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ThermoPro TP-03H

ThermoPro TP03H Digital Meat Thermometer User Manual

Model: TP-03H

INTRODUCTION

The ThermoPro TP03H Digital Meat Thermometer is designed to provide fast and accurate temperature readings for various foods, ensuring perfect cooking results every time. Its foldable probe, waterproof design, and convenient features make it an essential tool for any kitchen or grilling enthusiast.

This manual provides detailed instructions on how to set up, operate, maintain, and troubleshoot your ThermoPro TP03H thermometer.

PACKAGE CONTENTS



Image: ThermoPro TP03H Digital Meat Thermometer, showing the main unit, a AAA battery, and a small screwdriver.

- 1 x ThermoPro TP03H Digital Meat Thermometer
- 1 x AAA Battery
- 1 x Screwdriver (for battery compartment)
- 1 x User Manual (this document)

KEY FEATURES

- **Fast and Accurate Readings:** Equipped with a 10cm / 3.9-inch food-grade stainless steel probe and a high-precision sensor, providing internal temperature readings within 3-4 seconds with an accuracy of $\pm 0.5^{\circ}\text{C}$ / 0.9°F .

Fast and Accuracy

Quickly and accurately
receives internal temp



STEPDOWN PROBE



Response Time
3-4 Seconds



High Accuracy
 $\pm 0.5^{\circ}\text{C} (\pm 0.9^{\circ}\text{F})$



Wide Temp Range
 $-50^{\circ}\text{C} - 300^{\circ}\text{C}$

Image: The thermometer probe inserted into meat on a grill, illustrating the fast response time and high accuracy.

- **Completely Waterproof (IPX6):** The thermometer boasts an IPX6 waterproof rating, allowing for easy cleaning under running water without fear of damage.



100% IPX6 Waterproof

Clean up quickly by washing under running water



Image: A hand holding the thermometer under a running faucet, demonstrating its waterproof capability.

- **Lock Function:** Allows you to lock the current temperature reading on the display after removing the probe from the food, preventing the need to peer into hot ovens or grills.

Lock Function & Backlit Display

Lock temperature after pulling out the probe from the heat



Image: The thermometer with its probe inserted into food on a grill, highlighting the "Lock" button and the temperature display.

- **Backlit Display:** Features an LCD backlight for easy reading in low-light conditions.
- **Convenient Storage:** Designed with a foldable probe for compact storage in drawers. It also includes a magnetic back for attaching to metal surfaces like refrigerators and a hang hole for hooks.

Convenient Storage - Store Anywhere



Image: Illustrations showing the thermometer attached to a refrigerator via its built-in magnet and hanging on a hook.

- **Calibration Function:** Allows for adjustment to maintain accuracy over time.
- **Auto-Off:** Automatically turns off after 90 seconds of inactivity to conserve battery life.

SETUP

1. Battery Installation

The ThermoPro TP03H requires one AAA battery (included). Follow these steps to install the battery:

1. Locate the battery compartment on the back of the thermometer.
2. Use the provided screwdriver to open the battery compartment cover.
3. Insert the AAA battery, ensuring the correct polarity (+/-) as indicated inside the compartment.
4. Replace the battery compartment cover and secure it with the screwdriver.

2. Initial Power On

Once the battery is installed, unfold the probe to automatically turn on the thermometer. The display will light up, showing

the current temperature.

OPERATING INSTRUCTIONS

1. Taking a Temperature Reading

1. Unfold the stainless steel probe. The thermometer will power on automatically.
2. Insert the tip of the probe into the thickest part of the food, avoiding bone or gristle.
3. Wait for 3-4 seconds for the temperature reading to stabilize on the LCD display.
4. Once the desired temperature is reached, remove the probe from the food.

2. Switching Temperature Units (°C/°F)

Press the °C/°F button located on the thermometer to switch between Celsius and Fahrenheit temperature units.

3. Using the Lock Function

To lock the current temperature reading on the display:

- While the probe is inserted and displaying a temperature, press the **LOCK/CAL** button briefly. The current temperature will be held on the display.
- Press the **LOCK/CAL** button again to unlock and resume live temperature readings.

4. Using the Backlight

Press the **LIGHT** button to activate the display backlight for better visibility in dim environments. Press it again to turn off the backlight.

5. Auto-Off Feature

The thermometer will automatically turn off after 90 seconds of inactivity to save battery life. To turn it back on, simply unfold the probe or press any button.

Digital Food Thermometer

Perfect for



Image: The thermometer being used for BBQ, frying, baking, and checking baby milk temperature, demonstrating its versatility.

CALIBRATION

The ThermoPro TP03H comes pre-calibrated from the factory. However, if you suspect the accuracy has drifted over time, you can recalibrate it using the ice-water method.

Ice-Water Calibration Method:

1. Fill a large glass with crushed ice and top it off with cold water. Stir well and let it sit for 3 minutes.
2. Hold the **LOCK/CAL** button for 5 seconds to enter Calibration mode. The display will show "CAL".
3. Immerse the probe into the ice water, ensuring the tip is fully submerged but not touching the bottom or sides of the glass.
4. Wait until the reading stabilizes. The thermometer should read 32°F (0°C). If it does not, the thermometer will automatically adjust to 32°F (0°C).
5. Once calibrated, remove the probe from the ice water. The thermometer will exit calibration mode automatically.



Calibration

STEP 1:

Hold the LOCK/CAL for 5s to enter Calibration mode

STEP 2:

Immerse the probe in the ice water and wait till the reading drops to 32°F

Image: A two-step visual guide for calibration, showing holding the LOCK/CAL button and immersing the probe in ice water.

CARE AND MAINTENANCE

- **Cleaning:** Clean the thermometer probe with a damp cloth or by rinsing under running water with mild soap before and after each use. The main body can be wiped with a damp cloth. Do not immerse the entire unit in water for extended periods, despite its IPX6 rating.
- **Storage:** Fold the probe back into the unit for safe and compact storage. Utilize the magnetic back to store it on a refrigerator or the hang hole to hang it on a hook. Store in a dry place away from extreme temperatures.
- **Handling:** Avoid scratching yourself with the sharp tip of the probe. Do not use the thermometer in a closed oven.
- **Battery Replacement:** Replace the AAA battery when the display becomes dim or the thermometer stops functioning correctly.

TROUBLESHOOTING

- **Display shows "LL.L" or "HH.H":** This indicates the temperature is outside the measurable range of -58°F ~ 572°F (-50°C ~ 300°C).
- **Inaccurate Readings:**
 - Ensure the probe is inserted into the thickest part of the food and not touching bone or fat.
 - Perform a calibration using the ice-water method as described in the "Calibration" section.
 - Check battery level; a low battery can affect accuracy.
- **Thermometer does not turn on:**
 - Ensure the AAA battery is installed correctly with the correct polarity.
 - Replace the battery with a new one.
 - Make sure the probe is fully unfolded to activate the unit.
- **Display is dim:** Replace the AAA battery.

SPECIFICATIONS

Temperature Range	-58°F ~ 572°F (-50°C ~ 300°C)
Temperature Accuracy	±0.9°F (±0.5°C) in range between 32 to 212°F (0 to 100°C)
Resolution	0.1 °C/°F
Probe Length	10 cm / 3.9 inches (Food Grade Stainless Steel)
Response Time	3-4 seconds
Waterproof Rating	IPX6
Auto-Off	90 seconds
Power Supply	1 x AAA Battery (included)
Dimensions	Compact and lightweight design (Original data: 0.01 x 0.01 x 0.01 inches)
Weight	2.12 ounces
Model Number	TP-03H

WARRANTY AND SUPPORT

ThermoPro provides a warranty for this product. For detailed warranty information, please refer to the official ThermoPro website or contact customer service.

Customer Service:

If you have any questions or require assistance with your ThermoPro TP03H thermometer, please contact ThermoPro Customer Service:

- **USA & Canada:** 1-877-515-7797
- **Germany (DE):** 49-215-493-19011

- **United Kingdom (UK):** 44-808-164-1683
- **France (FR):** 33-975-129-576
- **Italy (IT):** 39-052-317-15570
- **Spain (ES):** 34-910-601-787
- **Australia (AU):** 61-180-057-7492
- **Email:** service@buythermopro.com



Image: A section of the product packaging showing "Package Contents" and "Customer Service" contact numbers and email.

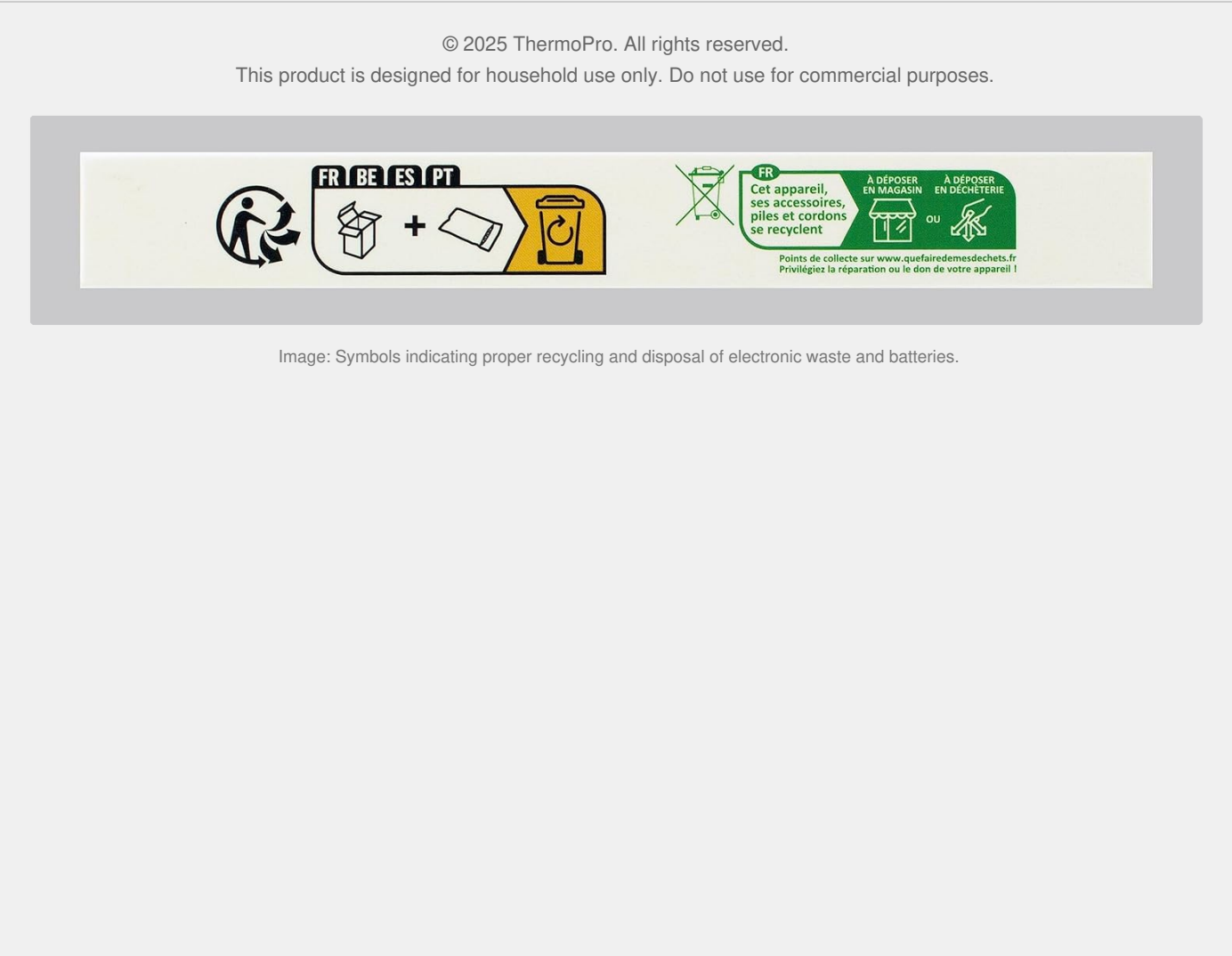




Image: Symbols indicating proper recycling and disposal of electronic waste and batteries.



Image: Compliance markings including CE, RoHS, and WEEE, indicating product standards.

Related Documents - TP-03H

	<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 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 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>
	<p>ThermoPro TP610W Waterproof Dual Probe Meat Thermometer User Manual</p> <p>Comprehensive user manual for the ThermoPro TP610W, a waterproof dual probe meat thermometer featuring programmable alarms, a rechargeable battery, and suitability for grilling, smoking, and ovens. Learn how to use, maintain, and troubleshoot your device for perfect cooking results.</p>

	<p>ThermoPro TP-03H Digital Instant Read Thermometer User Manual</p> <p>Comprehensive user manual for the ThermoPro TP-03H digital instant read thermometer, covering features, specifications, operation, calibration, and care.</p>
	<p>ThermoPro TP03B Digital Instant Read Thermometer User Manual</p> <p>This user manual provides instructions for the ThermoPro TP03B Digital Instant Read Thermometer, including product features, specifications, usage instructions, care, and warranty information.</p>