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› ThermoPro TP17 Dual Probe Digital Cooking Meat Thermometer Large LCD Backlight Food Grill Thermometer with Timer Mode for Smoker Kitchen Oven BBQ, Silver 2-probes

ThermoPro TP17

ThermoPro TP17 Dual Probe Digital Cooking Meat Thermometer

Model: TP17 | Brand: ThermoPro

INTRODUCTION

The ThermoPro TP17 Dual Probe Digital Cooking Meat Thermometer is designed to help you achieve perfectly cooked meats and monitor grill/oven temperatures with precision. Featuring a large LCD backlight display, dual probes, and a timer mode, this thermometer is an essential tool for any kitchen, smoker, oven, or BBQ setup.

KEY FEATURES

- **BBQ High/Low Temperature Alarm:** Notifies you if your grill's temperature exceeds or falls below your desired range.
- **Dual Probe Monitoring:** Simultaneously monitors temperatures of two pieces of meat or one meat and one ambient grill/oven temperature.
- **USDA Presets:** Includes pre-programmed temperatures for various meats, with manual adjustment options.
- **Large & Clear Backlit LCD Display:** Provides intuitive temperature and timer readings in any lighting condition.
- **Highly Accurate Probes:** Measures temperatures with an accuracy of $\pm 1.8^{\circ}\text{F}$ ($\pm 1^{\circ}\text{C}$) within a range of 14°F to 572°F .
- **Easy to Use and Store:** Features front-facing buttons, a flip-out countertop stand, and a magnetic back for convenient placement.

SETUP & INSTALLATION

Package Contents

Ensure all items are present in your package:

- 1 x ThermoPro TP17 Digital Meat Thermometer Unit
- 2 x Stainless Steel Temperature Probes
- 1 x AAA Battery (included)

- 1 x User Manual (PDF available online)



Figure 1: ThermoPro TP17 unit with included probes and accessories.

Battery Installation

Locate the battery compartment on the back of the unit. Insert the provided AAA battery, ensuring correct polarity (+/-). Close the battery compartment cover securely.

Video 1: Demonstrates battery installation and initial setup of the ThermoPro TP17.

Probe Connection

Connect the stainless steel probes to the corresponding Probe 1 and Probe 2 jacks on the side of the thermometer unit. Ensure the connectors are fully inserted until you hear a click.

– Monitor Meat or Grill/Oven/Smoker Temp –

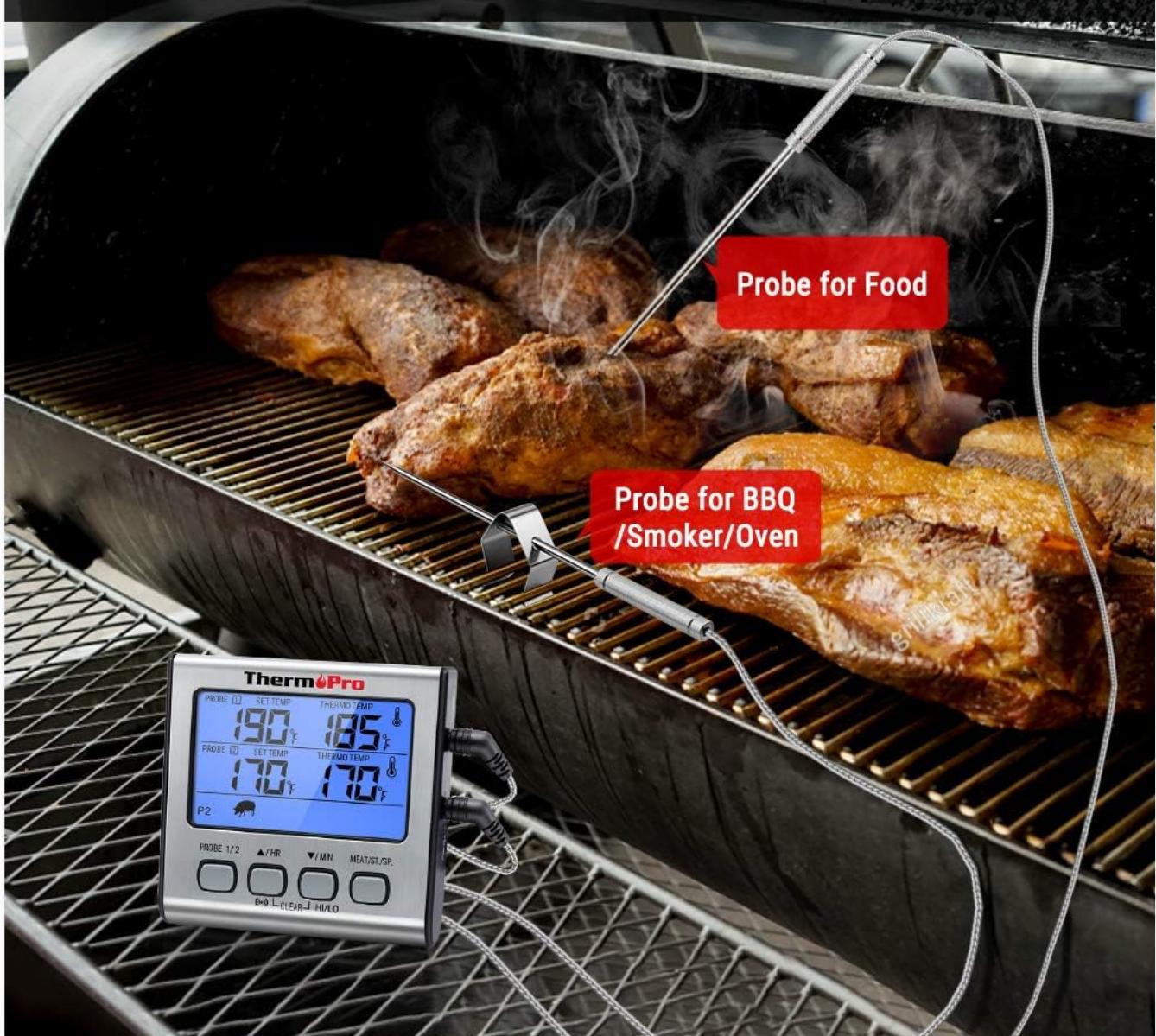


Figure 2: Two probes connected to the unit, monitoring different items on a grill.

- 6 Meat Presets Selection -

Recommended by USDA



Poultry



Pork/Veal



Ham



Beef Rare Fish



Beef Medium



Beef Well Done



Set Your Own Temp



Figure 3: One probe in meat, another attached to the grill grate for ambient temperature monitoring.

OPERATING INSTRUCTIONS

Power On/Off and Mode Selection

On the back of the unit, slide the switch to the 'ON' position to power on. You can select between Temperature Mode (indicated by a thermometer icon) and Timer Mode (indicated by a clock icon) using the same switch.

Temperature Monitoring

In Temperature Mode, the large LCD displays readings from both Probe 1 and Probe 2. You can switch between Fahrenheit (°F) and Celsius (°C) using the F/C switch on the back of the unit.

Preset Temperatures

The TP17 comes with USDA-recommended preset temperatures for various meats (Poultry, Pork/Veal, Ham, Beef Rare/Fish, Beef

Medium, Beef Well Done). Press the 'MEAT/ST./SP.' button to cycle through these presets. You can also set your own custom target temperature by adjusting the values using the ▲/HR and ▼/MIN buttons.

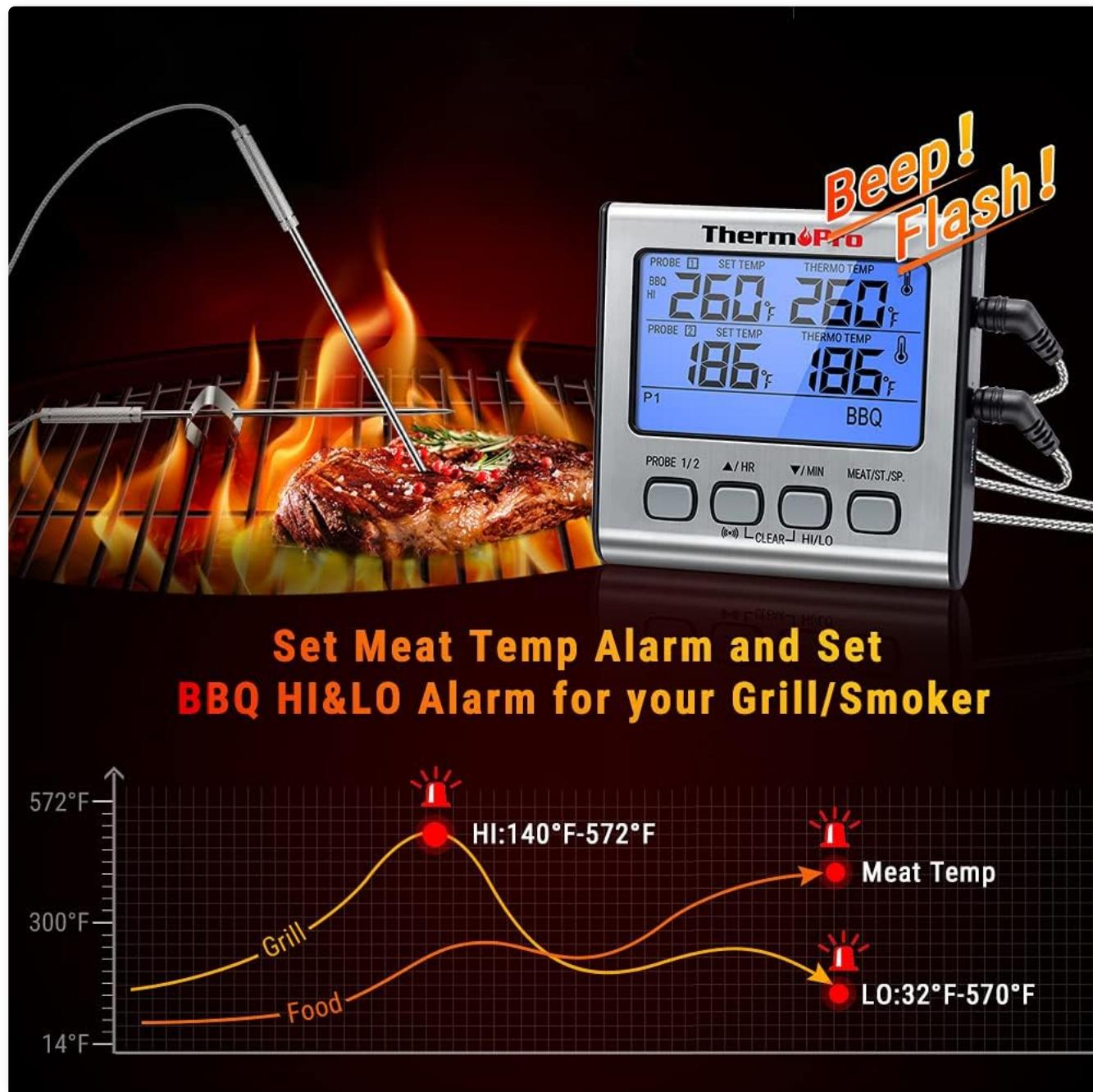


Figure 4: Display showing preset meat temperatures and the custom setting option.

Setting Alarms

For meat temperature, once your desired target temperature is set, the unit will alarm when the probe reaches that temperature. For ambient grill/smoker temperatures, you can set high and low temperature alarms to ensure your cooking environment stays within the desired range. The unit will flash and beep when an alarm is triggered.

Displays Thermometer and Timer Simultaneously



Figure 5: Visual representation of high and low temperature alarm settings for BBQ.

Timer Function

In Timer Mode, you can set a countdown timer for your cooking. Use the **▲/HR** and **▼/MIN** buttons to set the desired hours and minutes. Press the 'MEAT/ST./SP.' button to start or stop the timer. To clear the timer, press and hold both the **▲/HR** and **▼/MIN** buttons simultaneously.

- Large 3" Backlit LCD Display -



Figure 6: Thermometer and countdown timer displayed on the unit.

Placement Options

The TP17 offers versatile placement options: use its flip-out stand for countertop use, or utilize the magnetic back to attach it to a metal surface like an oven door or refrigerator.



Figure 7: Various placement options including hanging hole, magnetic back, and tabletop stand.

MAINTENANCE

Cleaning

Always clean the thermometer unit and probes after each use. The stainless steel probes can be wiped clean with a damp cloth and mild detergent. The main unit is splashproof but not waterproof; do NOT immerse it in water or place it in a dishwasher. Wipe the unit with a damp cloth.

Battery Replacement

When the display dims or the unit stops functioning, it's time to replace the AAA battery. Follow the battery installation steps in the Setup section.

Probe Care

Avoid exposing the probe wires or connectors to direct flame or temperatures exceeding 572°F (300°C), as this can damage the probes. Do not wash the probes in water immediately after use until they have cooled down sufficiently.

TROUBLESHOOTING

- **No display or dim display:** Replace the AAA battery.
- **Probe not reading temperature:** Ensure the probe connector is fully inserted into the jack. Check if the probe wire is damaged.
- **Temperature reading is inaccurate:** Verify the probe is inserted into the thickest part of the meat, avoiding bones or gristle. Allow a few moments for the reading to stabilize.
- **Alarm not sounding:** Check if the alarm volume is set appropriately (if applicable) and ensure the target temperature is correctly configured.

SPECIFICATIONS

Specification	Value
Brand	ThermoPro
Model Name	TP-17
Special Feature	Dual Probe
Color	Light Silver
Outer Material	Stainless Steel
Temperature Range	14°F to 572°F (-10°C to 300°C)
Accuracy	+/-1.8°F (±1°C)
Response Time	0.5 seconds
Display Type	LCD with Backlight
Power Source	1 x AAA Battery
Item Weight	4.5 ounces

WARRANTY & SUPPORT

For detailed warranty information and customer support, please refer to the official user guide provided with your product or visit the ThermoPro website. You can also find additional support resources and FAQs on their official product pages.
For direct support, please contact ThermoPro Customer Service.