ThermoPro



Cook Like A Pro Every Time!
Remote Food Thermometer

806-V20220413 EN

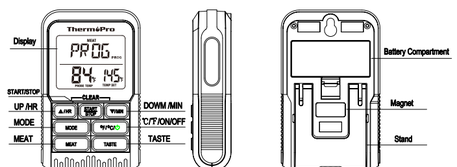
Introduction

Congratulations on your purchase of the Professional Remote Food Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

Components

1 x Receiver
1 x Transmitter
1 x Detachable stainless steel probe sensor
4 x AAA Batteries

Receiver Features

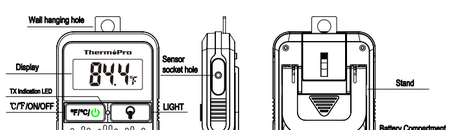


- LCD (Liquid Crystal Display)–Displays all icons, temperature and timer
- Low battery Indicator
- Remote range: 500FT (150m)
- IPX4 Waterproof (Protects from splashing water, but do not submerge in water)
- Temperature Range of Probe: 14˚F to 572˚F (-10˚C to 300˚C)
- Temperature Accuracy: ±1.8˚F(±1.0˚C) in range between 32 to 212°F (0˚C to 100°C)
- Tabletop, magnet and wall-mounted design
- Battery Compartment: 2 x AAA batteries, 3.0V

Buttons

1. **MODE**–Press to select thermometer or timer mode. Press and hold for 2 seconds to enter Synchronization/Pairing mode.
2. **▲/HR**–In timer mode, press once to set hour. Press and hold for 2 seconds, the hours will increase by 10 hours per second. In thermometer mode, press once to increase the temperature value. Press and hold for 2 seconds, the temperature value will increase by 10 degrees per second.
3. **°F/°C/⏻**–Press once to switch between Celsius or Fahrenheit. Press and hold for 2 seconds to turn ON/OFF the receiver.
4. **▼/MIN**–In timer mode, press once to set minutes. Press and hold for 2 seconds, the minutes will decrease at a faster pace. In thermometer mode, press once to decrease the temperature value. Press and hold for 2 seconds, the temperature value will decrease at a faster pace.
5. **MEAT**–In thermometer mode, press to select preset meat type, PROG (program), GBEEF (ground beef), GPOUL (ground poultry), BEEF, VEAL, CHCKE (chicken), PORK, POULT (poultry), LAMB & FISH. In timer mode, press to switch between hour/minute timer to a minute/second timer.
6. **START/STOP**–In timer mode, press to start or stop the timer.
7. **TASTE**–In thermometer mode, press to select the preset doneness level, RARE, MED RARE, MEDIUM, MED WELL and WELL DONE.

Transmitter Features



Buttons

1. **°F/°C/⏻**–Press once to switch between °C or °F. Press and hold for 2 seconds to turn ON/OFF the receiver.
2. 💡: Press to turn on/off the backlight. Backlight will auto-off after 15 seconds of inactivity.

Installing Batteries

Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity.
Open the battery compartment of the transmitter and insert two "AAA" batteries with correct polarity.

Turn On/Off Unit

Press and hold **°F/°C/ ⏻** button on the receiver for 2 seconds to turn on/off the receiver.
Press and hold **°F/°C/ ⏻** button on the transmitter for 2 seconds to turn on/off the transmitter.

Auto Off Feature

The receiver will turn off automatically if it hasn't received the temperature signal from the transmitter for more than 30 minutes, and a beep will sound for one minute before it shuts down.
The transmitter will automatically shut down if there is no operation for 2 hours.

How to Set Meat Temperatures to Preset Temps

1. Press **MODE** to select thermometer mode. The upper part of the display will show a small MEAT and a meat type such as BEEF.
2. Press **MEAT** to select preset meat type. PROG (program), GBEEF (ground beef), GPOUL (ground poultry), BEEF, VEAL, CHCKE (chicken), PORK, POULT (poultry), LAMB & FISH.

3. Press **TASTE** to select the level of doneness for the preset meat type selected. RARE, MED RARE, MEDIUM, MED WELL and WELL DONE.

Note: The temperature displayed to the right of the actual meat temperature PROBE TEMP will show the preset temperature TEMP SET according to USDA doneness levels. Example: Beef will be Well Done at 165 °F.

4. Once the temperature of the meat reaches the preset meat type temperature the receiver will beep and the LCD back light will turn red.

How to Set Meat Temperature to Your Specific Taste

1. Press **MODE** to select thermometer mode. The upper display will show a small MEAT and a meat type such as BEEF.
2. Press **▲/HR** or **▼/MIN** to increase or decrease the set temperature. As you press HR or MIN buttons, the display will change to PROG (program). Holding the buttons will increase or decrease the temperature value at a faster pace. Pressing MEAT will return you to the preset meat types.
3. Once the temperature of the meat reaches the set temperature the receiver will beep and the LCD back light will turn red.

How to Set a Count Down Timer

1. Press **MODE** to select timer mode. The upper display will show a small TIMER, and 0:00. Press **MEAT** to switch between hour/minute timer to a minute/second timer and back.
2. Press HR and MIN button to set the timer. Press **START/STOP** button to start, countdown. "▼" will blink every second.
3. To stop the countdown process, press **START/STOP** button. The "▼ " becomes solid.

Note: The maximum countdown timer setting is 23 hours and 59 minutes.

4. Press HR & MIN buttons together to clear the setting back to 0:00.

How to Set a Count Up Timer

1. Press **MODE** to select timer mode. The upper display will show a small TIMER and 0:00.
2. Press **START/STOP** button to start count up. The "▲" will blink for every second.
3. To stop the count up process, press **START/STOP** button. The "▲" becomes solid.
4. Press **HR & MIN** buttons together to clear the setting back to 0:00.

Synchronize/Pair Transmitter and Receiver

The transmitter and receiver were already paired at our manufacturing facility. Usually you do NOT need to re-synchronize or repair the units. You just plug in the probes, insert batteries, turn on the receiver and the transmitter and wait for a few seconds, you will see the temperatures shown on both receiver and transmitter and the units are ready for use.

However, in some unusual cases, the transmitter and receiver are no longer paired, then you may need to resynchronize them by following the below steps:

a. Insert the stainless steel probes into the corresponding ports in the transmitter.
b. Turn on the transmitter by pressing and holding the ºF/ºC/ button for 2 seconds. The transmitter will show the current temperatures on its LCD display
c. Turn on the receiver by pressing and holding the ºF/ºC/ button for 2 seconds.
d. Press and hold Mode button on receiver for 2 seconds to enter the synchronization mode which will last for 60 seconds. The display shows "---" and it is flashing.
e. Wait for a moment until the temperature reading shows on the receiver display, it means the synchronization/Pairing is complete. Your professional remote cooking thermometer is now ready for use.

Note: The synchronization between the transmitter and the receiver will not be lost even if you replace the batteries.

Helpful Hints

- If the receiver or the transmitter do not show the temperature, wait for the probe to reach room temperature. Push the probe jacks harder into the transmitter and twist them back and forth so they make good contact. If the problem persists, 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. Re-position the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions

1. Always wear a heat resistant glove to touch the stainless-steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
2. Keep the stainless-steel probe sensors and wires away from children.
3. Clean the stainless-steel probes and dry thoroughly after each use.
4. Do not expose the plugs of the stainless-steel probes or the probe sockets of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.
5. Wipe the transmitter and receiver with damp cloth.
6. Do not expose the receiver or transmitter to direct heat.
7. Do not use stainless steel probes in a microwave oven.
8. The Probe Thermometer registers temperatures as low as 14 ºF (-10ºC) and as high as 572 ºF (300ºC). Do not use the stainless probe sensor above 572 ºF. Doing so will deteriorate the wire.
9. Not Intended for use by persons aged 12 and under.

Cleaning

- Always wear heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
- Keep the stainless steel probe sensor and wire away from children.

- Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning
- Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

FCC Compliance Information to User

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the users' authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) this device may not cause harmful interference, and

(2) this device must accept any interference received, including interference that may cause undesired operation.

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://itronicsmall.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 reutilization 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 8:00 AM- 8:00 PM EST(USA & Canada only)
1:00 PM - 12:00 PM CET(UK)