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› YAOAWE TPP-Meat Probe Instruction Manual for ThermoPro Thermometers

YAOAWE TPP-Meat Probe

YAOAWE TPP-Meat Probe Instruction Manual

For ThermoPro Thermometers (Models: TP04, TP06, TP06S, TP07, TP-07S, TP08, TP-08S, TP09, TP09B, TP-10, TP16, TP17, TP20, TP20S, TP25, TP27, TP28, TP829, TP930)

1. INTRODUCTION

This manual provides essential information for the proper use and maintenance of your YAOAWE TPP-Meat Probe. Designed as a replacement or additional probe for various ThermoPro thermometer models, this food-grade probe assists in accurately monitoring internal food temperatures during cooking. Please read these instructions carefully before use to ensure optimal performance and longevity of your product.

2. WHAT'S INCLUDED

Upon unpacking your YAOAWE TPP-Meat Probe, you should find the following components:

- 2 x Temperature Probes
- 2 x Clip Holders

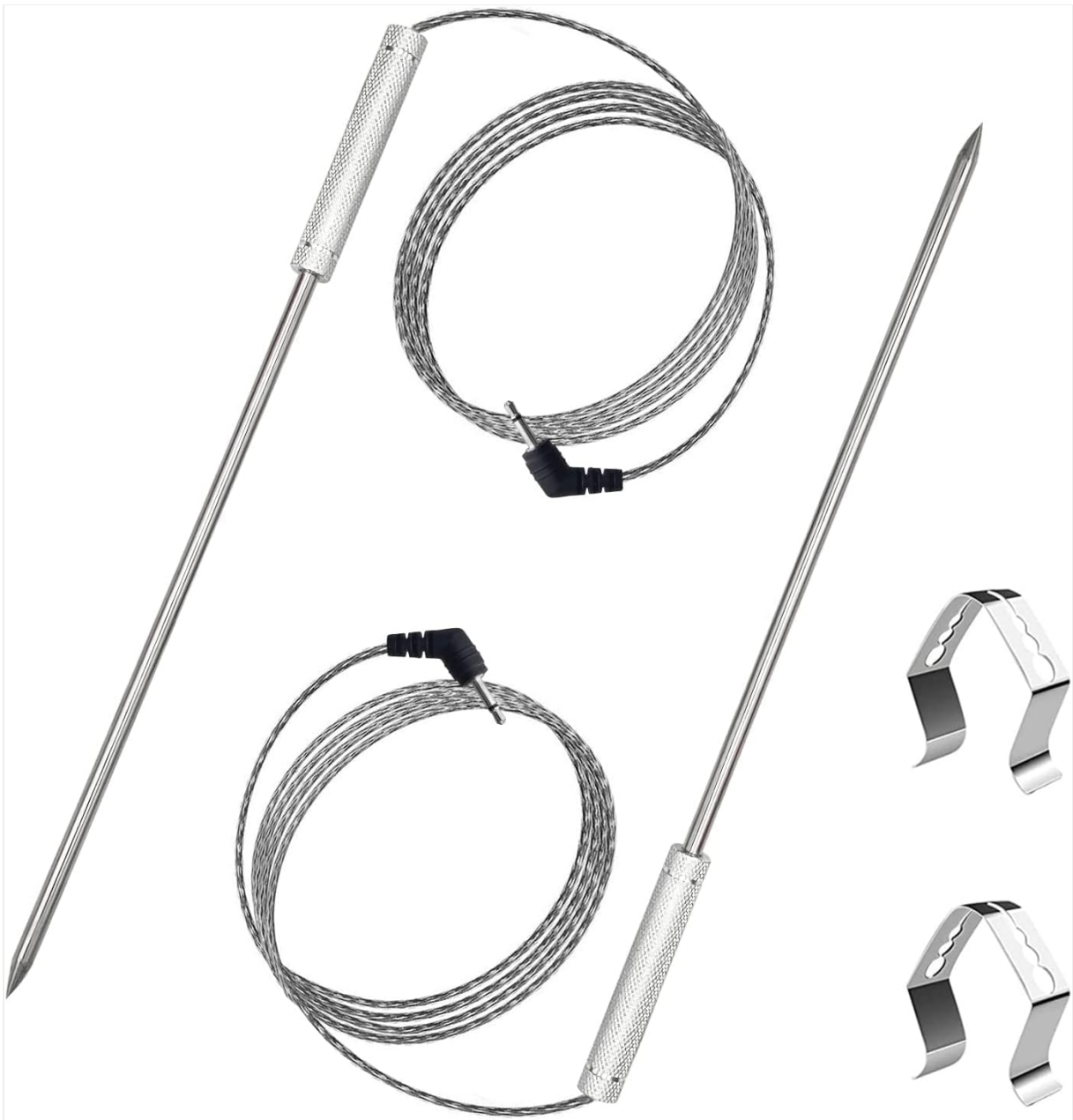


Image: Two YAOAWE TPP-Meat Probes with their respective 42-inch woven steel mesh cables and 2.5mm plugs, alongside two stainless steel clip holders. The probes feature a non-slip grip design.

3. PRODUCT SPECIFICATIONS

- **Brand:** YAOAWE
- **Model Name:** TPP-Meat Probe (Item Model Number: 85037)
- **Probe Material:** Food-grade stainless steel
- **Cable Material:** Woven steel mesh
- **Plug Type:** 2.5mm jack
- **Probe Length:** Approximately 8 inches
- **Cable Length:** Approximately 42 inches
- **Temperature Detection Range:** 32°F to 572°F (0°C to 300°C)
- **Special Feature:** High Accuracy, Heat Resistance, Non-slip Grip Design
- **Product Care:** Wipe Clean
- **Usage:** Outdoor (for grilling, smoking, etc.)



Image: A diagram illustrating the dimensions of the meat probe, showing an 8-inch probe length, a 42-inch line length, and a 0.4-inch probe diameter, with a close-up of the 2.5mm plug.




4. COMPATIBILITY

The YAOAWE TPP-Meat Probe is designed as a replacement or additional probe for the following ThermoPro thermometer models:

- TP04, TP06, TP06S, TP07, TP-07S, TP08, TP-08S, TP09, TP09B, TP-10, TP16, TP17, TP20, TP20S, TP25, TP27, TP28, TP829, TP930

STURDY MATERIAL

FOR A PERFECT FIT

-  Waterproof & Easy to Use
-  High Accuracy & Heat Resistance
-  No Complicated modes and operation

Non-slip
Grip Design

32°F-572°F
Temp Range

Image: A meat probe inserted into a piece of salmon cooking on a grill, demonstrating its use with a ThermoPro thermometer. Various other foods like steaks and vegetable skewers are also visible on the grill.

5. SETUP AND INSTALLATION

To set up and install your YAOAWE TPP-Meat Probe:

- 1. Connect the Probe:** Insert the 2.5mm plug of the probe cable firmly into the designated port on your compatible ThermoPro thermometer until you hear a 'click'.
- 2. Insert into Food:** Carefully insert the pointed end of the probe into the thickest part of the meat, avoiding bone or gristle, to ensure an accurate internal temperature reading.
- 3. Use the Clip Holder:** The included clip holder can be used to secure the probe cable to the grill grate, preventing the probe tip from touching the grate directly and ensuring it remains in the food.



PLUG AND PLAY TEMP MEAT PROBE

Image: Close-up views of the metal clip holders, detailing their orifice sizes (0.11in/2.8mm, 0.15in/4.0mm, 0.19in/5.0mm). Another image shows a probe secured to a grill grate with the clip, positioned above cooking sausages.

6. OPERATING INSTRUCTIONS

Once the probe is correctly installed and inserted into your food, your ThermoPro thermometer will display the internal temperature. Observe the following for optimal operation:

- **Temperature Range:** The probe accurately measures temperatures between 32°F and 572°F (0°C and 300°C).
- **Monitoring:** Continuously monitor the temperature displayed on your thermometer. Refer to standard cooking temperature charts for desired doneness levels for various meats.
- **Accuracy Check:** For a more accurate temperature reading, it is recommended to verify the probe's reading with a glass of ice water (should read close to 32°F/0°C) or hot water (should read close to 212°F/100°C) before each use.

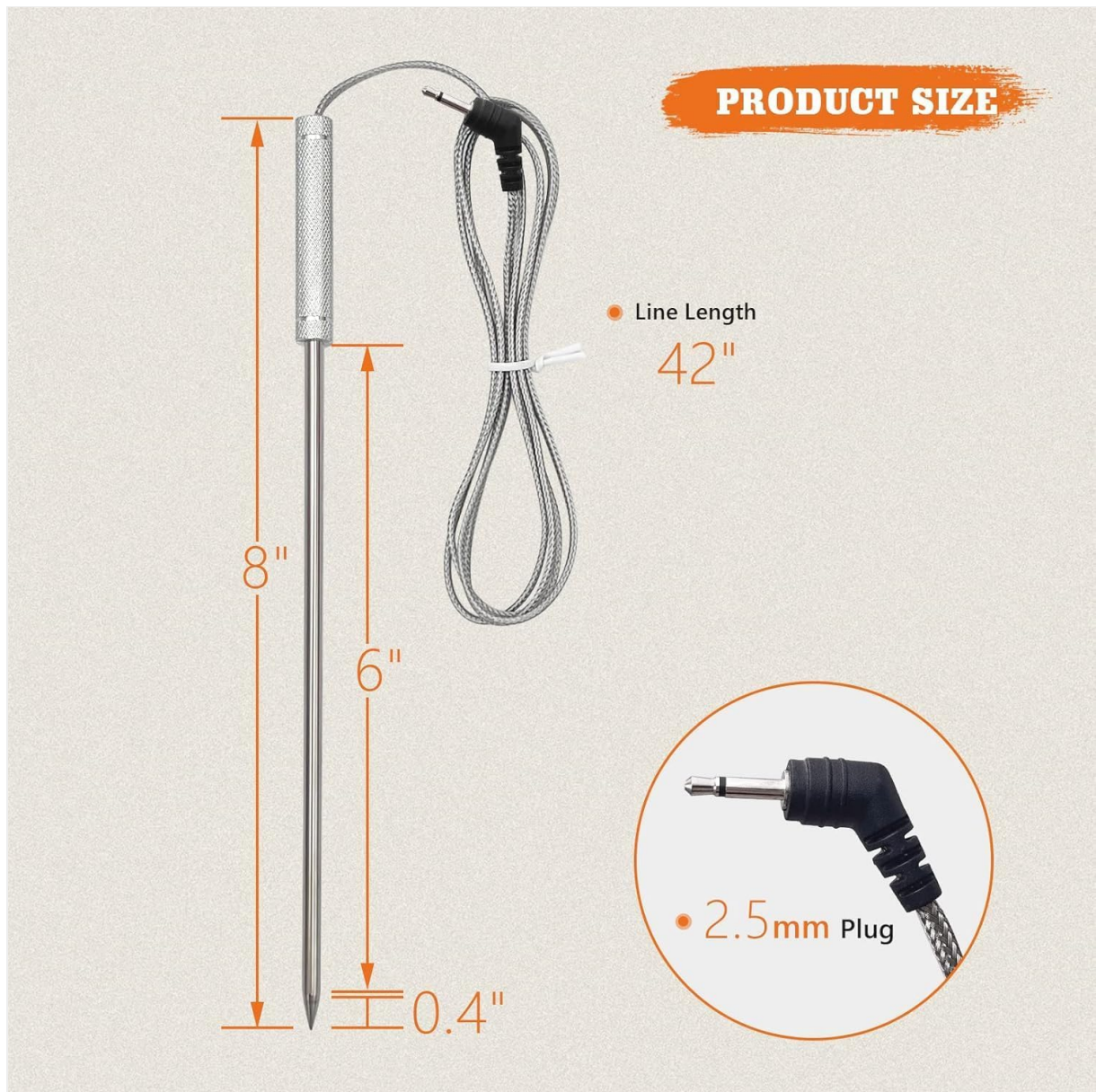


Image: A meat probe inserted into a thick cut of steak cooking on a grill, with a fiery background. Text overlays highlight features like 'Waterproof & Easy to Use', 'High Accuracy & Heat Resistance', 'No Complicated modes and operation', 'Non-slip Grip Design', and a temperature range of '32°F-572°F'.

7. MAINTENANCE AND CARE

To ensure the longevity and accuracy of your meat probe:

- **Cleaning:** After each use, wipe the probe clean with a damp cloth. Avoid immersing the entire probe or its cable connector in water. The probe tip can be washed with soap and water.
- **Storage:** Store the probe in a dry place when not in use. Avoid severe bending or twisting of the probe wire, as this can damage the internal wiring.
- **Avoid Extreme Temperatures:** While the probe is heat resistant, prolonged exposure of the cable or connector to direct flames or temperatures exceeding 572°F (300°C) can cause damage.

8. TROUBLESHOOTING

If you encounter issues with your meat probe, particularly 'HHH' temperature readings on your ThermoPro device, consider the following steps:

- **Verify Reading:** Perform an accuracy check using a glass of ice water or hot water as described in the 'Operating Instructions' section. This helps confirm if the probe itself is faulty or if the issue is related to

connection or usage.

- **Re-insert Probe:** Ensure the probe's 2.5mm plug is firmly and completely inserted into the thermometer's port. Re-lock the probe by pushing it in as hard as possible until you hear a 'click'. A loose connection is a common cause of inaccurate readings or 'HHH' errors.
- **Check for Damage:** Inspect the probe wire for any signs of severe bending, twisting, or cuts. Also, ensure there is no accumulation of moisture or water in the probe's connector or cable, which can interfere with readings.

HOW CAN I AVOID "HHH" TEMPERATURE READINGS ON THERMOPRO?

1. You can verify the reading with a glass of ice/hot water before using.
2. Re-lock the probe and reinsert the probe as Firmly/Hard as possible into the device until you feel/hear a "click".
3. Avoid accumulation of moisture and water in the probe, and avoid severe bending or twisting of the probe wire



Image: A graphic detailing three steps to avoid 'HHH' temperature readings: verifying with hot/cold water, re-inserting the probe firmly, and avoiding moisture/severe bending. This is shown alongside a smoker with a ThermoPro thermometer displaying a temperature.

If problems persist after following these steps, please contact customer support.

9. WARRANTY AND SUPPORT

YAOAWE offers a **12-month repair service** for products purchased from the YAOAWE store. If you encounter any issues during the use of your TPP-Meat Probe, please do not hesitate to contact our support team. We aim to provide a resolution to your inquiry within 24 hours.

For further assistance, please visit the YAOAWE Store on Amazon.

