

























































## Internal Temperature Guide




	<b>FISH</b>			
	145°F			
	<b>POULTRY (Chicken, Turkey, Duck)</b>			
	165°F			
	<b>PORK</b>			
	145°F	PULLED:205°F		
	<b>BEEF</b>			
	RARE:125°F	MED RARE:135°F	MED:145°F	MED WELL:155°F
	WELL:160°F	BRISKET: 210°F		
	<b>LAMB</b>			
	RARE:140°F	MED RARE:145°F	MED:160°F	MED WELL:165°F
	WELL:170°F			

## Wood Flavor Guide

YELLOW: Highly Recommended

WHITE: Tasted and Approved

 WOOD TYPE	BEEF	POULTRY	PORK	LAMB	SEAFOOD	BAKED	VEGETABLE
ALDER							
ALMOND							
APPLE							
APRICOT							
CHERRY							
CHESTNUT							
HICKORY							
JACK DANIEL'S							
LEMON							
MAPLE							
MESQUITE							

MULBERRY							
NECTARINE							
OAK							
ORANGE							
PEACH							
PEAR							
PECAN							
PLUNB							
WALNUT							



## SPECIFICATIONS

Temperature Range	-58.0 to 572°F(-50.0to 300.0°C)
Tolerance	±1.8°F(±1.0°C)from 32 to 212°F(0 to 100°C) , otherwise ±1.5%
Response Time *	2-3 seconds
Sensor Type	NTC
Probe	304 Stainless Steel, 5 3/8 inches (136mm)
Display	LCD, 13/16 Length x 7/16 Width inches (20.0L x 11.0W mm)
Backlight	N
Unit Size	8 1/2 Length x 1 1/16 Width x 3/4 Height inches (215.0L x 27.0W x 19.0H mm)
Power	1.5V (1 xLR44 battery)
<p>*Response Time defined as the time it takes for Thermopro thermometers to read from ambient temperature (77°F or 25°C ) to within 1.8°F (1°C ) of final temperature of an object (150°F or 65°C). 150°F (65°C) is the recommended minimum temperature for many types of meat.</p>	

## FAQS

**Q:** Can the TP-02s work in body temp? And what is the or – on accuracy of readings?

**A:** It is not recommended for human use, accuracy is ±1.8°F.

**Q:** Having trouble consistently being able to turn on the fahrenheit option, and with cleaning it without water accumulating under the digital screen. Any tips on either?

**A:** We do not recommend immersing directly underwater. We recommend using a damp cloth to wipe off the probe tip..

**Q:** I just received my therm pro T-02S from amazon and it won't turn on. Can you please help with this?

**A:** Please make sure to remove and plastic casings from the battery compartment, if you're still having issues, please contact us directly for more assistance.

**Q:** Can i use it for to misuring oil temperature?

**A:** Yes.

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

