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ThermoPro TP27

ThermoPro TP27 Wireless Meat Thermometer User Manual

Model: TP27 | Brand: ThermoPro

Introduction

The ThermoPro TP27 is an advanced 500FT long-range wireless meat thermometer designed to help you achieve perfectly cooked meals every time. Equipped with four color-coded probes, it allows for simultaneous monitoring of multiple food items or ambient temperatures within your smoker, grill, or oven. Its robust design, smart alarm features, and extended wireless range make it an essential tool for both amateur and professional cooks.

Setup Guide

1. Package Contents

Upon opening your ThermoPro TP27 package, you will find the following components:

- 1 x TP27 Transmitter Unit
- 1 x TP27 Receiver Unit
- 4 x Color-Coded Stainless Steel Probes
- 2 x Probe Clips (for ambient temperature monitoring)
- 4 x AAA Batteries
- 1 x User Manual
- 1 x Customer Support Card



Image: All components included in the ThermoPro TP27 package.

For a visual guide on unboxing and identifying components, please refer to the official product video below (0:00 - 0:44).

Video: Unboxing and overview of ThermoPro TP27 components.

2. Battery Installation

Both the transmitter and receiver units require two AAA batteries each. To install:

1. Locate the battery compartment on the back of both the receiver and transmitter units.
2. Remove the battery cover.
3. Insert two AAA batteries into each unit, ensuring correct polarity (+/-).
4. Replace the battery covers securely.

Refer to the official product video for a demonstration of battery installation (0:44 - 1:20).

3. Probe Connection

The ThermoPro TP27 comes with four color-coded probes. Each probe corresponds to a numbered port on the transmitter unit. To connect:

1. Carefully insert each color-coded probe into its corresponding numbered port on the transmitter unit.
2. Ensure the probes are fully inserted for accurate readings.

A visual guide for connecting the probes can be found in the official product video (1:20 - 1:45).

Operating Instructions

1. Device Overview

Familiarize yourself with the features on the back and front of both the transmitter and receiver units:

- **Transmitter Back:** Features a kitchen hook, a magnetic back for easy attachment to metal surfaces, and a tabletop stand.
- **Receiver Back:** Equipped with a magnetic back and a belt clip for portability.
- **Display (Both Units):** Shows target temperature, current temperature, and alarm icons. Both units also feature a touch-sensitive backlight button for low-light conditions.



Image: Convenient placement options for the ThermoPro TP27 transmitter.

For a detailed overview of the device features, watch the official product video (1:45 - 2:48).

2. Setting BBQ Temperature Range

To set a specific temperature range for BBQ monitoring (e.g., for ambient smoker temperature):

1. Press the **PROBE** button to select the desired probe (e.g., Probe 1).
2. Press the **BBQ/MEAT** button to switch to the BBQ temperature range setting.
3. Press and hold the **SET** button for 3 seconds. The default high setting will begin to flash.
4. Use the **UP** or **DOWN** arrow buttons to adjust the high temperature. Hold the button to scroll rapidly.
5. Press **SET** to confirm the high temperature. The low temperature setting will then flash.
6. Use the **UP** or **DOWN** arrow buttons to adjust the low temperature.
7. Press **SET** again to confirm the low temperature.

These settings will automatically sync with the receiver. See the official product video for a demonstration (2:48 - 3:34).

3. Setting Specific Meat Temperature

To set a specific target temperature for your meat:

1. Press the **PROBE** button to select the desired probe (e.g., Probe 2).
2. Press the **BBQ/MEAT** button to ensure the meat setting is selected.
3. Press and hold the **SET** button for 3 seconds. The default meat temperature (e.g., 160°F) will begin to flash.
4. Use the **UP** or **DOWN** arrow buttons to adjust the desired meat temperature.
5. Press **SET** to confirm your temperature selection.

A visual guide for setting specific meat temperatures is available in the official product video (3:34 - 4:03).

4. Turning Alarm On/Off

The ThermoPro TP27 features a smart temperature alarm that vibrates and flashes on both units when the target temperature is reached.

1. Press the **PROBE** button to select any probe.
2. Press and hold the **PROBE** button for 3 seconds to toggle the alarm on or off.
3. You will see the alarm icon appear or disappear on the display.
4. Press **SET** to confirm your selection.



Image: Various alarm modes available on the ThermoPro TP27.

Learn how to activate and deactivate the alarm in the official product video (4:03 - 4:25).

5. Resyncing Devices

If the transmitter and receiver ever lose connection or become unpaired:

1. Simply press the **RESYNC** button on both the transmitter and receiver units.
2. The devices will automatically resync and display the current temperature readings.

The resync process is demonstrated in the official product video (4:25 - 4:35).

Key Features

4 Color-Coded Probes

Monitor up to four different kinds of meat or the smoker/oven/grill's ambient temperature simultaneously. Easily identify which probe is inserted into what piece of meat with the distinct color-coded probes.

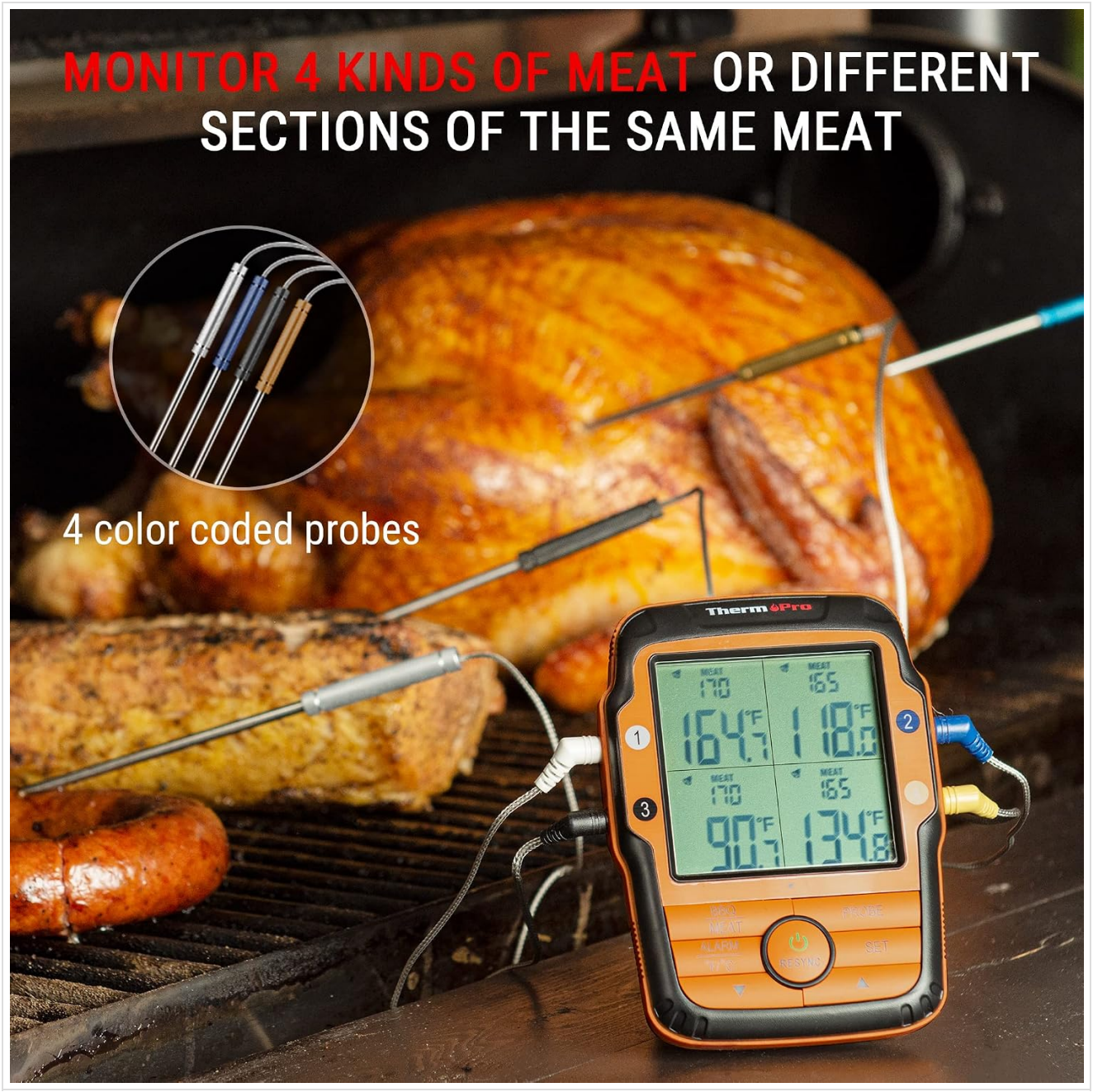


Image: The TP27 monitoring multiple meats with its four color-coded probes.

500FT Long Remote Range

Features next-generation RF wireless technology for an extended range up to 500FT and stronger signal through obstacles and walls. This allows you to monitor your cooking from anywhere in your home or yard.



Image: Illustration of the 500FT long-range wireless capability.

Standalone Transmitter

The unique design places all key programmable buttons on the transmitter, allowing you to use the BBQ thermometer without the receiver. This is perfect for fast-cooking foods like fish or steak when monitoring at a short distance.

Optimal Accuracy & Simple Setup

Equipped with 6.2-inch stainless steel probes and a 43-inch mesh cable, the TP27 boasts an accuracy of ±1.8°F to ensure your meat is cooked to perfection. The device is pre-synchronized, requiring no additional synchronization steps.



Image: High accuracy and heat resistance of the probes.

Smart Temperature Alarm

The grilling thermometer includes a unique alarm mode that vibrates and flashes on both the receiver and transmitter to notify you when the meat or BBQ temperature reaches your set target. Never miss the perfect moment to take your meat off the heat.

Versatile Applications

The ThermoPro TP27 is suitable for a wide range of cooking applications, including:

- BBQ
- Grilling
- Smoking
- Oven Cooking
- Pan Frying
- Deep Frying

- Kamado Grills



Image: The TP27 is versatile for various cooking environments.

Watch the promotional video to see the ThermoPro TP27 in action across different cooking scenarios.

Video: ThermoPro TP27 promotional video showcasing its features and uses.

Maintenance

Care and Cleaning

Proper maintenance ensures the longevity and accuracy of your ThermoPro TP27:

- **Probes:** Always wipe the probes clean with a damp cloth after each use. Do not immerse the probe connectors or the main unit in water. The probes are not dishwasher safe.
- **Units:** Clean the transmitter and receiver units with a soft, damp cloth. Do not use abrasive cleaners or submerge the units in water.
- **Storage:** Store the thermometer and probes in a dry place when not in use. Avoid exposing the units to extreme temperatures or direct sunlight for prolonged periods.

Troubleshooting

Common Issues

If you encounter any issues with your ThermoPro TP27, try the following:

- **No Display/Low Battery:** Check if the batteries are inserted correctly and have sufficient charge. Replace with new AAA batteries if necessary.
- **Inaccurate Readings:** Ensure probes are fully inserted into the ports. Verify that the probe tips are correctly placed in the thickest part of the meat, avoiding bone or gristle. Test probes in boiling water (212°F/100°C) or ice water (32°F/0°C) for calibration check.
- **Loss of Signal:** Ensure the receiver and transmitter are within the 500FT range and there are no major obstructions. Press the RESYNC button on both units to re-establish connection.
- **Probe Damage:** Avoid exposing probes directly to flames or temperatures exceeding 572°F (300°C). Do not bend the probe cables sharply.

Technical Specifications

Feature	Specification
Temperature Range	14°F to 572°F (-10°C to 300°C)
Probe Accuracy	±1.8°F (±1°C)
Wireless Range	Up to 500 feet (150 meters)
Number of Probes	4 (Color-coded stainless steel)
Cable Length	43 inches (mesh cable)
Power Source	4 x AAA batteries (included)
Display Type	Digital LCD with Backlight
Special Features	Smart Temperature Alarm (vibration/flash), Standalone Transmitter, Magnetic Back, Tabletop Stand, Belt Clip

Warranty and Customer Support

Warranty Information

ThermoPro products come with a standard warranty. Please refer to the customer support card included in your package or visit the official ThermoPro website for detailed warranty terms and conditions.

Customer Support

For any questions, technical assistance, or support, please contact ThermoPro Customer Service:

- **Call or Text:** 1-877-515-7797
- **Hours:** Monday - Friday, 8:00 AM - 8:00 PM (EST)

- **Email:** service@buythermopro.com

Contact information is also available at the end of the official product video.

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