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> TempPro H29 Wireless Meat Thermometer Instruction Manual

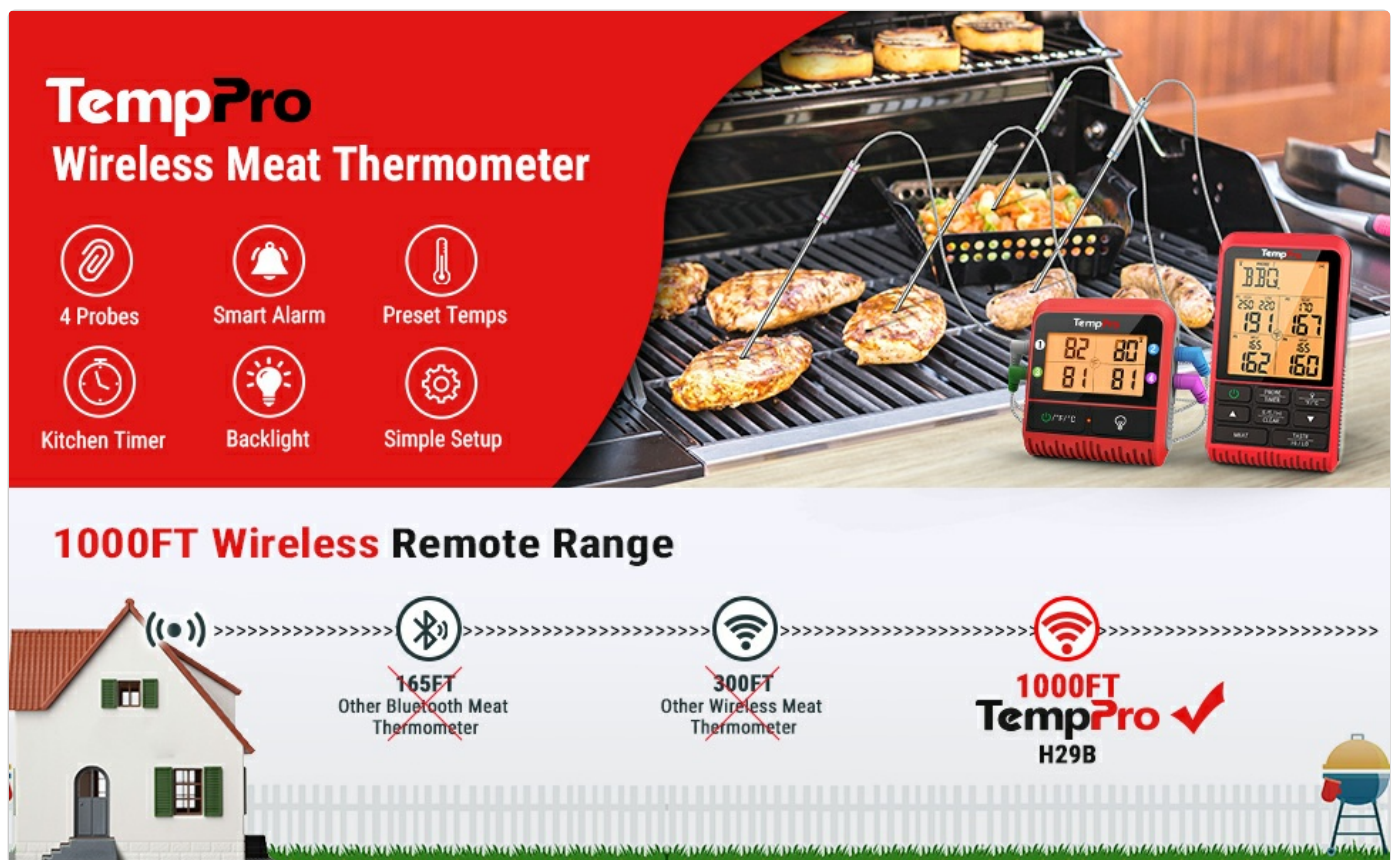
TempPro H29

TempPro H29 Wireless Meat Thermometer Instruction Manual

Model: H29 | Brand: TempPro

1. PRODUCT OVERVIEW

The TempPro H29 Wireless Meat Thermometer is designed to provide accurate temperature monitoring for various cooking methods, including grilling, smoking, and oven use. It features a 1000ft remote range, allowing you to monitor your food from a distance. With four color-coded probes, you can track multiple items simultaneously, ensuring perfect doneness every time.



The advertisement graphic features a red background on the left with the TempPro logo and product name. Below the name are six icons representing features: 4 Probes, Smart Alarm, Preset Temps, Kitchen Timer, Backlight, and Simple Setup. On the right, a grill is shown with food cooking, and two red digital thermometers are displayed. Below this, a diagram illustrates the 1000FT wireless remote range, comparing it to other Bluetooth (165FT) and other wireless (300FT) thermometers, with the TempPro H29B marked as the superior 1000FT option.

Image: The TempPro H29 Wireless Meat Thermometer transmitter on a grill side table, with the receiver unit shown in a family setting, illustrating its 1000ft remote monitoring capability.

Key Features:

- **1000ft Remote Range:** Advanced radio frequency technology for stable, long-distance monitoring.

- **4 Color-Coated Probes:** Distinguish and monitor up to four different types of meat or sections of a single large cut.
- **Timer and Alarms:** Includes count-up/count-down timer and customizable temperature alarms.
- **USDA Preset Temperatures:** 12 preset temperatures for various meats and 5 doneness levels.
- **High Precision:** Accuracy up to $\pm 1.8^{\circ}\text{F}$ (1°C) within a range of 14°F to 572°F (-10°C to 300°C).
- **Fast Readout:** Provides real-time temperature updates.
- **Backlight Display:** For clear visibility in low-light conditions.



Image: A close-up view of a probe tip, emphasizing its accuracy of $\pm 1.8^{\circ}\text{F}$ and durable, heat-resistant design.

What's Included:

- 1 x Receiver Unit
- 1 x Transmitter Unit
- 4 x Detachable Probes
- 4 x Plastic Winders for probes
- 2 x Clips for probes
- 4 x AAA Batteries
- 1 x User Manual (this document)

2. SETUP GUIDE

2.1 Battery Installation

Both the receiver and transmitter units require 2 AAA batteries each (4 AAA batteries included in total). Ensure correct polarity when inserting the batteries.

1. Locate the battery compartment on the back of both the receiver and transmitter units.
2. Open the battery compartment cover.
3. Insert 2 AAA batteries into each unit, matching the positive (+) and negative (-) terminals correctly.
4. Close the battery compartment cover securely.

2.2 Probe Connection

The thermometer comes with four color-coded probes. Each probe connects to a corresponding port on the transmitter unit.

1. Identify the four detachable probes and their color-coded ends.

2. Match each probe's color to the corresponding colored port on the side of the transmitter unit.
3. Firmly insert each probe's connector into its designated port.
4. Use the provided plastic winders to manage excess probe cable and the clips to secure probes to grill grates or oven racks, ensuring the probe tip is in the thickest part of the meat and not touching bone or fat.



Image: The transmitter unit with four color-coded probes connected, ready for use on a grill. Each probe is inserted into a different piece of meat.



Image: A close-up view of the four color-coded probes, highlighting their distinct colors for easy identification.

3. OPERATING INSTRUCTIONS

3.1 Power On/Off

- Press the **Power** button (TempPro) on both the receiver and transmitter units to turn them on.
- To turn off, press and hold the **Power** button for a few seconds until the display turns off.

3.2 Temperature Unit Selection (°F/°C)

Press the °F/°C button on the receiver unit to switch between Fahrenheit and Celsius display.

3.3 Monitoring Meat Temperatures

1. Insert the probe tips into the thickest part of the meat, avoiding bones or gristle.
2. The receiver unit will display the current temperature for each connected probe.

1000FT ENHANCED RF TECHNOLOGY

The longest remote range on the market



Image: The TempPro H29 receiver and transmitter units showing temperature readings on their digital displays.

3.4 Setting Preset Temperatures (USDA Recommended)

The thermometer includes 12 USDA preset temperatures for different meats and 5 doneness levels.

1. Press the **MEAT** button to cycle through different meat types (e.g., Beef, Poultry, Fish).
2. Press the **TASTE/HI/LO** button to select the desired doneness level (e.g., Rare, Medium, Well Done).
3. The target temperature will automatically adjust based on your selection.

BUILT-IN KITCHEN TIMER

Precise time control, manage your cooking easily



Image: The receiver unit showing preset options for different meat types and doneness levels, such as Beef, Veal, Chicken, and various cooking preferences.

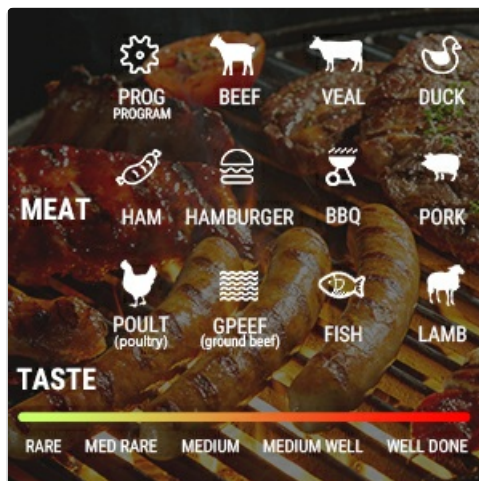


Image: A visual guide to USDA recommended temperatures for different meats and doneness levels, from rare to well done.

3.5 Setting Custom Temperatures

You can manually set a target temperature if the presets do not meet your needs.

1. Select the desired probe using the **PROBE/TIMER** button.
2. Use the **UP** and **DOWN** arrows to adjust the target temperature.
3. To quickly set all probes to the same target temperature and taste as the currently selected probe, press and hold the **MEAT** and **TASTE/HI/LO** buttons simultaneously.

3.6 Timer Function (Count Up/Down)

The thermometer includes a timer function for precise cooking control.

1. Press the **PROBE/TIMER** button to switch to timer mode.
2. Use the **UP** and **DOWN** arrows to set the desired countdown time (up to 99 hours and 59 minutes).
3. Press the **S/S (Start/Stop)** button to start or pause the timer.
4. When the countdown reaches zero, an alarm will sound.
5. The timer can also function as a count-up timer if no time is set before pressing **S/S**.



Image: The receiver unit showing the digital display for both count-up and count-down timer functions, useful for managing cooking duration.

3.7 Temperature Alarms

The device will alert you when the target temperature is reached or if the temperature goes outside a set range.

- An audible alarm will sound when the meat reaches its target temperature.
- The display will also flash to indicate the alarm.
- To silence the alarm, press any button.



10 USDA-RECOMMENDED MEAT TEMPS

Preset USDA recommended temp or program your favorite taste



PROG
(program)



BEEF



VEAL



CHCKE



GBEEF
(ground beef)



HAM



BBQ



FISH



PORK



POULT
(poultry)



GPOUL
(ground poultry)



LAMB

Image: The receiver unit showing high and low temperature alarm settings, with a cooked steak in the background, indicating readiness.

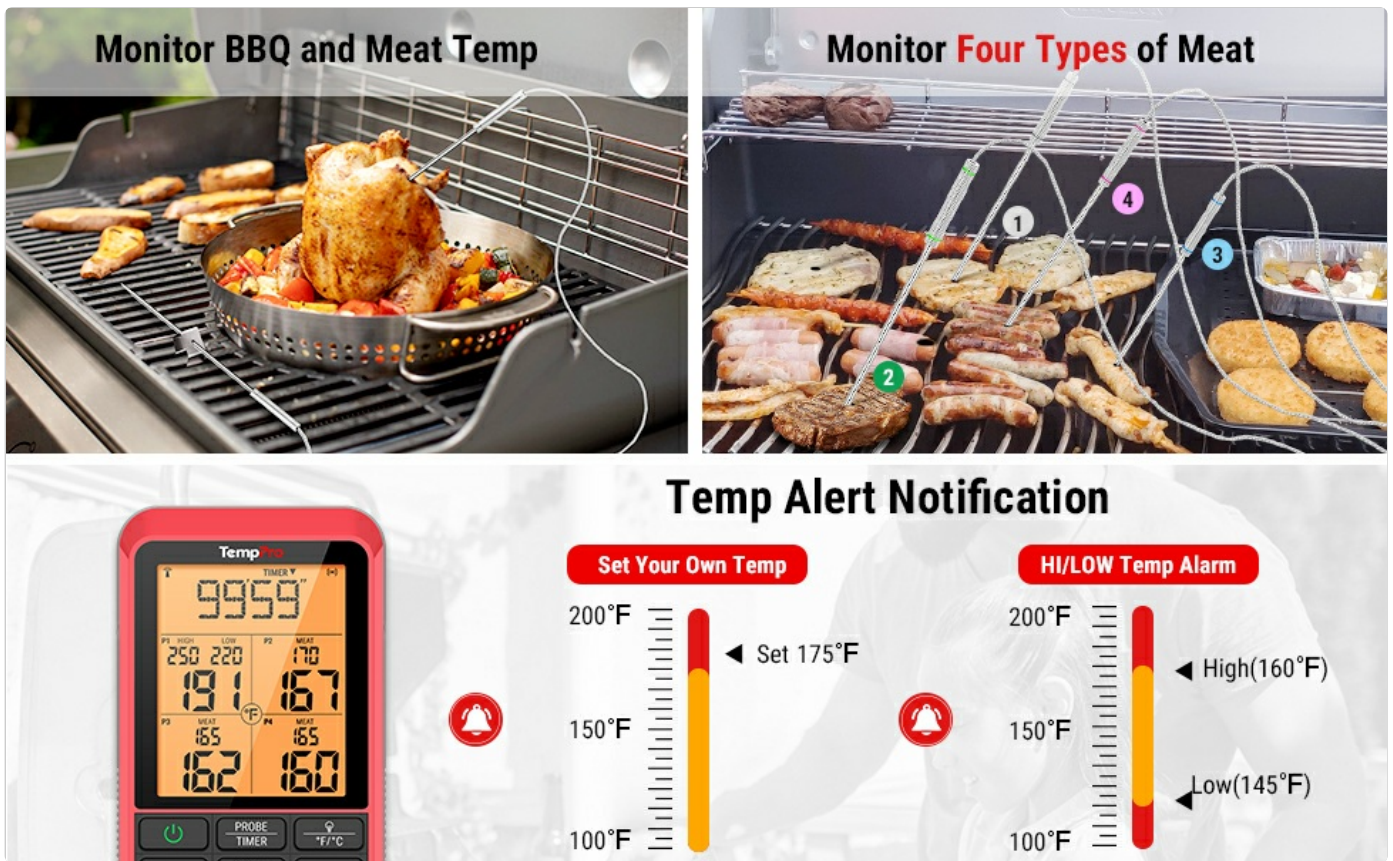


Image: A visual representation of setting custom high and low temperature alerts, showing the thermometer display and a grill with probes.

4. CARE AND MAINTENANCE

4.1 Cleaning

- **Probes:** The probes are made of 18/8 food-grade stainless steel and are oven safe. They should be **hand washed only**. Do not immerse the probe connectors or the main units in water.
- **Units:** Wipe the receiver and transmitter units with a damp cloth. Do not use abrasive cleaners or submerge them in water.

4.2 Storage

Store the thermometer and probes in a clean, dry place when not in use.

- The receiver unit features a **magnetic back** for convenient attachment to metal surfaces like refrigerators.
- Both units have a **durable stand** for tabletop use.
- A **hanging hole** is also available for wall storage.



Image: The receiver unit magnetically attached to a refrigerator, demonstrating its convenient storage feature.



Image: The receiver unit standing upright on a tabletop using its integrated stand, ideal for countertop placement.



Image: Both the receiver and transmitter units hanging from kitchen hooks, showcasing the hanging hole feature for organized storage.

5. TROUBLESHOOTING

- **Transmitter Auto Shut-off:** The transmitter unit will automatically shut down if the temperature of all four probes remains below 104°F (40°C) for 2 hours. This is a power-saving feature.
- **No Signal / Display Shows "-":** If the receiver does not receive a signal from the transmitter, the temperature reading will display "-" and an alarm will sound.
 - Ensure both units are powered on and within the 1000ft remote range.
 - Check for any obstructions between the transmitter and receiver that might interfere with the signal.
 - Verify that batteries are properly installed and have sufficient charge.
 - The receiver will shut down after 30 minutes if the signal is not reconnected.
- **Inaccurate Readings:**
 - Ensure probes are fully inserted into the thickest part of the meat and not touching bone, fat, or the cooking surface.
 - Check probe connections to the transmitter unit.
 - Probes are durable but can be damaged over time. If a probe consistently gives incorrect readings, it may need replacement.

6. SPECIFICATIONS

| | |
|------------------------------|--------------------------------|
| Model Name: | H29 |
| Brand: | TempPro |
| Remote Range: | 1000ft (300m) |
| Temperature Range: | 14°F to 572°F (-10°C to 300°C) |
| Temperature Accuracy: | ±1.8°F (±1°C) |
| Temperature Unit: | °F/°C Switchable |

| | |
|---------------------------------|--|
| Probes: | 4 Detachable, Color-Coded, 18/8 Food-Grade Stainless Steel |
| Waterproof Rating: | IPX4 (splash-proof, not submersible) |
| Timer: | Count up/down (up to 99 hours 59 minutes) |
| Preset Temperatures: | 12 USDA presets |
| Power Source: | 4 x AAA Batteries (included) |
| Display Type: | Digital with Backlight |
| Connectivity Technology: | RF Wireless |
| Special Features: | Alarm, Fast Reading System, High Accuracy, Ultra Clear Screen, Magnetic Back, Tabletop Stand, Hanging Hole |
| Product Care: | Hand Wash Only (probes), Oven Safe (probes) |

7. PRODUCT VIDEOS

7.1 TempPro H29 Wireless Meat Thermometer Overview

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Video: An official overview of the TempPro H29 Wireless Meat Thermometer, demonstrating its 1000ft remote range, ability to monitor 4 types of meat simultaneously, USDA recommended temperatures, and timer functions. This video highlights the key features and ease of use for grilling and oven cooking.

8. WARRANTY AND SUPPORT

For detailed warranty information, product registration, or technical support, please refer to the official TempPro website or contact their customer service directly. Contact information can typically be found on the product packaging or the manufacturer's website.

