



Contact: lisa.lochner@lifetimebrands.com



The **TruTemp® by Taylor® Dual Surface Infrared Thermometer with Meat Probe** combines a non-contact infrared sensor to measure surface temperatures with a fold-out probe for checking food doneness, delivering precision and portability for cooking indoors or outdoors when barbecuing, tailgating, camping, or boating. The non-contact infrared sensor quickly and accurately measures surface temperatures on grills, pizza stones, griddles, pans, and cookware, which helps ensure the perfect sear and prevent burning. The integrated fold-out instant-read probe measures internal food temperatures for meats, poultry, seafood, and more, eliminating guesswork and helping prevent undercooking or overcooking. Built for rugged performance, the thermometer features a waterproof, high-heat-resistant housing engineered to withstand demanding grilling environments. The probe folds away for compact storage and portability, while a rare-earth magnet embedded in the back allows the unit to attach to grills, smokers, or other metal surfaces for convenient access. A bright blue backlit digital display ensures easy readability in both daylight and low-light conditions. Factory-calibrated sensors deliver exceptional accuracy and fast response times, meeting rigorous standards trusted by food service professionals. A screwdriver is included for easy battery replacement. Available in blue, gray, and green. \$34.99, Amazon, TaylorUSA.com