ThermoPro

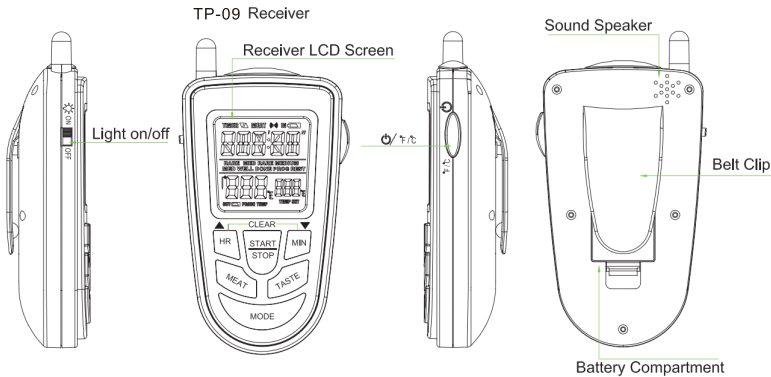## REMOTE BBQ THERMOMETERINSTRRCTION MANUAL
Model No. TP-09

Introduction

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

Components

1. 1 - receiver unit
2. 1 - transmitter unit.
3. 1 - detachable stainless steel probe sensor.
4. 1 - 2* AAA batteries.

Receiver Features

TP-09 Receiver
Receiver LCD Screen
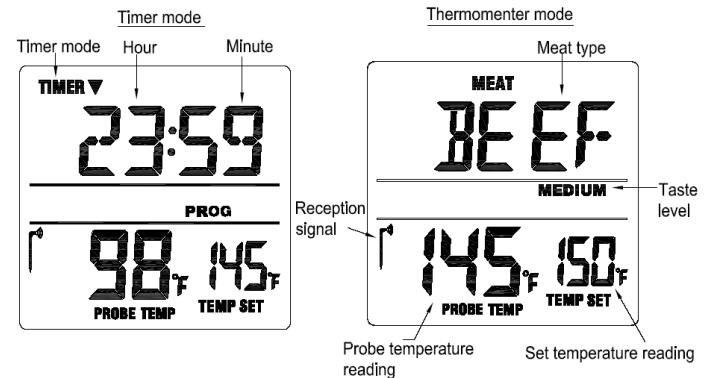Sound Speaker
Light on/off
Belt Clip
Battery Compartment

- LCD (Liquid Crystal Display) – Displays all icons, temperature and timer. See LCD diagram for detailed information.

- CLIP – Battery compartment clip allows you to be mobile. Clip the receiver unit to belt.

- BATTERY COMPARTMENT – Holds 2 AAA batteries.

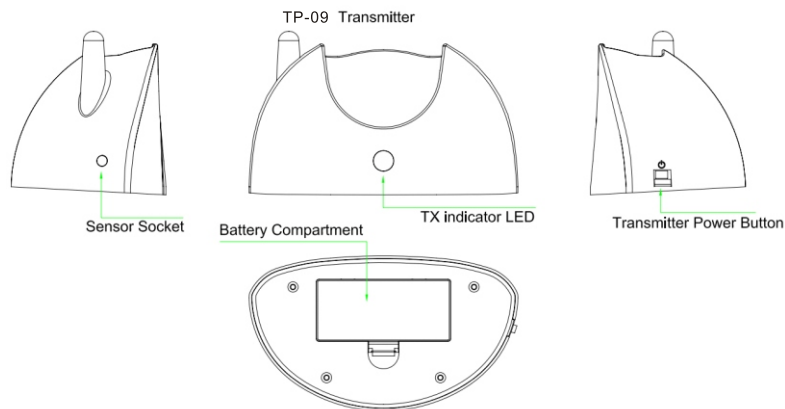## Buttons

1. MODE – Press to select thermometer or timer mode. Press & hold for 2 seconds to register with the transmitter.

2. HR – In timer mode, press to set hour. Press & hold for 2 seconds, the hours will increase 10 hours per second. In thermometer mode, press to increase the temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second.

3. ON-OFF/ºC -ºF – Press and hold for 2 seconds turns receiver functions on and off. In thermometer mode, press to select temperature readings in Celsius or Fahrenheit.

4. MIN – In timer mode, press to set minutes. Press & hold for 2 seconds, the minutes will increase 10 minutes per second. In thermometer mode, press to decrease the temperature value. Press & hold for 2 seconds, the temperature value will decrease 10 degrees per second.

5. MEAT – In thermometer mode, press to select meat type, PROG (program), GBEEF (ground beef), GPOUL (ground poultry) , BEEF, VEAL, CHCKE (chicken), PORK, POULT (poultry) , LAMB & FISH. In Timer mode switches between hour/minute timer to a minute/second timer and back.

6. START STOP– In timer mode, press to start or stop the timer.

7. TASTE – In thermometer mode, select the meat taste level, RARE, MED RARE, MEDIUM, MED WELL and WELL DONE.

LCD

Timer mode
Timer mode   Hour   Minute
Thermomenter mode
Meat type
Reception signal
Taste level
Probe temperature reading
Set temperature reading

Transmitter Features

TP-09 Transmitter

Sensor Socket   Battery Compartment   TX indicator LED   Transmitter Power Button

- Stand – Fold up stand for easy storage.
- BATTERY COMPARTMENT – holds 2 AAA batteries.
- Sensor Socket – plug in for stainless steel probe sensor.

Buttons

ON-OFF – Press and hold for 2 seconds turns transmitter on and off.

Registration Procedures

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

The Professional Remote Cooking Thermometer needs the receiver to register the radio frequency signal from the transmitter.

Transmitter & Receiver are off.

1. Plug the stainless steel probe sensor into the plug in of the transmitter.
2. Turn transmitter on by pressing and holding the ON-OFF button on the side for 2 seconds.
3. Turn the receiver on by pressing and holding the ON-OFF/ºC -ºF button for 2 seconds.
4. Registration is complete when the receiver shows the probe temperature where the "---" was.

Auto Off feature:

The receiver will turn off automatically if it hasn't receive the temperature signal from the transmitter for more than 30 minutes, a beep will sound for one minute before it shuts down. However, the Auto Off feature will be automatically disabled if the timer is running.

The transmitter will turn off automatically if the temperature measured is always lower than 50ºC (122ºF) in 120 minutes.

Measure meat temperature to USDA doneness temperature range:

1. Press MODE to select thermometer mode. The upper display will show a small MEAT and a meat type such as BEEF.
2. Press MEAT to select 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 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 ºF.

4. Once the temperature of meat reaches the preset doneness level the receiver will beep.

Measure meat temperature set 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 raise or lower the set temperature. As you press HR or Min the display changes to PROG (program). Holding the button will raise or lower the temperature setting rapidly. Pressing MEAT will return you to the preset USDA ranges.
3. Once the temperature of meat reaches the preset doneness level the receiver will beep.

Using the Timer
Count down
1. Press MODE to select timer mode. The upper display will show a small TIMER and 0:00.
2. Press HR and MIN button to set the timer. Press START/STOP button to start countdown. "▼" will blink for every second.

3. To stop the countdown process, press START/STOP button. The " ▼ " becomes solid.

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

Note: The minimum setting for the timer is 1 minute. When the timer counts down below 1 hour 1:00 the display will change to 59'59" display advising 59 minutes 59 seconds. The seconds will be shown counting down then. When the countdown reaches 0'00" the timer starts counting up and it will beep for 60 seconds. The timer and "▲▼" will blink. Press the START/STOP button to stop beeping. When the count up reaches 23:59:59 (59 seconds are not displayed) the display will turn to 0:00, the unit beeps and "▲ ▼" will blink for 60 seconds.

Count up

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 CLEAR button to clear the setting back to 0:00.

HELPFUL HINTS

• If the receiver 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.

• Do not immerse the probe in water while cleaning.

• Do not allow the probe or probe wire to come into contact with flames. If cooking with grill cover closed, only use medium or low heat.

• If the probe becomes defective within 90 days warranty period please return defective probe to address below along with return address and we will send you a new probe 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.

Cautions:

• Always wear a 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.

• Not Intended for Use by Persons ages 12 and Under.

• Clean the stainless steel probe and dry thoroughly after each and every use.

• Do not immerse the probe or wire in water. Use a damp, soapy cloth to Clean.

• Do not use the receiver or transmitter in the rain. They are not waterproof.

• Do not expose the plug of the stainless steel probe or the plug in hole of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.

• Do not expose the receiver or transmitter to direct heat or surface.

• Do not use stainless steel probe in microwave oven.

Cleaning

• Always wear a 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 Statement

1. 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.

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

2. Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

LIMITED 90 DAYS WARRANTY

ThermoPro warrants this product to be free of defects in parts, materials and workmanship for a period of 90 days, 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.

CUSTOMER SERVICE

Telephone: 1-877-515-7797 (US&CA only)
Email: service@buythermopro.com
Hours: Weekdays 9:00 AM- 5:00 PM EST

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

FCC Statement:

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 to an outlet on a circuit different from that to which the receiver is connected.

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.

Note: Modifications to this product will void the user's authority to operate this equipment.