



THE TIME & TEMPERATURE COMPANY®

Model: TSP572

Touch Screen Probe Thermometer/Timer

-40 to +572°F/-40 to +300°C

Counts 100 hours by minutes & 100 minutes by seconds

Perfect For

- Roasts & other meats
- Oven and barbecue
- Candy making & deep fry

Easy To Use

- Instant readout of internal food temperature during cooking
- Alert sounds when food is done

Features

- Touch screen technology
- Triple progress display
- 5.5"/14.0 cm probe
- 39"/1 m sensor cable
- $\pm 1/2^\circ$ accuracy
- High heat probe
- Shatterproof
- Programmable
- Dual function
- Target range indication
- Counts up & down
- Extra big digit
- Extra long alarm
- Stop and restart
- Last count recall
- Food-safe ABS plastic
- Stainless steel probe
- Sliding mode switch
- Temperature guide
- 3-way mounting: magnet/stand/hang
- Batteries and instructions included

Get Professional Results Every Time!

Probe Thermometer

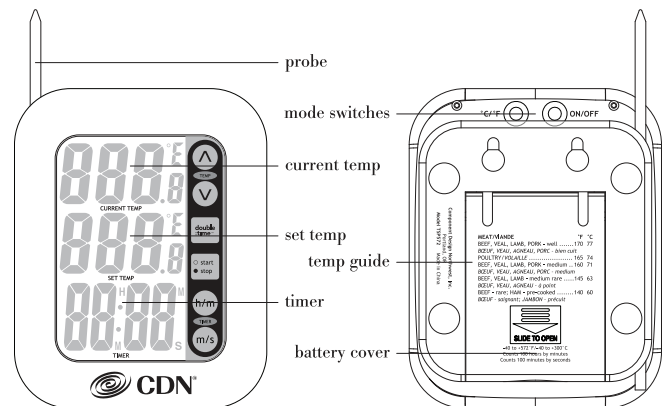
Perfect for roasting or grilling. Simply insert the probe into the food. Place the food in the oven or barbecue and close the oven door (or grill cover) directly over

the high heat sensor cable. Set the temperature alert for USDA safe cooking temperatures – listed on the back of the case! Both the set and actual temperatures are displayed during cooking.

Timer

Count up or down in minutes or seconds with this extra big digit timer. Timing repetitive tasks is easy with the last count recall, and never miss the alarm with the extra long alarm that goes until you turn it off.

Note: Remove sticker from display before use.



Note: In the following instructions, names of the touch areas are shown in CAPS. Function information that appears on the display is shown in **BOLD CAPS**.

Battery Installation

Replace battery when LCD becomes dim or alarm level declines.

1. Unwind the sensor cable and straighten it out where it meets the case.
2. Remove battery cover on the back by sliding the entire back panel in the direction of the arrow. **Do not push on the stand.** **Tip:** Position thumbs on top side of entire back panel and hold front of the case with forefingers. Then, apply pressure with thumbs to slide the back panel off.
2. Install two 1.5V AAA batteries observing polarity shown in compartment. A brief alarm sounds and the display flashes all segments.
3. Replace the battery cover until it clicks shut.
4. LLLL displays when the probe/sensor cable is disconnected or malfunctions.

Operating Instructions

A. Temperature Scale

Slide switch to °F or °C on the back to select temperature reading in Fahrenheit or Celsius.

B. On/Off

1. Slide switch on the back to ON to turn the probe thermometer on.
2. Slide switch on the back to OFF to turn off.
Note: The TSP572 will automatically turn off after 10 minutes of inactivity and the **CURRENT TEMP** is less than 95°F/35°C.

C. Temperature Alert

1. Touch the UP (▲) or DOWN (▼) sensor area to enter the desired temperature in the **SET TEMP** portion of the display. Touch and hold for fast advance.
2. Insert the probe tip halfway (at least half the depth) into the thickest part of the meat; making sure that it is not inserted into a fatty deposit.
3. Gently close the oven door on the sensor cable.
4. The probe temperature is displayed in the **CURRENT TEMP** portion of the display.
5. The alert sounds when the probe temperature reaches the set temperature – continually for 5 minutes or until **START/STOP** is pressed.
Important: Keep sensor cable away from direct heat of the cooktop burner – wires inside the cable may become damaged.

D. Time Scale

1. Touch the **DOUBLE:TIME** sensor area to switch between hours by minute mode (H/M) or minute by seconds mode (M/S).
2. **H** and **M** appear on the display for H/M mode.
3. **M** and **S** appear on the display for M/S mode.

E. Count Down

1. Touch H/M to enter the desired hours in H/M mode or minutes in M/S mode. Touch and hold for fast advance.
2. Touch M/S to enter the desired minutes in H/M mode or seconds in M/S mode. Touch and hold for fast advance.
3. Touch **START/STOP** to start counting down. The **COLON (:)** flashes in the **TIMER** portion of the display.
4. Touch **START/STOP** to interrupt the count. To resume the count touch **START/STOP** again.
5. An alarm sounds when the desired time is reached. In H/M mode, the last minute counts down in seconds by automatically switching to M/S mode.
6. Touch **START/STOP** to stop the alarm. The last count is recalled.

7. Touch H/M and M/S simultaneously to reset to **00:00**.

F. Count Up

1. When timer is stopped, touch H/M and M/S simultaneously to reset to **00:00**.
2. Touch **START/STOP** to start counting up. The **COLON (:)** flashes in the **TIMER** portion of the display.
3. Touch **START/STOP** to interrupt the count. To resume the count touch **START/STOP** again.
4. Touch **START/STOP** to stop counting up and reset to **00:00**.

Note: Clean the thermometer stem before each use.

Important: DO NOT LEAVE THERMOMETER CASE IN HOT OVEN. CASE IS NOT HEAT RESISTANT.

Tip: Meat should be allowed to “rest” for 10 to 15 minutes after it is removed from oven. This allows time for the meat’s internal temperature to stabilize and the juices to redistribute. This will result in a roast that is both juicier and easier to carve.

Precautions

- Always wear a heat resistant glove to touch the stainless steel probe or sensor cable during or just after cooking. **Do not touch with bare hands.**
 - Keep the battery, stainless steel probe and sensor cable away from children.
 - Clean the probe and dry thoroughly after use.
 - Do not clean the case with abrasive or corrosive compound, which may scratch the plastic and corrode the electronic circuits.
 - Do not subject the unit to excessive force shock, dust, temperature or humidity, which may result in malfunction, shorter electronic life span, damaged battery and distorted parts.
 - Do not tamper with the unit’s internal components. Doing so will invalidated the warranty on the unit and may cause unnecessary battery damage and distorted parts.
 - Do not subject the unit to excessive exposure to direct sunlight. **The unit is not waterproof** – do not immerse it into water or expose to heavy rain.
 - Do not expose the sensor cable plug or the jack on the case to water or any liquid, which will result in a bad connection and faulty readings.
 - Do not place the unit in extreme temperatures. Never place the probe directly on the heat source. Do not use the probe when the temperature is above 572°F/300°C. Doing so will deteriorate the wire. The high-heat sensor cable is safe up to 700°F/371°C.
 - Do not use the probe in a microwave oven.
 - Always read the users manual thoroughly before operating.
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Specifications

Temperature Alert:	-40 to +572°F/-40 to +300°C; °F/°C selectable
Accuracy:	-40 to 302°F/-40 to 150°C: ±0.5°F/0.27°C 302 to 572°F/150 to 300°C: ±2°F/1°C
Timer:	100-hour or 100-minute count up/down timer; H/M / M/S selectable
Power:	2 DC 1.5V AAA Alkaline batteries



It's Safe to Bite When the Temperature's Right!™

MEAT TEMPERATURE GUIDE

Beef, Veal, Lamb,	
Pork – well	170°F 77°C
Poultry	165°F 74°C
Beef, Veal, Lamb,	
Pork – medium	160°F 71°C
Beef, Veal, Lamb	
– medium rare	145°F 63°C
Beef – rare;	
Ham – pre-cooked .	140°F 60°C

CANDY TEMPERATURE GUIDE

Jelly	220°F 104°C
Thread	230–234°F .. 110–112°C
Soft Ball	234–240°F .. 112–115°C
Firm Ball	244–248°F .. 118–120°C
Hard Ball	250–266°F .. 121–130°C
Soft Crack	270–290°F .. 132–143°C
Hard Crack	300–310°F .. 149–154°C
Caramelize	316–338°F .. 158–170°C

OIL TEMPERATURE GUIDE

325–375°F/163–190°C is the normal desired temperature for deep fry cooking.

Note: When food is added to hot oil, the temperature of the oil immediately drops at least 50°F/28°C. You will need to bring the oil temperature back to the desired cooking temperature. Frying at lower temperatures results in lighter color, less flavor development and increased oil absorption.

DEEP FRY TEMPERATURE GUIDE

Deep Fry Lo ...	325–340°F ... 163–170°C
Deep Fry Hi ...	340–365°F ... 170–185°C
Shrimp	350°F 177°C
Chicken	355°F 180°C
Onions	370°F 188°C
Fish	375°F 191°C
Doughnuts/Fritters	375°F 191°C
French Fries	380°F 193°C

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5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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