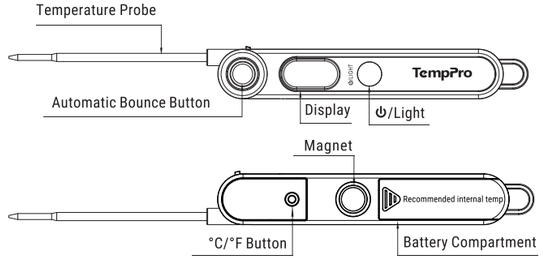
TempPro
TempSwift PLUS



DIGITAL INSTANT READ THERMOMETER INSTRUCTION MANUAL

03B-V20260512 EN

1. Product



1. **Automatic Bounce**: Press the bounce button to automatically release the probe.
2. **Display**: Backlight screen display the current temperature.
3. **⏻/LIGHT**: Press once to turn ON the unit and backlight screen display, press once again to turn the backlight screen off, press and hold for 2 seconds to turn the unit off.
4. **Stopper Lock**: Holds the temperature probe in place when fully extended.
5. **Magnet**: Can easily attach to any metal surface.
6. **°C/°F**: Press the °C/°F Button to select which temperature unit to display.
7. **Temperature Probe**: Insert temperature probe into meat to receive internal meat temperature.
8. **Battery Compartment**: Holds 1 x AAA battery to power the unit.

2. Specifications

1. Temperature Range: -58°F ~ 572°F (-50°C ~ 300°C). If the temperature is below -58°F(-50°C) or above 572°F (300°C), LL.L or HH.H will show on the display.
2. Two Buttons: **⏻/LIGHT** and **°C/°F**.
3. 10-Minute Auto-Off Feature.
4. Resolution: 0.1 °C/°F.
5. Temperature Accuracy: ±0.9°F(±0.5°C) in range between 32 to 212°F (0 to 100°C).
6. Power Supply: 1 x AAA 1.5V.

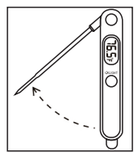
3. Before First Use

1. Insert or Replace Battery: Insert 1 x AAA battery in correct polarity (+) and (-) as indicated.
2. Clean stainless tip: wash tip with warm soapy sponge or cloth, then rinse and dry.
3. Do not immerse product body in water.
4. PLEASE READ AND FOLLOW ALL INSTRUCTIONS.
5. The thermometer is now ready to use.

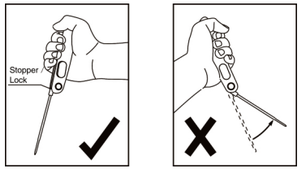
4. To Measure Food Temperature

1. Press the bounce button to release the probe (Picture 1).
2. Press **⏻/LIGHT** button to turn on the thermometer.
3. Press the **°C/°F** button on the back of the unit to select the temperature unit: °C or °F. Please note, the temperature unit will keep the last temperature unit selection when you power on the thermometer next time.
4. Insert the tip of probe into the food being cooked (Picture 2). The thermometer will start to measure the internal food temperature.

Picture 1



Picture 2



5. Wait until temperature reading stabilizes on display.
6. Press **⏻/LIGHT** button to turn off the thermometer. This thermometer also comes with auto-off feature: it will automatically turn off if no button is pushed in 10 minutes.

5. 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 readings from different foods and meats.
- The thermometer is designed for temporary, hand held use. Do not leave in an oven. Do not leave inserted 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 deep enough, take a second reading to ensure accuracy.
- Not intended for use by persons ages 12 or under.

6. 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

7. Care of Your Thermometer

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be hot.

- 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 exposed to extreme high or low temperatures since this will damage electronic parts and plastics.
- Do not leave the thermometer inserted in food during cooking.
- Do not mix old and new batteries.
- Do not mix alkaline, standard(carbon zinc), or rechargeable(nickel cadmium) batteries.
- Remove battery if stored for more than four months.

*** 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.

Note:

- Do not mix old and new batteries.
- Do not mix alkaline, standard (carbon zinc), or rechargeable (nickel cadmium) batteries.
- For maximum performance in normal conditions, we recommend using good quality alkaline batteries.

8. 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

9. Limited One-Year Warranty

TempPro 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 TempPro.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

10. Customer Service

Telephone: 1-877-515-7797 (USA & Canada)
49-215-493-19011 (DE)
44-808-164-1683 (UK)
61-180-057-7492 (AU)
Email: service@temppro.com
Website: www.temppro.com
Monday-Friday: 8:00am-8:00pm (EST)