Digital Food Thermometer with Dual Probe
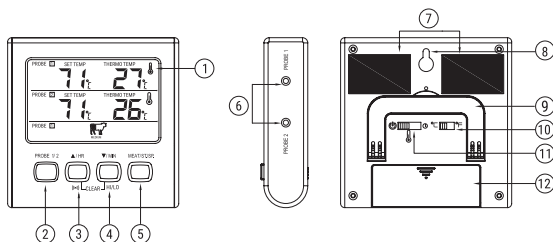
Product Image

1. LCD Screen
2. PROBE 1&2 Selection Button
3. ▲ /HR/((•)) Button
4. ▼ /MIN/HI/LO Button
5. MEAT/ST./ST. Button
6. Probe 1/2 Socket

7. Magnet
8. Hanging wall hole
9. Flip-out Counter Top Stand
10. °C/°F Selector
11. Mode Selector
12. Battery Compartment

Keys Definition

1. LCD Screen: Displays temperatures, count up or count down timer and other information.

2. **Probe1/2** Button: In Cook mode, press the **PROBE 1/2** button to select and enter Probe 1 or Probe 2 setting mode. The last row of the screen will display the meat type for the corresponding probe. In timer mode, press the **PROBE 1/2** button to toggle the display of the Probe 1 or 2 temperatures in the first row of the screen.

3. ▲**/HR/**((•)) Button: In Cook mode, Press ▲ to select food types while in quick temperature setting. Press ▲ to increase your desired cooking temperature while in manual temperature setting. Press to turn ON/OFF the alarm in BBQ mode. Press the **HR** button to set hours while in timer mode. To clear time, press the **HR** and **MIN** buttons at the same time.

4. ▼**/MIN/HI/LO** Button: In Cook mode, press ▼ to select food types while in quick temperature setting. press ▼ to decrease your desired cooking temperature setting while in manual temperature setting. In BBQ mode, press it to display HI or LO BBQ temperature. In Timer mode, press this button to set count down minutes. To clear count down timer setting, press the **HR** and **MIN** buttons at the same time. Press and hold the button for fast setting.

5. **MEAT/ST./SP.** Button: In Cook mode, press the **MEAT/ST/SP** button to enable the option to adjust quick temperature settings. Press again to save selection. The meat types: Poultry ( ), Pork/Veal ( ), Ham ( ), Beef Med Rare/Fish ( ), Beef Medium( ), Beef Well Done ( ), and User-Defined ( ). The pre-programmed doneness temperature setting for each meat type is recommended by USDA (U.S. Department of Agriculture). Press and hold for 3 seconds to enter the BBQ target temperature setting; In Timer mode, press the **ST./SP.** button to begin the countdown or count-up timer. Press the **ST./SP.** button to pause or restart the timer.

6. Probe 1/2 Socket: Insert Probe 1 and/or 2 into the corresponding socket to measure meat or BBQ temperatures.

7. Magnet: Allows user to stick device to a metal surface. For example, a refrigerator.

8. Hanging Wall Hole: Allows user to hanging device on the wall for easy viewing.

9. Flip-out Counter Top Stand: Allows user to place device on counter for easy viewing.

10. **°C/°F** Selector (on the back of the unit): Move the position of the selector to select the temperature display unit in °C or °F.

11. Mode Selector (on the back of the unit): Move the position of the selector to select Cook mode , Timer mode or power off the device.

12. Battery Compartment: Hold one AAA battery.

Features & Specifications

1. Programmable alert with preset temperatures recommended by USDA for specific foods.

2. Dual stainless-steel probes with steel mesh cable to measure and monitor temperatures of two pieces of meat or two sections of the same large piece of meat simultaneously.

3. BBQ/Oven Hi/Low Temperature monitor and alert to ensure your BBQ/OVEN temperature is always within your set range.

4. Temperature Range of Probe: 14˚F to 572˚F (-10˚C to 300˚C).

5. Temperature Tolerance of Internal Food Reading: ±1.8˚F (±1.0˚C).

6. 99-hour and 59-minute countdown timer and count up timer.

7. Temperature readings in ˚F or ˚C.

8. Flip-out counter top stand and magnet.

9. Uses one AAA battery (included).

10. Backlight: Press any key to activate the back light of the screen. If there is no key operation for 10 seconds, the backlight will be automatically turned off. When there is alarm sound, the backlight will be turned on and flashing.

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

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 label from the LCD screen.

Important Notes/Warning

- This product is not for use in microwave ovens.
- Keep out of reach of children.
- 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.
- When not in use, slide the mode selector switch to the OFF position ⏻ to conserve the 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 exhausted 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.

Operating Instructions
Using the Cooking Thermometer

- 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 1 and/or 2 into the corresponding

sockets on the right side of the device.

- Make sure the probe cable is free of knots. Make sure the sensor plug on the end of the cord is plugged into the sockets completely. (Note: if the probe is not plugged in properly or is crimped, the display will show "---".) Slide the switch on the back of the device to display the temperature in ˚F or ˚C.

- Slide the mode selector switch to the cook position "🌡".

- You will see two temperatures on each top two rows (the first row represents Probe 1 and the second row represents Probe 2 of the screen. On the right is the actual temperature reading as measured by the temperature probe and on the left is the set temperature.

- Set your desired cooking temperatures for Probe 1 and 2 respectively by choosing Quick Temperature Setting or User defined Temperature Setting. (see Section Quick Temperature Setting and User-defined Temperature Setting below)

- Insert the tip of the probe at least 2"/5cm into the thickest part of the meat, but not near bone or gristle. You can use two probes to measure and monitor temperatures of two pieces of meat or two sections of the same large piece of meat simultaneously.

- Place food into the oven. Before closing the oven door, make sure there is enough slack in the steel mesh cable to prevent the probe from being pulled out of the food when the oven door is closed. The device must be positioned outside of the oven on a stable surface and must be firmly connected to the temperature probes.

- To prevent damage to the device, it should not be placed on a hot surface.

- When the internal temperature of your food reaches the temperature you have set, an audible alert will sound. Press any button to stop the alert.

- Before removing the food from the oven, disconnect the steel mesh 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.

Quick Temperature Setting

- Your digital cooking thermometer is pre-programmed with temperatures for various cooking levels: poultry (165˚F), beef well (170˚F), veal/pork (170˚F), beef medium (160˚F), ham (160˚F) and beef med rare/fish (145˚F) based on the USDA recommendation. See the below table.

- Press Probe 1/2 to select Probe 1 or 2 for setting. The display for the selected probe will be flashing for a few seconds.

- Press the **MEAT/ST/SP** button to enable the option to adjust quick temperature settings.

- Press ▲**/HR/** ⸨•⸩ or ▼**/MIN/HI/LO** button to select your food type.

- Press **MEAT/ST./SP.** to confirm and lock in the setting. (The device will regard you've confirmed the selection if you don't press any button for 4 seconds).

- Repeat the above process to set the other probe temperature.

How to Monitor BBQ/Oven Temperature

1. You can select Probe 1 or 2 to monitor BBQ/Oven temperature to make sure it won't exceed or go below the set High/Low temperatures. Press **PROBE 1/2** to select Probe 1 or 2 for setting. The display for the selected probe will be flashing for a few seconds.

2. Press the **MEAT/ST./SP.** button to enable the option to adjust quick temperature settings.

3. Press the ▲**/HR** or ▼**/MIN** button to choose BBQ, press **MEAT/ST/SP** button to confirm the selection.

4. The HI BBQ temperature range is 140˚F − 572˚F and the default setting is 250˚F; The LO BBQ temperature range is 32˚F − 570˚F and the default setting is 225˚F.

5. Press and hold the **MEAT/ST./SP.** for 3 seconds to enter the BBQ target temperature setting.

6. While the temperature of HI BBQ is flashing, Press ▲/**HR** or ▼/**MIN** to set your desired temperature of HI BBQ, Press and hold the ▲/**HR** or ▼/**MIN** button to make the adjustment faster.

7. Press **MEAT/ST./SP.** to confirm HI BBQ setting. Then the temperature of LO BBQ is flashing, Press ▲/**HR** or ▼/**MIN** to set your desired temperature of LO BBQ, Press and hold the ▲/**HR** or ▼/**MIN** button to make the adjustment faster. **Note:** the HI BBQ will not allow you to set the temperature below the LO BBQ temperature. LO BBQ temperature is always lower than the HI BBQ temperature 2˚F)

8. Press **MEAT/ST./SP.** to confirm LO BBQ setting the target temperature stops blinking.

9. Press the ▲/**HR** button to turn on/off the alarm function.

10. Press the ▼/**MIN** button to toggle the display of High or Low temperature setting.

User-Defined Temperature Setting

If you prefer setting your own desired cooking temperatures and not using the preset temperatures, you can always change the setting by simply press ▲ or ▼ button to adjust the temperature setting to your desired one. Or you can press **MEAT/ST./SP.** button to enter User-defined setting ⚙ mode and then press ▲ or ▼ to set the temperature to your desired one.

NOTE:

a) In the lower right corner of the screen, if ⚙ icon shows, it means the temperature setting is user-defined.

b) When setting temperature, press and hold ▲ or ▼ for fast setting.

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

Timer

Your timer can be used whether the thermometer is in operation or not.

Countdown Timer:

• Slide the mode selector switch on the back of the device to the timer position ⏲ .

• The second row of the screen will display the timer information

and the first row of the screen will toggle the display of the temperatures of Probe 1 or 2.

- Press ▲/HR to set the hours and ▼/MIN to set the minutes.
- Press ST./SP. button to start the countdown timer. The colon between hours and minutes will flash.
- If the setting or the remaining countdown timer is less than 1 hour, the display will automatically switch to display the minutes and seconds.
- When the timer gets to 00:00, the alarm will sound. Press any button to silence the alarm. The device has a timing memory and will automatically display the original timer setting when ST./SP. is pressed to silence the alarm.
- To clear the timer setting, press the ▲/HR and ▼/MIN buttons at the same time. You can pause the timer while it is running by pressing ST./SP. button. Press ST./SP. button again to restart the timer.
- If you are using the timer and thermometer at the same time, you may slide the selector switch back to the cook position during the timing session to set or view the cooking temperatures. The timer will continue the countdown. The alarm will sound when it reaches 00:00 and you can silence the alarm by pressing any button.

Count up Timer:

- Slide the mode selector switch on the back of the device to the timer position ⏱.
- Press the ▲/HR and ▼/MIN buttons at the same time to clear the timer setting to 00:00.
- Press ST./SP. button to start count up timer. Press it again to stop/re-start the timer.
- The timer will stop when it reaches 99 Hour: 59 Minute.
- If you are using the timer and thermometer at the same time, you may slide the selector switch back to the cook position

during the timing session to set or view the cooking temperatures. The timer will continue counting up .

Note: When setting the timer, you can press and hold ▲ or ▼ for fast setting.

Helpful Hints

- If the unit display 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.
- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire to come into contact with flames.
- Within the warranty period, please contact our customer service and we will send you a replacement probe at no charge.
- 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. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cleaning & 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.

Declaration of Conformity

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://buythermopro.com/eu-declaration-of-conformity/

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

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.

Customer Service

Call or Text: 1-877-515-7797 (USA & Canada only)
44-808-164-1683(UK)
Email: service@buythermopro.com
Hours: Weekdays 8:00AM - 8:00PM EST(USA & Canada only)
1:00PM - 12:00PM CET(UK)