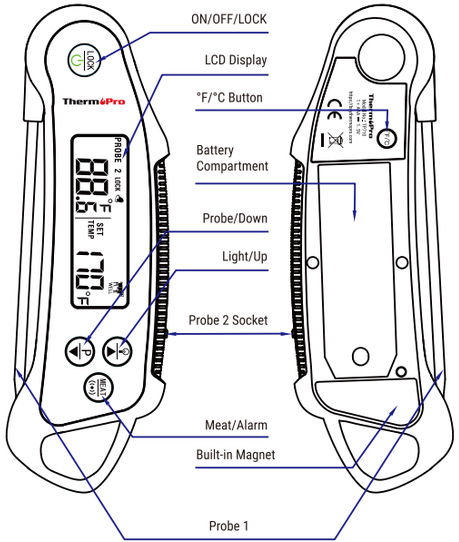
ThermoPro
Cook Like a Pro!

Dual Probe Food Thermometer Instruction Manual

710-V20230609 EN

1. Introduction

Thanks for your purchasing of ThermoPro Dual Probe Food Thermometer. To ensure the best possible product performance, please read this manual in its entirety and retain it for future reference.



2. Features & Specifications

1. Programmable alert with preset temperatures for specific foods with dual probe.
2. Temperature Range of Probe: -58°F to 572°F (-50°C to 300°C).
3. Temperature Tolerance of Internal Food Reading: ±1.8°F(±1.0°C).
4. Probe 1 - Folding Probe.
5. Probe 2 - Wired Probe.

6. Built-in Magnet.
7. Waterproof Rating: IP65.
8. Power: 1 x AAA battery.

* The foldout probe is not designed to perform as an oven thermometer. The wired probe can be used to measure ambient temperature for ovens and barbecues. If probe is not inserted into food, the temperature reading of oven heat above 200°F (93°C) will be accurate to within 1°F to 5°F (0.5°C to 2.7°C).

* The temperature range for internal food measurement range is 145°F to 185°F (63°C to 85°C).

3. Components

1 x Food Thermometer

1 x Stainless Steel Probe

1 x Screwdriver

1 x AAA Battery

1 x User Manual

4. Buttons

1. (LOCK/⏻): Press once to lock the current temperature for 10 seconds, press again to unlock. Press and hold for 2 seconds to turn off the thermometer or press once to turn on the thermometer.
2. (MEAT/SNZ): Press to select the type of meat: / / / / / / / The pre-programmed temperature settings for each meat type have been recommended by USDA (U.S. Department of Agriculture). To enter SET mode, press the (▲) or (▼) button. To increase or decrease to your desired temperature, press and hold for 2 seconds, the value will increase/decrease at a faster pace. To turn on/off the alarm of the currently selected probe, press and hold the (MEAT/SNZ) button for 2 seconds.
3. (▲): Press once to activate the backlight for 15 seconds. Increase the target temperature in the SET mode.
4. (▼): Press to switch Probe 1/Probe 2 interface display. Decrease the target temperature in the SET mode.
5. (°F/°C): Press to switch between temperature units in °F or °C. Press and hold the (°F/°C) button for 5 seconds to enter the Calibration mode.

5. How to Use Folding Probe to Monitor Temperature

1. Make sure Probe 2 is not inserted, pull the probe away from the body of the thermometer to turn on the thermometer. Fold the probe to turn off the thermometer.
2. Press the (°F/°C) button on the back of the unit to switch between °C and °F. Please note that the temperature unit selected will be saved.
3. Press the (MEAT/SNZ) button to select the target temperature, or press and hold for 2 seconds to turn on/off the alarm.
4. Insert the tip of the probe into the food being cooked. The thermometer will start to measure the internal food temperature.
5. Wait until the temperature reading stabilized on the display, it takes about 3-4 seconds to get the result.
6. Press the (LOCK/⏻) button to hold the current temperature for 10 seconds.

6. How to Use Wired Probe to Monitor Temperature

1. Plug the wired Probe 2 into the probe socket on the side of the thermometer.
2. Ensure the probe wire is free of knots. Make sure the sensor plug on the end of the cord is plugged into the sockets firmly and completely. (Note: If the probe is not plugged in properly or the wire crimped, the display will show “HHH”.)
3. Press the (LOCK/⏻) button once to turn on the thermometer if it is powered off.
4. Press the (▼) button to switch to Probe 2. When properly activated, the “Probe 2” icon will appear on the screen.
5. Press the (MEAT/SNZ) button to select the type of meat or press and hold for 2 seconds to turn off the alarm.
6. Insert the tip of the probe into the thickest part of the meat, but not near bone or gristle.
7. Place food into the cooking appliance, before closing the appliance door or lid, make sure there is enough slack in the steel mesh cable to prevent the probe from being pulled out of the food when the door or lid is closed. The thermometer must be positioned outside of the appliance on a stable surface and must be firmly connected to the temperature probes.
8. When the internal temperature of your food reaches the target temperature, an alarm will sound. Press any button to stop the alarm.
9. Before removing the food from the appliance, disconnect the steel mesh cables from the thermometer. Do not touch hot probe or wire with bare hands during or just after cooking. Always wear a heat-resistant glove.

7. Auto Off Feature

If the temperature of probes P1 and P2 is lower than 50°C for 10 minutes after startup and no button has been pressed, the device will be turned off automatically.

8. 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, after a long period of use and you believe that the temperature reading displayed by the thermometer is not accurate, 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 equilibration;
5. Immerse 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: you will need to follow the above steps to remake the ice/water mixture;
6. Press (▼) button to select the probe that need to be calibrated.
7. Press and hold the (°F/°C) button for 5 seconds to enter the Calibration mode, CAL will display on the screen for 2 seconds and then the current temperature will flash.

7. Press and hold the °F/°C button for 5 seconds to enter the Calibration mode, CAL will display on the screen for 2 seconds and then the current temperature will flash.
8. Press the LOCK/UNIT button once to confirm the calibration mode and exit the calibration mode.

NOTE: The Calibration mode will only last for 15 seconds. If you're unable to finish the calibration within 15 seconds, the thermometer will automatically exit Calibration mode.

9. Undo-Calibration

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

1. Turn on the thermometer and press the °F/°C button 5 seconds to enter Calibration mode And the temperature is flashing
2. Press the ⏻ button for 2 seconds to undo the calibration and it will reset to the default setting.

10. Important Notes/Warning

- This product is not for use in microwave ovens.
- 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.
- 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.
- 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 side of the main unit.
- 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.
- Not intended for use by persons under age 12.

*** 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.

11. 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/.

12. Disposal of the Electronic Appliance

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

13. 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.

14. Customer Service

Call or Text: 1-877-515-7797 (USA & Canada only)

Email: service@buythermopro.com

Hours: Weekdays 9:00AM-5:00PM EST

Specification	
Temperature Range	-58 to 572°F (-50 to 300°C)
Tolerance	±1.8˚F (±1.0˚C) from 14 to 212°F (-10 to 100°C), otherwise ±1.5%
Refresh Rate	1 Second
Response Time*	3-4 Seconds
Sensor Type	NTC
Wire Probe	Total Length: 49 inches (1250mm) Probe 1: 304 Stainless Steel, $4\frac{5}{16}$ inches (110mm) Probe 2: 304 Stainless Steel, $4\frac{5}{16}$ inches (110mm)
Display	LCD, $2\frac{3}{8}$ Length x $\frac{3}{4}$ Width inches (60 L x 19 W mm)
Backlight	Y
Unit Size	$6\frac{3}{4}$ Length x $2\frac{3}{16}$ Width x $\frac{15}{16}$ Height inches (170.5 Lx55.2 Wx23.4 H mm)
Power	1.5V (1 x AAA Battery)

* Response Time defined as the time it takes for ThermoPro thermometers to read from ambient temperature (77°F or 25°C) to final temperature of an object (150°F±1.8°F or 65°C±1°C). 150°F (65°C) is the recommended minimum temperature for many types of meat.