ThermoPro Twin TempSpike

ThermoPro TempSpike Wireless Meat Thermometer User Manual

Model: Twin TempSpike

Brand: ThermoPro

1. PRODUCT OVERVIEW

The ThermoPro TempSpike is a wireless meat thermometer designed to provide accurate temperature readings for various cooking applications, including grilling, smoking, roasting, and oven use. It features two independent probes, a booster with an LCD display, and a companion mobile application for remote monitoring.

Image: The ThermoPro TempSpike system, showing the two wireless probes, the booster unit with its LCD display, and a smartphone displaying the TempSpike app interface. This illustrates the complete setup for monitoring cooking temperatures.

2. WHAT'S IN THE BOX

- Two wireless meat probes (one black, one white)
- One booster unit with LCD display
- One USB-C charging cable
- One user manual

3. SETUP GUIDE

3.1 Initial Charging

Before first use, fully charge the booster unit and the probes. Insert the probes into the booster unit. Connect the USB-C charging cable to the booster unit and a suitable power source. The booster's display will indicate charging status.

Image: The ThermoPro TempSpike booster unit connected to a power outlet via its USB-C charging cable, demonstrating its power-saving design and charging method. A table below the image details battery life for both probes (36+ hours) and the booster (3+ months based on once-per-week usage).

3.2 App Download and Pairing

1. Download the 'TempSpike' app from your device's app store (iOS or Android).
2. Ensure Bluetooth is enabled on your smartphone.
3. Turn on the TempSpike booster unit by pressing the 'S' button.
4. Open the TempSpike app. The app will automatically search for and connect to the booster unit.
5. Once connected, the app will display the current temperatures from the probes.

Important Note: Place the booster at least 1 foot away from the cooking utensils to avoid any potential damage from excessive heat.
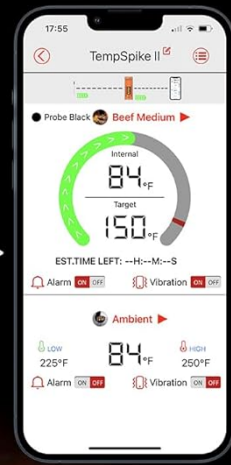
Image: A diagram illustrating the 500ft Bluetooth range of the ThermoPro TempSpike system, showing the connection flow from the probe to the booster, and then to the TempSpike app on a smartphone. This highlights the extended wireless capability.

4. OPERATING INSTRUCTIONS

4.1 Probe Insertion

Insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is fully inserted past the safety line to accurately measure the internal temperature. The probes are color-coded (black and white) for easy identification when monitoring multiple items.

EASIER TRACKING

No more confusion with color-coded probes

Image: Two cooked chickens, each with a ThermoPro TempSpike probe inserted. One chicken has the black probe, and the other has the white probe, demonstrating the color-coded system for easier tracking of different meats during cooking.
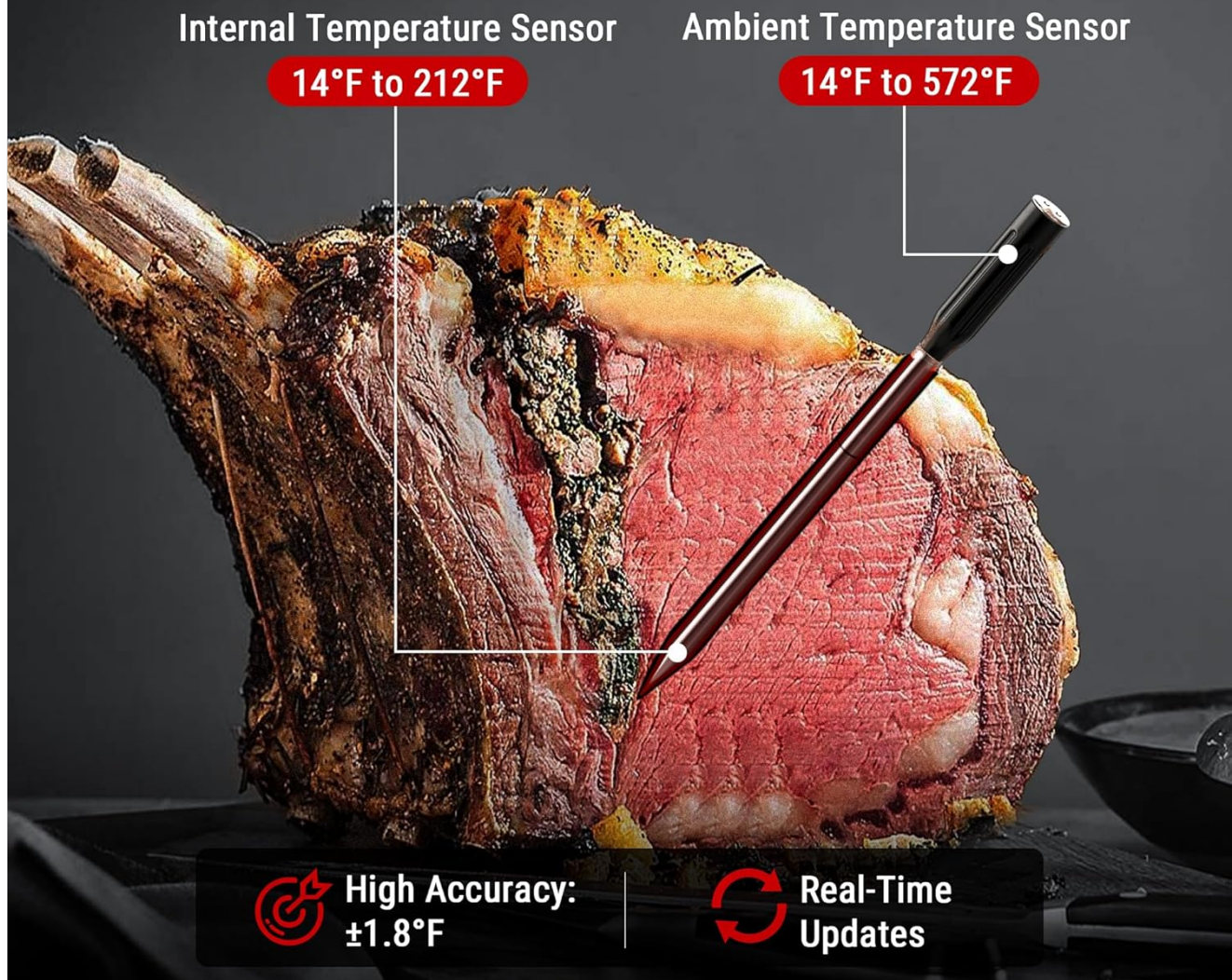
Image: A detailed diagram of a TempSpike probe, highlighting its two sensors: an internal temperature sensor (14°F to 212°F) and an ambient temperature sensor (14°F to 572°F). This illustrates the probe's dual-sensing capability for high accuracy and real-time updates.

4.2 Monitoring Temperatures

You can monitor both ambient and meat temperatures directly on the booster's LCD display, eliminating the need for constant app interaction. The backlit display ensures clear visibility in various lighting conditions.

Image: The ThermoPro TempSpike booster unit resting on the side of a grill, displaying real-time meat and ambient temperatures on its LCD screen, demonstrating direct monitoring without needing the app.

4.3 Using the TempSpike App

The TempSpike app provides advanced control and monitoring features:

- **Estimated Cooking Time:** Get an estimate of how much time is left until your food reaches the desired temperature.
- **Customized Food Names & Temps:** Personalize settings for different types of meat and desired doneness levels.
- **Alert Notifications:** Receive alerts on your phone when target temperatures are reached or if temperatures fall outside a set range.
- **USDA Presets:** Access pre-programmed USDA recommended temperatures for various meats.

Image: Multiple screenshots of the TempSpike mobile application interface, showcasing features such as estimated cooking times, customized food names and temperatures, alert notifications, and USDA presets, illustrating comprehensive app control.

Image: A chicken cooking on a rotisserie with a wireless TempSpike probe inserted, emphasizing the 100% wire-free design. An inset image shows a tangled mess of wires, contrasting with the convenience of the wireless system.

Image: A split image showing a person relaxing indoors while monitoring the TempSpike app on their phone, and a grill outdoors with the booster unit, illustrating the 500ft longer range provided by Bluetooth 5.2 for stable connection.

5. MAINTENANCE

5.1 Cleaning Instructions

The probes are designed for easy cleaning. After each use, allow the probes to cool. Clean the probes with warm, soapy water and a soft cloth. **Hand wash only.** Do not immerse the entire probe or the booster unit in water. The probes are oven safe, but the booster unit is not.

5.2 Storage

Store the probes in the booster unit when not in use. The booster unit features a magnetic back for convenient storage on metallic surfaces, such as a refrigerator.

Image: The ThermoPro TempSpike booster unit with its built-in magnetic back, shown attached to the side of a refrigerator, highlighting its convenient storage feature.

6. TROUBLESHOOTING

6.1 Connection Issues

- **Ensure Proximity:** Make sure the probes are securely seated in the booster and the booster is within the 500ft Bluetooth range of your smartphone. Obstructions can reduce range.
- **Restart Devices:** Try turning off and on both the booster unit and your smartphone's Bluetooth. Re-open the TempSpike app.
- **Check Battery:** Low battery on either the probes or the booster can affect connectivity. Ensure both are sufficiently charged.

6.2 Inaccurate Readings

- **Proper Insertion:** Ensure the probe is inserted into the thickest part of the meat, avoiding bones, and past the safety line.
- **Probe Damage:** Inspect probes for any visible damage. If a probe is damaged, it may provide inaccurate readings and should be replaced.
- **Environmental Factors:** Extreme temperature fluctuations or strong electromagnetic interference near the booster can affect accuracy.

7. SPECIFICATIONS

Feature	Detail
Model Number	Twin TempSpike
Product Dimensions	0.01 x 0.01 x 0.01 inches; 7.76 ounces
Batteries	3 AAA batteries required (included)
Connectivity Technology	Bluetooth 5.2
Wireless Range	Up to 500 feet (unobstructed)
Internal Temperature Sensor Range	14°F to 212°F (-10°C to 100°C)

Ambient Temperature Sensor Range	14°F to 572°F (-10°C to 300°C)
Display Type	LCD (Booster)
Material	Plastic (Outer)
Certifications	CE, FCC, NSF
Product Care	Hand Wash Only, Oven Safe (Probes)

8. WARRANTY AND SUPPORT

ThermoPro products are designed for durability and performance. For any questions, technical support, or warranty claims, please contact ThermoPro customer service. Refer to the official ThermoPro website or the contact information provided in your product packaging for the most up-to-date support details.

You can visit the official ThermoPro store for more information and support: ThermoPro Store

Related Documents - Twin TempSpike

	TempSpike Wireless Bluetooth Meat Thermometer User Manual 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.
	ThermoPro TempSpike XR Wireless Smart Meat Thermometer Instruction Manual Comprehensive user manual for the ThermoPro TempSpike XR Wireless Smart Meat Thermometer, detailing its features, components, operation, charging, pairing, safety precautions, FCC compliance, warranty, and technical specifications.
	ThermoPro TP-17H Digital Food Thermometer with 4 Probes - User Manual Comprehensive guide to using the ThermoPro TP-17H digital food thermometer, featuring 4 temperature probes, programmable alerts, and USDA-recommended meat temperatures. Learn about features, operation, cleaning, and warranty.
	TempSpike Wireless Bluetooth Meat Thermometer User Guide 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.
	TempSpike XR Wireless Smart Meat Thermometer Instruction Manual User manual for the ThermoPro TempSpike XR Wireless Smart Meat Thermometer, detailing its features, components, operation, charging, pairing, and specifications.

[ThermoPro TempSpike TP960 Bluetooth Meat Thermometer User Manual](#)

Comprehensive user manual for the ThermoPro TempSpike TP960, a Bluetooth wireless meat thermometer. Learn how to set up, connect, and use the device for accurate cooking temperature monitoring.