

Digital Food Thermometer with Dual Probe



717-V20230220 EN

ThermoPro

Cook Like a Pro!



1. Introduction

Thanks for your purchasing of ThermoPro Digital Food Thermometer, you will now be able to Cook Like a Pro! To ensure the best possible product performance, please read this manual in its entirety and retain it for future reference.

2. Features

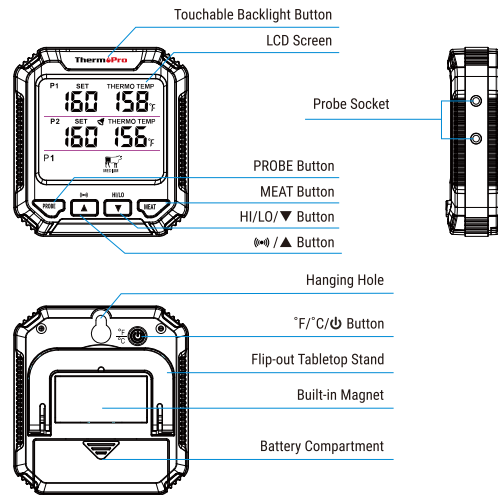
1. Programmable alert with preset temperatures recommended by USDA for specific foods.
2. Food grade stainless steel probes with steel mesh cable to measure and monitor temperatures of two pieces of meat or two sections of the same large piece of meat simultaneously.
3. Temperature Range: 14°F to 572°F (-10°C to 300°C).
4. Temperature Tolerance: ±1.8°F (±1.0°C).
5. Temperature Readings in °F or °C.
6. Flip-out Counter Top Stand: Allows user to place device on counter for easy viewing.
7. Magnet: Allows user to attach the device onto your refrigerator, oven or any other metal surfaces.
8. Battery Compartment: Hold 1 x AAA battery to power this device.

* If probe is not inserted into food and put directly inside the oven, the temperature reading of oven heat above 200°F (93°C) will be accurate to within 2°F to 5°F (1.1°C to 2.7°C).

3. Components

- 1 x Digital Meat Thermometer
- 2 x Stainless Steel Probes
- 1 x Clip
- 1 x AAA Battery
- 1 x User Manual

4. Product Images



5. Keys Definition

1. Probe Socket: Insert Probe 1 and/or 2 into the corresponding socket to measure meat or BBQ temperatures.

2. LCD Screen: Displays temperatures and selected meat types.
3. $\frac{^{\circ}\text{F}}{^{\circ}\text{C}}$ / ON/OFF Button: Press once to turn ON/OFF the unit, press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.
4. **PROBE** Button: Press to select and enter Probe 1 or Probe 2 setting mode. The last row of the screen will display the meat type for the corresponding probe.
5. HI/LO / ▲ Button: Press to increase your desired cooking temperature of the probe which shown on the last row of screen while in manual temperature setting. Press this button to select food type while in MEAT mode.
6. **HI/LO** / ▼ Button: Press to decrease your desired cooking temperature setting if you do not want to use the pre-programmed meat temperature setting. Press this button to switch between HI / LO setting temperature when in BBQ mode.
7. **MEAT** Button: Press to activate meat type: Poultry (), Ham (), Beef Rare/Fish (), Beef Medium (), Pork/Veal (), Beef Well Done (), User-Defined () and BBQ. Press the ▲ or ▼ button to choose the meat type. Press the **MEAT** Button again to save selection. The pre-programmed doneness temperature setting for each meat type is recommended by USDA (U.S. Department of Agriculture). Press and hold for 2 seconds to enter the BBQ target temperature setting when in BBQ mode;
8. Backlight Button: Touch the “ThermoPro” logo once to turn ON/OFF the backlight of the screen. If there is no key operation for 10 seconds, the backlight will be automatically turned off. When there is alarm sound, the

backlight will be turned on and flashing.

Note: This unit is designed to remotely monitor cooking progress. Do not remove the probes during cooking. The internal temperature will be displayed on the unit outside of the oven.

6. Battery Installation/Set Up

1. Slide open the battery compartment door at the back of the unit.
2. Insert 1 x AAA battery with correct polarity (+) and (-) as indicated.
3. Replace the battery compartment door.
4. Remove the printed vinyl label from the LCD screen.
5. The thermometer is now ready to use.

7. Important Notes/Warning

- This product is not for use in microwave ovens.
- Keep out of reach of children.
- Do not touch hot probe or wire with bare hands or just after cooking. Always wear a heat-resistant glove.
- Do not expose probe directly to flame. Doing so will cause wire to deteriorate.
- When not in use, press the ON/OFF button to power off the device to conserve battery.
- Be sure to use a good quality battery and replace it often. A weak battery will cause the unit to lose accuracy. Always dispose of exhausted batteries safely.

- A food thermometer can assist in the proper preparation of food. However, use of this electronic device does not guard against unsafe food handling practices. Always follow proper food preparation techniques to limit the risk of food borne illness.
- The stainless-steel wire probe should not be exposed to oven temperatures exceeding 716°F (380°C).
- Do not let probe or cable come into direct contact with the oven elements, as this will result in faulty readings and/or damage.
- If the temperature exceeds or falls below the measurable ranges, the LCD screen will display the following letters: “HHH” for temperatures above range and “LLL” for temperatures below range.

8. Operating Instructions

Using the Cooking Thermometer

- Clean the stainless temperature probe with hot water and soap and rinse clean. Do not submerge the probe and cable in water. The probe/cable connection is not waterproof.
- Plug the temperature probe 1 and/or 2 into the corresponding sockets on the right side of the device. Make sure the probe cable is free of knots. Make sure the sensor plug on the end of the cord is plugged into the socket completely. (Note: if the probe is not plugged in properly or is crimped, the display will show LLL.)
- You will see two temperatures on each top two rows (the first row represents Probe 1 and the second row

represents Probe 2) of the screen. On the right is the actual temperature reading as measured by the temperature probe and on the left is the set temperature.

- Set your desired cooking temperatures for Probe 1 and 2 respectively by choosing Quick Temperature Setting or User-defined Temperature Setting. (see Section Quick Temperature Setting and User-defined Temperature Setting below)
- Insert the tip of the probe into the thickest part of the meat, but not near bone or gristle. You can use two probes to measure and monitor temperatures of two pieces of meat or two sections of the same large piece of meat simultaneously.
- Place food into the oven. Before closing the oven door, make sure there is enough slack in the steel mesh cable to prevent the probe from being pulled out of the food when the oven door is closed. The device must be positioned outside of the oven on a stable surface and must be firmly connected to the temperature probes.
- To prevent damage to the device, it should not be placed on a hot surface.
- When the internal temperature of your food reaches the temperature you have set, an audible alert will sound. Press any button to stop the alert.
- Before removing the food from the oven, disconnect the steel mesh cables from the device. Do not touch hot probe or wire with bare hands during or just after cooking. Always wear a heat-resistant glove.

9. Quick Temperature Setting

- Your digital cooking thermometer is pre-programmed with temperatures for various cooking levels: poultry (165°F), beef well (170°F), veal/pork (170°F), beef medium (160°F), ham (160°F) and beef rare/fish (145°F) based on the USDA recommendation. See the below table.
- Press the **PROBE** button to select Probe 1 or 2 for setting. The display for the selected probe will be flashing for a few seconds.
- Press the **MEAT** button to enable the option to adjust quick temperature settings.
- Press the ▲ or ▼ button to select your food type.
- Press the MEAT button again to confirm and lock in the setting.(The device will regard you've confirmed the selection if you don't press any button for 4 seconds).
- Repeat the above process to set the other probe temperature.

10. User-BBQ Temperature Setting

- Press the **PROBE** button to select Probe 1 or 2 for setting. The display for the selected probe will be flashing for a few seconds.
- Press the **MEAT** button to enable the option to adjust quick temperature settings.
- Press the ▲ or ▼ button to choose BBQ, press MEAT button to confirm the selection.
- The HI BBQ temperature range is 140°F ~ 572°F and the default setting is 250°F; The LO BBQ temperature range is 32°F ~ 570°F and the default setting is 225°F.

- Press and hold the **MEAT** button for 2 seconds to enter the BBQ target temperature setting.
- While the temperature of HI BBQ is flashing, press the ▲ or ▼ button to set your desired temperature of HI BBQ, press and hold the ▲ or ▼ button for fast setting.
- Press the **MEAT** button to confirm HI BBQ setting, then the temperature of LO BBQ is flashing, press the ▲ or ▼ button to set your desired temperature of LO BBQ, press and hold the ▲ or ▼ button for fast setting. (**Note:** the HI BBQ will not allow you to set the temperature below the LO BBQ temperature. LO BBQ temperature is always lower than the HI BBQ temperature by 2°F)
- Press the **MEAT** button to confirm LO BBQ setting, the target temperature stops blinking.
- Press the 🔔 / ▲ button to turn on/off the alarm function.
- Press the **HI/LO/▼** button to change HI or LO temperature setting.

11. User-Defined Temperature Setting

If you prefer setting your own desired cooking temperatures and not using the preset temperatures, you can always change the setting by simply press the ▲ or ▼ button to adjust the temperature setting to your desired one. Or you can press **MEAT** button to enter User-defined setting ⚙️ mode and then press the ▲ or ▼ button to set the temperature to your desired one.

- NOTE:**
- In the lower right corner of the screen, if ⚙️ icon shows, it means the temperature setting is user-defined.
 - When setting temperature, press and hold the ▲ or ▼ for fast setting.

12. Preset Temperature Cooking Chart

PRESET TYPE HEADING	FOOD TYPE	RECOMMENDED INTERNAL TEMPERATURE
FISH BEEF RARE	Fish Beef (roasts, steaks & chops) - Rare	145°F/63°C
HAM	Egg dishes Ham (Raw) – Note: Precooked Ham (140°F)	160°F/71°C
BEEF MEDIUM	Beef (roasts, steaks & chops) – Medium Pork (roasts, steaks, chops, sausages) – Medium (Pink) Ground Meats (beef, veal, pork)	160°F/71°C
VEAL PORK	Veal (steaks, roasts, tenderized or non-tenderized cuts) – Well Done Pork (roasts, steaks, chops, sausages) – Well Done	170°F/77°C
BEEF WELL	Beef (roasts, steaks & chops) – Well	170°F/77°C

POULTRY	Poultry (chicken, turkey) – Whole Duck & Goose	165°F/74°C
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13. Cleaning & Care

- The device is not waterproof. Do not expose plug of probe or plug-in hole to any liquid, which will result in a bad connection and faulty readings.
- The probe and cable are not dishwasher safe. They must be hand washed using hot water and soap. Make sure to rinse and dry the probe thoroughly before storing.
- Do not submerge the device in water or expose to any corrosive cleaning materials. Wipe with damp cloth.

14. Declaration of Conformity

Hereby, the manufacturer declares that this product complies with the basic requirements and applicable regulations of the Radio Equipment Directive 2014/53/EU, the EMC Directive 2014/30/EU.The complete declaration of conformity can be found at:
<https://itronicsmall.com/eu-declaration-of-conformity/>

15. Disposal

-  **Meaning of the “Dustbin” Symbol**
- Protect our environment: do not dispose of electrical equipment in the domestic waste.

- Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.
- This helps avoid the potential effects of incorrect disposal on the environment and human health.
- This will contribute to the recycling and other forms of reutilisation of electrical and electronic equipment.
- Information concerning where the equipment can be disposed of can be obtained from your local authority.

**CAUTION: Batteries/rechargeable batteries must not be disposed of with household waste!**

- The batteries must be removed from the appliance.
- Take spent batteries to the appropriate collection point or to a dealer.
- Your town or local authority can provide information about public collection points.

This symbol can be found on batteries/rechargeable batteries which contain hazardous.



- Pb = contains lead
- Cd = contains cadmium
- Hg = contains mercury
- Li = contains lithium

16. Limited One-Year Warranty

ThermoPro warrants this product to be free of defects in parts, materials and workmanship for a period of one year, 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.

17. Customer Service

Call or Text: 1-877-515-7797 (USA & Canada only)
Email: service@buythermopro.com
Hours: Weekdays 9:00AM- 5:00PM EST