

# ThermoPro



Cook Like A Pro Every Time!  
Remote Food Thermometer with dual Probes  
Model No. TP828B

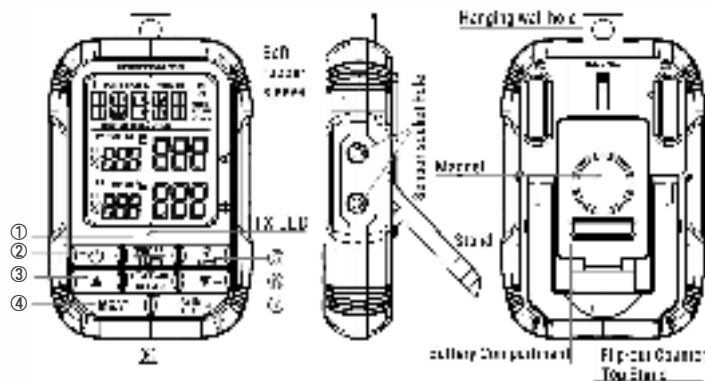
## 1. Introduction

Congratulations on your purchase of the Professional Remote Meat 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.

## 2. Components

- 1 x Receiver
- 1 x Transmitter
- 2 x Detachable Stainless-steel Probes with Steel Mesh Cable
- 4 x AAA Batteries
- 1 x BBQ Clip
- 1 x Manual

## 3. Transmitter Features



- LCD (Liquid Crystal Display) – Displays all icons and temperature
- Low Battery Indicator
- Remote Range: 1000FT

- IPX4 Waterproof (Protects from splashing water, but do not submerge in water)
- Backlight
- Temperature Alarm
- Dual Probes
- Temperature Range of Probe: 14°F to 572°F (-10°C to 300°C)
- Tabletop Stand, Magnetic back and Hanging Hole design
- Battery: 2 x AAA batteries, 3.0V

### 3.1 Buttons

- ① **PROBE/TIMER**- Press to rotate between PROBE1 or PROBE2. Press and hold for 3 seconds to enter TIMER mode, then press once to return to THERMOMETER mode.
- ② **⏻**-Press to turn on/off the transmitter.
- ③ **▲**-In THERMOMETER mode, press to increase the temperature value. Press and hold for 2 seconds to rapidly increase the temperature value. In TIMER mode, press to increase the hour, minute, or second. Press and hold for 2 seconds, to rapidly increase the hours, minutes or seconds.
- ④ **MEAT**-In THERMOMETER mode, press to select preset meat type: PROG (Program-USER DEFINED TEMPERATURE), BEEF, VEAL, CHCKE (Chicken), PORK, POULT (Poultry), LAMB, FISH, HAM, GBEEF(Ground Beef), GPOUL (Ground Poultry) and BBQ.
- ⑤ **°C/°F**-Press to turn on/off the backlight. Press and hold for 3 seconds to switch displaying temperature readings between Celsius or Fahrenheit.
- ⑥ **▼**-In THERMOMETER mode, press to decrease the temperature value. Press and hold for 2 seconds to rapidly decrease the temperature value. In TIMER mode, press to decrease the hour, minute, or second. Press and hold for 2 seconds, to rapidly decrease the hour, minute or second.
- ⑦ **TASTE/HI/LO**-In THERMOMETER mode, press to select the meat doneness level: RARE, MED RARE, MEDIUM, MEDIUM WELL and WELL DONE. In BBQ mode, press to display HI or LO BBQ temperature or rotate between HI and

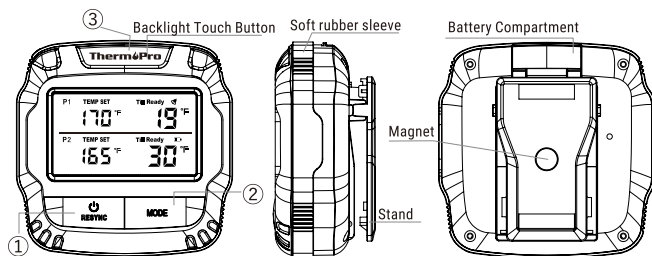
LO BBQ temperature.

- ⑧ **ST./SP./** (☹) **/CLEAR** -In TIMER mode, after setting the timer, press to confirm the timer setting. Press once to start the timer. When the timer is running, press once to pause the timer. Once paused, press, and hold for 3 seconds to clear the timer. In THERMOMETER mode, press to turn ON/OFF the alarm function.

## 4. Synchronizing Target Temperatures

- To synchronize the target temperature of the other probe with the current selected probe, press and hold the MEAT and TASTE/HI/LO button for 3 seconds.
- E.g. LCD displays PROBE 1 BEEF MEDIUM. Hold the MEAT and TASTE/HI/LO button for 3 seconds, PROBE 2 will be set to BEEF MEDIUM as well.

## 5. Receiver Features



- LCD (Liquid Crystal Display) – Displays all icons and temperature
- Low Battery Indicator
- Remote range: 1000FT
- IPX4 Waterproof(Protects from splashing water, but do not submerge in water)
- Touch Backlight
- Temperature Alarm Mode: beep alarm, vibration alarm, beep and vibration

alarm, and silent mode

- Hold MODE Button for 3 seconds to display "Till Ready" temperature

## 5.1 Buttons

- ① **☹/RESYNC** -Press to turn on/off the receiver; Press and hold for 3 seconds to enter the Synchronize/Pairing process.
- ② **MODE** -Beep alarm mode is set by default. Press once to switch to vibration mode, press again switches to sound and vibration mode, and press again for silent mode. Press and hold for 3 seconds to display "**Till Ready**" temperature.
- ③ **ThermoPro** -Touch to turn on/off the backlight. Backlight will automatically turn off after 15 seconds of inactivity.

**NOTE:**The device has no key tone by default. Press and hold the ▲ button and ▼ button at the same time to turn on or turn off the key tone.

## 6. Till Ready Temperature Function

Press and hold MODE Button for 3 seconds to display "Till Ready" temperature. If set temperature is 150°F, and current temperature is 80°F, the Till Ready temperature will display 70°F.

## 7. 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.

## 8. Turn On/Off Unit

Press the ☹/RESYNC button on the receiver to turn on/off the receiver; Press the ☹ button on the transmitter to turn on/off the transmitter.

## 9. Operating Instructions

1. Plug the temperature probes into the corresponding probe sockets on the transmitter.

- If probes are not inserted into the transmitter, the LCD screen will display "---".
- The LCD screen will display the current temperature of each probe when 2 probes are inserted into the transmitter.

## 10. Set Meat Temperatures to USDA Approved Temps and Doneness Levels

You can use the two probes (Probe 1 and Probe 2) to measure and monitor the temperatures of two pieces of meat or two sections of a large piece of meat.

- Press the **PROBE/TIMER** button to select between Probe 1 or Probe 2. Your selection will be represented by a small icon (PROBE 1 or PROBE 2) on the upper part of the display.
- Press the **MEAT** button to select preset meat type: PROG (Program-USER DEFINED TEMPERATURE), GBEEF (Ground Beef), GPOUL (Ground Poultry), BEEF, POULT (Poultry), VEAL, CHCKE (Chicken), PORK, LAMB & FISH, HAM and BBQ.
- Press the **TASTE/LO/HI** button to choose the level of doneness for the preset meat type selected: RARE, MED RARE, MEDIUM, MEDIUM WELL and WELL DONE.
- Once the current temperature reaches the preset target temperature of Probe 1 /Probe 2, the transmitter and receiver will sound the alarm. Stop the alarm by pressing any button.

## 11. Set Meat Temperature to your Specific Taste

In the PROG (Program-USER DEFINED TEMPERATURE) mode,

- Press the **PROBE/TIMER** button to select between Probe 1 or Probe 2.
- Press the **▲** or **▼** buttons to raise or lower the set temperature. Press and hold the buttons to rapidly raise or lower the set temperature.
- Once the current temperature reaches the target temperature of Probe 1 /Probe 2, the transmitter and receiver will sound the alarm. Stop the alarm by pressing any button.

## 12. Set and Monitor BBQ Temperature

You can use the 2 probes to measure and monitor the ambient temperature inside your smoker, barbecue or oven. Remember to clip the selected probe(s) to the rack of the barbecue or smoker.

- Press the **MEAT** button until the LCD displays BBQ.
- Press the **TASTE/HI/LO** button to switch to the LO temperature setting.  
Press the **▲** or **▼** buttons to set your desired LO BBQ temperature. Press and hold the **▲** or **▼** buttons to rapidly scroll through digits. The HI BBQ temperature range is 140°F – 572°F and the default is 250°F.
- Press the **TASTE/HI/LO** button to switch to the HI temperature setting.  
Press the **▲** or **▼** buttons to set your desired HI BBQ temperature. Press and hold the **▲** or **▼** buttons to rapidly adjust temperature. The LO BBQ temperature range is 32°F – 554°F and the default is 225°F.
- Press the **ST./SP./⌂/CLEAR** button to turn on/off the alarm.

**Note:** The HI BBQ will not allow you to set the temperature below the LO BBQ temperature.

**Note:** The LO BBQ temperature alarm will not be activated until the actual BBQ temperature goes above the set LO temperature.

## 13. Set a Timer

### 13.1 Count Down Timer

- Press and hold the **PROBE/TIMER** button for 3 seconds to switch to TIMER mode. If done correctly, the timer will display 00:00 and a small timer icon will be shown in the upper part of the display.
- Press the **TASTE/HI/LO** button to select between an Hour/Minute timer and a Minute/Second timer.
- Press the **▲** or **▼** buttons to adjust the initial timer setting. Press and hold the **▲** or **▼** buttons to rapidly adjust timer setting. Press the **ST./SP./⌂/CLEAR** button to confirm this setting. Note, the maximum countdown timer setting is 99 hours and 59 minutes.
- After you complete setting the timer, press the **ST./SP./⌂/CLEAR** button

to start the timer. If done correctly, the **TIMER ▼** icon will flash, indicating the countdown timer is running.

5. To pause the countdown timer, press the **ST./SP./ (⏸) /CLEAR** button. **TIMER ▼** will become solid. If you wish to clear the timer, press and hold the **ST./SP./ (⏸) /CLEAR** button. If you wish to continue the timer, simply press the **ST./SP./ (⏸) /CLEAR** button.
6. Once the countdown timer reaches 00:00, an alarm will sound for one minute.
7. Press any button to stop the alarm.

**Note:** When the timer counts down below 1: 00 hour, the display will automatically adjust to 59'59", which indicates 59 minutes 59 seconds. The seconds will then begin to count down.

### 13.2 Count Up Timer

1. Press and hold the **PROBE/TIMER** button to switch to the **TIMER** mode. If done correctly, the timer will display 00:00 and a small timer icon will be shown in the upper part of the display.
2. Press the **ST./SP./ (⏸) /CLEAR** button to start count up. The **TIMER ▲** will blink indicating the count up timer is running. The maximum count up time that can be reached is 99 hours and 59 minutes.
3. To pause the count up timer, press the **ST./SP./ (⏸) /CLEAR** button. **TIMER ▲** will become solid.
4. If you wish to clear the timer, press and hold the **ST./SP./ (⏸) /CLEAR** button. If you wish to continue the timer, simply press the **ST./SP./ (⏸) /CLEAR** button.

**Note:** When the count up timer reaches 59 minutes and 59 seconds, it will automatically change to Hour: Minute display format.

### 14. Auto Off Feature

- An alarm will sound to inform that the receiver will automatically turn off if it hasn't received a signal from transmitter for more than 30 minutes.
- The receiver will turn off automatically one minute after the transmitter is

manually turned off.

- The transmitter will automatically turn off if the temperature of the 2 probes stays below 40°C for 2 hours.

### 15. 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 re-pair 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 re-synchronize them by following the below steps:

- a. Insert two AAA batteries into the receiver, the signal icon on the display will flash.
- b. Insert two AAA batteries into the transmitter, insert the stainless-steel probes into the corresponding plugs in the transmitter. The LCD display will show the current temperatures of each probe.
- c. Wait for a few seconds, the transmitter will send the signal to the receiver, once you see the current temperatures on the receiver, the unit is ready for use.
- d. Press and hold the **ON/OFF/RESYNC** button on the receiver for three seconds to enter the synchronization mode .
- 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.

When the transmission signal is lost, the receiver's LCD will display "---" with an beep.

### 16. 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.
- Within the warranty period, contact us and we will send you a replacement probe with 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. Re-position the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

## 17. 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°F (-10°C) and as high as 572°F (300°C). Do not use the stainless probe sensor above 572°F, or the wire will be damaged.
9. Not Intended for use by persons aged 12 and under.

## 18. 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.

## 19. FCC Compliance Information to user

**Warning:** Any Changes or modifications not expressly approved by the party responsible for compliance could void the user's 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:

The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction.

- (1) this device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

## 20. 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/>

## 21. 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

## 22. 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.

## 23. Customer Service

Call or Text: 1-877-515-7797 (USA & Canada only)

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

Hours: Weekdays 8:00 AM- 8:00 PM EST(USA & Canada only)

## Food Doneness Temperature Table

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F/71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	170°F/77°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Ham			160°F/71°C		
Program			145°F/63°C		

**Warning:** The USDA (U.S.Department of Agriculture) recommends beef, pork, veal & lamb to be cooked to 145°F (or 63°C) minimum and then rested for at least 3 minutes. We provide the Food Doneness Temperature Table as a recommendation for people with different personal preference. Always be sure to check with your thermometer.