Thin foods(under1/2 inch) are very difficult to measure properly as they tend to cook through fast. Always insert tips into thickest part of food realizing thin sections will be cooked faster.

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.

CUSTOMER SERVICE

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

Email: 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.
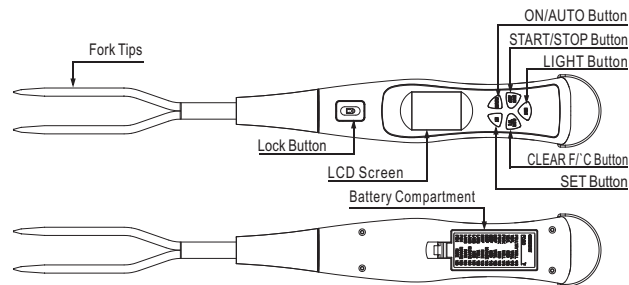
ThermoPro
DIGITAL GRILLING THERMOMETER FORK
Model No. TP-05

INTRODUCTION

Your THERMOPRO THERMOMETER FORK is the newest and most innovative electronic food thermometer that quickly & accurately indicates the doneness of cooked meats, fish and poultry during the cooking process. The device instantly measures the temperature of the food through its copper sensory tip and electronically sends this reading to the LCD display.

Key Definition

Fork Tips

ON/AUTO Button
START/STOP Button
LIGHT Button
Lock Button
LCD Screen
CLEAR F/˚C Button
SET Button
Battery Compartment

Manual

1. Fork Tips: Insert Fork Tips into meat to receive internal meat temperature.
2. ON/AUTO Button: Press to power on the unit. Once powered on, press the ON/OFF button to toggle between Temp mode and Timer mode.
3. SET Button: In Temp mode, press the button to set the desired temperature. Press the SET button once to increase the reading by 1 degree; press and hold to increase the temperature rapidly. In timer mode, press the SET button to increase the timer by 1 minute; press and hold to increase the minutes rapidly.
4. START/STOP Button: When in Temp mode, the button has no function. In Timer mode, press the button to start the Timer, press again to stop the timer.

5. CLEAR °F/°C Button: In Temp mode, press the button to toggle the unit between Fahrenheit and Celsius units. In Timer mode, press the CLEAR button to reset the preset timer.

6. LIGHT Button: Press once to activate the backlight LED, When no key operation, the backlight automatically turn off after 10 seconds.

7. LCD Screen: Displays timer or temperature depending on the mode selected.

8. Lock Button: Press and hold to detach fork tips from the rest of the device. To reinsert the fork tips, press and hold the lock button and slide them back into place.

9. Battery Compartment: Holds two AAA batteries to power the unit.

BUTTONS

ON/AUTO button

- When unit is off, press the ON/AUTO button once to switch on the unit. The unit will beep once.

- When unit is in normal operations, press the ON/AUTO button, it will toggle between Temp. mode and Timer mode. Default mode is Temp mode. In Timer mode, the icon "Timer" will display.

- The measured temperature is displayed on the LCD. When the temperature reaches the predefined temperature, the corresponding doneness indicators will be displayed. And the back light will turn on automatically.

SET button

- In Temp mode, press the button to set the desired temperatures. The icon "SET" is shown. The temperature reading to be set starts to flash for 3 seconds. Before the flashing ceases, press the SET button again to increase the reading by 1 degree each time the button is pressed; or press and hold to increase the temperature rapidly. When the reading exceeds the upper limit of the operating temperature, it starts again from the lower limit in a cyclic fashion (48.9℃-100℃ or 120°F-212°F). the temperature measured by unit will then be displayed after the flashing.

- When the detected temperature is equal to or higher than set temperature, the reading of the detected temperature will flash together with sequential beep sounds generated. The visual and audio indications stop when the condition is no longer valid. The beep sounds only last for a maximum of 10 seconds.

- In Timer mode, press the SET button to increase the timer by 1 minute. The 4 digits will flash for 3 seconds, Before the flashing ceases, press the SET button again to increase the reading by minute each time the button is pressed; or press

and hold to increase the minutes rapidly. Pressing and holding the SET button exceeds the upper limit of (24:00), it will then start again limit in cyclic fashion (0:00-24:00). When 0'00" appears, Press START/STOP button to change to count up.

-When the timer is running, the SET button cannot bu used.

START/STOP button

- In Temp mode, the button has no function.

- In Timer mode, press the button to start the timer. The icon "Timer" & ":" will flash, Press the button again to stop the timer. The icon "Timer" & ":"will stop flashing.

- When the timer is set to count-up the format of MIN : SEC will switch to HR: MIN if the timer counts longer than 1 hour. Max range is 24hrs{24:00}.

- When the timer is set to countdown. The format of HR: MIN will switch to MIN: SEC if the timer counts shorter than 1 hour. Max range is 24hrs{24:00}.

CLEAR/(°F or °C)button

-In Temp mode, press the button to toggle the unit between Fahrenheit and Celsius.

-In Timer mode, press the CLEAR button to reset the preset timer.

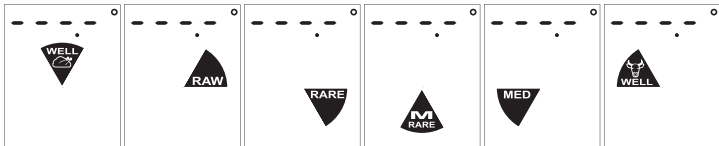-When the timer is running the CLEAR button cannot be used.

N0TE

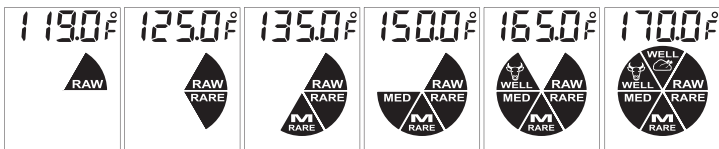-Every button pressed produces 1 beep sound to indicate recognition by the unit.

USING THE RAPID-READ THERMOMERER FORK with TIMER

With the unit in the temperature mode grasp the Thermometer Fork firmly with one hand and insert the tips (only the right copper tip has sensor in it) into the center of the thickest portion of the food (try to avoid touching bone or heavy fat areas). Hold in position for a few seconds and watch the LCD display as the unit computes the temperature. The temperature display will go to all dashes "---.-" and the icons: "RAW", "RARE", "M. RARE", "MED", "beef WELL" and "poultry WELL" will be turn ON consecutively.

UNIQUE CHARACTERISTICS

After a second the unit will stop computing and will LOCK onto a temperature. It will then display LOCKED temperature and fill in the appropriate pie piece icons as per examples below. If the temperature varies by 3℉ up or down then the unit will display the new temperature.

Doneness Table:

DONENESSLEVELTYPE	TEMPERATURE(ºF)	TEMPERATURE(ºC)
WELL POULTRY indicator	> or = 170.0	> or = 76.7
WELL BEEF indicator	160 ~ 169.9	71.1 ~ 76.6
MEDIUM indicator	140 ~ 159.9	60.0 ~ 71.0
MEDIUM RARE indicator	130 ~ 139.9	54.4 ~ 59.9
RARE indicator	120 ~ 129.9	48.9 ~ 54.3
RAW indicator	< or = 119.9	< or = 48.8

The U. S. D. A recommends the minimum internal temperature for ham, fresh ground beef veal, lamb, & pork to reach 160℉/71.1℃ to destroy harmful bacteria like Salmonella and E Coli. Beef, veal, lamb, fresh pork (roasts, steaks, chops) and poultry must reach minimum, internal temperature 170℉/76.7℃.

FEATURES

1. When timer is running, no predefined temperature can be used; when predefined temperature is in use, no times function can be used.

2. Auto-on: When the measured temperature reaches 113 ℉(45 ℃), the unit switches on automatically and enters into the Temp mode. Auto-off: When no button is pressed for 5 minutes, provided that the measured temperature is below 113 ℉(45 ℃), the unit will shut off automatically. When the timer is running, this function will not work.

3. The default temperature set in the SET mode is 120 ℉(48 ℃)The temperature set is kept in memory even when the unit is off.

4. Below- range indication: "---.-"is shown on the temperature display when the temperature is lower than 32 ℉(0℃).

5. The fork tips are detachable from the handle and are dishwasher safe.

6. Above range indication: "---.-"and "OVER"flash together with sequential quick beep sound.

CLEANING BEFORE/AFTER USE

- The tips are coated with manufacturing oil so please wipe/wash off before first use.
- Allow the tips to cool for 60 seconds before touching, as they may be hot. Remove the tips by pressing the lock button and pulling them from the handle.
- Place in dishwasher or wipe with a damp, soapy cloth or sponge. Don't use alcohol.
- Dry the devices, and make sure. Make sure the tips are completely dry after cleaning.
- The handle can be wiped with damp cloth or sponge.
- Caution: Do not place handle in dishwasher or immerse in any liquid.

BATTERY REPLACEMENT

The RAPID-READ THERMOMETER FORK with TIMER is powered by two replaceable 1.5-volt AAA super heavy-duty batteries, which should last for 2 years. To replace batteries, lift off the battery cover on the fear of the unit and pull out used batteries noting polarity. Insert two new extra heavy-duty AAA batteries.

HELPFUL HINTS

False readings can accidentally be obtained by touching bone of fat pockets within food; by pushing the tips too far through the food, or not in far enough. Take multiple readings to be sure.