



Digital Meat Thermometer Instruction Manual

1. Introduction

Thanks for your purchasing of ThermoPro Digital Meat 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

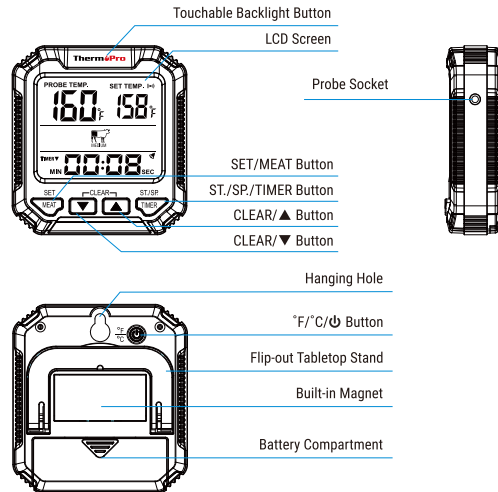
1. Programmable alert with preset temperatures recommended by USDA for specific foods.
2. Food grade stainless steel probe with steel mesh cable to measure and monitor temperatures of meat.
3. Temperature Range: 14°F to 572°F (-10°C to 300°C).
4. Temperature Tolerance: ±1.8°F (±1.0°C).
5. 99-Hour and 59-Minute Countdown Timer.
6. Temperature Readings in °F or °C.
7. Flip-out Counter Top Stand: Allows user to place device on counter for easy viewing.
8. Magnet: Allows user to attach the device onto your refrigerator, oven or any other metal surfaces.
9. 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 Meat Thermometer
- 1 x Stainless Steel Probe
- 1 x AAA Battery
- 1 x User Manual

4. Product Images



5. Keys Definition

1. Probe Socket: Insert probe into the corresponding socket to measure meat temperature.
2. LCD Screen: Displays temperature, count down timer and other information.

3. $\frac{°F}{°C}$ / ⏻ Button: Press once to turn ON/OFF the unit, press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.
4. **CLEAR/▲** Button: Press **▲** to increase your desired cooking temperature setting if you do not want to use the pre-programmed meat temperature setting. In Timer Setting mode, press this button to Increase time, press and hold the button for fast setting. To clear count down timer setting, press the **▲** and **▼** buttons at the same time.
5. **CLEAR/▼** Button: Press **▼** to decrease your desired cooking temperature setting if you do not want to use the pre-programmed meat temperature setting. In Timer Setting mode, press this button to decrease time, press and hold the button for fast setting. To clear count down timer setting, press the **▲** and **▼** buttons at the same time.
6. **MEAT/SET** Button: Press this button to activate meat type: Poultry (🐔), Ham (🐷), Beef Rare/Fish (🐟), Beef Medium (🐮), Pork/Veal (🐷), Beef Well Done (🐮) and User-Defined (⚙️). Press **▲** or **▼** button to choose the meat type. Press **MEAT/SET** Button again to save selection. The pre-programmed doneness temperature setting for each meat type is recommended by USDA (U.S. Department of Agriculture).
7. **ST./SP./TIMER** Button: Hold for 3 seconds to enter countdown setting, press once to confirm the time setting, and then press to start or stop the countdown.
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 ⏻ 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 into the socket 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.)
- Set your desired cooking temperatures for probe 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 at least 2”/5cm into the thickest part of the meat, but not near bone or gristle.
- 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 **MEAT/SET** button to activate meat type. Press **▲** or **▼** button to choose the meat type. Press **MEAT/SET** button again to confirm (The device will regard you’ve confirmed the selection if you don’t press any button for 10 seconds).

10. 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 **▲** or **▼** button to adjust the temperature setting to your desired one. Or you can press **ST./SP./TIMER** button to enter User-defined setting  mode and then press **▲** or **▼** to set the temperature to your desired one.

NOTE:

- a). If  icon shows, it means the temperature setting is user-defined.
- b). When setting temperature, press and hold **▲** or **▼** for fast setting.

11. 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

12. Countdown Timer

Your timer can be used whether the thermometer is in operation or not.

- The third row of the screen will display the timer information.
- Press and hold **“ST./SP./TIMER”** for 3 seconds to enter Timer mode. When hours are flashing, press **▲** and **▼** button to set your desired hours, then press **ST./SP./TIMER** button to confirm your selection. Minutes will now be flashing, press **▲** and **▼** button to set your desired minutes then press **ST./SP./TIMER** button to confirm the time, then press again to start the timer.
- In Timer mode, if no operation for 30 seconds, device will automatically exit the setting state.
- Once done setting the Timer, press **ST./SP./TIMER** to start or stop the timer.
- Once the timer is active, **“:”** and **“▼”** are flashing.
- When the timer gets to 00:00, the alarm **“di-di”** will sound.

Press any button to silence the alarm. The device has a timing memory and will automatically display the original timer setting when **“ST./SP./TIMER”** is pressed to silence the alarm.

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