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› TempPro TP962W Twin Wireless Bluetooth Meat Thermometer User Manual

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Model: TP962W

1. INTRODUCTION

The TempPro TP962W Twin Wireless Bluetooth Meat Thermometer is designed to provide accurate temperature monitoring for various cooking methods, including grilling, roasting, smoking, and air frying. This device features advanced Bluetooth 5.2 technology for extended range, an independent display booster, dual probes with dual sensors, and smart app control for a seamless cooking experience.

Note: ThermoPro is now TempPro. You may receive a product branded as either ThermoPro or TempPro, both maintaining the same quality and operational standards.

2. WHAT'S IN THE BOX

- Two Wireless Meat Probes
- One Booster with Display
- One USB-C Charging Cable
- One User Manual

3. PRODUCT OVERVIEW

The TempPro TP962W system consists of two wireless probes and a booster unit. Each probe is equipped with two sensors: one for internal meat temperature and one for ambient temperature. The booster features an independent display to show real-time temperatures and connects to your smartphone via Bluetooth for advanced monitoring.



Image: The TempPro TP962W wireless meat thermometer system, showing the booster with its digital display and two probes inserted into cooked meat.

UNA SONDA, DUE SENSORI

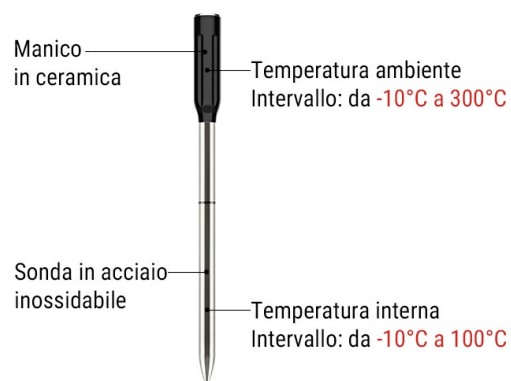


Image: A detailed diagram of a wireless meat probe, highlighting the internal temperature sensor (range -10°C to 100°C) and the ambient temperature sensor (range -10°C to 300°C).

4. SETUP

4.1 Charging the Device

Before first use, ensure both probes and the booster are fully charged. Connect the booster to a USB power source using the provided USB-C cable. The probes charge when inserted into the booster.

2 SENSORS FOR EVERY PROBE

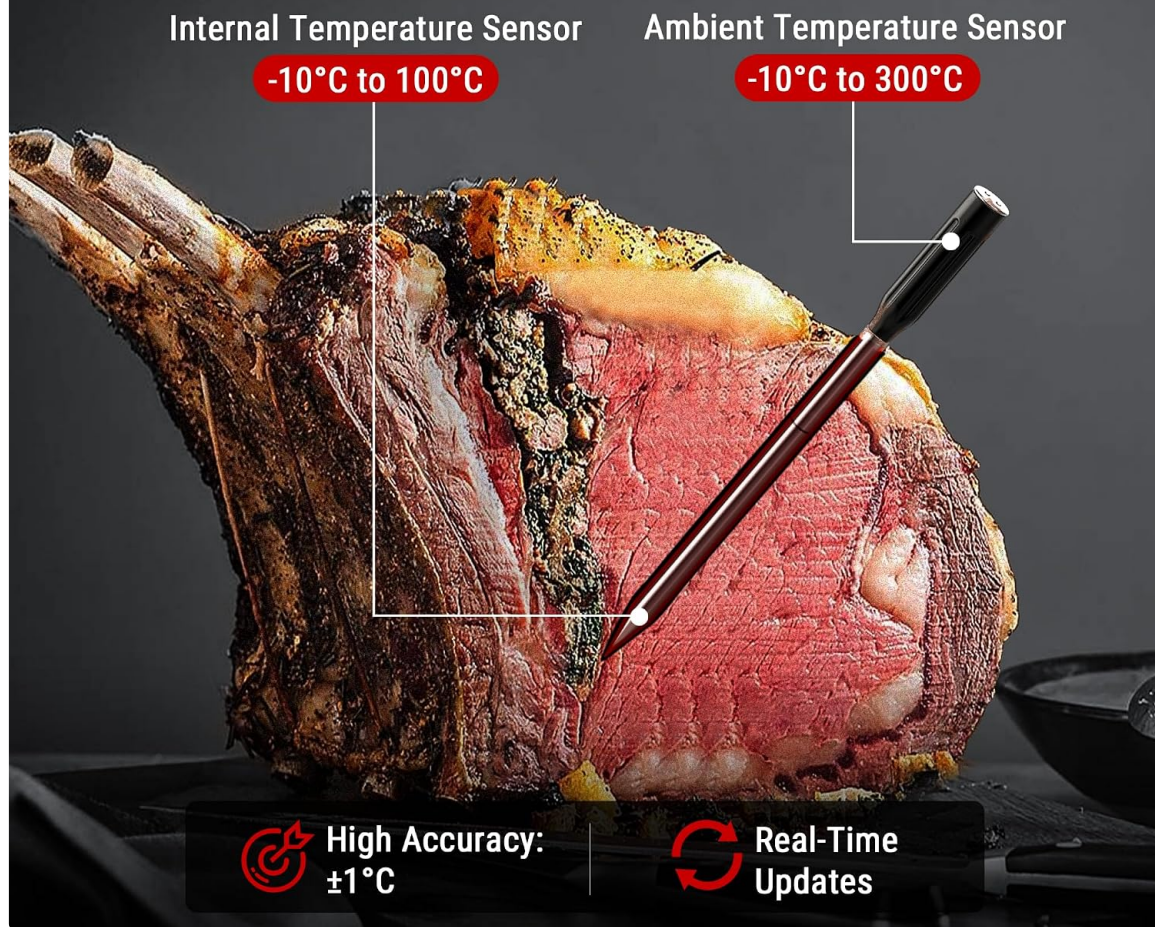


Image: The TempPro TP962W booster connected to a USB-C charging cable, with both probes inserted and charging. A table indicates 36+ hours battery life for probes and 3+ months for the booster (based on once-per-week usage).

4.2 App Installation

Download the **TempSpike App** from your smartphone's app store (available for iOS and Android). Search for "TempSpike" and follow the on-screen instructions to install.

4.3 Pairing with Your Smartphone

1. Ensure Bluetooth is enabled on your smartphone.
2. Open the TempSpike App.
3. Power on the booster unit.
4. The app will automatically search for and connect to the booster. Follow any prompts within the app to complete the pairing process.

5. OPERATING INSTRUCTIONS

5.1 Inserting the Probes

Carefully insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted deep enough so that the internal temperature sensor is fully within the meat, and the ambient temperature sensor is exposed to the cooking environment.



Image: Two wireless meat probes, one black and one white, inserted into different pieces of meat cooking on a grill, demonstrating dual monitoring capability.

5.2 Using the Booster Display

The booster unit provides real-time temperature readings directly on its backlit LCD display. You can monitor both internal meat temperatures and ambient cooking temperatures without needing to check your phone.



Image: Close-up of the TempPro TP962W booster's digital display, showing real-time temperature readings for both probes, labeled 'BLACK' and 'WHITE', along with battery indicators and a low power alert.

5.3 Smart App Control

The TempSpike App offers comprehensive control and monitoring features:

- **Estimated Cooking Times:** Get predictions for when your food will be ready.
- **Customized Food Names & Temperatures:** Set specific target temperatures for different types of meat.
- **Alert Notifications:** Receive alerts on your phone when target temperatures are reached or if temperatures fall outside desired ranges.
- **USDA Presets:** Access a library of recommended temperatures for various meats based on USDA guidelines.



Image: Screenshots of the TempSpike mobile app interface, displaying cooking temperature controls, timer settings, and USDA presets for various food types.

5.4 Bluetooth Range

The advanced Bluetooth 5.2 technology provides an industry-leading range of up to 150 meters (unobstructed), allowing you to monitor your cooking from a distance.



«« 150 metri* »»
Bluetooth-Reichweite



Nota:

- 1 150 m*: Questo risultato si basa sulla conclusione di test eseguiti utilizzando questo dispositivo senza ostacoli o interferenze elettromagnetiche a una temperatura ambiente di 25 °C.
- 2 Posizionare il Booster almeno a 30cm di distanza dagli utensili da cucina per evitare eventuali danni causati dal calore.

Image: A diagram illustrating the 150-meter Bluetooth range between a barbecue grill with the thermometer and a smartphone displaying temperature information.

6. MAINTENANCE

6.1 Cleaning

The probes are dishwasher safe and IP67 water-resistant. After use, allow the probes to cool sufficiently before washing. The booster unit should be wiped clean with a damp cloth; do not immerse it in water.



**LAVABILE IN
LAVASTOVIGLIE**

 **CLASSIFICAZIONE DI
IMPERMEABILITÀ IP67**

 Per favore, non lavare la sonda in acqua immediatamente finché non si è sufficientemente raffreddata.

Image: A split image showing a probe inside a dishwasher on the left, and a hand holding a probe under running water on the right, illustrating its IP67 water resistance. A warning advises not to wash the probe in water immediately until it has cooled down sufficiently.

6.2 Storage

The booster unit features integrated magnets on its back, allowing it to be conveniently attached to metallic surfaces like a refrigerator when not in use.

PARTE POSTERIORE **MAGNETICA**

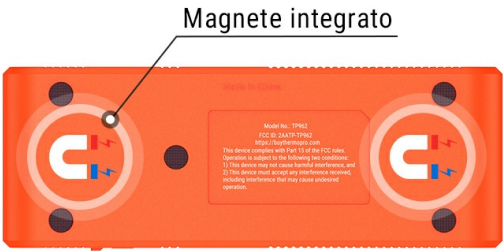


Image: The orange TempPro booster unit is shown magnetically attached to a refrigerator door in a kitchen, demonstrating its integrated magnets for convenient storage.

7. TROUBLESHOOTING

- **No Bluetooth Connection:**
Ensure the booster is powered on and within range of your smartphone. Check that Bluetooth is enabled on your phone. Restart the app and the booster. If issues persist, try re-pairing the device through the app settings.
- **Inaccurate Temperature Readings:**
Verify that the probe is inserted correctly into the thickest part of the meat, avoiding bones. Ensure the ambient sensor is not directly touching hot surfaces. Calibrate the thermometer if an option is available in the app (refer to app instructions).
- **Probes Not Charging/Holding Charge:**
Ensure the probes are fully seated in the booster. Use the provided USB-C cable and a reliable power source for charging. If a probe consistently fails to charge or hold a charge, it may indicate a battery issue.
- **Booster Display Not Working:**
Check the booster's battery level. If the display remains blank or unresponsive after charging, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	TempPro
Model Name	TP962
Special Features	App Connected, Waterproof, Rechargeable, Ultra-clear Screen, Dual Probe
Color	Black

Included Components	Two probes, one booster, one USB-C charging cable, one user manual
Outer Material	Stainless Steel
Display Type	Digital
Connectivity Technology	Bluetooth
Product Care Instructions	Dishwasher safe and water resistant
Power Source	Battery Powered
Number of Batteries	3 AAA batteries required (included)
Upper Operating Temperature	37.8 Degrees Celsius (for internal probe sensor)
Response Time	3 Seconds
Reuse	Rechargeable
Immersion Depth	10 Centimeters
Indoor/Outdoor Use	Outdoor
Smart Home Compatibility	Smart Home Compatible
EU Spare Parts Availability Duration	3 Months
Country of Origin	China

9. WARRANTY & SUPPORT

9.1 Warranty Information

This product is covered by a limited warranty. Please refer to the warranty card included in your packaging for specific terms and conditions. The availability of spare parts in the EU is for a duration of 3 months.

9.2 Customer Support

For any questions, technical assistance, or warranty claims, please contact TempPro customer support. You can typically find contact information on the manufacturer's website or through the retailer where you purchased the product.

Visit the TempPro Store: [TempPro Amazon Store](#)