

## ThermoPro TP08

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## 500FT WIRELESS MEAT THERMOMETER USER MANUAL

Model: TP-08S

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### Introduction

The ThermoPro TP08 is a professional-grade wireless meat thermometer designed to help you cook your food to perfection. Featuring dual probes and a remarkable 500-foot wireless range, it allows you to monitor both your food's internal temperature and the ambient temperature of your grill, smoker, or oven from a distance. This manual provides detailed instructions for setting up, operating, and maintaining your TP08 thermometer to ensure consistent and delicious results every time.



Image: The ThermoPro TP08 main receiver and transmitter units with two stainless steel probes.

## Package Contents

- 1 x Receiver Unit
- 1 x Transmitter Unit
- 2 x Stainless Steel Probes (1 for food, 1 for ambient/BBQ)
- 1 x Grill Clip (for ambient probe)
- 1 x User Manual

## Setup Guide

### 1. Battery Installation

Both the receiver and transmitter units require batteries. Open the battery compartment on the back of each unit and insert the specified batteries (typically AAA, not included). Ensure correct polarity.

### 2. Connecting the Probes

Connect the stainless steel probes to the corresponding jacks on the transmitter unit. Probe 1 is typically used for monitoring the internal temperature of your food, while Probe 2 can be used for either a second food item or for monitoring the ambient temperature of your cooking environment using the included grill clip.

# Easily Monitor Your Meat and Grill/Oven Temp



Image: Probe 1 inserted into food for internal temperature, Probe 2 used with a clip for grill temperature.

### 3. Power On and Syncing

Turn on both the transmitter and receiver units. They should automatically sync within a few seconds. The receiver will display the temperatures from both probes.



# Place Anywhere!



Image: The ThermoPro TP08 units can be placed on a tabletop, hung, or wall-mounted for convenience.

## Operating Instructions

### 1. Setting Temperature Alarms

The TP08 allows you to set custom high and low temperature alarms for each probe. This is particularly useful for monitoring both food doneness and the ambient temperature of your cooking environment.

- Press the 'MODE' button to select the probe you wish to set.
- Use the '▲ HR' and '▼ MIN' buttons to adjust the desired high and low temperature thresholds.
- The thermometer will alert you when the temperature reaches or exceeds your set limits.

# Multifunctional Probe 2

## Food/BBQ HI & LOW Alarms

Set Meat Temp or Set  
BBQ HI&LO range  
as your wishes.



Image: The display shows options for setting food temperature and BBQ high/low temperature alarms.

### 2. Timer Function

The TP08 includes a convenient timer that can be used simultaneously with temperature monitoring. It supports both countdown and count-up functions.

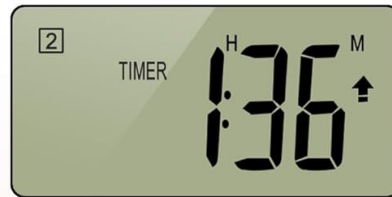
- Press the 'TIMER' button to switch to timer mode.
- Use the '▲ HR' and '▼ MIN' buttons to set the desired countdown time (up to 9 hours, 59 minutes) or start a count-up timer.
- Press 'START/STOP' to begin or pause the timer.

# Simultaneously Run a Countdown Timer and Temperature Alarm



**Count Up**

Up to 24 Hours



**Count Down**

Up to 9 Hours  
59 Minutes



Image: The thermometer can simultaneously run a countdown timer (up to 9 hours 59 minutes) and a count-up timer (up to 24 hours).

### 3. Temperature Unit Conversion

Easily switch between Fahrenheit (°F) and Celsius (°C) by pressing the '°F/°C' button on the receiver unit.

### 4. Remote Monitoring

The TP08 offers a wireless range of up to 500 feet, allowing you to monitor your cooking progress from a significant distance. This is ideal for outdoor grilling or smoking, as you can stay comfortable indoors while keeping an eye on your food.





Image: The ThermoPro TP08 offers a super long 500FT wireless range, allowing monitoring from a distance.

#### Official Product Video

Your browser does not support the video tag.

Video: An official product video demonstrating the ThermoPro TP08B 500FT Wireless Meat Thermometer for Smoker.

#### Maintenance

- **Cleaning Probes:** Always clean the stainless steel probes thoroughly after each use with hot soapy water. Do not immerse the probe connectors or the main units in water.
- **Unit Cleaning:** Wipe the receiver and transmitter units with a damp cloth. Do not use abrasive cleaners.
- **Storage:** Store the thermometer and probes in a dry place when not in use.
- **Battery Replacement:** Replace batteries when the low battery indicator appears on the display to ensure accurate readings and optimal performance.

#### Troubleshooting

- **No Signal/Connection Issues:** Ensure both units are powered on and within the 500ft range. Check battery levels. Obstructions like thick walls or metal structures can reduce range.

- **Inaccurate Readings:** Ensure probes are fully inserted into the thickest part of the meat, avoiding bone. Verify probes are clean and undamaged.
- **Probe Error (---):** If the display shows '---', the probe might be damaged or not properly connected. Try reconnecting the probe or using a different one if available.

Specifications

Feature	Detail
Wireless Range	Up to 500 feet (150 meters)
Probe Type	Stainless Steel, Dual Probes
Temperature Accuracy	±1.8°F (±1°C)
Probe Wire Heat Resistance	Up to 716°F (380°C)
Timer Range	Count-up: Up to 24 hours; Countdown: Up to 9 hours, 59 minutes
Certifications	NSF, CE, RoHS





# CERTIFIED BY NSF, CE AND RoHS

More safety for your cooking and health



Image: Details on probe accuracy and wire heat resistance, along with product certifications.

## Warranty and Support




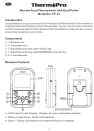

ThermoPro products are designed for durability and reliability. For warranty information, technical support, or any questions regarding your TP08 thermometer, please refer to the official ThermoPro website or contact their customer service directly. Keep your purchase receipt for warranty claims.

## Related Documents - TP08



### [ThermoPro TP-08S Remote Food Thermometer User Manual](#)

Comprehensive user manual for the ThermoPro TP-08S Remote Food Thermometer with Dual Probe, covering setup, operation, features, and troubleshooting. Includes temperature charts and safety information.

	<p><a href="#">ThermoPro TP-08 Remote Food Thermometer User Manual</a></p> <p>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.</p>
	<p><a href="#">ThermoPro TP806BW Wireless Remote Food Thermometer User Manual</a></p> <p>User manual for the ThermoPro TP806BW wireless remote food thermometer, detailing its features, setup, operation for grilling and smoking, troubleshooting, and warranty information.</p>
	<p><a href="#">ThermoPro TP20C Wireless Meat Thermometer User Manual</a></p> <p>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.</p>
	<p><a href="#">ThermoPro TP-12 Remote Food Thermometer User Manual</a></p> <p>Comprehensive guide for the ThermoPro TP-12 Remote Food Thermometer with Dual Probe, covering setup, operation, features, troubleshooting, and a meat doneness chart.</p>
	<p><a href="#">ThermoPro TP610 Dual Probe Meat Thermometer: User Manual &amp; Instructions</a></p> <p>Comprehensive user manual for the ThermoPro TP610 dual probe meat thermometer. Learn how to use, clean, and maintain your digital cooking thermometer for accurate temperature readings.</p>