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AikTryee TP300-A Cooking Food Digital Thermometer User Manual

Contents

AikTryee

AikTryee TP300-A Cooking Food Digital Thermometer

Product Overview

1. **Display:** Displays the current temperature.
2. ⏻**/°C/°F Button:** Press once to turn ON the unit. Press again to switch between °C and °F. Hold for 3 seconds to turn OFF the unit.
3. **Hold Button:** Press once to lock the current temperature for 15 seconds, Press again to unlock.
4. **Light Button:** Press once to turn ON/OFF the backlight.
5. **Temperature Probe:** Insert the temperature probe into the meat to receive internal meat temperature.
6. **Battery Compartment:** Holds two LR44s to power the unit.

Before First Use

1. Insert or Replace Battery: Insert two LR44 batteries with correct polarity (+) and (-) as indicated.
2. Clean stainless tip: wash the tip with a warm soapy sponge or cloth, then rinse and dry.
3. Do not immerse the product body in water.
4. Please read and follow all instructions.
5. The thermometer is now ready to use.

To Measure Food Temperature

1. Press the ⏻/°C/°F button to turn on the thermometer.
2. Press the ⏻/°C/°F again to switch between °C and °F. Please note that the last selection for the temperature unit will be saved when you turn on the thermometer next time.
3. Insert the tip of the probe into the food being cooked. The thermometer will start to measure the internal food temperature.
4. Press the LIGHT button to turn on the backlight. It will automatically turn off after 15 seconds.
5. Wait until the temperature reading stabilizes on the display.
6. Press the HOLD button to lock the current temperature.
7. Press the ON/OFF button to turn off the thermometer. This thermometer also comes with an auto-off feature, it will automatically turn off if no button has been pressed in 10 minutes.

Helpful Hints

- When measuring multiple or different foods and meats, it may be desirable to cool the probe by rinsing the tip with cold water between readings.
- It is recommended that you wipe the probe tip clean between readings. This is especially important when taking readings from different foods and meats.
- The thermometer is designed for temporary, handheld use. Do NOT leave in an oven. Do NOT leave inserted in extremely hot foods or liquids (anything over 572°F) for more than 1 minute.
- Always take your reading in the thickest available portion of meat. Thin portions of meat are difficult to measure because they tend to cook through fast. Avoid touching bone. If the tip touches the bone or heavy fat area of the meat, or if the tip is not deep enough, take a second reading to ensure accuracy. Not intended for use by persons age 12 or under.

Care Of Your Thermometer

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be hot.
- Do not place the unit in the dishwasher or immerse in any liquid.
- To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry. Do not leave exposed to extremely high or low temperatures since this will damage electronic parts and plastics.
- Do not leave the thermometer inserted in food during cooking.
- Remove the battery if stored for more than four months.

Specifications

1. **Temperature Range:** -58°F~572°F(-50°C~300°C). If the temperature is below -58 °F (-50 °C) or above 572 °F (300 °C), LL.L or HH.H will show on the display

2. **Three Buttons:** ⏻/°C/°F,HOLD,LIGHT

3. 10-minute Auto-off Feature

4. **Resolution:** 1 °C/°F

5. **Temperature Accuracy:** ±0.9°F (±0.5°C) in range between 32 to 212°F (0 to 100°C)

6. **Power Supply:** 2*LR44 0V

Limited One-Year Warranty

ThermoPro warrants this product to be free of defects in parts, materials, and workmanship for a period of one year from the date of purchase. Should any repairs or service under this warranty be required, please contact Customer Service by phone or email for instructions on how to pack and ship the product back to ThermoPro. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Frequently Asked Questions

How do I turn on the thermometer?

Press the Power/°C/°F button once to turn on the thermometer.

How do I switch between Celsius and Fahrenheit?

Press the Power/°C/°F button again to switch between Celsius and Fahrenheit.

How do I lock the current temperature?

Press the HOLD button once to lock the current temperature.

How long does the HOLD function last?

The HOLD function lasts for 15 seconds.

How do I turn off the thermometer?

Press and hold the /°C/°F button for 3 seconds to turn off the thermometer. Alternatively, it will

automatically turn off if no button has been pressed in 10 minutes.

Can I leave the thermometer in the oven?

No, the thermometer is not designed to be left in the oven.

Can I leave the thermometer inserted in extremely hot foods or liquids for more than 1 minute?

No, it is not recommended to leave the thermometer inserted in extremely hot foods or liquids for more than 1 minute.

How do I clean the thermometer?

Wipe the probe tip with a damp soapy cloth or sponge and then dry. Do not place the unit in the dishwasher or immerse in any liquid.

What is the temperature range of the thermometer?

The temperature range is -58°F~572°F(-50°C~300°C). If the temperature is below -58 °F (-50 °C) or above 572 °F (300 °C), LL.L or HH.H will show on the display.

How do I turn on the meat thermometer?

To turn on the TP300-A meat thermometer, simply unfold the probe, and it will automatically turn on. No additional power buttons are required.

How do I take a temperature reading?

Insert the probe into the thickest part of the meat, ensuring it is away from bone and fat. Wait a few seconds for the temperature reading to stabilize, and then read the temperature displayed on the screen.

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