ThermoPro TP07

ThermoPro TP07 Wireless Meat Thermometer User Manual

Model: TP07 | Brand: ThermoPro

INTRODUCTION

The ThermoPro TP07 Wireless Meat Thermometer is designed to help you cook your food to perfection by accurately monitoring internal temperatures. With its wireless functionality, you can keep an eye on your cooking from a distance, ensuring optimal results for grilling, smoking, and oven use.

This manual provides detailed instructions for setting up, operating, maintaining, and troubleshooting your TP07 thermometer.

PACKAGE CONTENTS

- 1 x Wireless Receiver Unit
- 1 x Transmitter Unit
- 1 x Food-Grade Stainless Steel Temperature Probe (6.5 inches)
- 4 x AAA Batteries (included)
- 1 x User Manual (this document)

PRODUCT OVERVIEW

Familiarize yourself with the main components of your ThermoPro TP07 thermometer:

Image: The ThermoPro TP07 wireless meat thermometer, showing both the larger receiver unit with a display and control buttons, and the smaller transmitter unit connected to a stainless steel temperature probe.

Receiver Unit:

- **LCD Display:** Shows current probe temperature, target temperature, meat type, doneness level, and timer. Features a smart backlit display with 3 colors (blue, green, red) to indicate cooking progress.
- **Buttons:**

  - **MEAT:** Selects meat type (e.g., Beef, Poultry, Fish).
  - **TASTE:** Selects doneness level (e.g., Rare, Medium, Well Done).
  - **MODE:** Switches between temperature monitoring and timer functions.
  - **HR/MIN:** Adjusts timer hours/minutes or target temperature.
  - **START/STOP:** Starts/stops timer or confirms settings.
  - **°F/°C:** Toggles between Fahrenheit and Celsius.
  - **CLEAR:** Resets settings.

- **Belt Clip/Stand:** Allows for portability or tabletop placement.

Transmitter Unit:

- **Probe Jack:** Connects the stainless steel temperature probe.
- **Power Indicator:** LED light to show power status.

Temperature Probe:

- 6.5-inch food-grade stainless steel probe.

- Accurate to ±1.8°F (±1°C) within a temperature range of 32°F to 572°F (0°C to 300°C).
- Designed for oven, grill, BBQ, and smoker use.

SETUP

1. **Insert Batteries:** Open the battery compartments on both the receiver and transmitter units. Insert the included 4 AAA batteries, observing the correct polarity (+/-).

2. **Connect Probe:** Plug the stainless steel temperature probe into the jack on the side of the transmitter unit. Ensure it is fully inserted.

3. **Power On:** Press the power button on both the receiver and transmitter units to turn them on. The units should automatically synchronize.

4. **Placement:** Place the transmitter unit near your cooking appliance (oven, grill, smoker). The probe cable is heat-resistant, but the transmitter unit itself is not. Ensure the transmitter is not directly exposed to heat or flames. The receiver unit can be carried with you, offering a wireless range of up to 300 feet.

Image: Illustration demonstrating the 300-foot wireless range of the ThermoPro TP07 thermometer, allowing monitoring from a distance, such as inside a house while the grill is outdoors.

OPERATING INSTRUCTIONS

Temperature Monitoring Mode:

1. **Select Meat Type:** Press the **MEAT** button to cycle through the 10 preset meat types (e.g., Beef, Poultry, Fish, Lamb, Pork, Veal, Ground Beef, Ground Poultry, Chicken, Program).

Image: A visual representation of the 10 preset temperature options for various meats and 5 doneness levels (Rare to Well Done) available on the ThermoPro TP07 thermometer.

2. **Select Doneness Level:** After selecting the meat type, press the **TASTE** button to choose your desired doneness level (e.g., Rare, Medium Rare, Medium, Medium Well, Well Done). The target temperature will adjust automatically based on USDA recommendations.

3. **Set Custom Temperature (Optional):** If you wish to set a custom target temperature, select "PROGRAM" using the **MEAT** button. Then, use the **HR** (up arrow) and **MIN** (down arrow) buttons to adjust the target temperature. Press **START/STOP** to confirm.

4. **Insert Probe:** Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bone or gristle.

Image: A close-up view of the ThermoPro TP07's stainless steel probe inserted into a cut of meat on a grill, highlighting its accuracy and temperature range.

5. **Monitor Temperature:** The receiver unit will display the current internal temperature of your food. The backlight color will change to indicate cooking progress:

   - **Blue:** Temperature is rising.
   - **Green:** Temperature is within 15°F (8°C) of the target.
   - **Red:** Target temperature has been reached.

Image: The ThermoPro TP07 receiver display showing different backlight colors (blue, green, red) to visually indicate the cooking progress relative to the target temperature.

6. **Alarm:** Once the target temperature is reached, the receiver unit will beep and flash red to alert you. Press any button to silence the alarm.

7. **Temperature Unit:** Press the **°F/°C** button to switch between Fahrenheit and Celsius display.

Timer Mode:

1. **Switch to Timer:** Press the **MODE** button to switch to timer mode. The display will show a timer.

Image: The ThermoPro TP07 receiver unit displaying both the current probe temperature and a countdown timer simultaneously, illustrating its multi-functionality.

2. **Set Countdown Timer:** Use the **HR** and **MIN** buttons to set the desired countdown time. Press **START/STOP** to begin the countdown.

3. **Count Up Timer:** To use the count-up timer, ensure the timer is at 00:00, then press **START/STOP**.

4. **Clear Timer:** Press the **CLEAR** button to reset the timer to 00:00.

Care and Maintenance

- **Probe Cleaning:** The stainless steel probe should be hand washed only. Do not immerse the probe connector or the probe cable in water. Wipe clean with a damp cloth.
- **Unit Cleaning:** Wipe the receiver and transmitter units with a damp cloth. Do not immerse either unit in water.
- **Storage:** Store the thermometer in a dry place when not in use. Remove batteries if storing for extended periods to prevent leakage.
- **Heat Exposure:** The probe and cable are designed for high temperatures, but the main units are not. Keep the transmitter unit away from direct heat sources.

Troubleshooting

Problem	Possible Cause / Solution
No display on receiver/transmitter.	Check battery polarity. Replace batteries if low. Ensure units are powered on.
"---" or "PROG" displayed, no temperature reading.	Probe not properly inserted into the transmitter. Re-insert firmly. Transmitter and receiver are out of range or signal interference. Move units closer.
Inaccurate temperature readings.	Probe not inserted correctly into the thickest part of the meat. Probe tip touching bone or gristle. Probe may be damaged; contact support for replacement.
Loss of wireless connection.	Units are too far apart or there are significant obstructions (thick walls, metal structures). Move receiver closer to the transmitter.
Alarm not sounding.	Check if the volume is muted (if applicable, though TP07 typically has fixed volume). Ensure target temperature is set correctly.

SPECIFICATIONS

- **Temperature Range:** 32°F to 572°F (0°C to 300°C)
- **Temperature Accuracy:** ±1.8°F (±1°C)
- **Probe Length:** 6.5 inches (food-grade stainless steel)
- **Wireless Range:** Up to 300 feet (90 meters)
- **Display Type:** Digital LCD with 3-color backlight
- **Power Source:** 4 x AAA batteries (included)
- **Connectivity:** Wireless (RF)
- **Product Dimensions:** Receiver: 5.12 inches (length) (approximate, based on item length spec)
- **Weight:** 8.3 ounces (approximate)
- **Care Instructions:** Hand Wash Only (probe)
- **Model Name:** TP07

Image: Four panels showing the ThermoPro TP07 being used in various cooking environments: an oven, a grill, a BBQ, and a smoker, highlighting its versatility.

Image: Certifications for the ThermoPro TP07, including NSF, CE, RoHS Compliant, and 18/8 Stainless Steel, indicating product safety and quality standards.

WARRANTY AND SUPPORT

ThermoPro products typically come with a warranty. Please refer to the official ThermoPro website or the warranty card included with your purchase for specific warranty details and registration information.
For technical support, troubleshooting assistance, or to inquire about replacement parts, please visit the official ThermoPro support page or contact their customer service directly. You can often find contact information on the product packaging or their website.
A digital version of the user guide may also be available for download:ThermoPro TP07 User Guide (PDF)

Related Documents - TP07

	[ThermoPro TP806BW Wireless Remote Food Thermometer User Manual](#)
	User manual for the ThermoPro TP806BW wireless remote food thermometer, detailing its features, setup, operation for grilling and smoking, troubleshooting, and warranty information.
	[ThermoPro TP-08 Remote Food Thermometer User Manual](#)
	User manual for the ThermoPro TP-08 Remote Food Thermometer with Dual Probe, detailing setup, operation, features, troubleshooting, and safety guidelines for accurate cooking temperature monitoring.
	[ThermoPro TP20C Wireless Meat Thermometer User Manual](#)
	Comprehensive user manual for the ThermoPro TP20C wireless remote digital meat thermometer. Learn how to use dual probes, monitor temperatures up to 500 feet away for grilling, smoking, and oven cooking.
	[ThermoPro TP829B Remote Food Thermometer User Manual](#)
	Comprehensive user manual for the ThermoPro TP829B wireless remote food thermometer, detailing setup, features, operation, and troubleshooting for accurate cooking temperature monitoring.
	[ThermoPro TP829B/TP829C Remote Food Thermometer User Manual](#)
	Comprehensive user manual for the ThermoPro TP829B and TP829C remote food thermometers. Learn how to set temperatures, use timers, and maintain your device for accurate cooking.
	[ThermoPro TempSpike XR Wireless Smart Meat Thermometer Instruction Manual](#)
	Comprehensive user manual for the ThermoPro TempSpike XR Wireless Smart Meat Thermometer, detailing its features, components, operation, charging, pairing, safety precautions, FCC compliance, warranty, and technical specifications.