


THERMOPRO TP-02 FOOD THERMOMETER



## ThermoPro TP-02 Food Thermometer User Manual

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# ThermoPro

ThermoPro TP-02 Food Thermometer



## Introduction

Thank you very much for choosing the pen-type thermometer. It is good for measuring food temperature and normal contact temperature testing. The meter is easy to operate. Just push out the probe cover and install the battery, touch the object, and press the ON button to measure the temperature. Please keep the thermometer in a place that children cannot touch to avoid getting hurt, as the probe is shaped. Cover the probe after use.

## PRODUCT OVERVIEW



## Specifications

- **Temperature range:** -50 — +300°C. (-58 — +572°F)
- **Resolution:** 0.1°C/°F.
- 0-minute auto shutdown.
- **Power supply:** 1.5V.0

## FEATURES

- **Quick and Correct:** It gives temperature readings in seconds that are correct to within 0.9°F.
- **Wide Temperature Range:** It can tell the difference between -50°C and 300°C (-58°F to 572°F).
- Features a long-lasting, food-grade stainless steel probe.
- **Long Probe:** The 5.3-inch probe makes it easy to get into different kinds of food.
- **Hold Function:** When you take the screen away from the food, it keeps the current temperature on it.
- **Digital Display:** The LCD screen is clear, making it easy to read the temperature.
- It comes with a plastic case that you can use to protect the probe when it's not in use.
- **Pocket Clip:** The sheath has a pocket clip that makes it easy to carry.
- **Auto-Off:** Turns off by itself after 10 minutes of inaction to save battery life.
- Fahrenheit or Celsius Ability to change between Celsius and Fahrenheit.
- **One-Button Operation:** Easy-to-understand button settings.
- **Compact Design:** It's small, light, and easy to carry, so you can use it in the kitchen or on the go.

- **Water-Resistant Probe:** Can handle splashes or running water to clean quickly.
- **Battery Not Included:** The included AAA battery gives it power.



- For a lot of different things, like meat, poultry, baked goods, and liquids, this filter is versatile.
- You can grill, fry, make candy, and do other things with it.
- **High-Temperature Warning:** This feature lets people know when temperatures are very high.
- Its calibration function lets you re-adjust it so that results are always the same.

## Functions and operation



1. Clean the probe with a damp cloth



2. Turn on and choose °F/°C



3. Stick probe into food for 4-7 seconds



4. Read the temperature and refer guide

- **Data Hold:** Press the HOLD button to hold the temperature value when measuring. Press again to start the new measuring.
- **°C and °F selecting:** Press °C /°F button to select one of them you need.
- **ON/OFF:** Press the ON/OFF button to turn on the thermometer. Press again to shut off it.
- **MAX/MIN button:** View the largest/ smallest.

## 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 the 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.

## CUSTOMER SERVICE

- **Telephone:** 1-[877-515-7797](tel:877-515-7797)
- **Email:** [service@buythermopro.com](mailto:service@buythermopro.com)
- **Hours:** Weekdays 9:00 AM- 5:00 PM EST

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

## CARE & MAINTENANCE

- **Clean Every Time:** Use a soft cloth to wipe the probe clean or wash it in warm soapy water. Do not submerge the whole thing.
- **Clean the Probe:** Clean the probe with a food-grade cleaner, especially when you're going from one type of food to another.
- **Do Not Use Harsh Chemicals:** Do not clean the probe or the body of the thermometer with dull or rough chemicals.
- **Thoroughly Dry:** Ensure that the probe and sheath are completely dry after cleaning them to avoid rust or contamination.
- **Use the Protective Sheath:** Avoid damage by putting the probe in the sheath that comes with it when not in use.
- **Check Calibration:** Use ice or hot water tests to check the calibration every so often.
- **Change the battery** As soon as the screen dims or shows a low power message, you should replace the battery.
- **Use New Batteries:** Make sure the new batteries are brand new and still within their expiration date.
- **Turn Off After Use:** To save battery life, either turn the temperature off by hand or set it to turn off automatically.
- **Do Not Immerse:** Do not put the thermometer in water or any other liquids up to its neck.
- **Stay away from very hot surfaces:** Do not put the thermometer near fires or surfaces that are very hot.
- **Do Not Drop:** Be careful not to drop the thermometer, as this could damage the internal parts.
- **Check for Damage:** Look for cracks or rust on the probe and any other signs of damage on a regular basis.
- **Keep it Safe:** When not in use, keep the thermometer somewhere cool and dry.
- **Handle With Dry Hands:** To avoid slipping and dropping things by mistake, make sure your hands are dry before handling.
- **Use on Food Only:** To keep the thermometer from getting dirty, do not use it on chemicals or things that are not food.
- **Use the Right Units of Temperature:** Make sure you are reading temperatures in the right number (Fahrenheit or Celsius) to avoid getting them wrong.
- **When to Replace:** If the thermometer stops working right or starts being very off, you might want to get a new one.

## FREQUENTLY ASKED QUESTIONS

What is the ThermoPro TP-02 Food Thermometer designed for?

The ThermoPro TP-02 Food Thermometer is designed for quickly measuring the internal temperature of food to ensure safe and optimal cooking.

What is the temperature range of the ThermoPro TP-02 Food Thermometer?

The ThermoPro TP-02 Food Thermometer can measure temperatures ranging from -58°F to 572°F (-50°C to 300°C).

How quickly does the ThermoPro TP-02 Food Thermometer provide a reading?

The ThermoPro TP-02 Food Thermometer gives a reading within 4-7 seconds.

Does the ThermoPro TP-02 Food Thermometer have a hold function?

Yes, the ThermoPro TP-02 Food Thermometer features a hold button that allows users to lock the current temperature reading on display.

Is the ThermoPro TP-02 Food Thermometer suitable for both grilling and baking?

Yes, the ThermoPro TP-02 Food Thermometer can be used for grilling, baking, and other forms of cooking due to its wide temperature range.

How long is the probe of the ThermoPro TP-02 Food Thermometer?

The probe of the ThermoPro TP-02 Food Thermometer is 5.3 inches long, suitable for measuring the temperature of different types of food.

Is the probe of the ThermoPro TP-02 Food Thermometer made of stainless steel?

Yes, the probe of the ThermoPro TP-02 Food Thermometer is made of food-grade stainless steel.

Is the ThermoPro TP-02 Food Thermometer suitable for use with liquids like soups or sauces?

Yes, the ThermoPro TP-02 Food Thermometer can measure the temperature of liquids such as soups, sauces, or oil.

Does the ThermoPro TP-02 Food Thermometer automatically turn off?

Yes, the ThermoPro TP-02 Food Thermometer has an automatic shut-off feature after 10 minutes of

inactivity to save battery power.

Does the ThermoPro TP-02 Food Thermometer have a backlit display for low-light cooking?

No, the ThermoPro TP-02 Food Thermometer does not have a backlit display but features a large, easy-to-read LCD screen.

How accurate is the ThermoPro TP-02 Food Thermometer?

The ThermoPro TP-02 Food Thermometer is accurate to within  $\pm 0.9^{\circ}\text{F}$  ( $\pm 0.5^{\circ}\text{C}$ ), providing reliable temperature readings.

How should the ThermoPro TP-02 Food Thermometer be cleaned after use?

The probe of the ThermoPro TP-02 Food Thermometer can be cleaned with a damp cloth or rinsed under warm water, while the handle should not be submerged.

Is the ThermoPro TP-02 Food Thermometer suitable for both professional chefs and home cooks?

Yes, the ThermoPro TP-02 Food Thermometer is suitable for both professional chefs and home cooks due to its simple operation and versatility.

What type of battery powers the ThermoPro TP-02 Food Thermometer?

The ThermoPro TP-02 Food Thermometer is powered by a single AAA battery, which is easy to replace.

Does the ThermoPro TP-02 Food Thermometer come with a temperature guide?

Yes, the ThermoPro TP-02 Food Thermometer includes a temperature guide to help users achieve the perfect doneness for different types of meat.

## VIDEO – PRODUCT OVERVIEW



[Download the PDF link: ThermoPro TP-02 Food Thermometer User Manual Thermometer-User-Manual.mp4](#)

REFERENCE: [ThermoPro TP-02 Food Thermometer User Manual -Device.Report](#)

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## References

- [User Manual](#)

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