

## ThermoPro TP970

# ThermoPro TempSpike Plus 600FT Wireless Meat Thermometer User Manual

Model: TP970 | Brand: ThermoPro

## INTRODUCTION

The ThermoPro TempSpike Plus is a truly wireless meat thermometer designed to provide accurate temperature readings for various cooking methods. With its advanced Bluetooth technology, you can monitor your food's internal and ambient temperatures from a significant distance, ensuring perfectly cooked results every time. This manual provides detailed instructions on setting up, operating, and maintaining your TempSpike Plus thermometer.

## PACKAGE CONTENTS

Upon unboxing your ThermoPro TempSpike Plus, please verify that all components are present and in good condition:

- 1 x TempSpike Plus Probe
- 1 x Booster
- 1 x USB Type-C Charging Cable
- 1 x User Manual (this document)



Figure 1: Main components of the ThermoPro TempSpike Plus system.

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Video 1: An unboxing video demonstrating the contents of the ThermoPro TempSpike Plus package.

## PRODUCT FEATURES

### 600-Ft Wireless Range

The TempSpike Plus utilizes the latest Bluetooth technology to provide an extended wireless range of up to 600 feet (approximately 182 meters) without obstacles. This allows you to monitor your cooking from a distance, whether you are indoors or outdoors, without needing to constantly check the grill or oven.

# 600FT SUPER LONG RANGE



## TempSpike Plus

600FT(182M) ✓



## OTHERS

✗		150FT(45M)
✗		300FT(90M)
✗		500FT(152M)

Figure 2: The extended 600-foot wireless range allows for flexible monitoring.

### Ultra-Thin Probe with Dual Sensors

The TempSpike probe features an upgraded ultra-thin design, making it suitable for various meat sizes, including smaller cuts. This design minimizes juice loss and preserves the meat's original form. The probe incorporates two sensors:

- **Internal Temperature Sensor:** Located at the tip of the probe, it measures the internal temperature of the meat (range: 14°F to 212°F / -10°C to 100°C).
- **Ambient Temperature Sensor:** Located in the handle, it measures the ambient air temperature inside your cooking appliance (range: 14°F to 572°F / -10°C to 300°C).

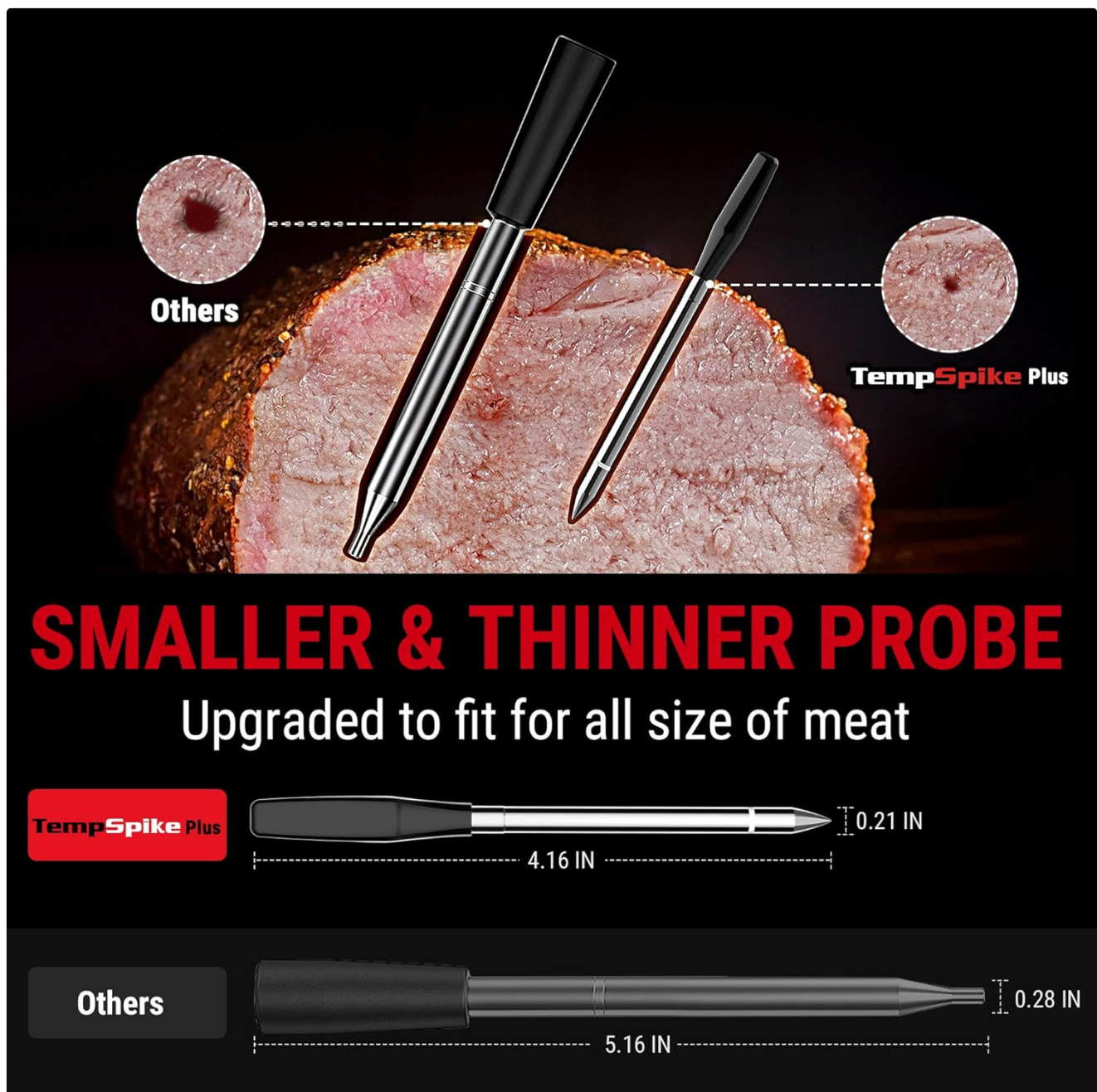


Figure 3: The thinner probe design for minimal impact on meat.



# 1 PROBE, 2 SENSORS

Internal Temp Sensor

**14°F to 212°F**



Ambient Temp Sensor

**14°F to 572°F**


 Insert the probe deep into the flesh, leaving only the black handle outside

Figure 4: Dual sensors provide comprehensive temperature monitoring.

## 100% Wire-Free Design

The completely wire-free design of the TempSpike Plus offers maximum versatility and convenience. It eliminates tangled wires and allows for seamless use in various cooking environments, including rotisseries, air fryers, deep fryers, ovens, grills, smokers, and BBQs.

# 100% WIRE-FREE

## No Wire, No Mess



Figure 5: Enjoy hassle-free cooking with no wires.

### Smart App Integration

The dedicated TempSpike app provides a smart and intuitive interface for monitoring your cooking progress. Key app features include:

- **Customizable Alerts:** Set temperature-triggered alarms for both internal and ambient temperatures.
- **USDA-Recommended Temperatures:** Access a library of preset temperatures for various meat types, ensuring safe and perfectly cooked results.
- **Estimated Cooking Time:** The app provides an estimated time remaining for your cook, helping you plan your meal.
- **Data Graphing:** View real-time temperature trends and historical data for your cooks.



# IP67-RATED WATERPROOF

Easily clean under running water



Figure 6: The smart app provides comprehensive control and monitoring.

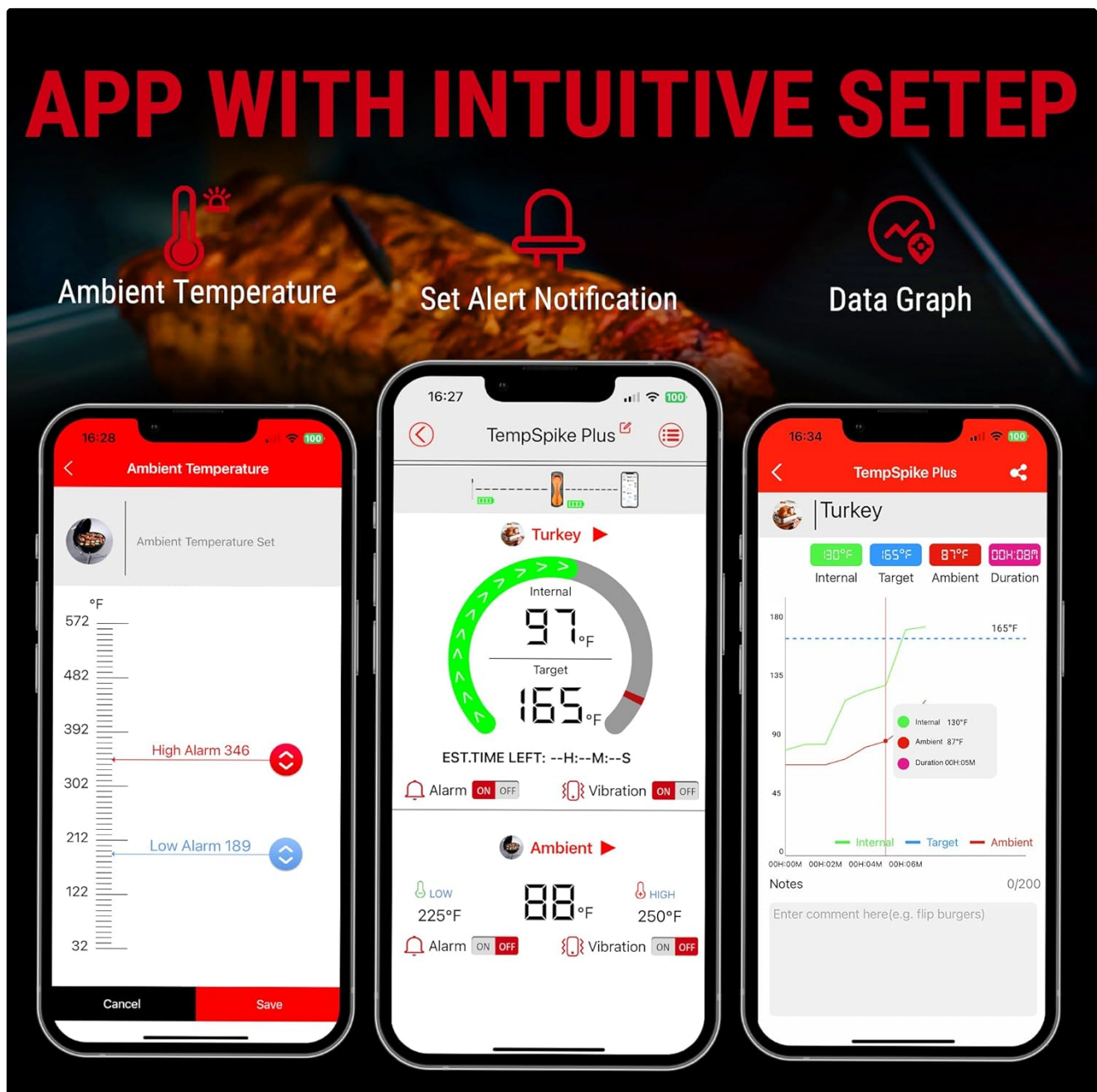


Figure 7: USDA-recommended presets for various meat types.

### IP67 Waterproof Rating

The probe is designed with an IP67 waterproof rating, allowing it to be rinsed under running water for easy and convenient cleaning after use. This feature enhances durability and simplifies maintenance.



# SMART CHOICE FOR GIFTS



Figure 8: Easy cleaning with the IP67 waterproof probe.

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Video 2: An overview of the ThermoPro TempSpike Plus, highlighting its truly wireless design and key features for various cooking applications.

## SETUP & PAIRING

Follow these steps to set up and pair your TempSpike Plus thermometer with your smart device:

1. **Charge Both Units:** Fully charge both the TempSpike Plus probe and the booster using the provided USB Type-C charging cable. The battery indicator lights on the booster will show charging status.
2. **Download the App:** Scan the QR code in the user manual or search for "TempSpike" in your device's app store (Apple App Store or Google Play Store). Download and install the application.
3. **Power On Booster:** Remove the probe from the booster to automatically power on the booster. Alternatively, press the 'S' button on the booster to turn it on.

4. **Launch App & Pair:** Open the TempSpike app on your smart device. The app will guide you through the pairing process. Select "Add Device" and choose "TempSpike Plus" from the list. The Bluetooth connection indicator light on the booster will flash green when connected.
5. **Re-pairing (if disconnected):** If the probe and booster become disconnected, remove the probe from the booster and hold down the 'S' button for three seconds to re-pair them.

## OPERATING INSTRUCTIONS

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Once paired, you can begin using your TempSpike Plus for accurate temperature monitoring:

1. **Insert the Probe:** Insert the probe into the thickest part of the meat, ensuring that only the black handle of the probe is visible outside the meat. Avoid inserting the probe into bone or gristle.
2. **Position the Booster:** Place the booster near your cooking appliance, within the 600-foot range of your smart device. The booster will receive data from the probe and transmit it to your phone.
3. **Select Meat Type & Target Temperature:** In the TempSpike app, select the type of meat you are cooking from the preset options (e.g., Beef, Pork, Poultry, Turkey). You can also customize the target internal temperature based on your preference.
4. **Monitor Temperatures:** The app will display real-time internal and ambient temperatures. You can set high and low alarms for both temperatures to receive notifications when they are reached or exceeded.
5. **Estimated Time Left:** The app provides an estimated time remaining for your cook, helping you manage your cooking schedule.
6. **Data Recording:** Use the app's recording feature to track temperature changes throughout your cook. This data can be viewed in a graph and exported for future reference.

# 9 MEAT PRESETS RECOMMENDED BY USDA



Figure 9: Proper probe insertion for accurate internal temperature readings.

## MAINTENANCE & CARE

Proper care and maintenance will extend the lifespan of your TempSpike Plus thermometer:

- **Cleaning the Probe:** The probe is IP67 waterproof and can be rinsed under running water. Use a mild dish soap and a soft sponge to clean the probe. Ensure it is completely dry before storing.
- **Cleaning the Booster:** Wipe the booster with a damp cloth. Do not submerge the booster in water or expose it to excessive moisture.
- **Storage:** Store the probe in its booster when not in use. Keep the entire unit in a cool, dry place, away from direct sunlight and extreme temperatures.
- **Battery Care:** Recharge the units regularly, even if not in frequent use, to maintain battery health. Avoid completely draining the batteries for extended periods.



## TROUBLESHOOTING

If you encounter issues with your TempSpike Plus, refer to the following common troubleshooting tips:

- **No Connection/Frequent Disconnections:**

- Ensure both the probe and booster are fully charged.
- Verify that Bluetooth is enabled on your smart device.
- Move the booster closer to your smart device or the cooking appliance to improve signal strength.
- Re-pair the probe and booster by removing the probe and holding the 'S' button for 3 seconds.
- Ensure no large metal objects are blocking the signal path between the probe, booster, and your device.

- **Inaccurate Temperature Readings:**

- Ensure the probe is inserted into the thickest part of the meat, avoiding bone or gristle.
- Verify that the black handle of the probe is fully exposed to the ambient air (not covered by meat or foil) for accurate ambient readings.
- Calibrate the thermometer if you suspect consistent inaccuracies (refer to the app's settings or online support for calibration instructions).

- **App Not Responding:**

- Close and restart the TempSpike app.
- Restart your smart device.
- Ensure your app is updated to the latest version.

## SPECIFICATIONS

Model Number	TP970
Internal Temperature Range	14°F to 212°F (-10°C to 100°C)
Ambient Temperature Range	14°F to 572°F (-10°C to 300°C)
Wireless Range	Up to 600 feet (182 meters) without obstacles
Connectivity	Bluetooth
Waterproof Rating	IP67 (Probe)
Power Source	2 Lithium Ion batteries (included)
Material	Ceramic (Handle)
Care Instructions	Wipe Clean (Booster), Rinse under running water (Probe)







## WARRANTY & SUPPORT

ThermoPro products come with a warranty to ensure your satisfaction. For detailed warranty information, product registration, or technical support, please visit the official ThermoPro website or contact their customer service directly.

- **Official Website:** [Visit the ThermoPro Store](#)
- **Customer Support:** Refer to the contact information provided in your user manual or on the official website for assistance.

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### Related Documents - TP970

	<p><a href="#">TempSpike Wireless Bluetooth Meat Thermometer User Manual</a></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><a href="#">TempSpike Plus: Truly Wireless Bluetooth Meat Thermometer Quick Start Guide</a></p> <p>A quick start guide for the TempSpike Plus, a truly wireless Bluetooth meat thermometer. Learn how to set up, use, and maintain your device for accurate temperature monitoring during cooking.</p>
	<p><a href="#">TempSpike Wireless Bluetooth Meat Thermometer User Guide</a></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><a href="#">TempSpike Plus Truly Wireless Bluetooth Meat Thermometer Quick Start Guide</a></p> <p>A quick start guide for the TempSpike Plus, a truly wireless Bluetooth meat thermometer by ThermoPro. Learn about its features, setup, usage, and specifications for monitoring meat and ambient temperatures remotely.</p>
	<p><a href="#">ThermoPro TempSpike TP960 Wireless Meat Thermometer User Manual</a></p> <p>A comprehensive guide to using the ThermoPro TempSpike TP960 wireless meat thermometer. Learn setup, app connection, temperature monitoring, and cooking tips for perfect results.</p>
	<p><a href="#">ThermoPro Twin TempSpike Plus: Truly Wireless Meat Thermometer Guide</a></p> <p>Comprehensive guide for the ThermoPro Twin TempSpike Plus, a smart wireless meat thermometer with Bluetooth connectivity. Learn about its features, setup, usage, and specifications for precise cooking.</p>

