

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [ThermoPro](#) /
- › [ThermoPro TP930 Bluetooth Meat Thermometer Instruction Manual](#)

ThermoPro TP930

ThermoPro TP930 Bluetooth Meat Thermometer Instruction Manual

Model: TP930 | Brand: ThermoPro

1. INTRODUCTION

The ThermoPro TP930 is a Bluetooth-enabled meat thermometer designed to monitor food temperatures during cooking processes such as grilling, smoking, and oven roasting. It features a long wireless range, multiple probes for simultaneous monitoring, and a user-friendly application for real-time temperature tracking and alerts.



Image: The ThermoPro TP930 thermometer unit connected to food on a grill, demonstrating its use in a cooking environment.

2. PACKAGE CONTENTS

Verify that all components are present in your package:

- 1 x Thermometer Main Unit
- 4 x Color-Coded Temperature Probes
- 2 x Probe Clips (for ambient temperature monitoring)
- 1 x USB Charging Cable
- 1 x Instruction Manual

3. PRODUCT OVERVIEW

3.1 Main Unit Features

- **Large Backlit LCD Display:** Provides clear temperature readings in various lighting conditions.
- **Bluetooth Connectivity:** Allows wireless monitoring up to 650 feet (200 meters) away.
- **Rechargeable Battery:** Offers up to 8 months of operation on a full charge.
- **Magnetic Back:** For convenient attachment to metal surfaces.



Image: The ThermoPro TP930 main unit, showing its digital display, four color-coded probe ports, and a smartphone screen illustrating the accompanying mobile application.

3.2 Temperature Probes

- **Quantity:** Four color-coded probes for easy identification.
- **Temperature Range:** 14°F to 572°F (-10°C to 300°C).
- **Accuracy:** $\pm 1.8^{\circ}\text{F}$ ($\pm 1^{\circ}\text{C}$).
- **Heat Resistance:** Probes and cables are designed to withstand temperatures up to 716°F (380°C).



Image: Four color-coded probes are shown inserted into various meats on a grill, demonstrating the ability to monitor multiple items simultaneously.

4. SETUP

4.1 Charging the Unit

Before first use, fully charge the thermometer unit using the provided USB cable. The battery indicator on the display will show charging status.

4.2 Installing the ThermoPro BBQ App

1. Scan the QR code found in the product packaging or search for "ThermoPro BBQ" in your device's app store (iOS App Store or Google Play Store).
2. Download and install the application.
3. Ensure Bluetooth is enabled on your smartphone or tablet.

4.3 Connecting Probes

Insert the color-coded probes firmly into the corresponding ports on the side of the main unit. Ensure each probe is pushed in completely to avoid error readings (e.g., "HHH" on the display).

5. OPERATING INSTRUCTIONS

5.1 Powering On/Off

Press and hold the power button on the main unit to turn it on or off.

5.2 Bluetooth Pairing

1. Turn on the ThermoPro TP930 unit.
2. Open the ThermoPro BBQ app on your mobile device.
3. The app will automatically attempt to connect to the thermometer. Once connected, the Bluetooth icon on the unit's display will become solid.

650FT/200M SMART MONITOR

Receive alerts when you're out of range



Image: A user monitors their grill from a distance using the ThermoPro TP930 app on their smartphone, highlighting the 650ft remote range capability.

5.3 Using the ThermoPro BBQ App

- **Select Meat Type and Doneness:** For each probe, select the desired meat type (e.g., Beef, Poultry, Fish) and doneness level (e.g., Rare, Medium, Well) from the USDA-recommended presets.
- **Set Custom Temperatures:** You can manually set target temperatures if preferred.
- **Real-time Monitoring:** View current temperatures for all connected probes on your device.
- **Temperature Graphs:** Track temperature changes over time for each probe.
- **Alarms and Timers:** Set countdown timers and pre-alarms (5°F/10°F/15°F before target temperature) to notify you when your food is nearing or has reached its target temperature.

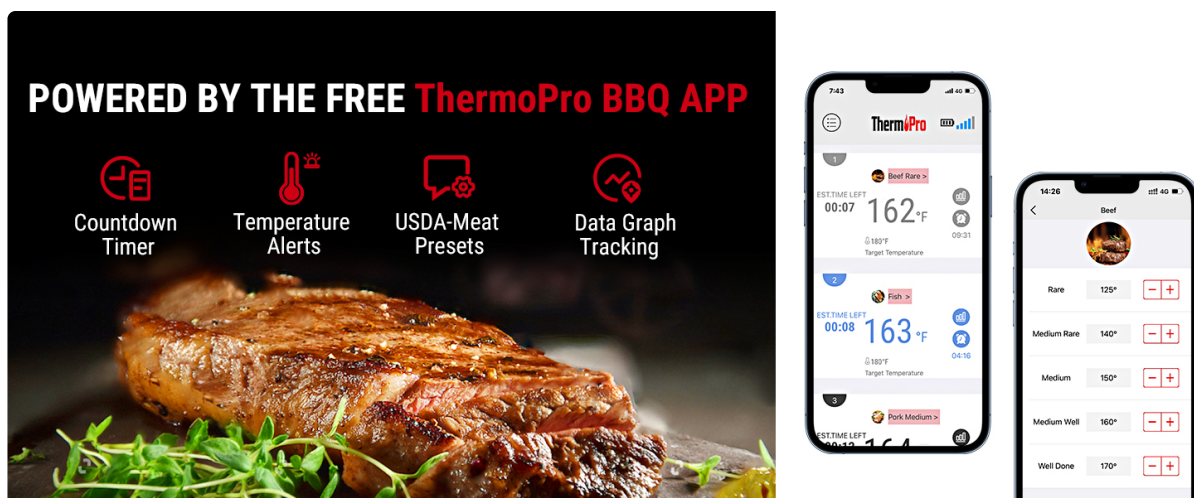


Image: The ThermoPro BBQ app interface, showcasing features like countdown timer, temperature alerts, USDA meat presets, and data graph tracking.

5.4 Probe Placement

Insert the probe tip into the thickest part of the meat, avoiding bone or gristle. For ambient temperature monitoring in a smoker or oven, use the included probe clips to attach a probe to the grill grate.

6. MAINTENANCE

6.1 Cleaning

- **Probes:** Wipe probes with a damp cloth and mild detergent after each use. Do not immerse the probe cables or connectors in water.

- **Main Unit:** Wipe the main unit with a soft, damp cloth. Do not immerse in water or expose to excessive moisture.

6.2 Storage

Store the thermometer and probes in a clean, dry place when not in use. Avoid coiling probe cables too tightly to prevent damage.

6.3 Battery Care

Recharge the unit when the battery indicator is low. For long-term storage, ensure the battery is partially charged (around 50%) to maintain battery health.

7. TROUBLESHOOTING

- **"HHH" or "LLL" on Display:** This indicates the probe is either not fully inserted into the port or the temperature is outside the measurable range. Ensure the probe is pushed in completely.
- **Bluetooth Disconnection:** Move your mobile device closer to the thermometer unit. Obstructions like thick walls or metal can reduce range. Re-open the app to re-establish connection.
- **Inaccurate Readings:** Ensure the probe tip is inserted into the thickest part of the meat and not touching bone or gristle. Verify the probe is clean and undamaged.
- **App Not Connecting:** Check that Bluetooth is enabled on your device and the thermometer unit is powered on. Try restarting both the app and the thermometer.

8. SPECIFICATIONS







Feature	Specification
Brand	ThermoPro
Model Name	TP930
Connectivity Technology	Bluetooth
Wireless Range	Up to 650 ft (200m)
Number of Probes	4 (Color-coded)
Temperature Range	14°F to 572°F (-10°C to 300°C)
Temperature Accuracy	±1.8°F (±1°C)
Probe Heat Resistance	Up to 716°F (380°C)
Power Source	Rechargeable Lithium Ion Battery
Battery Life	Up to 8 months on a full charge
Display Type	Digital LCD with Backlight
Certifications	NSF Certified

9. WARRANTY AND SUPPORT

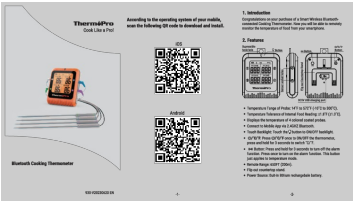
The ThermoPro TP930 is NSF Certified, ensuring food safety and quality. For specific warranty details and customer support, please refer to the official ThermoPro website or contact their customer service directly. Keep your purchase receipt for warranty claims.

© 2023 ThermoPro. All rights reserved.

Related Documents - TP930

	<p>TempSpike Wireless Bluetooth Meat Thermometer User Manual</p> <p>Comprehensive user manual for the TempSpike Wireless Bluetooth Meat Thermometer, covering setup, features, usage, safety precautions, and warranty information. Includes instructions in German, French, and Italian.</p>
	<p>ThermoPro TP-12 Remote Food Thermometer User Manual</p> <p>Comprehensive guide for the ThermoPro TP-12 Remote Food Thermometer with Dual Probe, covering setup, operation, features, troubleshooting, and a meat doneness chart.</p>
	<p>TempSpike Wireless Bluetooth Meat Thermometer User Guide</p> <p>User guide for the TempSpike Wireless Bluetooth Meat Thermometer by ThermoPro. Learn how to set up, use, and care for your device for accurate cooking temperature monitoring.</p>
	<p>ThermoPro TP-07S Remote Food Thermometer User Manual</p> <p>User manual for the ThermoPro TP-07S Remote Food Thermometer. Learn how to use this programmable radio frequency thermometer to monitor cooking temperatures on grills, smokers, and ovens. Features include preset temperatures, countdown timers, and a wireless range.</p>
	<p>ThermoPro TP17H Digital Food Thermometer with 4 Temperature Probes User Manual</p> <p>User manual for the ThermoPro TP17H Digital Food Thermometer with 4 Temperature Probes. This guide provides features, specifications, operation instructions, and care information for the device.</p>
	<p>ThermoPro TP930 Bluetooth Cooking Thermometer - User Manual</p> <p>Instructions for setting up and using the ThermoPro TP930 Bluetooth Cooking Thermometer, including app download, device features, and pairing guide.</p>

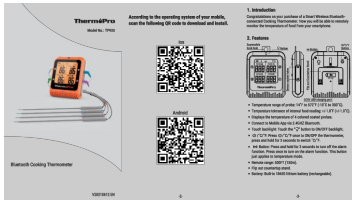
Documents - ThermoPro – TP930



[ThermoPro TP930 Bluetooth Cooking Thermometer User Manual](#)

Comprehensive user guide for the ThermoPro TP930 Bluetooth Cooking Thermometer, covering setup, features, usage, components, warranty, and customer service.

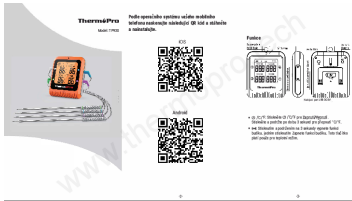
lang: score:27 filesize: 6.59 M page_count: 2 document date: 2024-12-27



[ThermoPro TP930 Bluetooth Cooking Thermometer User Guide](#)

User guide for the ThermoPro TP930 Smart Wireless Bluetooth-connected Cooking Thermometer. Learn about its features, setup, usage, and customer support for remote food temperature monitoring.

lang: **score:19** filesize: 5.92 M page_count: 2 document date: 2021-06-12



[pdf]

Thermopro EN TP930 20210612 windows7 cz pts 063 vo ThermoPro TP410 SUNNYSOFT sunnysoft

|||

...

lang: **score:16** filesize: 1.41 M page_count: 2 document date: 2023-05-24



[ThermoPro TP930 Bluetooth Cooking Thermometer - User Manual](#)

Instructions for setting up and using the ThermoPro TP930 Bluetooth Cooking Thermometer, including app download, device features, and pairing guide.

lang: **score:16** filesize: 1.41 M page_count: 2 document date: 2023-05-24