

ThermoPro TP18

ThermoPro TP18 Instant Read Meat Thermometer User Manual

Model: TP18

1. INTRODUCTION

The ThermoPro TP18 is a digital instant-read meat thermometer designed for quick and accurate temperature measurement of various foods. Utilizing advanced thermocouple technology, it provides rapid readings, making it suitable for grilling, smoking, baking, deep frying, and other cooking applications. This manual provides instructions for setup, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your device.



Image 1.1: The ThermoPro TP18 Instant Read Meat Thermometer in its folded, compact state.

2. PRODUCT FEATURES

- **Ultra-fast and Accurate:** Features thermocouple technology for 2-3 second response times and an accuracy of $\pm 0.9^{\circ}\text{F}$ ($\pm 0.5^{\circ}\text{C}$).
- **Wide Temperature Range:** Measures temperatures from 14°F to 572°F (-10°C to 300°C).
- **Lock Function:** Holds the displayed temperature reading after the probe is removed from food.
- **Large Backlit Display:** Ensures clear visibility of readings in various lighting conditions.
- **Foldaway Probe:** A 4.0-inch food-grade stainless steel probe that rotates 180 degrees for safe storage and easy use.

- **Multiple Storage Options:** Includes a magnetic back for attaching to metal surfaces and a hanging hole for hooks.
- **Auto-Off Function:** Automatically powers off after 90 seconds of inactivity to conserve battery life.
- **Calibration Capability:** Allows for recalibration to maintain accuracy over time.



Image 2.1: Labeled diagram illustrating the various components of the ThermoPro TP18 thermometer, including the release button, LED display, function buttons, probe sensor, magnets, temperature chart, battery compartment, and kitchen hook.

3. SETUP

3.1 Battery Installation

1. Locate the battery compartment on the back of the thermometer (refer to Image 2.1).
2. Open the battery compartment cover.
3. Insert two (2) AAA batteries, ensuring correct polarity (+/-). The batteries are included with the device.
4. Close the battery compartment cover securely.

4. OPERATING INSTRUCTIONS

4.1 Power On/Off

- To turn on the thermometer, press the **ON/OFF** button.
- To turn off the thermometer, press and hold the **ON/OFF** button for 3 seconds. The device will also automatically shut off after 90 seconds of inactivity.

4.2 Taking Temperature Readings

1. Unfold the stainless steel probe. The display will activate automatically.
2. Insert the tip of the probe into the thickest part of the food, avoiding bone or gristle.
3. The temperature reading will be displayed on the screen within 2-3 seconds.



Image 4.1: The ThermoPro TP18 thermometer being used to measure the internal temperature of meat on a grill, highlighting its fast response and accuracy.

4.3 Lock Function

- While the probe is inserted into food and displaying a temperature, press the °F/°C / LOCK button once.
- The current temperature reading will be locked on the display, allowing you to view it after removing the probe from the heat source.
- Press the °F/°C / LOCK button again to unlock and resume live temperature readings.



Image 4.2: Demonstrating the lock function of the ThermoPro TP18 while measuring the temperature of oil for deep frying, allowing the user to read the temperature safely away from heat.

4.4 Celsius/Fahrenheit Selection

- To switch between Celsius (°C) and Fahrenheit (°F), press the °F/°C / LOCK button when the thermometer is not in lock mode.

4.5 Backlit Display

- The display features a backlight for improved visibility in low-light conditions. The backlight activates automatically when the device is in use.

LARGE BACKLIT DIGITS

Reading the temp with ease



Image 4.3: Comparison of the ThermoPro TP18's large backlit display, showing clear readability in both bright daylight and low-light evening cooking environments.

5. CALIBRATION

The ThermoPro TP18 includes a calibration function to ensure long-term accuracy. If you suspect your thermometer is no longer accurate, you can recalibrate it.

1. Prepare an ice bath by mixing crushed ice and water in a glass. Ensure there is more ice than water.
2. Insert the thermometer probe into the ice bath, making sure the probe tip is fully submerged but not touching the bottom or sides of the glass.
3. Wait for the reading to stabilize. A properly calibrated thermometer should read 32°F (0°C).
4. If the reading is not 32°F (0°C), consult the full user manual (link in Section 8) for detailed calibration instructions.

6. CARE AND MAINTENANCE

6.1 Cleaning

- Always clean the stainless steel probe after each use with a damp cloth and mild soap.
- **Do not immerse the entire thermometer in water.** The main body is not waterproof.
- Hand wash only. Do not place in a dishwasher.
- Ensure the probe is dry before folding it back into the unit.

6.2 Storage

- Fold the probe back into the thermometer body for safe and compact storage.
- Utilize the magnetic back to attach the thermometer to metal surfaces like refrigerators or oven hoods.
- Use the integrated hanging hole to store the thermometer on kitchen hooks.

Multiple Storage Options



Image 6.1: The ThermoPro TP18 demonstrating its multiple storage options, including a magnetic back for refrigerators and a hanging hole for kitchen hooks.

7. TROUBLESHOOTING

7.1 "Lo" Displayed on Screen

If the thermometer displays "Lo" instead of a temperature reading, this typically indicates low battery power. Replace the AAA batteries with fresh ones. Note that some 1.2V rechargeable batteries may trigger this warning even when fully charged, as the device is optimized for 1.5V alkaline batteries.

7.2 Inaccurate Readings

- Ensure the probe tip is inserted into the thickest part of the food and not touching bone, fat, or gristle.
- Verify the probe is fully inserted to the recommended depth.
- Perform a calibration check using an ice bath (refer to Section 5).
- Replace batteries if they are low.

8. SPECIFICATIONS

Feature	Detail
Temperature Range	14°F to 572°F (-10°C to 300°C)
Temperature Accuracy	±0.9°F (±0.5°C)
Probe Length	4.0 inches (food grade stainless steel)
Response Time	2-3 seconds
Auto-Off	90 seconds
Power Source	2 x AAA batteries (included)
Item Length (folded)	6.63 inches
Item Weight	2.36 ounces
Material	Metal
Certifications	NSF

CERTIFIED BY NSF, CE AND RoHS

More safety for your cooking and health

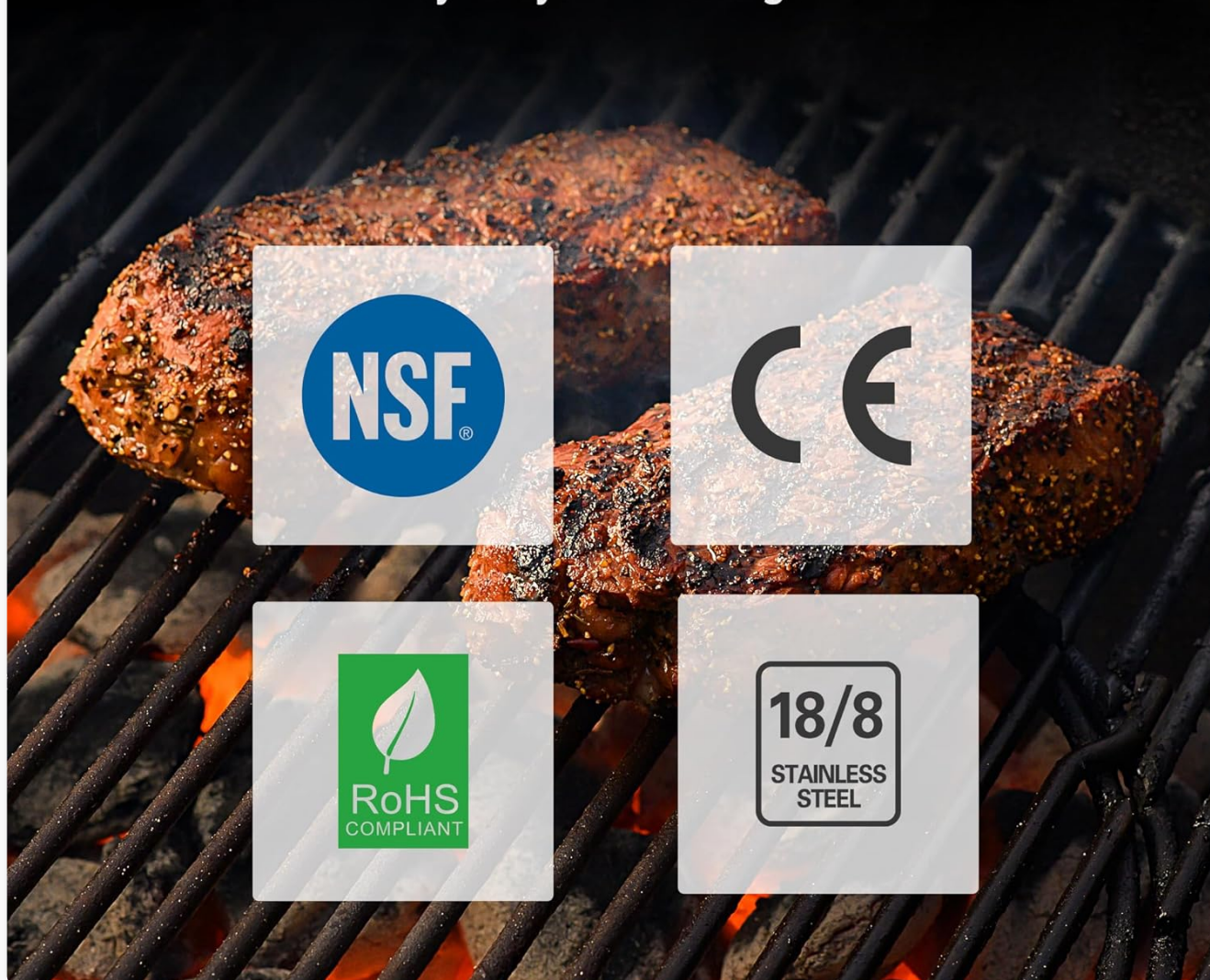


Image 8.1: The ThermoPro TP18 is certified by NSF, CE, and RoHS, indicating adherence to safety and quality standards.

9. WARRANTY INFORMATION







The ThermoPro TP18 Instant Read Meat Thermometer comes with a **10-year warranty**. For detailed terms and conditions, please refer to the official ThermoPro website or contact customer support.

10. SUPPORT

For further assistance, detailed user guides, or to contact customer support, please visit the official ThermoPro website or refer to the comprehensive user manual available as a PDF:

[Download Full User Manual
\(PDF\)](#)

Related Documents - TP18

	<p>ThermoPro TP510 Digital Candy & Frying Thermometer - Instruction Manual</p> <p>User manual for the ThermoPro TP510 digital candy and frying thermometer. Learn about its features, specifications, how to measure temperature, care instructions, warranty, and compliance information.</p>
	<p>ThermoPro TP620 Digital Instant Read Thermocouple Thermometer Instruction Manual</p> <p>User guide for the ThermoPro TP620 digital instant-read thermocouple thermometer, detailing features, specifications, operation, calibration, and care for accurate food temperature measurements.</p>
	<p>ThermoPro TP620 Digital Instant Read Thermocouple Thermometer Instruction Manual</p> <p>Comprehensive instruction manual for the ThermoPro TP620 digital instant read thermocouple thermometer, covering features, specifications, usage, calibration, care, and disposal.</p>
	<p>ThermoPro TP-18S Digital Instant Read Thermocouple Thermometer User Manual</p> <p>User manual for the ThermoPro TP-18S Digital Instant Read Thermocouple Thermometer. Covers product features, specifications, how-to-use guides, calibration, care instructions, safety warnings, warranty, and customer support.</p>
	<p>TempSpike Wireless Bluetooth Meat Thermometer User Manual</p> <p>Comprehensive user manual for the TempSpike Wireless Bluetooth Meat Thermometer, covering setup, features, usage, safety precautions, and warranty information. Includes instructions in German, French, and Italian.</p>
	<p>ThermoPro TP622 Instant Read Thermocouple Thermometer - Instruction Manual</p> <p>Official instruction manual for the ThermoPro TP622 Instant Read Thermocouple Thermometer. Learn about its features, how to use it for measuring food temperature, calibration process, care instructions, specifications, and warranty information.</p>