

*THERMOPRO TP-01A DIGITAL MEAT THERMOMETER*



# ThermoPro TP-01A Digital Meat Thermometer Instruction Manual

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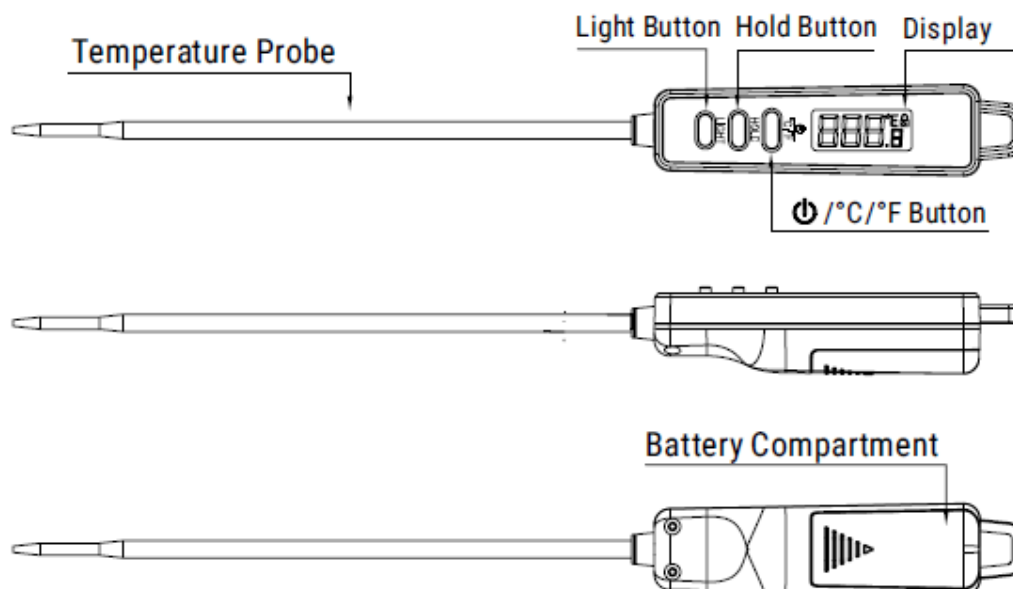
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**Therm****Pro**

**ThermoPro TP-01A Digital Meat Thermometer**



## PRODUCT OVERVIEW





1. **Display:** Displays the current temperature.
2. **°C/°F Button:** Press once to turn ON the unit. Press again to switch between °C and °F. Hold for 3 seconds to turn OFF the unit.
3. **Hold Button:** Press once to lock the current temperature for 15 seconds, Press again to unlock.
4. **Light Button:** Press once to turn ON/OFF the backlight.

5. **Temperature Probe:** Insert temperature probe into meat to receive internal meat temperature.
6. **Battery Compartment:** Holds two batteries at LR44 to power the unit.

## Before first use

1. **Insert or Replace Battery:** Insert two LR44 batteries with correct polarity (+) and (-) as indicated.
2. **Clean stainless tip:** wash the tip with a warm soapy sponge or cloth, then rinse and dry.
3. Do not immerse the product body in water.
4. PLEASE READ AND FOLLOW ALL INSTRUCTIONS.
5. The thermometer is now ready to use.

## To measure food temperature

1. Press the  /°C/°F button to turn on the thermometer.
2. Press the  /°C/°F again to switch between °C and °F. Please note that the last selection for the temperature unit will be saved when you turn on the thermometer next time.
3. Insert the tip of the probe into the food being cooked. The thermometer will start to measure the internal food temperature.
4. Press the LIGHT button to turn on the backlight. It will automatically turn off after 15 seconds.
5. Wait until the temperature reading stabilizes on the display.
6. Press the HOLD button to lock the current temperature.
7. Press the ON/OFF button to turn off the thermometer. This thermometer also comes with an auto-off feature, it will automatically turn off if no button has been pressed in 10 minutes.

## Helpful hints

- When measuring multiple or different foods and meats, it may be desirable to cool the probe by rinsing the tip with cold water between readings.
- It is recommended that you wipe the probe tip clean between readings. This is especially important when taking readings from different foods and meats.
- The thermometer is designed for temporary, hand-held use. Do NOT leave it in an oven. Do NOT leave inserted in extremely hot foods or liquids (anything over 572°F) for more than 1 minute.
- Always take your reading in the thickest available portion of meat. Thin portions of meat are difficult to measure because they tend to cook through fast. Avoid touching bone. If the tip touches the bone or heavy fat area of the meat, or if the tip is not deep enough, take a second reading to ensure accuracy.
- Not intended for use by persons age 12 or under.

## Care of your thermometer

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be hot.
- Do not place the unit in the dishwasher or immerse it in any liquid.
- To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry.
- Do not leave exposed to extremely high or low temperatures since this will damage electronic parts and

plastics.

- Do not leave the thermometer inserted in food during cooking.
- Remove the battery if stored for more than four months.

## Specifications

1. **Temperature Range:** -58°F~572°F(-50°C~300°C). If the temperature is below -58 °F (-50 °C) or above 572 °F (300 °C), LL.L or HH. H will show on the display
2. **Three Buttons:** 0/°C/°F, HOLD, LIGHT
3. 10-minute Auto-off Feature
4. **Resolution:** 0.1 °C/°F
5. **Temperature Accuracy:** +0.9°F (0.5°C) in range between 32 to 212°F (0 to 100°C)
6. **Power Supply:** 2\*LR44 3.0V

## 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 the date of purchase.
- Should any repairs or service under this warranty be required, please contact Customer Service by phone or email for instructions on how to pack and ship the product back 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](tel:877-515-7797)(USA & Canada only) 44-[203-769-1321](tel:203-769-1321) (UK)
- **Email:** [service@buythermopro.com](mailto:service@buythermopro.com)
- **Hours:**
  - **Weekdays** 8:00 AM- 8:00 PM EST(USA & Canada only)
  - **Weekdays** 1:00 PM – 12:00 PM CET(UK)

## FREQUENTLY ASKED QUESTIONS

What special features does the ThermoPro TP-01A Digital Meat Thermometer offer?

The ThermoPro TP-01A Digital Meat Thermometer features a unique fast reading system, a super long food-grade stainless steel probe, a battery power-saving design, and an ultra-clear screen LCD display. Additionally, it has a Celsius/Fahrenheit selector.

What is the outer material of the ThermoPro TP-01A Digital Meat Thermometer?

The outer material of the ThermoPro TP-01A Digital Meat Thermometer is stainless steel, ensuring

durability and food safety.

What type of display does the ThermoPro TP-01A Digital Meat Thermometer have?

The ThermoPro TP-01A Digital Meat Thermometer features a kitchen food instant read thermometer with a super long probe.

How many units are included in the package of the ThermoPro TP-01A Digital Meat Thermometer?

The package of the ThermoPro TP-01A Digital Meat Thermometer contains 1 count of the thermometer.

What is the power source for the ThermoPro TP-01A Digital Meat Thermometer?

The ThermoPro TP-01A Digital Meat Thermometer is powered by 2 LR44 batteries.

What are the product dimensions of the ThermoPro TP-01A Digital Meat Thermometer?

The product dimensions of the ThermoPro TP-01A Digital Meat Thermometer are 8.7 x 0.8 x 0.6 inches.

What is the item model number of the ThermoPro TP-01A Digital Meat Thermometer?

The item model number of the ThermoPro TP-01A Digital Meat Thermometer is TP-01A.

How does the unique fast reading system of the ThermoPro TP-01A Digital Meat Thermometer benefit users?

The unique fast reading system of the ThermoPro TP-01A Digital Meat Thermometer provides quick and accurate temperature readings, saving time and ensuring precise cooking results.

Why is the super long food-grade stainless steel probe of the ThermoPro TP-01A Digital Meat

Thermometer advantageous?

The super long food-grade stainless steel probe of the ThermoPro TP-01A Digital Meat Thermometer allows users to safely measure the temperature of deep food items without risk of burning or injury.

How does the battery power-saving design of the ThermoPro TP-01A Digital Meat Thermometer contribute to its efficiency?

The battery power-saving design of the ThermoPro TP-01A Digital Meat Thermometer extends the battery life, ensuring long-term use and reducing the frequency of battery replacements, thus saving money and resources.

What should I do if the ThermoPro TP-01A Digital Meat Thermometer is not turning on?

If the ThermoPro TP-01A Digital Meat Thermometer is not turning on, first, ensure that the batteries are correctly inserted and have sufficient charge. Try replacing the batteries with new ones if necessary.

How can I troubleshoot if the readings on the ThermoPro TP-01A Digital Meat Thermometer are inaccurate?

If the readings on the ThermoPro TP-01A Digital Meat Thermometer are inaccurate, ensure that the probe is inserted into the meat correctly and is not touching bone or fat.

What should I do if the display screen on the ThermoPro TP-01A Digital Meat Thermometer is not functioning properly?

If the display screen on the ThermoPro TP-01A Digital Meat Thermometer is malfunctioning, check the battery compartment for corrosion or loose connections. Replace the batteries if necessary.

How can I troubleshoot if the ThermoPro TP-01A Digital Meat Thermometer probe is not retracting properly?

If the ThermoPro TP-01A Digital Meat Thermometer probe is not retracting properly, check for any obstructions or debris around the probe area.

What should I do if the ThermoPro TP-01A Digital Meat Thermometer is not responding to button presses?

If the ThermoPro TP-01A Digital Meat Thermometer is unresponsive to button presses, gently clean the buttons and ensure there is no debris obstructing them. Try replacing the batteries and recalibrating the thermometer.

## VIDEO – PRODUCT OVERVIEW



[Download the PDF link: Thermopros/2024/05/Digital-Meat-Thermometer-Instruction-Manual-Meat-Thermometer-Instruction-Manual.mp4](#)

REFERENCE: [ThermoPro TP-01A Digital Meat Thermometer Instruction Manual -Device.Report](#)

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## References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)

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