

- Manuals.plus /
- › Oumefar /
 - › Oumefar TS-TP40 Digital Meat Thermometer User Manual

Oumefar TS-TP40

Oumefar TS-TP40 Digital Meat Thermometer User Manual

Model: TS-TP40

1. INTRODUCTION

The Oumefar TS-TP40 Digital Meat Thermometer is designed to accurately measure the internal temperature of various foods during cooking, grilling, or baking. It features a main unit and an auxiliary unit for wireless monitoring, equipped with multiple probes to track different items simultaneously. This manual provides essential information for the proper setup, operation, and maintenance of your device.

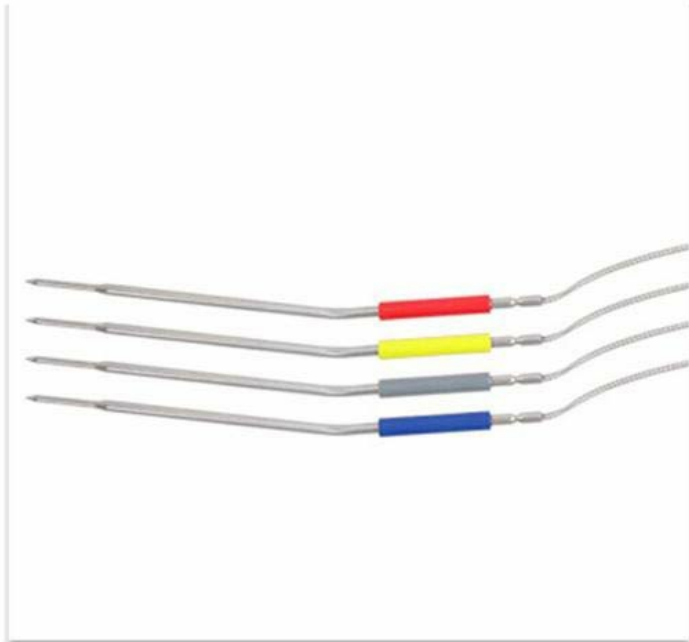


Image 1.1: Overview of the Oumefar TS-TP40 Digital Meat Thermometer components, including the main unit, auxiliary unit, four temperature probes with color-coded tips, and two probe clips.

2. PACKAGE CONTENTS

Please verify that all items listed below are included in your package:

- 1 x Main Unit (batteries not included)
- 1 x Auxiliary Unit (batteries not included)
- 4 x Temperature Probes
- 2 x Probe Clips
- 1 x User Manual



Four probes in different color

Probe clip prevent scalding



Image 2.1: Detailed view of the four color-coded temperature probes and a single probe clip, designed to prevent scalding.

3. PRODUCT FEATURES

- **Four Color-Coded Probes:** Allows simultaneous monitoring of up to four different food items.
- **Versatile Placement:** Main and auxiliary units feature an integrated stand and a magnet for flexible positioning on surfaces or metallic objects.
- **Large LCD Display:** Provides clear readings of food and oven temperatures, along with timer functions.
- **Wireless Transmission:** Offers a wireless range of up to 100 meters (328.1 feet) for remote monitoring.
- **Silicone Cover Protection:** The units are protected by a silicone cover.
- **Temperature Unit Switching:** Easily switch between Celsius (°C) and Fahrenheit (°F).
- **Timer Function:** Includes both timing and countdown capabilities.

Silicone cover protection



Image 3.1: The main unit display, illustrating the silicone cover protection around the device.

4. SETUP

1. **Install Batteries:** Open the battery compartment on the back of both the main unit and the auxiliary unit. Insert 2 x AAA batteries into each unit, ensuring correct polarity. Close the battery compartments securely.
2. **Connect Probes:** Insert the stainless steel probes into the corresponding ports on the main unit. The probes are color-coded for easy identification.
3. **Positioning:** Place the main unit near the cooking area. The auxiliary unit can be carried with you for remote monitoring within the wireless range. Both units have a foldable stand and a magnetic back for convenient placement on a countertop or metal surface.



Image 4.1: The back of the main and auxiliary units, highlighting their integrated foldable stands and magnetic attachment points for versatile placement.

5. OPERATING INSTRUCTIONS

1. **Power On/Off:** Press the power button on each unit to turn them on. The units will automatically attempt to pair.
2. **Insert Probes:** Carefully insert the tip of the stainless steel probe into the thickest part of the food, avoiding bone or gristle. Use the probe clips to secure probes in place if needed, preventing direct contact with hot surfaces.
3. **Select Food Type (MEAT button):** Press the 'MEAT' button to cycle through pre-programmed meat types (e.g., Beef, Poultry, Fish).
4. **Set Doneness (TASTE button):** Press the 'TASTE' button to select the desired doneness level (e.g., Well, Medium, Rare) for the selected meat type.
5. **Switch Temperature Units (°C/°F button):** Press the '°C/°F' button to toggle between Celsius and Fahrenheit display.
6. **Timer Function:**

- **Countdown:** Press the 'MODE' button until 'TIMER' is displayed. Use the 'SEC/▼' and 'MIN/▲' buttons to set the desired countdown time. Press 'START/STOP' to begin or pause. An alarm will sound when the time expires.
 - **Count-up:** With the timer set to 00:00, press 'START/STOP' to begin counting up.
7. **Backlight:** Press the 'LIGHT/▲' button to activate the backlight for better visibility in low-light conditions. The backlight may change color to indicate an alarm state (e.g., blue for normal, orange for alarm).
 8. **Alarm:** When the food reaches the set target temperature, an audible alarm will sound, and the display backlight may change color. Press any button to silence the alarm.



Normal with blue backlight



Alarm with orange backlight

Image 5.1: The main unit display demonstrating the normal blue backlight and the alarm-triggered orange backlight, indicating a temperature alert.

°C/°F Switching



Image 5.2: The main unit display illustrating the temperature unit switching function, showing readings in both Celsius and Fahrenheit.

Timing / Countdown



Image 5.3: The main unit display demonstrating the timing and countdown functions, showing a set countdown time and a count-up timer.

6. MAINTENANCE

- **Cleaning:** Wipe the main and auxiliary units with a damp cloth. Do not immerse the units in water. The probes can be cleaned with warm soapy water, but ensure the probe connector (where it plugs into the unit) remains dry.
- **Probe Care:** Avoid bending or kinking the probe cables excessively. Do not expose the probe cables or connectors to direct flame.
- **Storage:** Store the thermometer and probes in a dry place when not in use.
- **Battery Replacement:** Replace batteries in both units when the low battery indicator appears on the display or if the units fail to power on.

7. TROUBLESHOOTING

- **No Display:** Ensure batteries are correctly installed and not depleted. Replace batteries if necessary.

- **Inaccurate Readings:** Verify the probe is fully inserted into the thickest part of the food, avoiding bone. Ensure the probe cable is not damaged.
- **No Wireless Connection:** Ensure both units are powered on and within the 100m (328.1ft) range. Obstructions like thick walls or metal appliances can reduce range. Replace batteries if connection issues persist.
- **Alarm Not Sounding:** Check if the target temperature is set correctly. Ensure the volume is not muted (if applicable, though this model does not specify volume control).

8. SPECIFICATIONS

Feature	Specification
Model	TS-TP40
Material	ABS + Stainless Steel
Temperature Range	-20°C ~ 300°C (-4°F ~ 572°F)
Wireless Transmission Distance	100 m / 328.1 ft
Signal Transmission Mode	433.92 MHz
Power Supply (Main Unit)	2 x AAA batteries (not included)
Power Supply (Auxiliary Unit)	2 x AAA batteries (not included)
Main Unit Size	Approx. 124 x 71 x 25 mm / 4.9 x 2.8 x 1 inch
Auxiliary Unit Size	Approx. 90 x 72 x 25 mm / 3.5 x 2.8 x 1 inch
Probe Size	Approx. 62 mm / 2.4 inch
Total Cable Length (with probe)	Approx. 1170 mm / 46.1 inch
Weight	Approx. 382 g / 13.5 oz
Display Type	LCD
Special Feature	Timer
Reusability	Reusable

product size



Image 8.1: Dimensional diagram illustrating the sizes of the main and auxiliary units of the thermometer.

9. WARRANTY AND SUPPORT

Specific warranty information for the Oumefar TS-TP40 Digital Meat Thermometer is not provided in the product details. For warranty claims, technical support, or further assistance, please refer to the contact information provided with your purchase or visit the official Oumefar website.

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