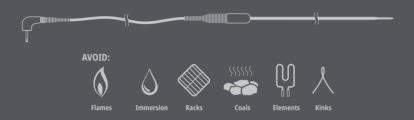


Pro-Series High Temp 12" Probe

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 probes sold with low-cost houseware-grade temperature alarms.

Instructions, Tips and Cautions

- Keep the probe cable away from oven elements, flames, coals, grill or oven racks—all of which can reach temperatures far higher than 700°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).
- 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 above the temperature display.



Specifications:

Cable Max Temp Transition Max Temp Probe Range

700°F (370°C) 644°F (340°C) –58 to 572°F (–50 to 300°C) 12 inches (305 mm) 47 inches (1.2 m)

Technical Support

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

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

Copyright by ThermoWorks, Inc. Content may not be used in whole or in part without written consent ThermoWorks, the ThermoWorks logo and Pro-Series are registered trademarks of ThermoWorks, Inc All rights reserved.

ThermoWorks, Inc. Utah, U.S.A. Ph: 801-756-7705

Fax: 801-756-8948



Follow us on: