ThermoPro TP-28

ThermoPro Wireless Meat Thermometer TP28 User Manual

Model: TP-28 | Brand: ThermoPro

1. INTRODUCTION

The ThermoPro TP28 Wireless Meat Thermometer is designed to help you cook your food to perfection. Featuring dual probes and a long wireless range, it allows you to monitor internal food temperatures and ambient cooking temperatures remotely. This manual provides detailed instructions for setup, operation, and maintenance to ensure optimal performance.

2. WHAT'S IN THE BOX

- 1 x Receiver Unit
- 1 x Transmitter Unit
- 2 x Stainless Steel Probes
- 4 x AAA Batteries (included)

3. SETUP

3.1 Battery Installation

1. Open the battery compartment on both the Receiver and Transmitter units.
2. Insert 2 AAA batteries into each unit, ensuring correct polarity (+/-).
3. Close the battery compartments securely.

3.2 Probe Connection

1. Connect the stainless steel probes to the corresponding ports on the Transmitter unit. The ports are labeled for easy identification.
2. Ensure the probe connectors are fully inserted into the ports.

Figure 1: ThermoPro TP28 components including receiver, transmitter, and two probes.

4. OPERATING INSTRUCTIONS

4.1 Power On/Off and Temperature Unit Selection

- Press the **POWER** button on the Transmitter to turn the unit ON/OFF.
- Press the **°F/°C** button on the back of the Transmitter to switch between Fahrenheit and Celsius.

4.2 Using Probes for Temperature Monitoring

1. Insert the probe tip into the thickest part of the meat, avoiding bone or gristle.
2. For ambient temperature monitoring, use the included clip to position the probe above the grill grates, away from direct heat.
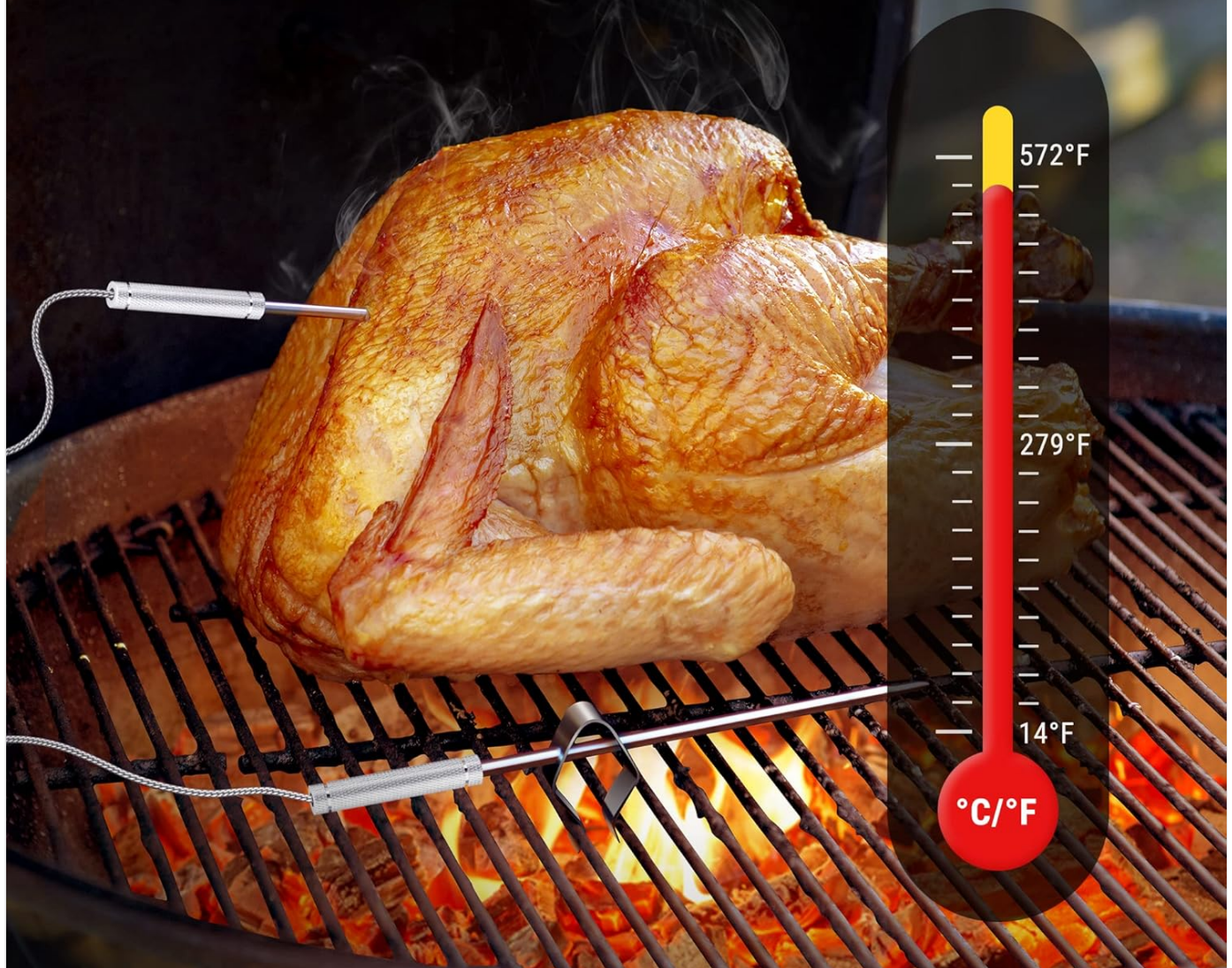
Figure 2: Dual temperature monitoring with one probe in meat and another for ambient temperature.

4.3 USDA Preset Temperatures

- The Transmitter is pre-programmed with USDA-recommended temperatures for 10 types of meat.
- Press the **MEAT** button to cycle through meat types (Beef, Pork, Poultry, Lamb, Fish, etc.).
- Press the **TASTE** button to select desired doneness (Rare, Medium Rare, Medium, Medium Well, Well Done).

Figure 3: USDA preset temperatures for different meat types and doneness levels displayed on the unit.

4.4 Custom Temperature Settings

- To set a custom target temperature, press the **PROBE** button to select the desired probe.
- Use the **UP** or **DOWN** arrows to adjust the target temperature.
- Press **SET** to confirm.

4.5 Timer Function

- Press the **PROBE/TIMER** button to switch to Timer mode.
- Use the **HR** and **MIN** buttons to set the desired time for countdown.
- Press **S/S (Start/Stop)** to start or stop the timer.
- The timer can also function as a count-up timer if no time is set.

Figure 4: Monitor timer and temperature simultaneously for precise cooking control.

4.6 Smart Alarm Modes

- The Receiver unit offers 4 alarm modes: Beep, Vibration, Beep & Vibration, and Silent.
- To change the alarm mode, press the **MODE** button on the Receiver.
- The alarm will activate when the target temperature is reached or when the timer expires.

Figure 5: Select from four different smart alarm modes on the receiver unit.

4.7 Placement Options

- The Transmitter unit features a strong magnetic back, allowing it to be attached to metal surfaces like an oven door or grill.
- It also includes a durable stand for tabletop placement.
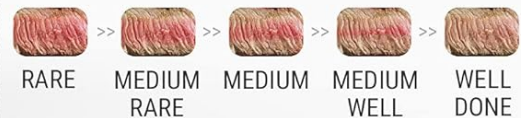- A hanging hole is provided for alternative mounting options.

Figure 6: Multiple placement options for the Transmitter unit, including magnetic attachment and a tabletop stand.

4.8 Remote Monitoring (500FT Range)

- The TP28 utilizes advanced RF wireless technology to provide a range of up to 500 feet.
- This allows you to monitor your cooking progress from anywhere in your home or yard.

Figure 7: Monitor your meat and BBQ from a distance with the 500ft wireless range.

5. App Integration

The ThermoPro TP28 can be connected to a smartphone app for enhanced monitoring and control. Follow these steps to set up app integration:

1. Download the official ThermoPro app from your device's app store.
2. Ensure Bluetooth is enabled on your smartphone.
3. Open the ThermoPro app and follow the on-screen instructions to pair your TP28 unit.
4. Once connected, you can view real-time temperatures, set custom alarms, and track cooking progress directly from your phone.

Your browser does not support the video tag.

Video 1: Demonstration of the ThermoPro TP28's app integration, showing how to connect and monitor temperatures from a smartphone.

6. Maintenance

6.1 Cleaning Probes

- Always clean the stainless steel probes after each use.
- Wash the probe tips with hot soapy water and rinse thoroughly.
- Do not immerse the probe connectors or the entire probe in water.
- Wipe the probe wires with a damp cloth.

6.2 Cleaning Units

- Wipe the Receiver and Transmitter units with a damp cloth.
- Do not immerse the units in water or place them in a dishwasher.

7. TROUBLESHOOTING

7.1 No Temperature Reading

- Ensure probes are fully inserted into the Transmitter ports.
- Check if batteries are correctly installed and have sufficient charge.

7.2 Loss of Wireless Connection

- Move the Receiver closer to the Transmitter unit.
- Avoid placing the units near large metal objects or strong electromagnetic interference.
- Press the **RESYNC** button on the Receiver to re-establish connection.

8. SPECIFICATIONS

- **Temperature Range:** 14°F to 572°F (-10°C to 300°C)
- **Temperature Accuracy:** ±1.8°F (±1°C)
- **Wireless Range:** Up to 500 feet (150 meters)
- **Probe Material:** Stainless Steel
- **Power Source:** 4 x AAA Batteries (included)
- **Display Type:** LCD with Backlight
- **Special Features:** Dual Probes, USDA Presets, Timer, Smart Alarm, Magnetic Back, Tabletop Stand
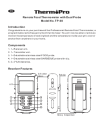
9. SAFETY INFORMATION

- Do not expose the probe wires or connectors to open flames.
- Always wear heat-resistant gloves when handling hot probes.
- Keep the units away from water and extreme temperatures.
- This product is not a toy. Keep out of reach of children.

10. WARRANTY AND SUPPORT

ThermoPro products come with a limited warranty. For detailed warranty information, product registration, or technical support, please visit the official ThermoPro website or contact customer service. Contact information can typically be found in the packaging or on the ThermoPro website.

Related Documents - TP-28

	[ThermoPro TP-20S Dual Probe Wireless Meat Thermometer User Manual & Guide](#) User manual for the ThermoPro TP-20S dual probe wireless meat thermometer. Learn how to use its features, including preset temperatures for various meats, timer functions, remote monitoring, and BBQ/oven temperature tracking for perfect cooking results.
	[ThermoPro TP-12 Remote Food Thermometer User Manual](#) Comprehensive guide for the ThermoPro TP-12 Remote Food Thermometer with Dual Probe, covering setup, operation, features, troubleshooting, and a meat doneness chart.
	[ThermoPro TP-20 Remote Food Thermometer User Manual and Guide](#) User manual for the ThermoPro TP-20 Remote Food Thermometer. This guide covers setup, operation, features like dual probes, programmable alerts, timer functions, BBQ/oven monitoring, and troubleshooting for this wireless cooking thermometer.
	[ThermoPro TP20C Wireless Meat Thermometer User Manual](#) 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.
	[ThermoPro TP-08 Remote Food Thermometer User Manual](#) 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.
	[ThermoPro TP806BW Wireless Remote Food Thermometer User Manual](#) User manual for the ThermoPro TP806BW wireless remote food thermometer, detailing its features, setup, operation for grilling and smoking, troubleshooting, and warranty information.