after 10 minutes if no change in temperature has occurred.
- 3. When ready to test temperature, insert stem at least 1" for most accurate reading. The LCD will stabilize when reading is complete (approximately 10 seconds).
- 4. To avoid burns near heat, use the pocket sleeve as a handle by inserting the stem through the small hole at the top of the pocket sleeve.
- 5. Be sure to sanitize the stem before inserting it into another product. (See Antibacterial Feature)

Description of Parts



Battery Replacement

The Waterproof Thermometer comes with one LR44, 1.5 volt alkaline battery installed.

- 1. Open battery door by sliding a screwdriver under the lip of the rubber battery door.
- 2. Tap the unit against your hand with the battery opening down to make the battery slide out.
- 3. Insert battery with positive side up (square end of battery).
- 4. Push rubber door in firmly so that the battery is all the way in position.
 - Note: If battery door is not closed properly, water can get into the battery compartment causing the unit to malfunction.
- 5. It is recommended only removing battery door when necessary to replace battery as this will help maintain water tight integrity.

Antibacterial Feature

Taylorís Safe-T-Guard sleeve incorporates a non-toxic chemical compound that inhibits the growth of harmful bacteria on the sleeve, which minimizes cross contamination. It is important to thoroughly clean and disinfect your thermometer after each use. Use Taylor Model 9999 HACCP Probe Wipes or wipe with alcohol.

CAUTION: Not for use as an oven thermometer. Do not leave in oven. LCD case temperature exposure limits are 10° to 140°F.

Do not expose stem tip to temperatures 50°F above or below measurement range (see "Specifications).

Specifications

Measurement Range:

-40 to 450°F/-40 to 230°C

Accuracy:

+/-1°F (.06°C) from 0° to 230°F (-18° to 110°C) +/-3.6°F (2°C) above 230°F (110°C) and

below 0°F (-18°C)

Repeatability:

1°F (.55°C) from 0 to 200°F (-18 to 93°C)

Battery:

One (1) LR44, 1.5 volt alkaline (included)

Resolution:

0.1°F&C full range

Temperature Display:

C° or F° selectable

Auto Shut Off:

After 10 minutes if no change in temperature has occurred

Response Time:

8 seconds, with 2-second updates

The Model 9842 Digital Thermometer is designed to meet the requirements of an accurate waterproof instrument that is simple to use yet rugged and easy to maintain.

Calibration

Digital thermometers that have a bead type thermistor sensor such as the model 9842 seldom require recalibration or testing. The reason for this is the long-term stability of the thermistor sensor. Nevertheless, if it is desirable to calibrate to a specific temperature, turn the calibration screw on the dial to the left to decrease the temperature reading and to the right to increase the reading. The following procedure is recommended if calibrating at 32°F (0°C).

- 1. Fill a container with crushed or chipped ice.
- 2. Add water slowly until it overflows.
- 3. Add more ice until it is packed tightly to the bottom of the container, allowing excess to overflow.
- 4. Insert the stem of the thermometer at least 2" into the container and allow it to stabilize for 5 minutes.
 NOTE: It is important that the tip of the thermometer not touch the bottom of the container.
- 5. If the temperature reading is 32°F, the thermometer is accurately calibrated. If necessary to adjust the thermometer, do so by small amounts and allow it to stabilize before making any additional adjustments.