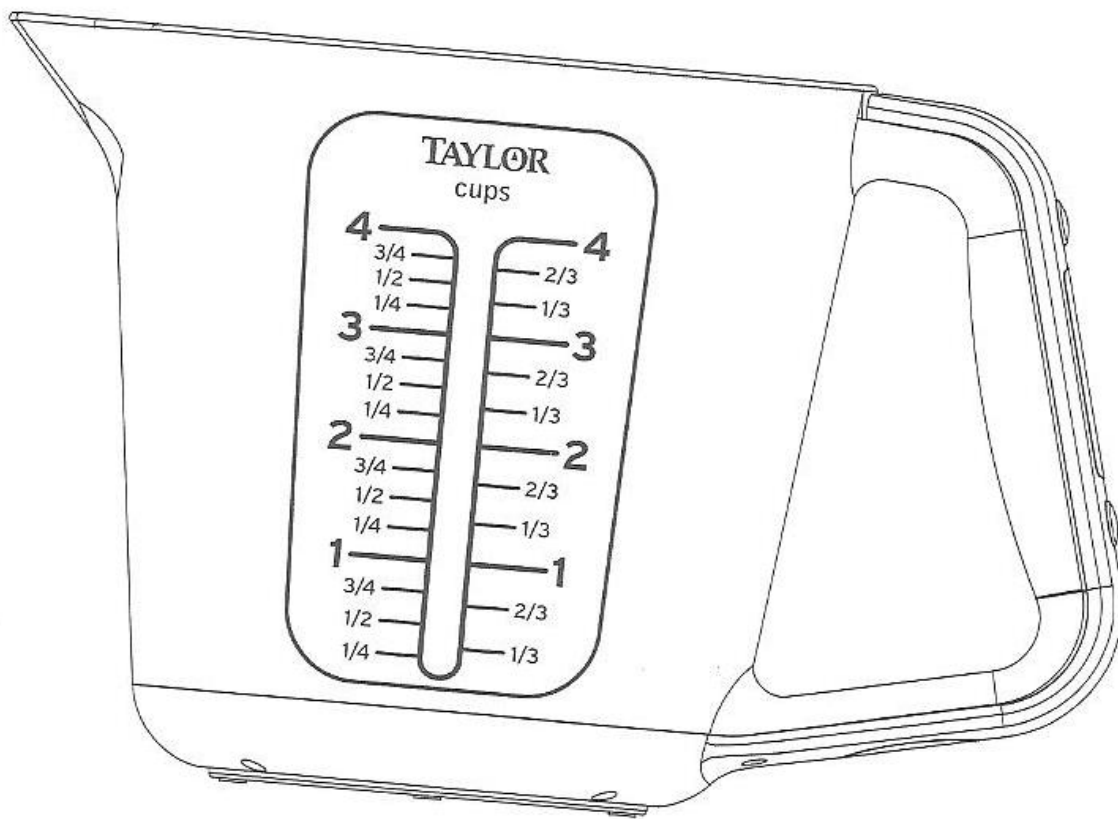


TAYLOR

3890

Digital Scale with Measuring Cup

Leading the Way in Accuracy®



Instruction Manual

Thank you for purchasing a Taylor® Digital Scale with Measuring Cup. Please read this instruction manual carefully before use. Keep these instructions handy for future reference.


Please note: For an accurate reading for any type of kitchen scale, the scale must be resting on a hard, level surface. If this scale with measuring cup is held in the hand or is otherwise uneven, the buttons and digital display may not function properly.

Initial Setup And Battery Replacement

Initial Setup

1. This scale operates on one CR2032 Lithium battery (included).
2. The battery is already installed. To activate, pull out the insulation strip from the battery door.
3. After pulling the strip, rest the scale on a flat, even surface.
4. Press the “ \emptyset ” button to turn the unit on. The display should read 0 (zero). Go to “Calibration” section to calibrate the scale if the reading is other than 0 (zero).

Battery replacement:

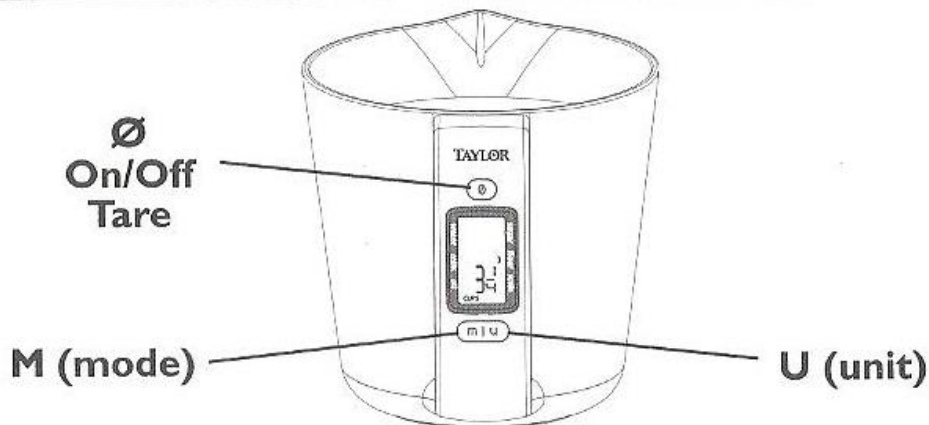
Your Taylor® scale is equipped with a low battery indicator. It will display a low battery icon  or readings will grow dim or become irregular if the battery needs replacement.

Using a coin in the battery cover slot, rotate the battery door to the “OPEN” position. Remove the non-functioning battery. Replace with one CR2032 Lithium battery according to the polarity indicated. Again using a coin, rotate the battery door in reverse direction to the “CLOSE” position. Follow steps #3 & #4 above.

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

WARNING: Batteries may pose a choking hazard. Do not let children handle batteries.

Description of Parts



Buttons	Single Press	Hold 3 Sec.	Hold 6 Sec.
Ø	Turn unit on Tare or reserve tare	Turn unit off	While unit is on, hold 6 seconds to calibrate/reset an empty cup if needed
M (Mode)	Change Mode (Sugar/Flour/Scale/Water/Milk/Oil)		
U (Unit)	Select unit of measure (options vary by mode) (Sugar/Flour: Cups, Pounds/Ounces or Grams) (Scale: Pounds/Ounces or Grams) (Water/Milk/Oil: Cups, Fluid Ounces or Milliliters)		

Powering On/Off

- Place the cup on a flat, level surface and press the “Ø” button to turn on the unit. The display will flash “8888”. The display should read 0 (zero). Go to “Calibration” section to calibrate the scale if the reading is other than 0 (zero).
- To turn the unit off, hold the “Ø” button for 3 seconds.
- This scale comes with an **auto-off** feature in order to help conserve battery power. The unit will turn off automatically after 5 minutes of being in an idle state.

General Weight & Volume Measurement

To ensure accurate measurement:

- Check the weight of an empty scale every time you first turn on the unit. The display should read 0 (zero). Go to “Calibration” section to calibrate the scale if the reading is other than 0 (zero).
- Be sure that the unit is on a hard, level surface. Do not hold the unit in the air during the weighing process.

Scale Mode:

1. When you initially turn on the unit, the display/function will automatically default to “Scale” mode.
2. If you are in another mode and want to change to “SCALE” mode, press **(M)** button repeatedly until the arrow icon is pointing to “SCALE”.
3. Press **(U)** to change the unit of measure between pounds-ounces and grams. The unit will default to pounds-ounces.
4. Place the ingredient into the cup portion of the scale.
5. Ensure that the unit is on a hard, level surface. Do not hold the unit in the air during the weighing process.

Weight unit selection: LBS-OZ and GRAMS

The measurement increments for the “SCALE” mode = 1/8 ounce for pounds-ounces. If finer resolution and higher accuracy is required, please select gram for the measurement as measurement increments for grams = 1 gram.

Flour, Sugar, Water, Milk or Oil Mode:

1. Use the **(M)** button to scroll between the various modes (arrow will indicate which mode you are in).
2. Continue pressing the **(M)** button until you have selected the mode you desire.

Weight & Volume Measurement (cont.)

3. Press (**U**) button to change to the desired unit of measure if needed (see below for which units of measure are available for which ingredients/modes).
4. Place the ingredient into the cup.
5. Be sure that the unit is on a hard, level surface. Do not hold the unit in the air during the weighing process.

NOTE: The volume measurement is converted from the weight & the pre-set density of the ingredient. There are different types of milk, oil, sugar or flour in the market. The density and type of ingredients being used for the scale are shown below. We have also included a handy conversion chart for your use and reference to assist you in converting other foods from weight (FL OZ, mL, LBS-OZ, GRAMS) to volume (CUPS).

Type	Density	Unit of Measure (U) available
Water	1 kg/L	mL, CUPS, FL OZ
Milk*	1.03 kg/L	mL, CUPS, FL OZ
Oil**	0.9 kg/L	mL, CUPS, FL OZ
Sugar †	0.84 kg/L	CUPS, LBS-OZ, GRAMS
Flour ‡	0.6 kg/L	CUPS, LBS-OZ, GRAMS

*Milk = skim or 2% - **Oil = Vegetable, Corn & Olive
† Sugar = Granulated sugar
‡ Flour = All purpose flour – unsifted

The digital measurement increments for CUPS = 1/8 Cup;
FL OZ = 1/8 FL OZ; OZ = 1/8 OZ; GRAM = 1 Gram; mL = 1 mL.
For items that are lighter or smaller amounts, select gram or mL and convert back to FL OZ/OZ-LBS or CUPS.

Weight & Volume Measurement (cont.)

Tare (zero set) Function

It is easy and convenient to build up and mix different ingredients together all in the same cup. After the first ingredient is added and measured, you may add another ingredient after performing the tare function below.

- Place the cup with first ingredient on hard, even surface.
- Single press “Ø” button. The reading will reset to zero and the “TARE” icon will remain on the upper display.

Now you can add your additional ingredient. Only the weight or volume of the last ingredient added is reflected in the weight/volume displayed. Continue above procedure to build up different ingredients for your recipe.

If ingredients are removed from the measuring cup after using the Tare function, the display will show a negative number. To reset the scale back to zero for a new measurement, press the “Ø” button. The display resets to zero.

NOTE: The tare function only operate when the cup is placed on a hard, even surface

Reversing the Tare Function

Right after the tare function has been performed and the display is showing “0” (zero) reading with the “TARE” icon showing, you can press “Ø” button to resume the original weight or volume reading just before the tare function and the “TARE” icon will disappear.

NOTE: The reverse tare function only operate when the cup is placed on a hard, even surface

IMPORTANT NOTE: It is easy and convenient to mix different ingredients in the cup. However when mixing your ingredients, you should avoid pressing down the bottom of the base where the sensitive weight scale components are located. Excessive force applied to the base of the cup may permanently damage the scale.

Error Messages

UnSt = Unstable

The scale is unstable and the unit will turn off automatically. Place the cup on a hard, even flat surface and turn on the unit again by pressing “Ø” button once.

Err = Error

The scale is overloaded. The weight or volume in the cup exceeds the maximum display range (refer “Specification” section).

Calibration

To be sure accurate measurement, you are suggested to check the weight of an empty cup every time you first turn on the unit. It should read 0 (zero).

Calibration for the cup is needed **ONLY** when the reading of your **EMPTY** cup is other than zero. The calibration process will reset the unit.

To calibrate:

1. Ensure the unit is completely empty.
2. Turn on the unit by a single press of the “Ø” button.
3. Be sure the unit is placed firmly on a hard, level surface. Hold the “Ø” button for 6 seconds, during that time the screen will go blank before the “CAL” icon will begin to flash. Release the button. Do not touch or move the cup while “CAL” is flashing.
4. The display reading will show “0” (zero) and the calibration is completed.

Precautions

1. **The scale is not dishwasher safe.**
2. **Do not use in microwave ovens.**
3. Do not tamper with the scale's internal components. Doing so will invalidate the warranty on this unit and may cause damage. The scale contains no user-serviceable parts.
4. Although your scale is designed to be maintenance-free, it contains sensitive electronic parts. Avoid rough treatment. Treat it with care to ensure the best performance.
5. This scale is intended for home/consumer use only. It is not intended for commercial or medical use.
6. To prevent damage, do not place weight heavier than the maximum display ranges into the cup.
7. Do not store scale where you store cleaning chemicals. The vapors from some household products may affect the electronic components of your scale.
8. Do not store scale on its side.
9. This scale is an extremely sensitive weighing device. In order to prevent run down of the battery, do not store anything on the scale.
10. Do not dispose of batteries in fire. Batteries may explode or leak.
11. Remove the battery if the scale will not be used for a long period of time.
12. Do not pour solids or liquids into the cup that are greater than 158°F/70°C in temperature. This includes but is not limited to boiling water.
13. Do not store/place in refrigerator.

Cleaning & Storage

1. Clean the inside of the transparent cup with cold or warm water with mild soap. Do not use water more than 158°F/70°C in temperature.
2. Use damp cloth to clean the outside of the transparent cup and the handle.
3. Never immerse the unit in water or put into dish washer.

Specifications

Maximum temperature:

Does not exceed 158°F / 70°C in temperature

Maximum display range:

3000g, 1420ml, 6 cup, 48 fl oz

Volume resolution:

1/8 cups, 1/8 fl oz, 1 mL

Weight resolution:

1 gram, 1/8 oz

Scale Capacity:

6.6 lbs, 3kg

Battery:

1 x CR2032 Lithium Battery (included)

Vegetables

Standard U.S.
Measure

Equivalent Measure
in Weight

PEAS, fresh or frozen

	<i>(switch to oz)</i>
1/4 cup	1 1/2
1/3 cup	2
1/2 cup	3
2/3 cup	4
3/4 cup	4 1/2
1 cup	6

TOMATO PUREE/SAUCE

	<i>(switch to fl oz)</i>
1 Tablespoon	1/2
1/4 cup	2 1/4
1/3 cup	3 1/4
1/2 cup	4 1/2
2/3 cup	6 1/2
3/4 cup	6 3/4
1 cup	9

Standard U.S.
Measure

Equivalent Measure
in Weight

HERBS, basil (leaves)

	<i>(switch to oz)</i>
1/2 cup	3/4
1 cup	1 1/2

HERBS, parsley (leaves)

	<i>(switch to oz)</i>
1/2 cup	3/4
1 cup	1 1/2

Vegetables

Standard U.S.
Measure

Equivalent Measure
in Weight

BROCCOLI, fresh or frozen

(switch to oz)

1/4 cup	1 1/4
1/3 cup	1 3/4
1/2 cup	2 1/2
2/3 cup	3 1/2
3/4 cup	3 3/4
1 cup	5

CARROTS, diced

(switch to oz)

1/4 cup	1 1/4
1/3 cup	1 3/4
1/2 cup	2 1/2
2/3 cup	3 1/2
3/4 cup	3 3/4
1 cup	5

CELERY, chopped

(switch to oz)

1/4 cup	1 1/4
1/3 cup	1 1/2
1/2 cup	2 1/2
2/3 cup	3
3/4 cup	3 1/2
1 cup	4 1/4

Standard U.S.
Measure

Equivalent Measure
in Weight

CORN KERNELS, fresh or frozen

(switch to oz)

1/4 cup	1 1/2
1/3 cup	2
1/2 cup	3
2/3 cup	4
3/4 cup	4 1/2
1 cup	6

ONIONS, chopped

(switch to oz)

1 Tablespoon	1/2
1/4 cup	1 1/4
1/3 cup	1 1/2
1/2 cup	2 1/2
2/3 cup	3 1/4
3/4 cup	3 3/4
1 cup	5

ONIONS, green, sliced

(switch to oz)

1 Tablespoon	1/4
1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 1/2
3/4 cup	3
1 cup	4

Cereal & Grains

Standard U.S.
Measure

Equivalent Measure
in Weight

**MACARONI, elbow or
small tubes** (switch to oz)
1/2 cup 2
1 cup 4

**MACARONI, small stars or
alphabets** (switch to oz)
1/2 cup 2 1/4
1 cup 4 1/2

COUSCOUS (switch to oz)
1/4 cup 1 1/2
1/3 cup 2
1/2 cup 3
2/3 cup 4
3/4 cup 4 1/2
1 cup 6

OATMEAL (switch to oz)
1 Tablespoon 1/2
1/4 cup 3/4
1/3 cup 1
1/2 cup 1 1/2
2/3 cup 2
3/4 cup 2 1/4
1 cup 3

Standard U.S.
Measure

Equivalent Measure
in Weight

**RICE, long grain white or
brown** (switch to oz)
1/4 cup 1 3/4
1/3 cup 2 1/4
1/2 cup 3 1/4
2/3 cup 4 1/2
3/4 cup 5
1 cup 6 1/2

BREAD CRUMBS, plain, dry

(switch to oz)
1/4 cup 1 1/2
1/3 cup 2
1/2 cup 3
2/3 cup 4
3/4 cup 4 1/2
1 cup 5 1/2

Liquids

Standard U.S.
Measure

Equivalent Measure
in Weight

WATER

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2
1/3 cup	3
1/2 cup	4
2/3 cup	5
3/4 cup	6
1 cup	8
1 1/2 cups	12
2 cups	16 (1 pint)

MILK (whole, 2%, 1%), EVAPORATED MILK, BUTTERCREAM, HEAVY CREAM, LIGHT CREAM, HALF AND HALF, SOUR CREAM, PLAIN YOGURT

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2 1/4
1/3 cup	2 3/4
1/2 cup	4 1/4
2/3 cup	5 1/2
3/4 cup	6 1/4
1 cup	8 1/2

SWEETENED CONDENSED MILK

(switch to fl oz)

1/4 cup	2 3/4
1/2 cup	5 1/2
3/4 cup	8 1/4
1 cup	11

Standard U.S.
Measure

Equivalent Measure
in Weight

BROTH/STOCK

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2
1/3 cup	3
1/2 cup	4
2/3 cup	5
3/4 cup	6
1 cup	8

FRUIT JUICE, ORANGE OR LEMON

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2 1/4
1/3 cup	2 3/4
1/2 cup	4 1/4
2/3 cup	5 1/2
3/4 cup	6 1/4
1 cup	8 1/2

WINE, BEER, WHISKEY AND OTHER DISTILLED

BEVERAGES

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2
1/3 cup	3
1/2 cup	4
2/3 cup	5
3/4 cup	6
1 cup	8
1 1/2 cups	12
2 cups	16 (1 pint)

Nuts

Standard U.S.
Measure

Equivalent Measure
in Weight

ALMONDS, whole

	(switch to oz)
1/4 cup	1 1/4
1/3 cup	1 3/4
1/2 cup	2 1/2
2/3 cup	3 1/4
3/4 cup	3 3/4
1 cup	5

ALMONDS, slivered

	(switch to oz)
1/4 cup	1
1/3 cup	1 1/2
1/2 cup	2
2/3 cup	2 3/4
3/4 cup	3
1 cup	4

ALMONDS, sliced

	(switch to oz)
1/4 cup	3/4
1/3 cup	1
1/2 cup	1 1/2
2/3 cup	2
3/4 cup	2 1/4
1 cup	3

Standard U.S.
Measure

Equivalent Measure
in Weight

WALNUTS/PECANS, halves

	(switch to oz)
1/4 cup	1
1/3 cup	1 1/4
1/2 cup	1 3/4
2/3 cup	2 1/4
3/4 cup	2 1/2
1 cup	3 1/2

WALNUTS/PECANS, coarsely chopped

	(switch to oz)
1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 1/2
3/4 cup	3
1 cup	4

PEANUT BUTTER

	(switch to oz)
1 Tablespoon	3/4
1/4 cup	2 1/2
1/3 cup	3 1/4
1/2 cup	5
2/3 cup	6 1/2
3/4 cup	7 1/2
1 cup	10

Miscellaneous

Standard U.S.
Measure

Equivalent Measure
in Weight

DRY, GRANULATED YEAST

(switch to oz)

2 1/4 teaspoons 1/4

CHOCOLATE CHIPS, semisweet or milk chocolate

(switch to oz)

1/4 cup 1 1/2

1/2 cup 3

3/4 cup 4 1/2

1 cup 6

COCOA

(switch to oz)

1 Tablespoon 1/4

1/4 cup 3/4

1/3 cup 1

1/2 cup 1 1/2

2/3 cup 2

3/4 cup 2 1/2

1 cup 3 1/4

Standard U.S.
Measure

Equivalent Measure
in Weight

RAISINS

(switch to oz)

1/4 cup 1 1/2

1/3 cup 2

1/2 cup 3

2/3 cup 4

3/4 cup 4 1/2

1 cup 6

Fats

Standard U.S.
Measure

Equivalent Measure
in Weight

BUTTER

(switch to oz)

1 Tablespoon	1/2
2 Tablespoons	1
4 Tablespoons/ 1/4 cup	2
6 Tablespoons	3
8 Tablespoons/ 1/2 cup	4
10 Tablespoons	5
12 Tablespoons/ 3/4 cup	6
14 Tablespoons	7
16 Tablespoons/ 1 cup	8

VEGETABLE SHORTENING

(switch to oz)

1 Tablespoon	1/2
1/4 cup	1 3/4
1/3 cup	2 1/4
1/2 cup	3 1/2
2/3 cup	4 1/2
3/4 cup	5 1/4
1 cup	7

Standard U.S.
Measure

Equivalent Measure
in Weight

OIL, vegetable or olive

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	1 3/4
1/3 cup	2 1/2
1/2 cup	3 3/4
2/3 cup	5
3/4 cup	5 3/4
1 cup	7 1/2

Sweeteners

Standard U.S. Measure Equivalent Measure in Weight

GRANULATED WHITE SUGAR

Standard U.S. Measure	Equivalent Measure in Weight
	<i>(switch to oz)</i>
1 Tablespoon	1/2
1/4 cup	1 3/4
1/3 cup	2 1/4
1/2 cup	3 1/2
2/3 cup	4 1/2
3/4 cup	5 1/4
1 cup	7

BROWN SUGAR, dark or light

Standard U.S. Measure	Equivalent Measure in Weight
	<i>(switch to oz)</i>
1 Tablespoon	1/2
1/4 cup	2
1/3 cup	2 1/2
1/2 cup	4
2/3 cup	5 1/2
3/4 cup	6
1 cup	8

CONFECTIONERS' (POWDERED) SUGAR

Standard U.S. Measure	Equivalent Measure in Weight
	<i>(switch to oz)</i>
1 Tablespoon	1/4
1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 1/2
3/4 cup	3
1 cup	4

Standard U.S. Measure Equivalent Measure in Weight

HONEY

Standard U.S. Measure	Equivalent Measure in Weight
	<i>(switch to fl oz)</i>
1 Tablespoon	3/4
1/4 cup	3
1/3 cup	4
1/2 cup	6
2/3 cup	8
3/4 cup	9
1 cup	12

CORN SYRUP, dark or light

Standard U.S. Measure	Equivalent Measure in Weight
	<i>(switch to fl oz)</i>
1 Tablespoon	3/4
1/4 cup	3
1/3 cup	4
1/2 cup	6
2/3 cup	8
3/4 cup	9
1 cup	12

MOLASSES

Standard U.S. Measure	Equivalent Measure in Weight
	<i>(switch to fl oz)</i>
1/4 cup	2 3/4
1/3 cup	3 3/4
1/2 cup	5 1/2
2/3 cup	7 1/2
3/4 cup	8 1/4
1 cup	11

MAPLE SYRUP

Standard U.S. Measure	Equivalent Measure in Weight
	<i>(switch to fl oz)</i>
1 Tablespoon	3/4
1/4 cup	3
1/3 cup	4
1/2 cup	6
2/3 cup	8
3/4 cup	9
1 cup	12

Flour

Standard U.S.
Measure

Equivalent Measure
in Weight

ALL-PURPOSE FLOUR, unsifted

(switch to oz)

1 Tablespoon	1/4
1/4 cup	1 1/4
1/3 cup	1 1/2
1/2 cup	2 1/2
2/3 cup	3 1/4
3/4 cup	3 1/2
1 cup	5

ALL-PURPOSE FLOUR, sifted

(switch to oz)

1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 3/4
3/4 cup	3
1 cup	4

CAKE FLOUR, unsifted

(switch to oz)

1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 3/4
3/4 cup	3
1 cup	4

Standard U.S.
Measure

Equivalent Measure
in Weight

CAKE FLOUR, sifted

(switch to oz)

1/4 cup	1
1/3 cup	1 1/4
1/2 cup	1 3/4
2/3 cup	2 1/4
3/4 cup	2 1/2
1 cup	3 1/2

WHOLE-WHEAT FLOUR, unsifted

(switch to oz)

1/4 cup	1 1/2
1/3 cup	1 3/4
1/2 cup	2 3/4
2/3 cup	3 3/4
3/4 cup	4
1 cup	5 1/2

WHOLE-WHEAT FLOUR, sifted

(switch to oz)

1/4 cup	1 1/4
1/3 cup	1 1/2
1/2 cup	2 1/4
2/3 cup	3
3/4 cup	3 1/4
1 cup	4 1/2

Flour

Standard U.S.
Measure

Equivalent Measure
in Weight

BREAD FLOUR, sifted

(switch to oz)

1/4 cup	1 1/4
1/3 cup	1 3/4
1/2 cup	2 1/2
2/3 cup	3 1/4
3/4 cup	3 3/4
1 cup	5

PASTA FLOUR, FINELY GROUND DURUM WHEAT

(switch to oz)

1/4 cup	1 1/2
1/3 cup	1 3/4
1/2 cup	2 3/4
2/3 cup	3 3/4
3/4 cup	4
1 cup	5 1/2

BUCKWHEAT FLOUR, unsifted

(switch to oz)

1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 3/4
3/4 cup	3
1 cup	4

Standard U.S.
Measure

Equivalent Measure
in Weight

CORNMEAL

(switch to oz)

1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 1/2
3/4 cup	3
1 cup	4

CORNSTARCH

(switch to oz)

1 Tablespoon	1/4
1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 1/2
3/4 cup	3
1 cup	4

Condiments

Standard U.S.
Measure

Equivalent Measure
in Weight

Standard U.S.
Measure

Equivalent Measure
in Weight

BARBECUE SAUCE

(switch to fl oz)

1/4 cup	2 1/2
1/3 cup	3 1/2
1/2 cup	5
2/3 cup	7
3/4 cup	7 1/2
1 cup	10

KETCHUP

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2 1/2
1/3 cup	3 1/2
1/2 cup	5
2/3 cup	7
3/4 cup	7 1/2
1 cup	10

MUSTARD

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2 1/2
1/3 cup	3 1/2
1/2 cup	5
2/3 cup	7
3/4 cup	7 1/2
1 cup	10

MAYONNAISE

(switch to fl oz)

1 Tablespoon	1/4
1/4 cup	2
1/3 cup	2 3/4
1/2 cup	4
2/3 cup	5 1/2
3/4 cup	6
1 cup	8

VINEGAR

(switch to fl oz)

1 Tablespoon	1/2
1/4 cup	2
1/3 cup	3
1/2 cup	4
2/3 cup	5
3/4 cup	6
1 cup	8

Meat, Poultry & Cheese

Standard U.S.
Measure

Equivalent Measure
in Weight

COOKED, DICED MEAT OR POULTRY

(switch to oz)

1/4 cup	1 1/4
1/3 cup	1 3/4
1/2 cup	2 1/2
2/3 cup	3 1/2
3/4 cup	3 3/4
1 cup	5

CHEESE, SHREDDED SWISS, CHEDDAR OR MOZZARELLA

(switch to oz)

1/4 cup	1
1/3 cup	1 1/2
1/2 cup	2
2/3 cup	2 1/2
3/4 cup	3
1 cup	4

Standard U.S.
Measure

Equivalent Measure
in Weight

CHEESE, GRATED PARMESAN OR ROMANO

(switch to oz)

1 Tablespoon	1/4
1/4 cup	1
1/3 cup	1 1/4
1/2 cup	2
2/3 cup	2 1/2
3/4 cup	3
1 cup	4

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. **Note:** 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 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 (excluding batteries) for one (1) year for the original purchaser from date of original purchase. (Repeated under the address, but can't hurt to say again.) 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
2220 Entrada Del Sol, Suite A
Las Cruces, New Mexico 88001 USA**

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.

Questions about this product:

If service is required, do not return to retailer. For service call 1-866-843-3905 from 7:30 am to 4:30 pm, Mountain Standard Time, Monday through Friday. To assist us in serving you, please have the model number and date of purchase available.

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

Patent pending

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Made to our exact specifications in China.

Not legal for trade
www.taylorusa.com