

Remote Food Thermometer with Dual Probe Model No. TP-12

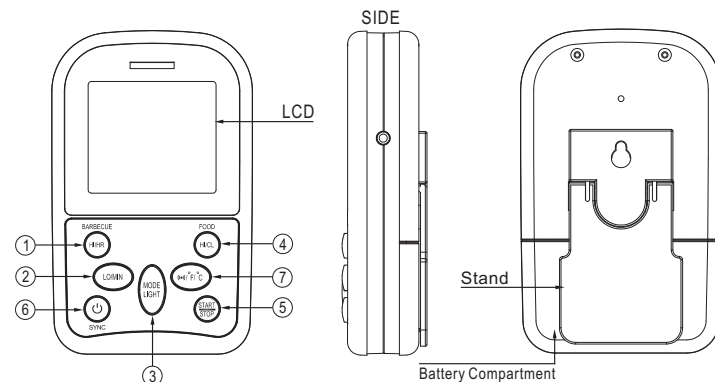
Introduction

Congratulations on your purchase of the Professional Remote Food Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

Components

1. 1– Receiver unit.
2. 1– Transmitter unit.
3. 1– Detachable stainless steel FOOD probe.
4. 1– Detachable stainless steel BARBECUE probe with clip.
5. 2– 2*AAA batteries.

Receiver Features

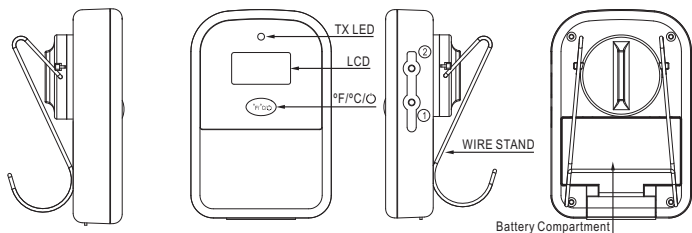


- LCD (Liquid Crystal Display) – Displays all icons, temperature and time.
- Battery compartment – Holds 2 AAA batteries.
- Stand – Swings out and allow you to stand the receiver on tabletop.

Buttons

1. **HI/HR** – In THERMOMETER MODE, press once to display the maximum set BARBECUE /oven/smoker temperature setting. To increase temperature, press and hold button until the digits flash, then press once to increase to your desired BARBECUE /oven/ smoker temperature. To increase temperature faster, press and hold for 2 seconds to increase by 10 °F per second. In TIMER MODE, when the TIMER stops, press once to increase the Hour. Press and hold for 2 seconds to increase by 10 hours per second.
2. **LO/MIN** – In THERMOMETER MODE, press once to display the minimum set BARBECUE /oven/smoker temperature setting. To increase temperature, press and hold until the digits flash, then press once to increase to your desired BARBECUE /oven/smoker temperature. To increase temperature faster, press and hold for 2 seconds to increase by 10 °F per second. In TIMER MODE, when the TIMER stops, press once to increase the MINUTE. Press and hold for 2 seconds to increase by 10 minutes per second.
3. **MODE/LIGHT** – Press once to turn on the LCD back light which will last for 5 seconds. Press and hold for 2 seconds to select THERMOMETER MODE or TIMER MODE. When wanting to save your selected temperature, press once to save temp setting.
4. **HI/CLEAR** – In THERMOMETER MODE, press once to display the current FOOD temperature setting. To increase temperature, press and hold until the digits flash, then press once to increase to your desired FOOD temperature. To increase temperature faster, press and hold for 2 seconds to increase by 10 °F per second. In TIMER MODE, when the timer stops, press once clear the timer setting back to 0:00.
5. **START/STOP** –In TIMER MODE, press once to start or stop the timer countdown or count up.
6. **⏻/SYNC** – Press once to turn ON/OFF the receiver. Press and hold for 2 seconds to synchronize/pair with transmitter.
7. **(°F/°C)** – press once to activate/deactivate the temperature alarm. Press and hold it for 2 seconds to select receiver temperature display in °C or °F.

Transmitter Features



- LCD (Liquid Crystal Display) – displays temperature of both FOOD and BARBECUE. It will automatically switch between FOOD and BARBECUE displays.
- WIRE STAND – Allows you to stand the receiver on tabletop or it can be reversed and used as a hanger.
- BATTERY COMPARTMENT – Holds 2 AAA batteries.
- 1 FOOD – Plug-in for stainless steel FOOD probe.
- 2 BARBECUE –Plug-in for stainless steel BARBECUE probe.

Button

°F/°C/⏻ – Press once to turn ON/OFF the transmitter. Press and hold for 2 seconds to select the transmitter temperature display in °C or °F.

Installing batteries

Open the battery compartment of the receiver and insert two “AAA” batteries with correct polarity. Open the battery compartment of the transmitter and insert two “AAA” batteries with correct polarity.

Turn On/Off Unit

Press ⏻/SYNC button on the receiver to turn on/off the receiver;

Press °F/°C/⏻ button on the transmitter to turn on/off the transmitter.

Synchronize/Pair Transmitter and Receiver

The transmitter and receiver need to be synchronized or paired before using. There are two ways to do so:

Option 1:

- a. Insert the stainless steel probes into the corresponding plugs in the transmitter.

Note: The FOOD probe is 6 inches long with pointed end while the BARBECUE probe is 3 inches long with a grill rack clip.

- b. Open the battery compartment of transmitter and insert two “AAA” batteries. The transmitter will show the current temperature on its LCD display and automatically keep sending the temperature reading to the receiver for synchronization/pairing.
- c. Then open the battery compartment of receiver and insert two “AAA” batteries. The receiver will enter Synchronization mode which will last for 120 seconds. The display shows “---” and it is flashing.
- d. Wait for a moment until the temperature reading shows on the receiver display, it means the synchronization/Pairing is complete. Your professional remote cooking thermometer is ready for use.

Note: The transmitter and receiver are only required to be synchronized/paired once whenever batteries of the receiver or transmitter are replaced.

If the batteries are already installed in the receiver and transmitter, you can use Option 2 to synchronize/pair them:

- Insert the stainless steel probes into the corresponding plugs in the transmitter.
- Turn on the transmitter by pressing °F/°C/⏻ button. The transmitter will show the current temperature on its LCD display.
- Turn on the receiver by pressing ⏻/SYNC button.
- Press and hold ⏻/SYNC button for 2~3 seconds to enter the synchronization mode which will last for 120 seconds. The display shows "---" and it is flashing.
- Wait for a moment until the temperature reading shows on the receiver display, it means the synchronization/Pairing is complete. Your professional remote cooking thermometer is ready for use.

Loss link alert

If the receiver is taken out of range or there is abnormal external interference or after shutting OFF the transmitter, the receiver may not be able to receive the transmission from the transmitter. If this happens over 4 minutes, the unit will alert you by beeping once for every 4 seconds to tell you the signal is lost. Pressing any button on receiver will stop the loss Link beep.

To regain transmission signal, move the receiver close to the transmitter, the link should be automatically restored and the temperatures should appear on the receiver display.

THERMOMETER MODE

In thermometer mode, the LCD will show a FOOD icon in the upper part of the display and a BARBECUE icon in the lower part of the display. You can follow the processes below to gain your desired settings.

Setting HI (Maximum) FOOD Temperature

- Press the HI/ CLEAR button to display the current FOOD temperature setting, which will only be displayed for 5 seconds. The FOOD temperature range is 32 °F - 572 °F and the default setting is 176 °F.
- Press and hold the HI/ CLEAR button until the digits flash.
- Press the HI/ CLEAR button to set your desired temperature. It will increase one with each press. Press and hold the HI/ CLEAR button to fast increase.
- Press the LIGHT/MODE button to confirm the setting.

Note: Press HI/CLEAR to read your current FOOD temperature.

To destroy harmful bacteria like Salmonella and E Coli the USDA recommends the following minimum internal temperatures:

(Beef, Veal, Lamb Steaks & Roasts and Fish) to be 145 °F (Egg Dishes, Pork and Ground Beef Veal & Lamb) to be 160 °F (Turkey, Chicken & Duck Whole, Pieces & Ground) to be 165 °F.

Setting HI (Maximum) BARBECUE/Oven/Smoker Temperature

- Press the HI/HR button to display the current maximum BARBECUE/oven/smoker temperature setting, which will only be displayed for 5 seconds. The maximum BARBECUE/oven/smoker temperature range is 140 °F – 572 °F and the default setting is 176 °F.

Note: The unit will not allow you to set the BARBECUE temperature below the minimum BARBECUE temperature.

- Press and hold the HI/HR button until the digits flash.
- Press the HI/HR button to set your desired temperature. It will increase one degree with each press. Press and hold the HI/CLEAR button to increase faster.
- Press the LIGHT/ MODE button to confirm the setting.

Note: Press the HI/HR button to read your set maximum BARBECUE temperature.

Setting LO (Minimum) BARBECUE/Oven/Smoker Temperature

- Press the LO/MIN button to display the minimum BARBECUE/oven/smoker temperature setting, which will only be displayed for 5 seconds. The minimum BARBECUE temperature range is 32 °F – 554 °F and the default setting is 50 °F.

Note: The unit will not allow you to set the minimum BARBECUE temperature above the maximum BARBECUE temperature.

- Press and hold the LO/MIN button until the digits flash.
- Press the LO/MIN button to set your desired temperature. It will increase one with each press. Press and hold the LO/MIN button to fast increase.
- Press the LIGHT/MODE button to confirm the setting.

Note: Press the LO/MIN button to read your set minimum BARBECUE temperature.

Activating/Deactivating the temperature alarm

You can press the (⚡)/°F/°C button to activate or deactivate the temperature alarm for BARBECUE and FOOD. The alarm icons will appear beneath the FOOD and BARBECUE icons.

The receiver will beep with the alarm icon and probe temperature flashing if:

- The actual FOOD temperature has exceeded your set maximum FOOD temperature (Beep twice in every second);
- The actual BARBECUE/oven/smoker temperature has exceeded your set maximum BARBECUE/oven/smoker temperature (Beep once in every second);
- The actual BARBECUE/oven/smoker temperature has fallen below your set minimum BARBECUE/oven/smoker temperature (Beep once in every second);

Note: The minimum BARBECUE temperature alarm will not be activated until the actual BARBECUE temperature goes above the set minimum temperature.

For example: You set the minimum BARBECUE temperature as 220 °F and press the (⚡)/°C/°F to activate the alarm. The unit will NOT beep or flash even if the actual

BARBECUE temperature is below 220 °F. It assumes that your BARBECUE is not up to temperature. Only when the actual BARBECUE temperature goes over 220 °F, then falls below 220 °F, can the alarm be activated, the unit will beep and flash.

Note: The unit will retain your Barbecue & Food alert temperature settings even after the unit is turned off.

TIMER MODE

Count down

1. Press and hold the LIGHT/MODE button to switch the unit from THERMOMETER MODE to TIMER MODE. The timer 0:00, with a small icon TIMER will be shown on the lower part of the display.
2. Press the HI/HR button to set the hour and LO/MIN button to set the minute.
3. Press the START/STOP button to start countdown. The icon "♦" will blink.
4. Press the START/STOP button to stop the countdown. The "♦" will be solid.
5. Press the HI/CLEAR button to clear the setting back 0:00.

Note: The minimum setting for the timer is 1 minute and the maximum setting is 24 hours. It will be displayed as hours & minutes when the timer does not exceed 10 hours. Once it exceeds 10 hours, only the hour can be displayed. When the countdown reaches "0:00" the timer starts counting up and it will beep for 30 seconds. The "0:00" and "♦" will blink. Press the START/STOP button to stop the beep.

Count up

1. Press and hold the LIGHT/MODE button to switch the unit from THERMOMETER MODE to TIMER MODE. The timer 0:00, with a small icon TIMER will be shown on the lower part of the display.
2. Press the START/STOP button to start count up. The icon "♠" will blink.
3. Press the START/STOP button to stop the count up. The "♠" will be solid.
4. Press the HI/CLEAR button to clear the setting back to 0:00.

Note: When the count up timer reaches 9:59, it will keep displaying as 9:59, meanwhile, the unit beeps with the "♠" icon blinking for 30 seconds.

Note: The unit will retain your timer settings even after the unit is turned off.

Temperature Unit Display

Press and hold the (°)/°F/°C button for 2 seconds on the receiver to select temperature display in °F or °C.

Press and hold the °F/°C/° button for 2 seconds on the transmitter to select temperature display in °F or °C.

Using TIMER MODE & TEMPERATURE MODE simultaneously

The TIMER MODE and TEMPERATURE MODE can be used simultaneously. This allows you to monitor the temperature for both FOOD and BARBECUE in the TEMPERATURE MODE when using the TIMER MODE to keep track of another cooking task. You can tell different task by the alarm sound as well as the icons.

1. In the THERMOMETER MODE, when the temperature is reached, the receiver will alarm you by beeping once every second for the BARBECUE/oven/smoker temperature and beeping twice every second for the FOOD temperature. The alarm icons and probe temperature will blink along with the alarm sound.
2. In the TIMER MODE, when the timer is reached, the receiver will alarm you by beeping 3 times in every second. Either the upward arrow (for count-up) or downward arrow (for countdown) will blink.

Procedure for typical use in an outdoor BARBECUE

The following examples will go through the steps to have this professional remote cooking thermometer alarm you if a piece of meat (Boston Butt) is cooked to 160 °F and if your barbecue temperature falls below 225 °F or goes above 250 °F, and reminds you to check the smoker in 2 hours.

Set up BARBECUE

- Follow the synchronization/pairing procedure to pair the receiver and transmitter.
- Place meat on the BARBECUE grill rack.
- Insert FOOD probe sensor into the center of thickest portion of the meat. Avoid touching bone or heavy fat areas.
- Clip the special BARBECUE probe to grill rack of barbecue chamber.
- Position the probe sensor wires so they will not come into contact with flames and exit the barbecue without being pinched/ crushed by the cover.
- Stand/ hang the transmitter away from heat source of barbecue. DO NOT put transmitter on closed cover or under the cover. The transmitter is water proof for use in rain.

In THERMOMETER MODE

- Press HI/CLEAR to display the maximum FOOD temperature.
- Press and hold HI/CLEAR until the maximum FOOD temperature flashes.
- Press HI/CLEAR repeatedly until 160 °F appears (press and hold HI/CLEAR button will increase the temperature 10 degrees per second).
- Quickly press LIGHT/MODE to confirm the 160 °F setting.
- Press HI/HR to display the maximum BARBECUE temperature.
- Press and hold HI/HR until the maximum BARBECUE temperature flashes.
- Press HI/HR repeatedly until 250°F appears (press and hold HI/HR button will increase the temperature 10 degrees per second)

- Quickly press LIGHT/MODE to confirm the 250°F setting.
- Press LO/MIN to display the minimum BARBECUE temperature.
- Press and hold LO/MIN until the minimum BARBECUE temperature flashes.
- Press LO/MIN repeatedly until 225 °F appears (press and hold LO/MIN button will increase the temperature 10 degrees per second).
- Quickly press LIGHT/MODE to confirm the 225 °F setting.
- Press $\text{⌂}/^{\circ}\text{C }/^{\circ}\text{F}$ to activate the temperature alarm for the BARBECUE and FOOD.

In TIMER MODE

- Press HI/HR twice to set for 2 hours so that 2:00 will be displayed. Press START/STOP to start the countdown.
- Press and hold LIGHT/MODE to go back to THERMOMETER MODE.
- Clip the receiver to your belt or pocket and move up to 300 ft away from the barbecue. Go indoors if desired. You are now remotely monitoring your food and barbecue. The receiver will beep and flash if your meat temperature goes above 160 °F or the barbecue temperature falls below 225 °F or exceeds 250 °F.

Helpful Hints

- If the receiver and / or the transmitter display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed or you get a false temperature, squeeze the probe jacks harder into the transmitter and twist them back and forth so they make good contact. If the problem still persists it is likely the internal probe wire has shorted out either through moisture or heat damage.
- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire to come into contact with flames.
- Within the warranty period, return defective probe to address below along with return address and we will send you a replacement probe at no charge.
- If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food to outside. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions

- 1) Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
- 2) Keep the stainless steel probe sensors and wires away from children.
- 3) Clean the stainless steel probes and dry thoroughly after each and every use.
- 4) Do not use the receiver in the rain. It is NOT rain proof. The transmitter is rain proof but not water tight. Do not immerse in water.

- 5) Do not expose the plugs of the stainless steel probes or the plug in holes of the transmitter to water or any liquid. This will result in a bad connecting and faulty readings.
- 6) Do not expose the receiver or transmitter to direct heat or surface.
- 7) Do not use stainless steel probes in microwave oven.
- 8) The Barbecue Thermometer registers temperatures as low as 32 °F (0 °C) and as high as 572 °F (300 °C). LLL will be displayed below 32 °F and HHH will be displayed above 572 °F. Do not use the stainless probe sensor above 572 °F. Doing so will deteriorate the wire.
- 9) Not Intended for Use by Persons ages 12 and Under.

Cleaning

- 1) Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
- 2) Keep the stainless steel probe sensors and wires away from children.
- 3) Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
- 4) Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

FCC Compliance

Information to user

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the users' authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device

must accept any interference received, including interference that may cause undesired operation.

LIMITED 90 DAYS WARRANTY

ThermoPro warrants this product to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase.

Should any repairs or servicing under this warranty be required, contact Customer Service by phone or email for instructions on how to pack and ship the product to ThermoPro.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

CUSTOMER SERVICE

Telephone: 1-877-515-7797 (US&CA only)

Email: service@buythermopro.com

Hours: Weekdays 9:00 AM- 5:00 PM EST

Meat Temperatures & Doneness Chart Recommended by USDA

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Program		145°F/63°C			