

ThermoPro TP620

ThermoPro TP620 Instant Read Meat Thermometer User Manual

INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your ThermoPro TP620 Instant Read Meat Thermometer. Please read all instructions carefully before use and retain this manual for future reference.



ThermoPro TP620 Instant Read Meat Thermometer, folded with probe extended.

PRODUCT FEATURES

- **Ultra-large LCD Display:** Features a 2-inch LCD display for wide viewing angles and clear readouts.
- **180° Auto-rotating Display:** The display automatically rotates 180 degrees, allowing for ambidextrous use and easy reading from any angle.
- **Ultra-Fast Thermocouple Sensor:** Provides accurate temperature readings in just 2–3 seconds with an accuracy of ± 0.9 °F.
- **Motion-Sensing Sleep and Wake Modes:** Intuitively powers on when the probe is unfolded and off when folded. It also wakes instantly when picked up and enters sleep mode after 90 seconds of

inactivity to save battery.

- **IP65-Rated Waterproof & Skidproof Grip:** Designed for easy cleaning under running water and features an anti-slip grip for secure handling.
- **Temperature Lock and Calibration:** Allows users to hold temperature readings for safe viewing away from heat and supports user calibration for sustained accuracy.



The large, clear LCD display of the ThermoPro TP620.

Gravity Sensing **Automatic Rotating Display**



Demonstration of the 180° auto-rotating display.

PACKAGE CONTENTS

- 1 x ThermoPro TP620 Thermometer body
- 1 x AAA Battery

SETUP

Battery Installation

1. Locate the battery compartment on the back of the thermometer.
2. Open the battery cover.
3. Insert the included AAA battery, ensuring correct polarity (+/-).
4. Close the battery cover securely.

OPERATING INSTRUCTIONS

Power On/Off

The thermometer features motion-sensing technology for power management:

- **To Power On:** Unfold the probe from the thermometer body. The display will automatically illuminate.
- **To Power Off:** Fold the probe back into the thermometer body. The display will turn off.
- **Motion-Sensing Wake:** If the thermometer is idle but the probe is unfolded, picking it up will instantly wake the device.
- **Auto-Sleep:** After 90 seconds of inactivity with the probe unfolded, the thermometer will enter sleep mode to conserve battery.



Illustration of motion-sensing power management and probe rotation.

Taking a Temperature Reading

1. Unfold the probe to power on the thermometer.
2. Insert the tip of the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
3. The temperature will be displayed on the LCD screen within 2-3 seconds.
4. The display will automatically rotate 180° for easy viewing from any angle.



Using the thermocouple sensor to measure food temperature.

Temperature Lock Function

To hold the current temperature reading on the display:

1. Press the "LOCK" button while the probe is inserted into the food.
2. The displayed temperature will be locked.
3. Press the "LOCK" button again to unlock and resume live temperature readings.

Switching Temperature Units (°C/°F)

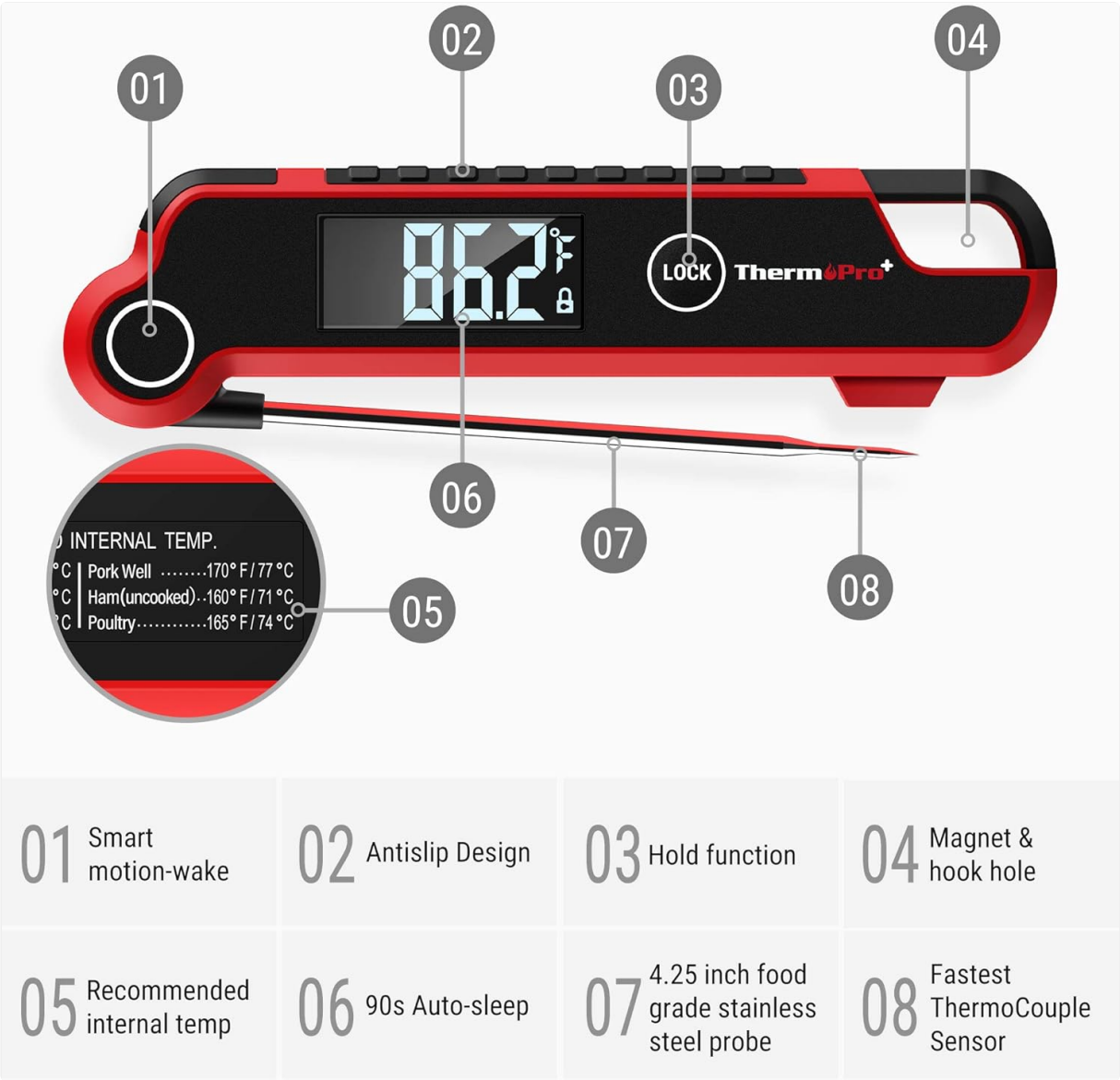
To switch between Celsius and Fahrenheit, press the °C/°F button located on the back of the thermometer.

Recommended Internal Temperatures

For safe cooking, refer to the following general guidelines. Always consult official food safety charts for precise recommendations.

Food Type	Recommended Internal Temperature
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Food Type	Recommended Internal Temperature
Pork (Well)	170°F / 77°C
Ham (Uncooked)	160°F / 71°C
Poultry	165°F / 74°C
Beef/Lamb (Medium-Rare)	130-135°F / 54-57°C
Beef/Lamb (Medium)	135-140°F / 57-60°C
Beef/Lamb (Well-Done)	160°F / 71°C



01 Smart motion-wake	02 Antislip Design	03 Hold function	04 Magnet & hook hole
05 Recommended internal temp	06 90s Auto-sleep	07 4.25 inch food grade stainless steel probe	08 Fastest ThermoCouple Sensor

Labeled parts and recommended internal temperatures for various foods.

CALIBRATION

The ThermPro TP620 thermometer can be calibrated to maintain accuracy over time. This process is typically performed using an ice-water bath.

1. Prepare an ice-water bath by mixing crushed ice and cold water in a glass. Ensure there is more ice

than water.

2. Insert the thermometer probe into the ice-water bath, making sure the probe tip is fully submerged and not touching the sides or bottom of the glass.
3. Wait for the temperature reading to stabilize (approximately 30 seconds). The reading should be 32°F (0°C).
4. If the reading is not 32°F (0°C), press and hold the "CAL" button (usually located on the back or side) for 3 seconds until the display flashes.
5. The device will automatically adjust the reading to 32°F (0°C).
6. Release the "CAL" button to confirm and save the calibration.



Calibrating the thermometer using an ice-water bath.

CARE AND MAINTENANCE

- **Cleaning:** The thermometer is IP65-rated waterproof. Clean the probe and body under running water with mild soap. Do not immerse the entire unit in water for extended periods.
- **Storage:** Fold the probe back into the body for safe storage. The magnetic back allows it to be stored on metallic surfaces like refrigerators.
- **Battery:** Replace the AAA battery when the low battery indicator appears on the display.
- **Avoid Extreme Temperatures:** Do not leave the thermometer in extremely hot environments (e.g., inside an oven or on a hot grill surface) as this can damage electronic components.



Cleaning the waterproof ThermoPro TP620 under running water.

TROUBLESHOOTING

Common Issues and Solutions

- **No Display/Power:** Ensure the battery is correctly installed with proper polarity. Replace the battery if necessary. Unfold the probe completely to activate the motion-sensing power-on.
- **Inaccurate Readings:** Perform a calibration using an ice-water bath as described in the Calibration section. Ensure the probe is inserted into the thickest part of the food and not touching bone.
- **Slow Readings:** Ensure the probe tip is fully inserted into the food. The thermometer is designed for fast readings (2-3 seconds); if readings are consistently slow, check battery or consider calibration.
- **Display Not Rotating:** The auto-rotating display relies on gravity sensing. Ensure the thermometer is held upright or at an angle that allows the sensor to detect orientation changes.

SPECIFICATIONS

Feature	Detail
Brand	ThermoPro
Model Name	TP620
Response Time	2-3 seconds
Accuracy	±0.9 °F (±0.5 °C)
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Display Type	LCD, Auto-rotating, Backlit
Waterproof Rating	IP65
Probe Length	4.25 inches
Power Source	1 x AAA Battery (included)
Outer Material	Acrylonitrile Butadiene Styrene
Certifications	CE, FCC, NSF
Product Care	Hand Wash Only







WARRANTY AND SUPPORT

ThermoPro offers a 10-year warranty for the TP620 Instant Read Meat Thermometer, covering defects in materials and workmanship under normal use. This warranty ensures long-term reliability and customer satisfaction.

For warranty claims, technical support, or product inquiries, please contact ThermoPro customer service. You can find more information and contact details on the official ThermoPro website or their Amazon store:

[Visit the ThermoPro Amazon Store](#)

Related Documents - TP620

	<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 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>
	<p>ThermoPro TP-15H Digital Instant Read Thermometer: User Manual & Features</p> <p>Comprehensive instruction manual for the ThermoPro TP-15H digital instant read food thermometer. Learn about its features, specifications, how to use it for cooking, calibration, care, and warranty.</p>
	<p>ThermoPro TP15H Digital Meat Thermometer: Instruction Manual & Usage Guide</p> <p>Comprehensive guide for the ThermoPro TP15H instant read digital meat thermometer. Learn features, specifications, how to measure food temperature, calibrate, care for your device, and warranty information.</p>
	<p>ThermoPro TP610 Dual Probe Meat Thermometer: User Manual & Instructions</p> <p>Comprehensive user manual for the ThermoPro TP610 dual probe meat thermometer. Learn how to use, clean, and maintain your digital cooking thermometer for accurate temperature readings.</p>



[ThermoPro TP620 Digital Instant Read Thermocouple Thermometer Instruction Manual](#)

User guide for the ThermoPro TP620 digital instant-read thermocouple thermometer, detailing features, specifications, operation, calibration, and care for accurate food temperature measurements.

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[ThermoPro TP620 Digital Instant Read Thermocouple Thermometer Instruction Manual](#)

Comprehensive instruction manual for the ThermoPro TP620 digital instant read thermocouple thermometer, covering features, specifications, usage, calibration, care, and disposal.

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