

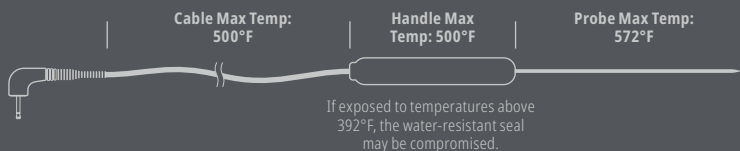
Pro-Series Needle Probe

This unique probe is an excellent choice for Sous Vide cooking. The immersible mini-handle/transition seals the probe assembly against moisture so the probe still works in a water bath or a simmering pot. Also suitable for meats including thick and very thin portions, this probe cable survives oven temperatures and careful use on a grill or saute pan. The silicone insulated cable can be used up to 500°F short term and is super-flexible for convenience. Reads extremely fast for spot checking foods.

Designed for use in commercial kitchens and professional settings, the Pro-Series Probes deliver better accuracy, faster readings, unique designs, wider temperature ranges and better moisture-resistance than the probes sold with low-cost houseware-grade temperature alarms.

Instructions, Tips and Cautions

- Insert the probe so that the tip rests at the thickest part of the meat or food. Avoid gristle, fat or bone.
- The cable may be closed in an oven door or used over a grill or saute pan with the precautions below.
- Use hot pads or gloves when removing the probe from meat. It will be hot!
- Do not pull on the cable. Grasp the molded mini-handle to remove probe from meat.
- The cable will withstand 500°F (260°C) for short periods.
- Probe is immersible to 392°F (200°C) excluding connector.
- Probe tip itself is rated to 572°F (300°C). Do NOT expose probe tip to flames or coals.
- Clean probe by wiping with damp cloth and kitchen cleaner. Can be immersed but do not clean in a dishwasher.
- Keep the probe cable away from oven elements, flames, coals, grill or oven racks—all of which can reach temperatures far higher than 500°F (even if an oven is set lower). The probe cable can be damaged at higher temperatures. The inner insulation will melt and the probe will short (displaying "NO PROBE", LLL or HHH on the alarm display).
- When using in outdoor BBQ grills or smokers, avoid pinching the cable between hot surfaces such as a cast metal grill hood without some insulating protection. Use an access hole if available.
- If the cable appears melted at any place and the probe fails, it has been exposed to temperatures above 500°F and a replacement must be purchased. (not covered by warranty)
- Avoid repeated kinking or twisting of the probe cable which can break wires. To prolong the life of the probe, use a ThermoWorks Probe Spool.
- With care, the probe should last a long time. Eventually, you may need to replace it. If the probe becomes damaged, the base unit may flash "NO PROBE", LLL or HHH on the alarm display.



AVOID:



Flames



Immersion



Racks



Coals



Elements



Kinks

Technical Support

For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (385) 330-0591 or email at techsupport@thermoworks.com.

Use only with ThermoWorks thermometers designed for the Pro-Series. Will not work in other brands.

For additional cooking tips and doneness temperatures, and to see the full line of ThermoWorks tools, visit our website at www.thermoworks.com.

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Specifications

Handle & Cable Max Temp	500°F (260°C)
Full Immersion Max Temp	392°F (200°C)
Probe Range	-58 to 572°F (-50 to 300°C)
Probe Length	4 inches (102mm)
Cable Length	47 inches (1.2m)

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Designed in Utah.
Assembled in China.



TX-1002X-NP
Pro-Series Needle Probe

