

**ThermoPro**

**Model No.: TP-17H**



**Cook Like A Pro Every Time!**

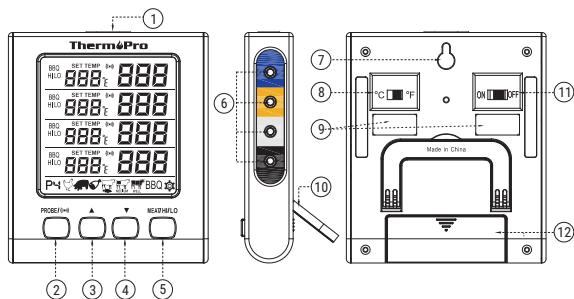
**Digital Food Thermometer with 4 Temperature Probes**

English..... 2    Français..... 12

## 1. Features and Specifications

1. Temperature displays for all 4 probes on the LCD screen.
2. 4 different color coated probes eliminate confusion when monitoring multiple different types of meat.
3. Programmable alert with preset temperatures recommended by USDA for specific foods.
4. Heat-resistant stainless-steel probes with steel mesh cable.
5. BBQ Hi/Low Temperature monitor and alert to ensure your BBQ /OVEN/Grill temperature is always within your set range.
6. Quickly set the target temperature.
7. Temperature range of probes: 14°F to 572°F (-10°C to 300°C).
8. Temperature tolerance of internal food reading: +/-1.8°F (+/-1.0°C).
9. Temperature readings in °F or °C.
10. Multiple Placement Options: Flip-out countertop stand, magnetic back and hanging wall hole.
11. Touch Backlight button. Backlight stays active for 10 seconds.
12. Uses one AAA battery (included).

## 2. Product Diagram



1. Backlight Button
2. PROBE Selection/Alarm Button

7. Hanging Wall Hole
8. °C/°F Selector

3. ▲Button
4. ▼Button
5. MEAT Selection/Hi&Lo Convert Button
6. Probe 1/2/3/4 Sockets
9. Magnets
10. Flip-out Countertop Stand
11. ON/OFF Selector
12. Battery Compartment

## 3. Key Definitions

1. **👉 Button:** Touch once to turn ON/OFF the backlight of the display. If there is no button presses for 10 seconds, the backlight will automatically turn off. When the temperature alarm is triggered, the backlight will turn on and flash.
2. **PROPE/👉 :** Press to rotate through the temperature probes. When a probe is selected, the current temperature will be flashing. To disable/enable the alarm function, press and hold for 3 seconds.
3. **▲Button:** Press ▲ button to increase your desired cooking temperature while in User-Defined /BBQ HI&LO temperature setting.
4. **▼Button:** Press ▼button to decrease your desired cooking temperature while in User-Defined /BBQ HI&LO temperature setting.
5. Press and hold the **PROPE/👉** and **MEAT/Hi/Lo** keys at the same time for 3 seconds to quickly set all probes' target temperature to the current probe set target temperature.
6. **MEAT/Hi/Lo Button:** Press to rotate through temperature selection settings: Poultry (🐔), Pork/Veal (🐷), Ham (🐷), Beef Rare/Fish (🐟), Beef Medium (🐮), Beef Well Done (🐮), BBQ and User-Defined (⚙️). The pre-programmed doneness temperature setting for each meat type is recommended by USDA (U.S. Department of Agriculture). Press PROPE/👉 to confirm selection. When in BBQ HI/LO temperature setting, press MEAT/Hi/Lo Button to switch between the HI or LO temperature setting.

**7. °C/°F Selector (on the back of the thermometer):** Move the position of the selector to select the temperature display unit, choose between °C or °F.

**8. ON/OFF Button:** Turn on/off the digital cooking thermometer.

**Note:**

\* If probe is not inserted into food and put directly inside the oven/grill/smoker, the temperature reading of oven heat above 200°F (93°C) will only be accurate to within 2°F to 5°F (1.1°C to 2.7°C).

## 4. Important Notes/Warning

- This product is not for use in microwave ovens.
- Keep out of reach of children.
- Do not expose probe directly to flame. Doing so will cause wire to deteriorate.
- When not in use, turn the digital thermometer off to conserve 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 depleted 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 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.

- If the unit displays LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe wire has shorted out either through moisture or heat damage.
- 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 to outside.

## 5. Battery Installation/Set Up

- Slide open the battery compartment door at the back of the unit.
- Insert one (1) AAA battery according to the polarity markings.
- Replace the battery compartment door.
- Remove the printed vinyl sticker from the LCD screen.

## 6. Operating Instructions

### Using the Cooking Thermometer

- Plug the temperature probes into the corresponding probe sockets on the right side of the device.
- Make sure the probe cable is free of knots. Make sure the sensor plug at the end of the probe cable is fully inserted into the probe sockets. (Note: if the probe is not plugged in properly or is crimped, the display will show LLL.)
- Slide the switch on the back of the device to choose between displaying the temperature in °F or °C.
- Set your desired cooking temperatures for the probes by choosing Quick Temperature Setting or User-defined Temperature Setting. (**see Section Quick Temperature Setting and User-defined Temperature Setting below**)

- Place food into the smoker/oven. Before closing the smoker lid or oven door, make sure there is enough slack in the steel mesh probe cable to prevent the probe from being pulled out of the food when the smoker lid or oven door is closed. The thermometer must be positioned outside of the smoker/oven on a stable surface and must be firmly connected to the temperature probes.
- Insert the tip of the probe at least 2"/5cm into the thickest part of the meat, but not near bone or gristle.
- To prevent damage to the thermometer, it should not be placed on a hot surface.
- When the internal temperature of your food reaches the temperature you have set, an audible alarm will sound. Press any button to stop the alarm.
- Before removing the food from the oven, disconnect the steel mesh probe 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.
- 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.

## 7. Quick Temperature Setting

Your digital cooking thermometer is pre-programmed with preset meat temperatures for various types of meat and doneness levels based on USDA recommendations: Poultry (165°F), Pork/Veal(170°F), Beef Well (170°F) , Beef Medium (160°F), Ham (160°F) and Beef Rare/Fish (145°F). See the below table.

1. Press the **PROBE/** (🔊) to select between Probe 1 to 4.
2. Press the **MEAT/HI/LO** button when the current temperature is flashing to rotate through preset meat temperatures.

3. Press the **PROBE/** (🔊) button to confirm your preset meat temperature selection (The thermometer will automatically confirm the selection if you don't press any buttons for 5 seconds).
4. Repeat the above process to set any other probe's temperature.

## 8. BBQ Temperature Range Setting

You can select any Probe to monitor BBQ/Smoker /Oven temperature to make sure it won't exceed or go below the set High/Low temperatures.

1. Press the **PROBE/** (🔊) to select between Probe 1 to 4.
2. Press the **MEAT/HI/LO** button until BBQ mode is selected.
3. Press the **▲** or **▼** button to activate the HI/LO temperature setting.
4. Press the **▲** or **▼** buttons to set your target HI temperature.
5. Press the **MEAT/HI/LO** button to switch to the LO temperature setting.
6. Press the **▲** or **▼** buttons to set your target LO temperature.
7. Press **PROBE/** (🔊) to confirm target temperature selections.

**Note:** If needing to check the HI/LO temperature setting is correct, press and hold the **MEAT/HI/LO** button for 3 seconds to display the HI/LO set temperature.

**Tips:** The digital meat thermometer will save the last BBQ HI/LO temperature setting. Once you have selected the BBQ mode, simply press **▲** or **▼** button to activate the HI/LO temperature setting.

## 9. User-Defined Temperature Setting

If you prefer setting your own desired cooking temperatures and not using the preset meat temperatures, set your own desired cooking temperatures as follow:

1. Press the **PROBE**/ button to select between Probe 1 to 4.
2. When not in BBQ MODE, press the **▲** or **▼** button to increase/decrease to set the target temperature to your desired temperature.
3. Press **PROBE**/ to confirm.

## 10. Change BBQ mode to User-Defined:

1. Press the **PROBE**/ to select between Probe 1 to 4.
2. Press the **MEAT/HI/LO** button to rotate through to select User-Defined. Press **▲** or **▼** button to set the target temperature to your desired temperature.
3. Press **PROBE**/ to confirm.

### NOTE:

- a) If icon is displayed, the temperature setting is user-defined.
- b) When setting temperature, press and hold **▲** or **▼** to rapidly scroll through digits.

## 11. Fast Target Temperature Setting

- To quickly set the target temperature of the other three probe with current selected probe's settings, press and hold the **PROBE**/ and **MEAT/HI/LO** keys at the same time for 3 seconds to quickly set all probes' target temperature to the current probe set target temperature.
- For example, when probe 1 selects BEEF MEDIUM 160F, press and hold the **PROBE**/ and **MEAT/HI/LO** keys at the same time, the target temperature of PROBE 2, 3, 4 will be set to BEEF MEDIUM 160F.

## 12. Preset Temperature Cooking Chart

PRESET TYPE HEADING	FOOD TYPE	RECOMMENDED INTERNAL TEMPERATURE
FISH BEEF MED RARE	Fish Beef (roasts, steaks & chops) - Medium Rare	63°C/145°F
HAM	Egg dishes Ham (Raw) – Note: Precooked Ham (140°F)	71°C/160°F
BEEF MEDIUM	Beef (roasts, steaks & chops) – Medium Pork (roasts, steaks, chops, sausages) – Medium (Pink) Ground Meats (beef, veal, pork)	71°C/160°F
VEAL PORK	Veal (steaks, roasts, tenderized or non-tenderized cuts) – Well Done Pork (roasts, steaks, chops, sausages) – Well Done	77°C/170°F
BEEF WELL	Beef (roasts, steaks & chops) – Well	77°C/170°F
POULTRY	Poultry (chicken, turkey) – Whole Duck & Goose	74°C/165°F

## 13. Cleaning and Care

- The device is not waterproof. Do not expose plug of probe or plug-in hole to any liquid, which will result in a bad connection and faulty readings.
- 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.
- Do not submerge the device in water or expose to any corrosive cleaning materials. Wipe with damp cloth.

## 14. Declaration of Conformity

EN Hereby, the manufacturer declares that this product complies with the basic requirements and applicable regulations of the EMC Directive 2014/30/EU. The complete declaration of conformity can be found at:

<https://itronicsmall.com/eu-declaration-of-conformity/>

## 15. 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:



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

## 16. 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.

## 17. Customer service

Telephone: 1-877-515-7797 (USA & Canada only)

44-203-769-1321(UK)

Email: [service@buythermopro.com](mailto:service@buythermopro.com)

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