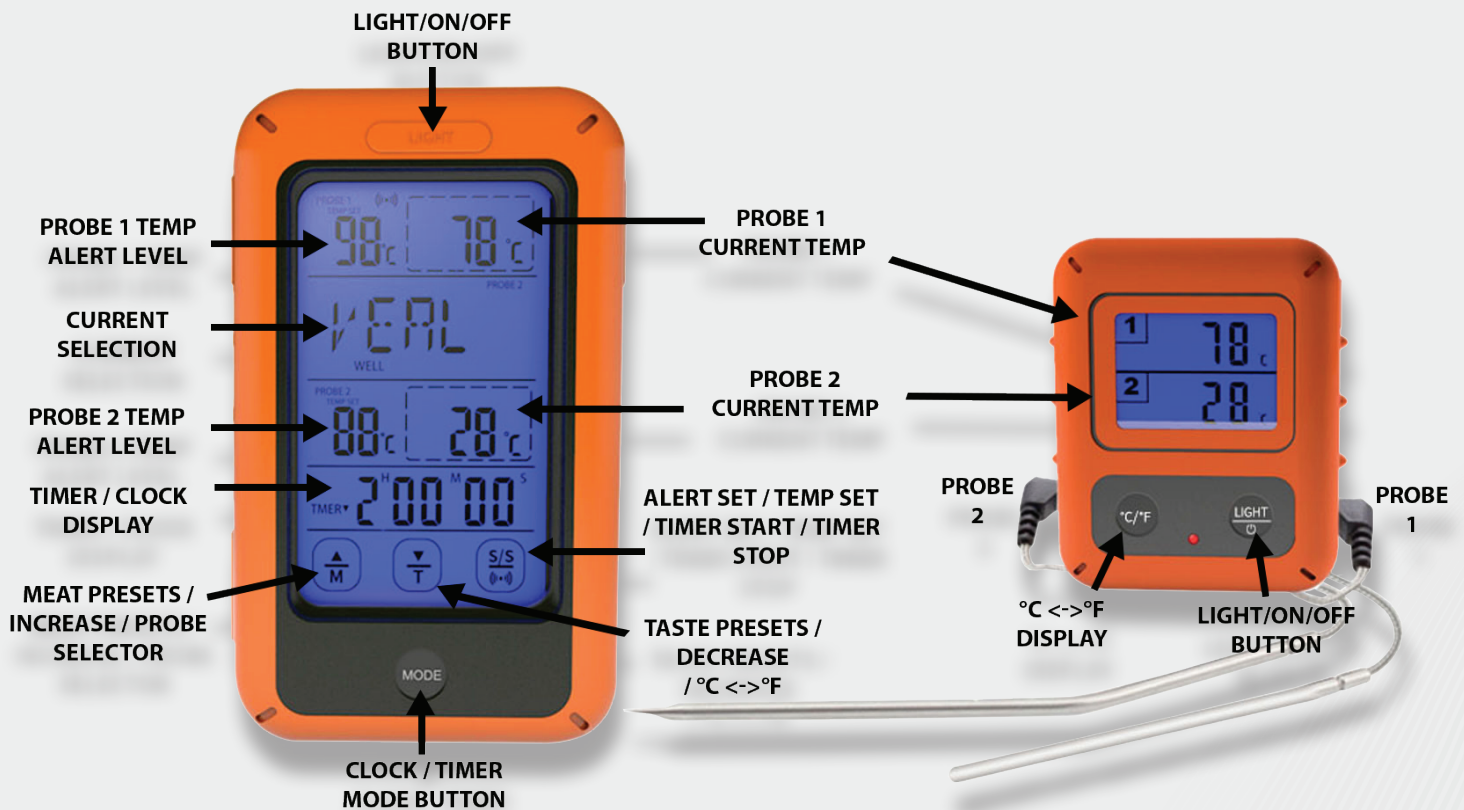


TEMPERATURE PROBE

TP-20 USER MANUAL





CAUTIONS:

- Always wear a heat resistant glove to touch the stainless-steel probe or heat resistant wire during, or just after cooking.
- Hand wash the stainless-steel probe thoroughly between uses (probe is not dishwasher safe).
- Keep the stainless-steel probe and heat resistant wire away from children.
- If the meat temperature does not appear on the screen after the probe has been inserted into the meat, check to make sure the plug from the probe is securely inserted into the side of the transmitter.
- DO NOT place the monitor in direct sunlight, or let it come in direct contact with moisture or hot surfaces.
- DO NOT USE THE PRE-PROGRAMMED THERMOMETER IN A MICROWAVE OVEN.
- This probe is for measuring the temperature of meat and poultry, not for oven temperatures.
- DO NOT submerge the probes in water. Moisture inside the probe's plug or the thermometer might cause an incorrect temperature reading. Always wipe the probe's plug before plugging into the transmitter.
- DO NOT expose the probes or probe wires to open flames. Doing so can deteriorate the probes.

TEMPERATURE PROBE FEATURES

- Pre-programmed default cooking temperatures available for different meats and tastes.
- Monitor has 5 function keys: "LIGHT" and touch buttons: "▲/M", "▼/T", "S/S/⊞" and "MODE". The sensor has 2 touch buttons: "°C/°F" and "LIGHT/⊞".
- Alarms, with orange flashing light when target temperature is reached.
- Dual stainless-steel probe with 1m heat resistant wire
- °C or °F functionality
- Blue backlight; press any key to turn ON the blue backlight for 10 seconds.
- 9:59:59 (h:min:sec) count down timer
- Wireless transmission up to 25-30 meters in open space
- Temperature range: 32°F to 482°F (0°C to 250°C). Temperatures lower than this range will cause the unit to display 'LLL'. Temperatures exceeding this range will cause the unit to display 'HHH'.
- Dual probes to test 2 kinds of meats at the same time
- Time display
- Magnetic backing or in-built stands for convenient positioning.
- The thermometer has been pre-programmed with ideal temperature for the taste levels for most types of meat. Default temperatures are as follows:



		WELL		MED WELL		MEDIUM		MED RARE		RARE	
		°C	°F	°C	°F	°C	°F	°C	°F	°C	°F
1	BEEF	77	170	74	165	71	160	63	145	60	140
2	LAMB	77	170	74	165	71	160	63	145		
3	VEAL	77	170	71	160	63	145	60	140		
4	HAMBURG	71	160								
5	PORK	77	170	74	165	71	160				
6	TURKEY	79	175								
7	CHICKEN	79	175								
8	FISH	58	137								
9	PROGM	71	160								

GETTING STARTED

INSTALLING THE BATTERIES IN THE MONITOR & TRANSMITTER

1. Remove the clip from the back of the monitor by sliding it to the left.
2. Open the battery compartment cover on the back of the monitor.
3. Insert 2 AAA batteries as indicated and replace the battery cover and the hanger.
4. Repeat Steps 2-3 for the Transmitter



DEFAULT SETTINGS

- Meat Setting: BEEF
- Taste Setting: WELL
- Temperature Scale: °Celcius

POWER ON/OFF

1. To power on your monitor, hold the orange 'LIGHT' button for 3 seconds. This is located at the top of your device's screen.
2. To power on your transmitter, hold the grey 'LIGHT/⏻' for 3 seconds
3. Repeat steps 1-2 to turn off your devices.

SETTING UP YOUR CLOCK

1. Ensure the bottom display is set to 'TIME'. If this display shows 'TIMER', press the 'MODE' button once, to change this over.
2. Hold down the 'MODE' button until the 'TIME' display starts flashing.
3. Use the "▲/M" & "▼/T" buttons to choose between 12HR & 24HR time format.
4. To confirm your selection, press the 'MODE' button once
5. Use the "▲/M" & "▼/T" buttons to adjust the time to your current time (HH:MM) Pressing the 'MODE' button to confirm each segment.

ADJUSTING THE TEMPERATURE SCALES

Transmitter Device

1. To switch between °C & °F on your transmitter device, press the "°C/°F"

Monitor

1. To switch between °C & °F on your monitor device, hold the "▼/T" button for 3 seconds.

PROBES

SETTING UP YOUR PROBES

1. Insert your 2 probes into the sides of your transmitter device and remove the black safety cap from your sharp probe.
2. The device inserted into the left is 'PROBE 1'. The device inserted into the right is 'PROBE 2'.

ADJUSTING THE TEMPERATURES PER PROBE

1. Select the probe that you would like to adjust by holding the "▲/M" button for 3 seconds. The middle display screen shows which probe is currently active for adjustment.
2. Ensure the TIME/TIMER is in 'TIME' mode. If this display currently says 'TIMER' then use the 'MODE' button to switch this.

Preset Meats & Tastes

3. To select the type of meat you want to cook, press the ▲/M button. The monitor displays the type of meat the thermometer is ready to measure. Each press will change the display in the following sequence:
4. To select the taste level of the meat you want to cook, press the ▼/T button. The different taste options are: WELL / MED WELL / MEDIUM / MED RARE / RARE
5. The corresponding preset temperature will show on the monitor as "TEMP SET".
6. If this is the correct temperature that you wish to have displayed then proceed to step 10.

Customized Temperature

To adjust the temperature for your meat selection or to set a customized temperature:

7. Hold the "S/S/📶" button for 3 seconds, or until the temperature display starts flashing.
8. Use the "▲/M" & "▼/T" buttons to adjust the display to your desired temperature.
9. Press the "S/S/📶" button to confirm.
10. Repeat this process for the other probe by holding the "▲/M" button for 3 seconds or until the active screen switches probes.



TEMPERATURE ALARMS

To setup an alert for when your probe(s) reach your desired temperature:

1. Ensure your monitor is in "TIME" mode rather than "TIMER" mode. If not, change this over by clicking the "MODE" button.
2. Click the "S/S/🔔" button as follows:
 - 1 press – Alert set for Probe 1 ONLY
 - 2 presses – Alert set for Probe 2 ONLY
 - 3 presses – Alert set for BOTH probe 1 and probe 2
 - 4 presses – All alerts OFF.

When the alert function is ON and the alert temperature is exceeded, an alarm will sound and the screen will flash orange.

- For probe 1; the alert is 1 beep/second.
- For probe 2; the alert is 2 beeps/second.
- For both probes; the alert is 3 beeps/second.

Press any key to stop the alert. The alert will restart again in 5 minutes if the temperature is still above the alert level.



PROBE PLACEMENT

Insert the tip of the probe into the thickest part of the meat. The probe should be placed on the side of the mean. This allows for the meat to be turned during cooking.

Avoid touching the bone, fat or gristle. Place the long stainless-steel probe into the meat and feed the heat resistance wire away from the meat.

Never place the transmitter in an oven or barbeque.

TIMER FUNCTION

The timer function is available to either count up or count down to a desired time. This functionality works independently of the temperature sensors.

To use the timer function ensure the TIME/TIMER display is on the 'TIMER' setting. If not, press the 'MODE' button to switch to this setting. By default the timer is set to 0H:00M:00S, with the ▲ symbol, indicating the timer will count up.

To reset the timer back to 0:00:00 at any point. Hold the "▲/M" & "▼/T" buttons down for 3 seconds.

TO START THE TIMER COUNTING UP

1. Press the "S/S/⏸" button. This has no alarm attached and will continue counting (unless stopped) until it reaches the maximum time of 9:59:59.
2. To stop the timer, press the "S/S/⏸" button again.
3. The count-up timer is available when the timer is set to 0:00:00 and the ▲ symbol is displayed.

TO START THE TIMER COUNTING DOWN

1. Hold the "MODE" button until the Timer starts flashing
2. Select a time to count down from by using the "▲/M" & "▼/T" buttons to increase/decrease the time (Press for a single increment, hold for multiple increments).
3. Press the "MODE" button to confirm each segment, until the time is set.
4. Press the "S/S/⏸" button to start the countdown
5. Press the "S/S/⏸" button again at any point to PAUSE the countdown.
6. Once the countdown has reached 0:00:00, an alarm will sound and the screen will flash orange to alert you that the end time has been reached. This will be 4 beeps/per second for 30 seconds. You can switch the alarm off at any point by pressing any button. After 30 seconds the alarm will stop sounding.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.



3 YEAR COMMERCIAL WARRANTY

This Commercial Warranty applies to all physical goods (product/s) purchased from the company BenchFoods.

1. WHAT DOES THIS WARRANTY COVER?

This Commercial Warranty covers any defects in material or workmanship under normal commercial use during the Warranty Period. During the Warranty Period, BenchFoods or your Authorized Retailer will repair, at no charge, products or parts of a product/s that prove defective under normal commercial use.

2. WHAT WILL WE DO TO CORRECT PROBLEMS?

BenchFoods or your Authorized Retailer will action 1 of 3 scenarios based on the defect and the product purchased;

1. Send a brand-new replacement of the defective product. *Does not apply for custom industrial orders
2. If the defective part of the product can be identified, we will ship the replacement part and have a service technician come on-site to replace and install it once it has arrived.
3. Send out a service technician to investigate the defect. Once the issue has been identified, the technician will either fix the defect immediately or notify BenchFoods of replacement parts needed. If the latter, BenchFoods will ship the required replacement parts to the service address. The technician will then return on-site to service and fix the product.

3. HOW LONG DOES THE COVERAGE LAST?

The Warranty Period for BenchFoods products, as well as their accessories, is 3 years from the original date of purchase. Individual Parts purchased are not covered by warranty unless they are received through a warranty claim on a previously purchased product. In this case, a replacement product or part/s assumes the remaining warranty of the original Physical Goods or 180 days from the date of replacement or repair, whichever is longer.

4. WHAT DOES THIS WARRANTY NOT COVER?

This Commercial Warranty does not cover defects or malfunction caused by misuse, abuse or improper maintenance, failure to follow operating instructions, or use with equipment with which it is not intended to be used. It doesn't cover cosmetic or incidental damages. Also, the warranty will not apply to damage caused by unauthorized alteration, modification or repair of the product.

5. WHAT DO YOU HAVE TO DO?

To obtain warranty service, firstly contact us to determine the problem and the most appropriate solution for you. In most cases, technical problems can be corrected over the phone. Tech support can be reached via telephone or email.

Tel: **US:** (972) 737-1282 **CA:** (604) 800-7466 **UK:** 0203 879 4355
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