

24. Food Doneness Temperature Table

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	170°F/77°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Program		145°F/63°C			

Warning: The USDA (U.S. Department of Agriculture) recommends beef, pork, veal & lamb to be cooked to 145°F (63°C) minimum and then rested for at least 3 minutes. We provide the Food Doneness Temperature Table as a recommendation for people with different personal preference. Always be sure to check with your thermometer.

ThermPro
Cook Like a Pro!



Remote Food Thermometer with Dual Probe

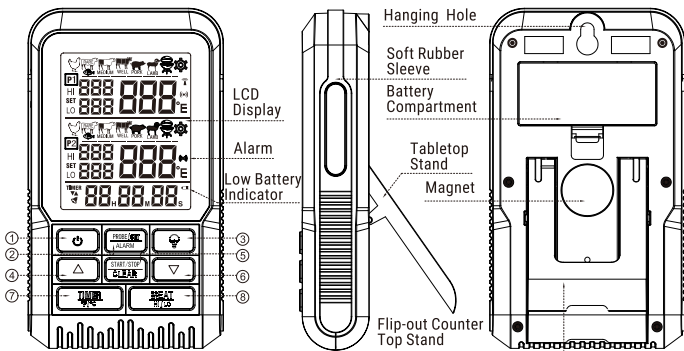
1. Introduction

Congratulations on your purchase of the Professional Remote Food Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

2. Components

- 1 x Receiver
- 1 x Transmitter
- 2 x Steel probes with steel mesh cable
- 2 x Plastic probe winders
- 4 x AAA Batteries
- 1 x Clip
- 1 x User Manual

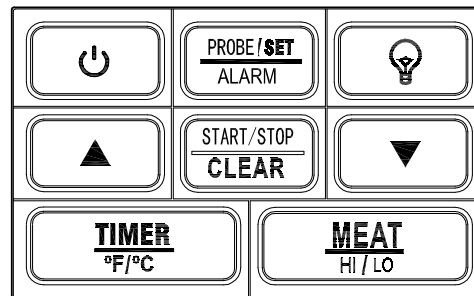
3. Receiver Features



- LCD (Liquid Crystal Display)–Displays all icons, temperature and TIMER
- Low battery Indicator
- Remote Range: 500Ft (150m)

- IPX4 Waterproof (Protects from splashing water, but do not submerge in water)
- Temperature Range of Probe: 14°F to 572°F (-10°C to 300°C)
- Temperature Accuracy: ±1.8°F (±1.0°C) in range between 32 to 212°F (0 to 100°C)
- Tabletop stand, magnetic back and wall-mounted design
- Battery Compartment: Holds 2 x AAA batteries, 3.0V

4. Buttons

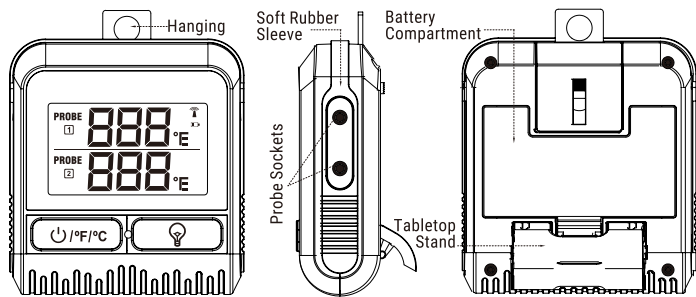


1. : Press to turn on/off the receiver; Press and hold for three seconds to enter the Synchronize/Pair process.
2. : Press to select Thermometer Probe 1 or Thermometer Probe 2. Press to confirm meat type or set temperature. Press and hold for three seconds to disable the alarm.
3. : Press to turn on/off the backlight. Backlight will automatically turn off after 10 seconds of inactivity. Press and hold for 3 seconds to activate the key tone.
4. : While in thermometer mode, press once to increase the temperature setting. Press and hold for 3 seconds, the temperature value will increase at a faster pace. While in timer mode, press to set the hour and minutes setting.
5. : When the timer is set, press once to start the timer. When the timer

is running, press once to stop the timer. Press and hold for three seconds to clear the timer setting.

6. **▼**: While in thermometer mode, press once to decrease the temperature setting. Press and hold for 3 seconds, the temperature value will decrease at a faster pace. While in timer mode, press to set the hour and minutes setting.
7. **TIMER** $\frac{^{\circ}\text{F}/^{\circ}\text{C}}$: Press to activate the timer mode, the value will flash for 8 seconds. Press and hold for 3 seconds to select °F or °C.
8. **MEAT** $\frac{\text{HI}/\text{LO}}$: When the probe is set, press to activate meat type selecting. Press again to select meat type. Press **PROBE/SET** $\frac{\text{ALARM}}$ button to confirm. While in BBQ mode, press and hold for three seconds to set HI and LO temperature.

5. Transmitter Features



6. Buttons

1. **⏻/°F/°C**: Press to turn on/off the Transmitter. Press and hold for 3 seconds to select °F or °C.
2. **💡**: Press to turn on/off the backlight. Backlight will auto-off after 15 seconds of inactivity.

7. Installing Batteries

Open the battery compartment of the receiver and insert 2 x batteries with correct polarity.

Open the battery compartment of the transmitter and insert 2 x batteries with correct polarity.

8. Turn On/Off Unit

Press **⏻** button on the receiver to turn on/off the receiver;

Press **⏻/°F/°C** button on the transmitter to turn on/off the transmitter.

9. Auto Off Feature

The receiver will turn off automatically if it hasn't received the temperature signal from the transmitter for more than 30 minutes, a beep will sound for one minute before it shuts down.

The transmitter will automatically shut down if the temperature of the 2 probes stays below 40°C for 2 hours.

10. How to Set Meat Temperatures to Preset Temps

1. Press the **PROBE/SET** $\frac{\text{ALARM}}$ button to select Probe 1 or Probe 2.
2. Press the **MEAT** $\frac{\text{HI}/\text{LO}}$ button to activate preset meat type mode. Press the **MEAT** $\frac{\text{HI}/\text{LO}}$ button again to choose your preset meat type. Press **PROBE/SET** $\frac{\text{ALARM}}$ button to confirm.
3. Once the current temperature reaches the preset target temperature for Probe 1 or Probe 2, the receiver will sound the alarm. Press any button to stop the alarm.

11. How to Set Meat Temperature to Your Specific Taste

1. Press **PROBE/SET** $\frac{\text{ALARM}}$ button to select Probe 1 or Probe 2.
2. Press the **▲** or **▼** buttons to increase or decrease the set temperature. Press and hold the **▲** or **▼** buttons to rapidly increase or decrease the temperature values.

3. After setting the temperature, press $\frac{\text{PROBE/SET}}{\text{ALARM}}$ button to confirm.
4. Once the current temperature reaches the target temperature for Probe 1 or Probe 2, the receiver will sound the alarm. Press any button to stop the alarm.

12. How to Set & Monitor BBQ Temperature

1. Press the $\frac{\text{PROBE/SET}}{\text{ALARM}}$ button to select Probe 1 or Probe 2.
2. Press the $\frac{\text{MEAT}}{\text{HI/LO}}$ button until the LCD displays BBQ.
3. Press the \blacktriangle or \blacktriangledown buttons to set your desired HI BBQ temperature. Press and hold the \blacktriangle or \blacktriangledown buttons to rapidly increase or decrease the temperature values. The HI BBQ temperature range is 140°F~572°F (recommended temperature range) and the default setting is 250°F.
4. Press the $\frac{\text{PROBE/SET}}{\text{ALARM}}$ button to confirm the HI temperature and turn to setting the LO temperature.
5. Press the \blacktriangle or \blacktriangledown buttons to set your desired LO BBQ temperature. Press and hold the \blacktriangledown buttons to rapidly increase or decrease the temperature values. The LO BBQ temperature range is 32°F~554°F (recommended temperature range) and the default setting is 225°F.
6. Press the $\frac{\text{PROBE/SET}}{\text{ALARM}}$ button to confirm the LO BBQ temperature.
7. Once the current temperature is higher than HI temperature or lower than LO temperature, the receiver will sound the alarm and the backlight will flash. Press any button to stop the alarm.

Note: The HI BBQ will not allow you to set the temperature below the LO BBQ temperature.

13. How to Set a Count Down Timer

1. Press the $\frac{\text{TIMER}}{\text{F/C}}$ button to select the timer mode.
2. Press the \blacktriangle button to increase the hour or minute setting. Press the \blacktriangledown button to decrease the hour or minute setting. Press and hold the \blacktriangle or \blacktriangledown button to adjust at a faster pace. Press $\frac{\text{START/STOP}}{\text{CLEAR}}$ button to confirm hour or minutes setting.

Note:The maximum countdown timer setting is 23 hours and 59 minutes.

3. Press the $\frac{\text{TIMER}}{\text{F/C}}$ button or $\frac{\text{START/STOP}}{\text{CLEAR}}$ button to confirm time mode.

4. After the timer is set, press the $\frac{\text{START/STOP}}{\text{CLEAR}}$ button to start the timer. TIMER \blacktriangledown will begin blinking, indicating the countdown timer is running.
5. When the count down timer reaches 00:00, the receiver will sound the alarm and the backlight will turn on and flash. Press any button to stop flashing.
6. If you wish to clear the timer, press and hold the $\frac{\text{START/STOP}}{\text{CLEAR}}$ button.

14. How to set a Count Up Timer

1. Press the $\frac{\text{TIMER}}{\text{F/C}}$ button to select the timer mode.
2. Press the $\frac{\text{START/STOP}}{\text{CLEAR}}$ button to start the count up timer. TIMER \blacktriangle will begin blinking, indicating the count up timer is running.
3. To stop the count up process, press the $\frac{\text{START/STOP}}{\text{CLEAR}}$ button. TIMER will become solid.
4. If you wish to clear the the timer, press and hold the $\frac{\text{START/STOP}}{\text{CLEAR}}$ button.

15. Synchronize/Pair Transmitter & Receiver

The transmitter and receiver were already paired at our manufacturing facility. Usually you do NOT need to re-synchronize or re-pair the units. You just plug in the probes, insert batteries, turn on the receiver and the transmitter and wait for a few seconds, you will see the temperatures shown on both receiver and transmitter and the units are ready for use.

However, in some unusual cases, the transmitter and receiver are no longer paired, then you may need to re-synchronize them by following the below steps:

- a. Insert 2 x AAA batteries into the receiver, the signal icon on the display will flash.
- b. Insert 2 x AAA batteries into the transmitter, insert the stainless steel probes into the corresponding plugs in the transmitter. The LCD display will show the current temperatures of each probe.
- c. Hold the ⏻ button for three seconds on the receiver to enter the synchronization mode .
- d. Wait for a moment until the temperature reading shows on the receiver

display, it means the synchronization/Pairing is completed. Your professional remote cooking thermometer is now ready for use.

Note: The synchronization between the transmitter and the receiver won't be lost even if you replace the batteries.

16. Helpful Hints

- If the receiver or the transmitter do not show the temperature, wait for the probe to reach room temperature. Push the probe jacks harder into the transmitter and twist them back and forth so they make good contact. If the problem persists, it is likely the internal probe wire has shorted out either through moisture or heat damage.
- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire come into contact with flames.
- Within the warranty period return defective probe to address below along with a return address and we will send you a replacement probe at no charge.
- If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food. Re-position the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

17. Cautions

1. Always wear a heat resistant glove to touch the stainless-steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
2. Keep the stainless-steel probe sensors and wires away from children.
3. Clean the stainless-steel probes and dry thoroughly after each use.
4. Do not expose the plugs of the stainless-steel probes or the probe sockets of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.
5. Wipe the transmitter and receiver with damp cloth.
6. Do not expose the receiver or transmitter to direct heat.
7. Do not use stainless steel probes in a microwave oven.
8. The Probe Thermometer registers temperatures as low as 14°F (-10°C) and

as high as 572°F (300°C). Do not use the stainless probe sensor above 572°F. Doing so will deteriorate the wire.

9. Not Intended for use by persons aged 12 and under.

18. Cleaning

- Always wear heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
- Keep the stainless steel probe sensor and wire away from children.
- Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning
- Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

* 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.

19. FCC Compliance Information to User

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the users' authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

20. 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://buythermopro.com/eu-declaration-of-conformity/>

21. 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 reutilization 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 must 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

22. 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 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.

23. Customer Service

Call or Text: 1-877-515-7797 (USA&Canada only)
44-203-769-1321 (UK)

Email: service@buythermopro.com

Hours: Weekdays 8:00AM-8:00PM EST (USA&Canada only)
1:00PM-12:00PM CET (UK)