

ThermPro

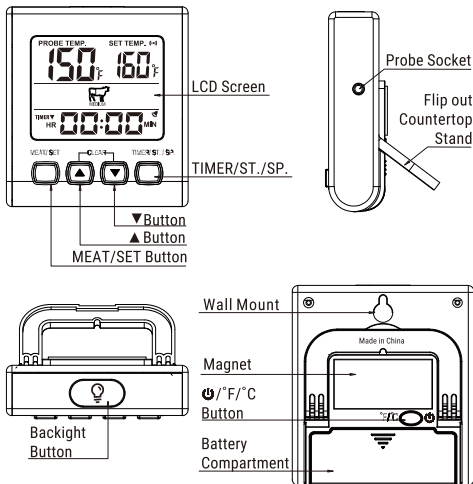
Cook Like a Pro!



Digital Food Thermometer

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Key Definition



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. $\text{°F}/\text{°C}$ Button: Press once to turn ON/OFF the Unit, Press and hold for 2 seconds to display temperature readings in Celsius or Fahrenheit.
4. ▲ Button: Press ▲ to increase your desired cooking temperature if you do not want to use the pre-programmed meat temperature setting. In Timer mode, press this button to increase time. Press and hold the button to rapidly scroll through digits. To clear count down timer, press the ▲ and ▼ buttons at the same time.
5. ▼ Button: Press ▼ to decrease your desired cooking temperature if you do not want to use the pre-programmed meat temperature setting. In Timer mode, press this button to decrease time. Press and hold the button to rapidly scroll through digits. To clear count down timer, press the ▲ and ▼ buttons at the same time.
6. MEAT/SET Button: Press this button to select the meat type: Poultry (🐔), Pork/Veal (🐷), Ham (🐷), Beef Med Rare/Fish (🐟), Beef Medium (🐮), Beef Well Done (🐮), and User-Defined (⚙️). The pre-programmed doneness temperature for each meat type is recommended by USDA (U.S.

Department of Agriculture). Press again to save selection.

7. **TIMER/ST./SP.** Button: Press and hold for 3 seconds to enter time setting mode. Then use ▲ and ▼ to set your desired cooking time. Press **TIMER/ST./SP/** to confirm hours and minutes. After setting, press **TIMER/ST./SP.** again to start the timer.
8. ☽ Button: Touch once to turn ON/OFF the back light of the screen. If no buttons are pressed for 10 seconds, the backlight will be automatically turned off. When the alarm sounds, the backlight will turn on and flash.
9. Flip-out Counter Top Stand: Allows user to place device on countertop.
10. Magnet: Allows user to stick device to a metal surface. For example, an oven/BBQ.
11. Battery Compartment: Holds one AAA battery.

Note: This unit is designed to monitor cooking progress. Do not remove the probes once the cooking progress has begun. The internal temperature will be displayed on the unit outside of the oven.

Features & Specifications


1. Programmable alert with preset temperatures recommended by USDA for specific foods.
 2. Stainless-steel probes with steel mesh cable to measure and monitor temperatures of meat.
 3. Temperature Range of Probe: 14°F to 572°F (-10°C to 300°C).
 4. Temperature Tolerance of Internal Food Reading: ±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 and magnet.
 8. Uses 1 x AAA battery (included).
- * If probe is not inserted into food and being used to monitor ambient temperature directly inside the oven or bbq, the temperature reading with heat above 200°F (93°C) will be accurate to within 2°F to 5°F (1.1°C to 2.7°C).

Battery Installation/Set Up

- Slide open the battery compartment door on the back of the unit.
- Insert one (1) AAA battery according to the polarity markings.

- Replace the battery compartment door.
- Remove the printed vinyl label from the LCD screen.

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 once  to conserve the battery.
- Be sure to use a good quality alkaline 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 it 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.

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 corresponding socket on the right side of the device.
- Make sure the probe cable is free of knots. Make sure the probe connector at the end of the cable is plugged into the socket completely. (Note: if the probe is not plugged in properly or is crimped, the display will show LLL.)
- Press and hold the °F/°C button for 2 seconds on the back of the device to display the temperature in °F or °C.

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- Set your desired cooking temperatures 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.

Quick Temperature Setting

- Your digital cooking thermometer is pre-programmed with temperatures for various meats and doneness levels: poultry (165°F), beef well (170°F), veal/pork (170°F), beef medium (160°F), ham (160°F) and beef med rare/fish (145°F) based on the USDA recommendation. See the table below.
- Press the **MEAT/SET** button to select a meat type. Press ▲ or ▼ button to scroll through the meat types. Press **MEAT/SET** button again to confirm your selection (If you don't confirm the setting after 10 seconds, the device will automatically confirm the selection).

Quick Temperature Setting

If you wish to change the preset temperature, you can set your own desired cooking temperature by simply pressing ▲ or ▼ button to adjust the temperature setting to your desired one. You can also continue to press **MEAT/SET** button to enter User-defined setting  mode and then press ▲ or ▼ to set the temperature to your desired one.

NOTE:

- a) If  is displayed, the temperature is user defined.

- b) When setting temperature, press and hold ▲ or ▼ to rapidly scroll through digits.

Preset Temperature Cooking Chart:

PRESET TYPE HEADING	FOOD TYPE	RECOMMENDED INTERNAL TEMPERATURE
FISH BEEF MED RARE	Fish Beef (roasts, steaks & chops) - Medium 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

Countdown Timer

Your countdown 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 **TIMER/ST./SP** for 3 seconds to enter timer mode. When hours are flashing, use ▲ and ▼ to set your desired hours, then press **TIMER/ST./SP.** to confirm your selection. Minutes will now be flashing, use ▲ and ▼ to set your desired minutes then press **TIMER/ST./SP.** 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 **TIMER/ST./SP.** 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 **TIMER/ST./SP.** is pressed to silence the alarm.
- To clear the timer, press **TIMER/ST./SP.** to stop the timer then press and hold **TIMER/ST./SP.** for