

## ThermoPro TP12

# ThermoPro TP12 Wireless Digital Meat Thermometer User Manual

Model: TP12

## 1. INTRODUCTION

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The ThermoPro TP-12 is a digital wireless thermometer designed to accurately monitor the internal temperature of your meat and the temperature of your oven or BBQ. With a remote range of up to 300 feet, this unit allows you to monitor your cooking from a distance, eliminating the need for constant supervision. It features dual probes, a timer, and various alarm functions to ensure your food is cooked perfectly every time.

This manual provides detailed instructions on how to set up, operate, and maintain your ThermoPro TP12 thermometer. Please read it thoroughly before first use.

## 2. SAFETY INFORMATION

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- **WARNING:** Do not touch the stainless steel probes or wires with bare hands during or immediately after cooking, as they will be extremely hot. Always wear heat-resistant gloves.
- Keep the receiver and transmitter away from direct heat sources, open flames, or hot surfaces.
- Do not immerse the receiver or transmitter in water or place them in a dishwasher. They are not waterproof.
- The probes and wires are designed to withstand temperatures up to 716°F (380°C). Do not expose them to temperatures exceeding this limit.
- Ensure the probe cable is not pinched or damaged by oven doors or grill grates.
- Keep out of reach of children.

## 3. PACKAGE CONTENTS

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Verify that all items are present in your package:

- 1 x Receiver Unit
- 1 x Transmitter Unit
- 1 x Food Grade Stainless Steel Probe (6.5 inches)
- 1 x Oven/BBQ Stainless Steel Probe (3 inches)
- 4 x AAA Batteries



Image: The ThermoPro TP12 package contents, showing the receiver and transmitter units, two stainless steel probes (one for food, one for oven/BBQ), and a metal clip for the oven probe.

#### 4. PRODUCT COMPONENTS AND FEATURES

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Image: The ThermoPro TP12 wireless thermometer system, displaying the receiver unit on the left with its large red display, the transmitter unit on the right, and the two stainless steel probes connected to the transmitter.

## Receiver Unit

- **Display:** Large LCD display showing food and BBQ/oven temperatures, timer, and alarm indicators.
- **Buttons:**
  - **HI/HR:** Adjusts high temperature setting for BBQ/oven, or sets hours for timer.
  - **LO/MIN:** Adjusts low temperature setting for BBQ/oven, or sets minutes for timer.
  - **MODE/LIGHT:** Switches between temperature setting mode and timer mode; activates backlight.
  - **SYNC:** Synchronizes receiver with transmitter.
  - **START/STOP:** Starts or stops the timer.
  - **HI/CL:** Adjusts high temperature setting for food.
  - **°F/°C:** Toggles between Fahrenheit and Celsius.
- **Alarm:** Flashes and beeps when programmed temperature is reached or connection is lost.

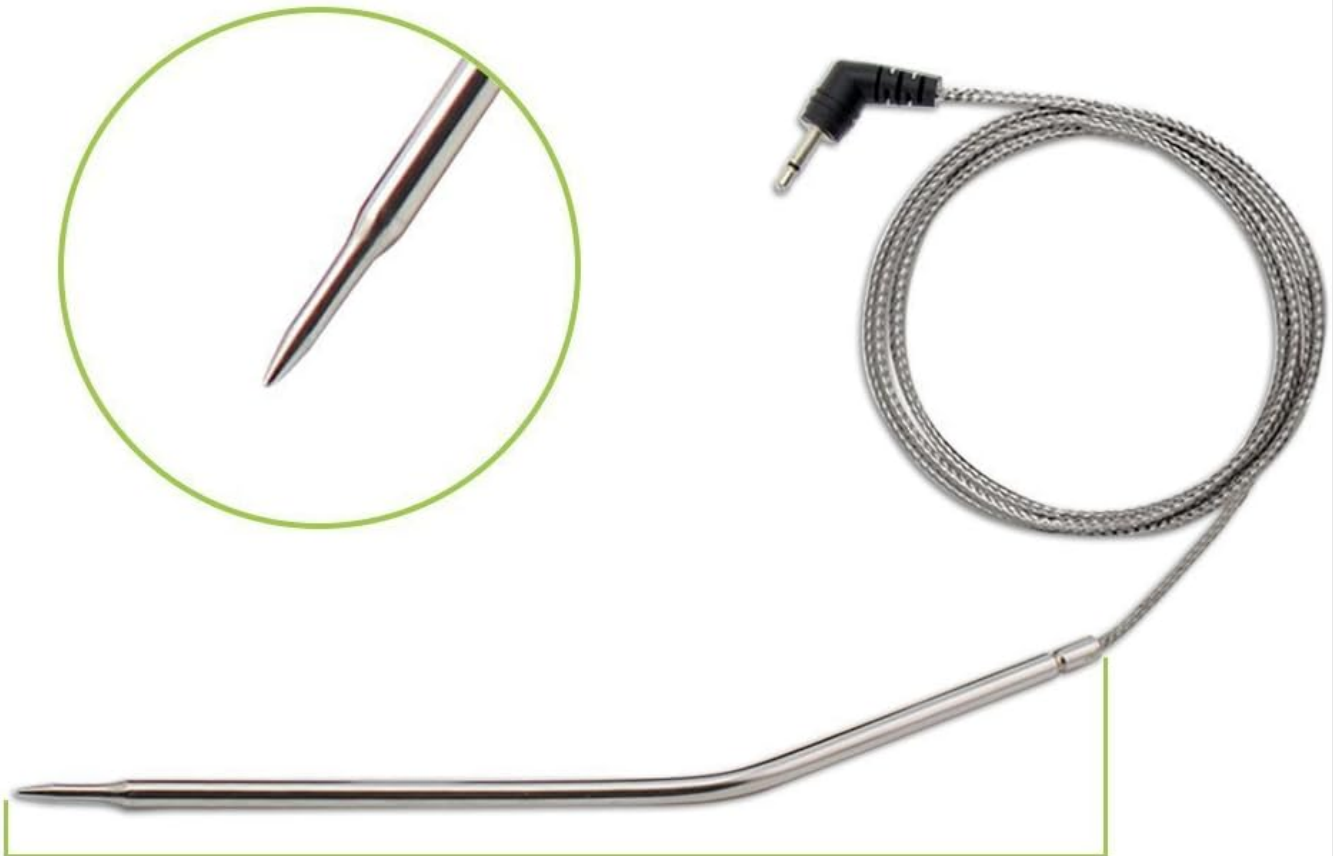
## Transmitter Unit

- **Display:** Small LCD display showing current probe temperatures.
- **Probe Jacks:** Two ports for connecting the food and oven/BBQ probes.
- **Power Button:** On/Off switch.
- **Wire Stand:** Integrated wire stand for tabletop use or hanging on an oven door.

## Probes

- **Food Probe:** 6.5-inch food grade stainless steel probe with a step-down tip for accurate and fast temperature readings.
- **Oven/BBQ Probe:** 3-inch stainless steel probe for monitoring ambient temperatures.
- **Cable:** 40-inch stainless steel mesh cable, designed to withstand high temperatures.

### Step-down tip design



### 6.5" food grade stainless steel probe

Image: A close-up view of the 6.5-inch food grade stainless steel probe, highlighting its step-down tip design for improved accuracy and speed in temperature measurement.

## 5. SETUP INSTRUCTIONS

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1. **Insert Batteries:**

- Open the battery compartment on the back of both the receiver and transmitter units.
- Insert 2 AAA batteries into each unit, ensuring correct polarity (+/-).
- Close the battery compartments securely.



**Receiver will Flash  
and Beep**



**Monitor both Meat and  
BBQ Temperature**



**4\*AAA Batteries  
Included**

Image: The ThermPro TP12 receiver and transmitter units, illustrating the battery compartment location and icons representing the receiver's flash and beep alarm, dual temperature monitoring, and the inclusion of 4 AAA batteries.

## 2. Connect Probes:

- Plug the food probe into the "FOOD" jack on the transmitter.
- Plug the oven/BBQ probe into the "BBQ" jack on the transmitter.

## 3. Power On:

- Slide the ON/OFF switch on the back of the transmitter to the "ON" position.
- The transmitter's display will show the current temperatures from the probes.
- The receiver will automatically synchronize with the transmitter. If not, press and hold the "SYNC" button on the receiver for 3 seconds.



## 6. OPERATING INSTRUCTIONS

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### 6.1 Setting Temperature Alarms

1. **Select Probe:** Press the "MODE/LIGHT" button on the receiver to cycle through "FOOD" temperature setting, "BBQ" high temperature setting, and "BBQ" low temperature setting.
2. **Adjust Temperature:**
  - For "FOOD" temperature, press "HI/CL" to increase the target temperature.
  - For "BBQ" high temperature, press "HI/HR" to increase the target temperature.
  - For "BBQ" low temperature, press "LO/MIN" to increase the target temperature.
  - The temperature will cycle back to the minimum after reaching the maximum.
3. **Confirm Setting:** The setting will automatically save after a few seconds of inactivity, or you can press "MODE/LIGHT" again to move to the next setting.
4. When the probe temperature reaches the set alarm temperature, the receiver will flash and beep. Press any button to stop the alarm.

# Monitor Meat and Oven at the Same Time



Image: The ThermoPro TP12 system in use, showing the receiver displaying both meat and oven temperatures, with the transmitter placed near an oven, demonstrating its ability to monitor two temperatures concurrently.

## 6.2 Using the Timer

1. **Enter Timer Mode:** Press the "MODE/LIGHT" button repeatedly until "TIMER" is displayed on the receiver.
2. **Set Countdown Timer:**
  - Press "HI/HR" to set hours.
  - Press "LO/MIN" to set minutes.
  - Press "START/STOP" to begin the countdown.
  - To pause, press "START/STOP" again. To reset, press and hold "START/STOP" for 3 seconds.
3. **Count Up Timer:** If the timer is set to 00:00 and "START/STOP" is pressed, the timer will begin counting up.

# Count down & Count up Timer

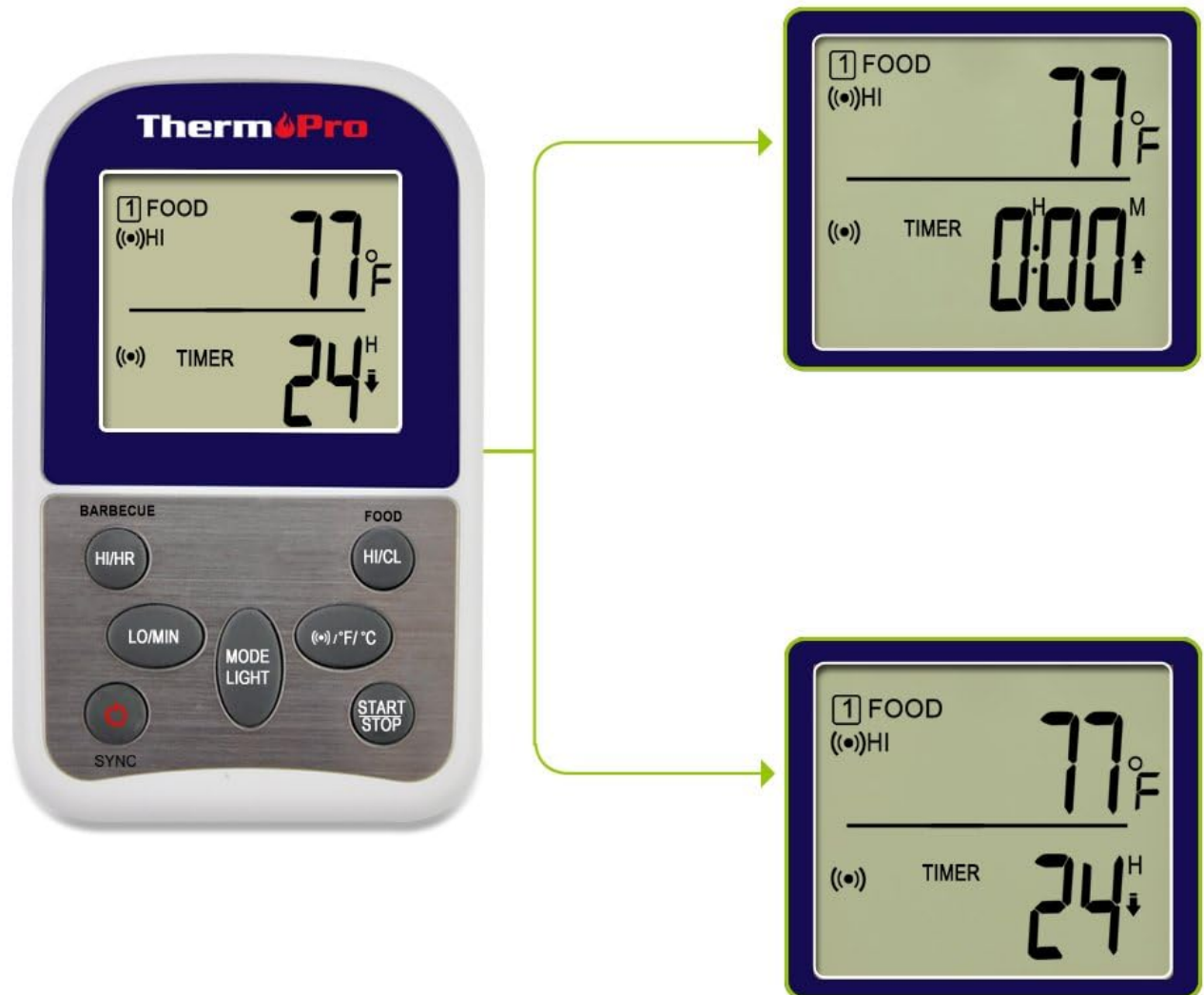


Image: The ThermoPro TP12 receiver unit demonstrating its countdown and count-up timer capabilities, showing how the display changes to indicate hours and minutes for timing cooking processes.

## 6.3 Switching Temperature Units (°F/°C)

Press the "°F/°C" button on the receiver to toggle between Fahrenheit and Celsius temperature displays.

## 6.4 Remote Range and Signal Loss

The ThermoPro TP12 offers a remote range of up to 300 feet in open areas. Factors such as walls, obstacles, and electromagnetic interference can reduce this range.

If the receiver loses connection with the transmitter, it will alert you with an alarm. Move the receiver closer to the transmitter to re-establish the connection.



# 300ft Remote Range



Image: The ThermoPro TP12 in an outdoor grilling scenario, illustrating its 300-foot remote range capability, with the user holding the receiver unit while the transmitter is near the grill.

## 7. MAINTENANCE AND CARE

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- **Cleaning Probes:** Wash the stainless steel probes with hot soapy water after each use. Rinse thoroughly and dry completely. Do not immerse the probe connectors or wires in water.
- **Cleaning Units:** Wipe the receiver and transmitter units with a damp cloth. Do not use abrasive cleaners or immerse them in water.
- **Storage:** Store the thermometer in a dry place at room temperature when not in use. Remove batteries if storing for extended periods to prevent leakage.
- **Probe Care:** Avoid bending or kinking the probe cables excessively, as this can damage the internal wiring.

## 8. TROUBLESHOOTING

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Problem	Possible Cause	Solution
No display on receiver/transmitter.	Dead or incorrectly inserted batteries.	Replace batteries with new AAA batteries, ensuring correct polarity.
Receiver not syncing with transmitter.	Out of range; interference; transmitter off.	Move receiver closer to transmitter. Ensure transmitter is on. Press and hold SYNC button on receiver.
Inaccurate temperature readings.	Probe not fully inserted; damaged probe/cable.	Ensure probe is fully inserted into the food/oven. Check probe cable for visible damage. Contact customer support for probe replacement if damaged.
Alarm not sounding.	Volume too low; alarm disabled; battery low.	Check receiver settings. Replace batteries.
"---" or "LLL" on display.	Probe not connected or damaged; temperature out of range.	Ensure probe is securely connected. If connected, probe may be damaged or temperature is below 32°F (0°C).
"HHH" on display.	Temperature out of range.	Temperature is above 572°F (300°C). Remove probe from extreme heat.

## 9. SPECIFICATIONS

Feature	Detail
Temperature Range	32°F to 572°F (0°C to 300°C)
Temperature Accuracy	±1.8°F (±1°C) from 32 to 212°F (0 to 100°C)
Food Probe Length	6.5 inches (food grade stainless steel)
Oven/BBQ Probe Length	3 inches (stainless steel)
Cable Length	40 inches (stainless steel mesh)
Remote Range	Up to 300 feet (line of sight)
Receiver Display Size	1.5 x 1.3 inches (38 x 34 mm)
Transmitter Display Size	1.0 x 0.5 inches (26 x 13.5 mm)
Probe & Wire Heat Resistance	Up to 716°F (380°C)
Certifications	FCC certified, CE certified, ROHS, FDA approved probe
Power Source	4 x AAA batteries (2 for receiver, 2 for transmitter)

## 10. WARRANTY AND SUPPORT

ThermoPro provides a 1-year warranty for this product from the date of purchase. By registering your product after purchase, you can receive an extended 3-year warranty.

Additionally, ThermoPro offers a lifetime warranty on their sensor probes. If your probe experiences temperature reading

problems, a brand-new replacement probe will be provided free of charge.

For warranty claims, technical support, or any questions regarding your ThermoPro TP12 thermometer, please contact ThermoPro Customer Service:

- **Phone:** 877-515-7797
- **Website:** Refer to the official ThermoPro website for the most current contact information and support resources.

Please have your model number (TP12) and purchase information ready when contacting support.