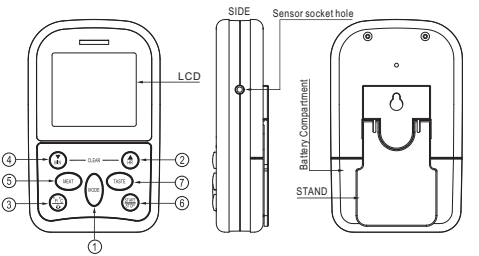
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ThermoPro

Digital Food Thermometer
Model No. TP-10

Key Definition



LCD (Liquid Crystal Display) – Displays all icons, temperature and timer. The back light will flash Blue once the temperature increases 10ºF, will change to Green when the temperature is within 15ºF of the set temperature and will turn Red when it reaches the set temperature. See LCD diagram for detailed information.

Stand – Swings out and allow you to stand the receiver on tabletop.

Sensor socket - Probe cable outlet hole.

BATTERY COMPARTMENT – Holds 2 AAA batteries.

Buttons

1. MODE – Press to select thermometer or timer mode.
2. HR▲ – In timer mode, press to set hour. Press & hold for 2 seconds,

the hours will increase 10 hours per second. In thermometer mode, press to increase the temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second.

3. ⏻/ºF/ºC – Press and hold it for 2 seconds to turn on/off the unit. In thermometer mode press to select temperature readings in Celsius or Fahrenheit.
4. MIN ▼– In timer mode, press to set minutes. Press & hold for 2 seconds, the minutes will increase 10 minutes per second. In thermometer mode, press to decrease the temperature value. Press & hold for 2 seconds, the temperature value will decrease 10 degrees per second.
5. MEAT – In thermometer mode, press to select meat type, PROG (program), GBEEF (ground beef), GPOUL (ground poultry) , BEEF, VEAL, CHCKE (chicken), PORK, POULT (poultry) , LAMB & FISH. In Timer mode switches between hour/minute timer to a minute/second timer and back.
6. START STOP– In timer mode, press to start or stop the timer.
7. TASTE – In thermometer mode, select the meat taste level, RARE, MED RARE, MEDIUM, MED WELL and WELL DONE.

Installing Batteries

Open the battery compartment and insert two AAA batteries with correct polarity.

Turn On/Off The Unit

Press and hold "ºC/ºF/⏻" for 2 seconds to turn on/off the unit.

Measure meat temperature to USDA doneness temperature range

1. Press MODE to select thermometer mode. The upper display

will show a small MEAT and a meat type such as BEEF.

2. Press MEAT to select meat type. PROG (program), GBEEF (ground beef), GPOUL (ground poultry) , BEEF, VEAL, CHCKE (chicken), PORK, POULT (poultry) , LAMB & FISH.
3. Press TASTE to select the level of doneness for the meat type selected. RARE, MED RARE, MEDIUM, MED WELL and WELL DONE.

Note: The temperature displayed to the right of the actual meat temperature PROBE TEMP will show the preset temperature TEMP SET according to USDA doneness levels. Example: Beef will be Well Done at 165 ºF.

4. Once the temperature of meat reaches the preset doneness level the unit will beep and the LCD backlight will turn red.

Measure meat temperature set to your specific taste

1. Press MODE to select thermometer mode. The upper display will show a small MEAT and a meat type such as BEEF.
2. Press HR or MIN to raise or lower the set temperature. As you press HR or Min the display changes to PROG (program). Holding the button will raise or lower the temperature setting rapidly. Pressing MEAT will return you to the preset USDA ranges.
3. Once the temperature of meat reaches the preset doneness level the unit will beep and the LCD back light will turn red.

Using the Timer

Count down

1. Press MODE to select timer mode. The upper display will show a small TIMER and 0:00.

2. Press HR and MIN button to set the timer. Press START/STOP button to start countdown. "▼" will blink for every second.
3. To stop the countdown process , press START/STOP button. The "▼" becomes solid.
4. Press HR & MIN buttons together to clear the setting back to 0:00.

Note: The minimum setting for the timer is 1 minute. When the timer counts down below 1 hour 1:00 the display will change to 59'59" display advising 59 minutes 59 seconds. The seconds will be shown counting down then. When the countdown reaches 0'00" the timer starts counting up and it will beep for 60 seconds. The timer and "▲▼" will blink. Press the START/STOP button to stop beeping. When the count up reaches 23:59:59 (59 seconds are not displayed) the display will turn to 0:00, the unit beeps and "▲▼" will blink for 60 seconds.

Count up

1. Press MODE to select timer mode. The upper display will show a small TIMER and 0:00.
2. Press START/STOP button to start count up. The "▲" will blink for every second.
3. To stop the count up process , press START/STOP button. The "▲" becomes solid.
4. Press CLEAR button to clear the setting back to 0:00.

Procedure for typical use on an outdoor grill:

The following typical example will go through the steps to have the Professional Cooking ,Thermometer alert you to when a beef steak is cooked to medium (USDA doneness level) and remind you to rotate hot dogs in 5 minutes.

1. Please correct load 2*AAA batteries.
2. Place steak and hot dogs on grill rack.
3. Insert probe sensor into the center of thickest portion of the steak. Avoid touching bone or heavy fat areas. Assume the meat temperature is 45 ºF.
4. Position the probe sensor wire so they will not come into contact with flames and exit the grill surface area without being pinched/crushed by the grill cover.
5. Press MEAT so BEEF is displayed.
6. Press TASTE so MEDIUM is displayed and 150 ºF will be shown as the TEMP SET.
7. Press MODE to change to timer mode.
8. Press MIN 5 times to set for 5 minutes so that 0:05 is displayed. Press START/STOP to start the countdown. Press MODE to go back to thermometer mode.
9. When 5 minutes are up the unit will beep for 60 seconds.
10. When the temperature of probe in the steak reaches 55 ºF the LCD back light will flash blue.
11. When the temperature of probe in the steak reaches 135 ºF the LCD back light will flash green.
12. When the temperature of probe in the steak reaches 150 ºF MEDIUM the nit will beep and the LCD back light will flash red.
13. Press STOP to turn off the alert.
14. Remove the probe sensor from steak. Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
15. Clean the stainless steel probe and dry thoroughly after each and every use.

HELPFUL HINTS

- If the unit display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe wire has shorted out either through moisture or heat damage.
- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire to come into contact with flames. If cooking with grill cover closed, only use medium or low heat.
- If the probe becomes defective within 90 days warranty period please return defective probe to address below along with return address and we will send you new probe no charge.
- If the temperature displayed seems to read too high or the temperature seems to increase too quickly check to make sure the probe tip is not poking through the food to outside. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions:

- Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
- Keep the stainless steel probe sensor and wire away from children.
- Not Intended for Use by Persons ages 12 and Under.
- Clean the stainless steel probe and dry thoroughly after each and every use.
- Do not immerse the probe or wire in water. Use a damp, soapy cloth to Clean.
- Do not use the receiver or transmitter in the rain. They are not waterproof.
- Do not expose the plug of the stainless steel probe or the plug in hole of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.
- Do not expose the unit to direct heat or surface.
- Do not use stainless steel probe in microwave oven.

Cleaning

- Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
- Keep the stainless steel probe sensor and wire away from children.
- Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
- Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

LIMITED 90 DAYS WARRANTY

ThermoPro warrants this product to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase.

Should any repairs or servicing under this warranty be required, contact Customer Service by phone or email for instructions on how to pack and ship the product to ThermoPro.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

CUSTOMER SERVICE

Telephone: 1-877-515-7797 (US&CA only)
Email: service@buythermopro.com
Hours: Weekdays 9:00 AM- 5:00 PM EST