

## Pro-Series High Temp Cooking 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 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 under a BBQ hood 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. Use the molded mini-handle.
- The cable will withstand 700°F (370°C) for short periods.
- Probe tip itself is rated to 572°F (300°C). Do NOT expose probe tip to flames or coals.
- Construction is moisture-resistant but we do not recommend full immersion of the cable.
- Clean probe by wiping with damp cloth and kitchen cleaner.
- 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).
- 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.
- 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.



### Technical Support

For warranty, service, and technical assistance, please contact ThermoWorks' Technical Support at (385) 330-0591 or email at [techsupport@thermoworks.com](mailto: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](http://www.thermoworks.com).**

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Designed in Utah.  
Assembled in China.



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