

ThermPro

Cook Like a Pro!



Digital Instant Read Thermometer Instruction Manual

605-V20230606 EN

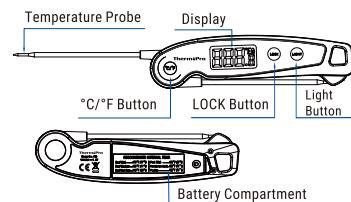
1. Introduction

Thanks for your purchase of this Digital Instant Read Thermometer. You will now be able to cook like a Pro!

2. Components

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

3. Product Features & Specifications



1. Display: Displays the current temperature.
2. Temperature Probe: Insert the temperature probe into food to receive the internal temperature.
3. IPX6 Grade Waterproof
4. LCD Backlight.
5. Built-in Magnet.
6. Auto-off: Turns off automatically after 10 minutes of inactivity.
7. Calibration: Allow users to re-calibrate the thermometer.
8. Food Grade Stainless Steel Probe Length: 4.3 inches (109mm).
9. Temperature Range: -58°F~572°F(-50°C~300°C). If the temperature is below -58°F

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(-50°C) or above 572°F(300°C), L.L.L or H.H.H will show on the Display.

10. Resolution: 0.1°C/°F.
11. Temperature Accuracy: $\pm 1.8^{\circ}\text{F}(\pm 1.0^{\circ}\text{C})$ in range between 14°F~212°F(-10°C~100°C).
12. Battery: 1 x AAA battery (1.5V).

3.1. Buttons

1. **°C/°F Button**: Press once to switch temperature unit between °C and °F.
2. **LOCK Button**: Press once to lock the current temperature displayed. Press again to unlock. Press and hold for 5 seconds to calibrate the thermometer.
3. **LIGHT Button**: Press to turn on/off the backlight. The LCD backlight will automatically turn off after 10 seconds of inactivity.

4. Usage

4.1. 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 and dry.
- (3) PLEASE READ AND FOLLOW ALL INSTRUCTIONS.
- (4) The thermometer is now ready to use.

4.2. How to Measure Temperature

- (1) Pull the probe away from the body of the thermometer to turn on the thermometer.
- (2) Press **°C/°F** button to select the temp unit you want displayed. Please note that the last selected temperature unit will be saved for next use.

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- (3) With the probe fully unfolded, insert the tip of probe into food being cooked. Then the thermometer will begin to measure the internal food temperature.

- (4) Press **LIGHT** button to turn on the backlight if necessary.
Note: The backlight will automatically turn off after 10 seconds of inactivity.

- (5) Wait until temperature reading on the display stabilizes.

- (6) Press **LOCK** button to lock the temperature reading for 5 seconds.

- (7) Wash the thermometer under running water after use.

- (8) Fold the probe to turn off the thermometer.

Note: The device will automatically turn off after 10 minutes of inactivity.

5. 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, if you believe that the temperature reading displayed by the thermometer is not accurate after a long period of use, 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 a thermal 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 equilibrium which is 0°C. You can use a mercury thermometer to check whether the temperature of the mixture reaches 0°C.

5. Turn on the thermometer and then press and hold the **LOCK** button for 5 seconds to enter calibration mode. CAL will begin flashing for a few seconds and then the current temperature reading will begin to flash which means the thermometer is in calibration mode.

6. Immerse two thirds of 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 around 32°F or 0°C. If the temperature of the ice/water mixture is not within 28°F to 36°F (or -2°C to +2°C), the calibration can't be continued. At this time, you need to follow the above steps to re-make the ice/water mixture.

7. Press and hold the **LOCK** button for 3 seconds to confirm the calibration and exit the calibration mode.

Note: The calibration mode will only last for 10 seconds. If you're unable to finish the calibration within 10 seconds, the thermometer will automatically exit calibration mode.

6. Undo-Calibration

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

1. Turn on the thermometer and hold the **LOCK** button for 5 seconds to enter calibration mode.

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2. When you see the temperature reading start to flash, press and hold the LIGHT button for 3 seconds. The temperature reading will stop flashing. Now the calibration is back to the default setting.

7. Helpful Hints

- When measuring multiple or different foods and meats, it may be desirable to cool the probe by rinsing the tip with cold water between readings.
- It is 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 liquids (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 inserted deep enough, take a second reading to ensure accuracy.
- Not intended for use by people aged 12 or under.

8. 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.

- Do not leave exposed to extreme high or low temperatures as this will damage electronic parts and plastics.
- Do not 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.
- Do not leave the thermometer inserted in food during cooking.
- Remove battery if stored for more than four months.
- Do not dispose this unit in a fire. IT MAY EXPLODE.
- Keep unit away from children. The unit or parts of the unit might be a choking hazard.
- Dispose of the unit legally and recycle when possible.

9. 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/>.

10. 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 substances.



- Pb = contains lead
- Cd = contains cadmium
- Hg = contains mercury
- Li = contains lithium

11. 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.

12. Customer Service

Call or Text: 1-877-515-7797

(USA & Canada only)

Email: service@buythermopro.com

Hours: Weekdays 8:00AM-8:00PM