ThermoPro TP622 Lightning One Second Instant Read Meat Thermometer Instruction Manual

Instant Read Thermocouple Thermometer Instruction Manual

Contents

Introduction

Thanks for your purchasing of ThermoPro Digital Instant Read Thermocouple Thermometer.You will now be able to CookLike a Pro!
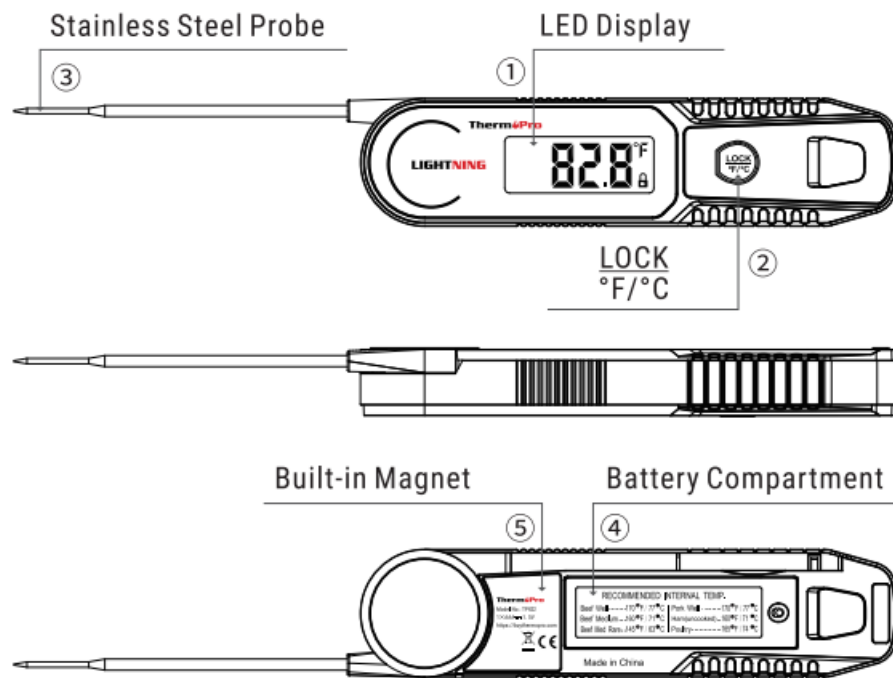
Features

1. Super-Fast Thermocouple Probe: High precision sensor,
2. you can get a temp readout within 1second Auto-Rotating Display.
3. Motion-Sensing Sleep and Wake Modes
4. Calibration Function.
5. Seconds Auto-Off Feature.
6. Waterproof:P65,

Components

- 1xThermocouple Food Thermometer
- 1x Screwdriver
- 1 x AAA Battery
- 1x User Manual

Product

Stainless Steel Probe   LED Display

③   ①

LOCK °F/°C ②

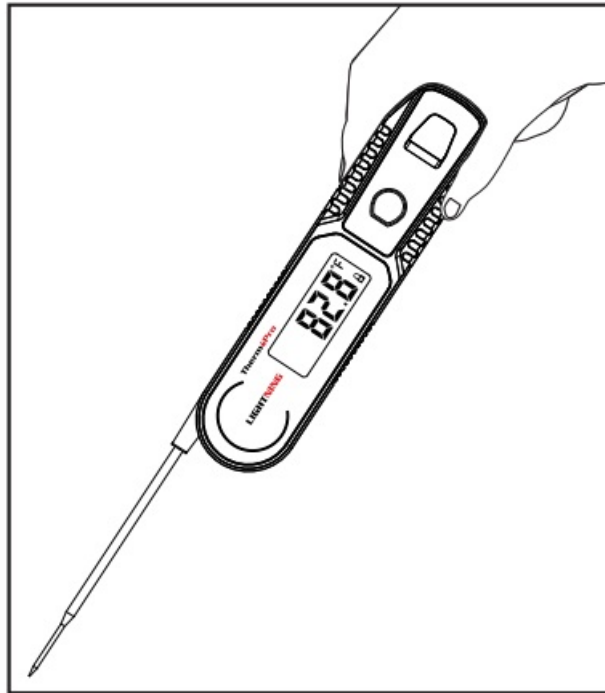Built-in Magnet   Battery Compartment

⑤   ④

1. LED Display: Displays the current temperature.
2. LOCK/"F/°C: Press once to lock the current temperature for 5 seconds, press again to unlock. Press and hold for 3 seconds to switch between °F and °C
3. Stainless Steel Probe: Super-fast thermocouple probe, you can get a temp readout within 1 second.
4. Battery Compartment: Use 1 x AAA battery to power the unit
5. Built-in Magnet: Allow youto easily attach to refrigerator or any metal surface.

Before First Use

1. Insert 1 x AAA battery with correct polarity (+) and (-) as indicated
2. Wash probe tip with warm soapy sponge or cloth, then rinse anddry
3. Wash under running water without fear!
4. PLEASE READ AND FOLLOW ALL INSTRUCTIONS
5. The thermometer is now ready to use.

To Measure Food Temperature

1. Pullthe probe away from the body of the thermometer to turn on the thermometer, and fold i the probe to turn off the thermometer.
2. Press and hold S **LOCK °F/°C** button for 3 seconds to switch between *C and °F. Please note that the temperature unit selected will remain when you turn on the thermometer next time.
3. Insert the tip of the probe into food being cooked asshown in the picture below. The thermometer will start to measure the internal food temperature.

4. Wait until temperature reading stabilizes on the display.

5. Temperature reading can be displayed with a 180° global viewing angle.

6. Press the **LOCK °F/°C** button to hold the temperature for 5 seconds.

7. Wash the thermometer under running water after use

8. Thermometer will automatically tun off if the probe is not folded n and no button has been pressed in 90 seconds.

9.If the thermometer s sleeping with the probe not folded in and then picked up or moved, the thermometer will automatically power on.

Calibration

The thermometer comes with a Calibration feature. In most cases, the thermometer was calibrated precisely at our manufacturing facility, and generally you do NOT need to calibrate the thermometer. However, after along period of use AND you believe that the temperature reading displayed by the thermometer is not accurate, you may follow the process below to re-calibrate the thermometer:

1. Use distilled or purified water to make ice cubes in your refrigerator;

2. Get athermal insulated bottle. If you don't have one, use a beaker or a regular cup;

3. Fill the bottle with ice cubes (no less than 70% of the volume), then top off with cold distilled or purified water (no greater than 30% of the volume);

4. Stir the mixture and let it sit for 10 minutes to allow the ice and water to reach its temperature equilibration;

5. Fold down the probe to power off thermometer first, and then press and hold the **LOCK °F/°C** button and fold up the probe 10 turn on the thermometer. The CAL will be flashing which means the thermometer is in Calibration mode.

6. Immerse the probe in the ice/water mixture and make sure not to touch the sides of the container, wait till the temperature reading drops to its lowest value, which should be within 28°F 10 36°F (or -2°C t0 +2°C), then press the **LOCK °F/°C** button once and exit the calibration mode. The calibration is successful.

If the temperature of the ice/water mixture is not within 28°F 1036°F (or-2°C to +2°C), the calibration is not

successful, you will need to follow the above steps to re-make the ice/water mixture.
Note:
The Calibration mode will only last for 15 seconds. If you're unabletofinish the calibration within 15 seconds, the thermometer will automatically exit Calibration mode.

Undo-Calibration

If you want to undo the calibration and go back to the default calibration setting, please follow the below steps

1. Fold down the probe to turn off the thermometer first, and then press and hold the ' **LOCK °F/°C** button and fold up the probe 10 turn on the thermometer. The CAL will be flashing which means the thermometer is in Calibration mode

2. Press the **LOCK °F/°C** button 5 seconds to undo the calibration and it will eset to the default setting.

Helpful Hints

- When measuring different foods o meat, it may be desirable to cool the probe first by rinsing the tip with cold water.
- Itis recommended that you wipe the probe tip clean between readings. This is especially important when taking temperature readings from different foods or meat The thermometer is designed for temporary, hand held use. Do NOT use in an oven. Do
- NOT leave it in extremely hot foods or liquid (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.
- Notintended for use by persons under age 12.

Care of Your Thermometer

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be very hot.
- Donot place the unit in dishwasher or immerse in any liquid. To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry.
- Donot leave exposed to extreme high or low temperatures since this will damage electronic parts and plastics.
- Donot keep the thermometer inserted in food during cooking
- Remove batteries if store for more than four months

*WARNING FOR ARTIFICIAL CARDIAC PACEMAKER USERS Please be aware that a magnet installed inside the device may impact the functionality of your artificial cardiac pacemaker. If you have a pacemaker, we recommend always staying up to 1 foot or 0.3 meter away from the device.

Declaration of Conformity

Hereby, the manufacturer declares that this product complies with the basic requirements and applicable complies with the basic requirements and applicable regulations of the EMC Directive 2014/30/EU. The complete

declaration of conformity can be found at: **https://buythermopro.com/eu-declaration-of-conformity**,.

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 youwillno 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 authorty.

⚠**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 toa dealer.
- Yourtown orlocal 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

Limited Ten-Years Warranty

ThermoPro warrants this product to be free of defects in parts, materials and workmanship for a period of ten years, 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

Call or Text: 1-877-515-7797 (USA & Canada only) 44-808-164-1683(UK)
Email: **service@buythermopro.com**
Hours: Weekdays 8:00AM- 8:00PM EST(USA & Canada only)
Weekdays 1:00PM – 12:00PM CET(UK)

Specification

Temperature Range	.58 to 572°F(•50 to 300°C)
Tolerance	t0.51 (±0.3°C) from -4 to 248°F (-20 to 120°C), otherwise ±1.5%
Response Time*	1 second
Sensor Type	Thermocouple
Probe	304 Stainless Steel, 4 inches (103mm)
LED Display	$1\frac{3}{4}$ Length x $\frac{3}{4}$ Width inches (45x19mm)
Unit Size	$6\frac{1}{2}$ Length x $1\frac{3}{4}$ Width x $\frac{13}{16}$ Height inches (166Lx43.5Wx20.5H mm)
Power	1.5V (1 x AAA battery)

* Response Time defined as the time it takes for ThermoPro thermometers to read from ambient temperature (77°F or 25°C) to
final temperature(150°Ft1.8°F or 65°Ct1°C) of an object. 150°F (65°C) is the recommended minimum temperature for many types of meat.

Documents / Resources

ThermoPro TP622 Lightning One Second Instant Read Meat Thermometer [pdf] Instruction Manual
TP622 Lightning One Second Instant Read Meat Thermometer, TP622, Lightning One Second Instant Read Meat Thermometer, Second Instant Read Meat Thermometer, Instant Read Meat Thermometer, Read Meat Thermometer, Meat Thermometer, Thermometer

References

- **User Manual**