

[Manuals.plus](#) /

› [ThermoPro](#) /

› ThermoPro TempSpike 1000FT Wireless Meat Thermometer User Manual

ThermoPro TempSpike

ThermoPro TempSpike 1000FT Wireless Meat Thermometer

Model: TempSpike

Brand: ThermoPro

INTRODUCTION

The ThermoPro TempSpike 1000FT Wireless Meat Thermometer is designed to provide accurate and reliable temperature readings for various cooking applications, including grilling, smoking, oven roasting, and rotisserie. Featuring advanced RF technology, this thermometer offers a stable and extended wireless range, ensuring you can monitor your food from a distance. Its 100% wire-free and waterproof probes, coupled with a large, easy-to-read display, make it a convenient and essential tool for achieving perfectly cooked meals every time.

WHAT'S IN THE BOX

- 2 Meat Probes
- Booster
- Cooking Thermometer (Main Unit)
- USB Charging Cable
- User Manual

SETUP GUIDE

1. Initial Charging and Power On

Before first use, fully charge the main unit and probes using the provided USB charging cable. The main unit is powered by 1 Lithium Ion battery (included).

USDA

RECOMMENDED PRESETS

Easy setting



Beef



Pork



Lamb



Chicken



Fish



Poultry



Ham



Veal



Get what you want!



Rare



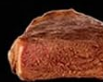
Med Rare



Medium



Med Well



Well Done

Image: The main unit and probes connected to a USB charging cable, indicating the charging process.

Press the power button on the main unit to turn it on. The display will illuminate.

2. Probe Pairing and Placement

The probes are designed for auto-pairing with the main unit, simplifying the setup process. Once powered on, the unit will automatically connect to the probes.



Image: The ThermoPro TempSpike main unit displayed alongside its two wireless meat probes.

The main unit features a built-in magnet for convenient attachment to metal surfaces like a refrigerator or grill side table. It also has a tabletop stand for easy viewing.

Attention!

Always insert the Probe into the thickest part of the meat, ensure the notch on the probe is fully covered by the meat and the tip of the probe is inside the meat

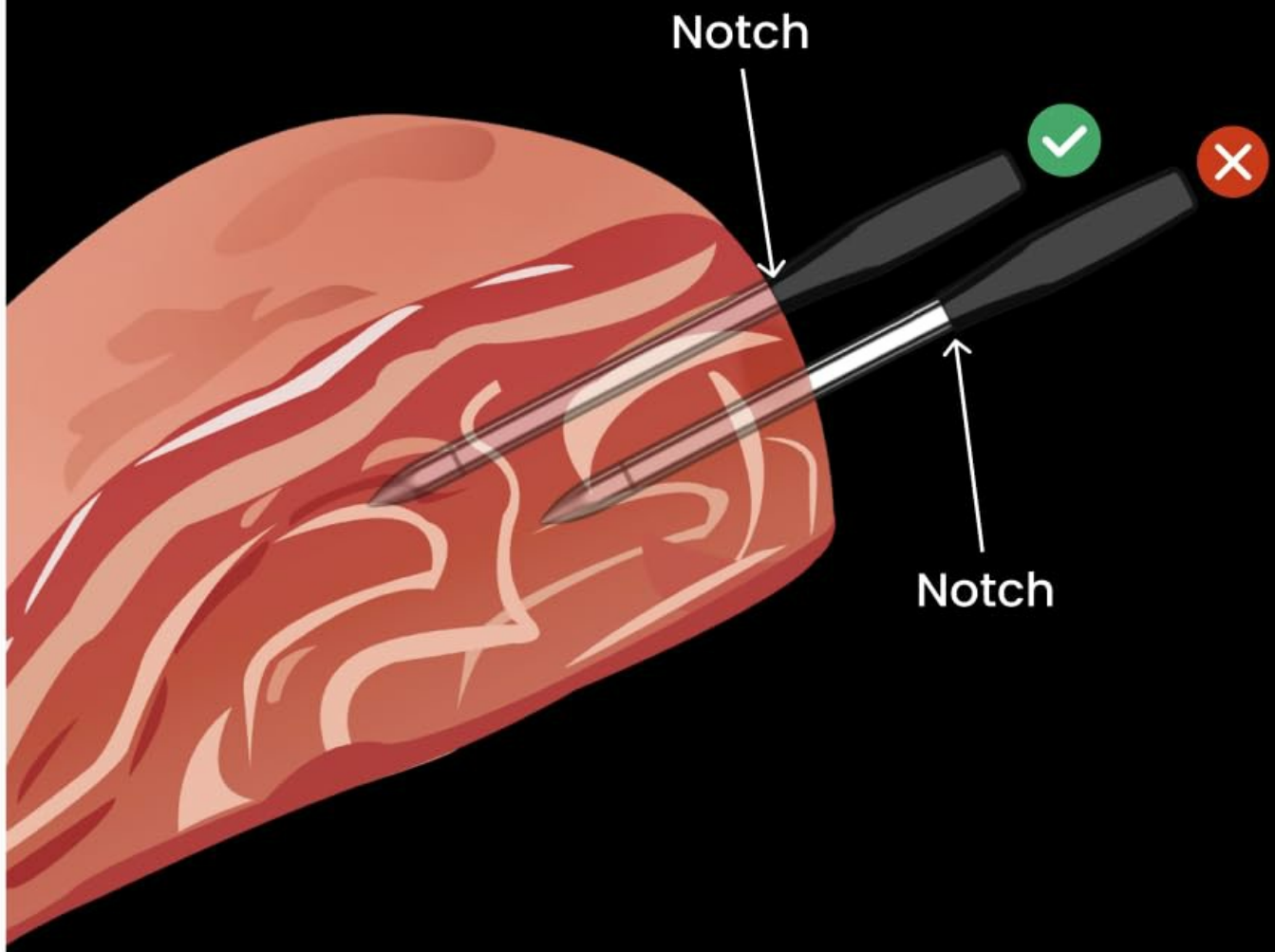


Image: The main unit demonstrating its magnetic back for attachment and its foldable tabletop stand.

OPERATING INSTRUCTIONS

1. Inserting the Probes

Always insert the probe into the **thickest part of the meat**, ensuring the notch on the probe is fully covered by the meat and the tip of the probe is inside the meat. Avoid inserting into bone or gristle for accurate readings.

100% WIRE-FREE PROBE

More suitable for Rotisserie



Image: A visual guide illustrating the correct depth and placement for inserting the meat probe.

The probes are 100% wire-free, making them ideal for rotisserie cooking without tangling wires. They are also color-coded (black and white) for easy identification when using multiple probes.

TempSpikeXR**VS****Other**

**Auto-paired
Easy Cooking** ✓



**Tedious Pairing ✗
Authorization Required ✗**



Image: A chicken being cooked on a rotisserie, demonstrating the wire-free probe in use.

2. Selecting Meat Type and Doneness

The main unit comes with USDA recommended presets for various meat types and desired doneness levels. Use the 'MEAT' and 'TASTE' buttons to cycle through options like Beef, Pork, Lamb, Chicken, Fish, Poultry, Ham, and Veal, and select your preferred doneness (Rare, Medium Rare, Medium, Medium Well, Well Done).

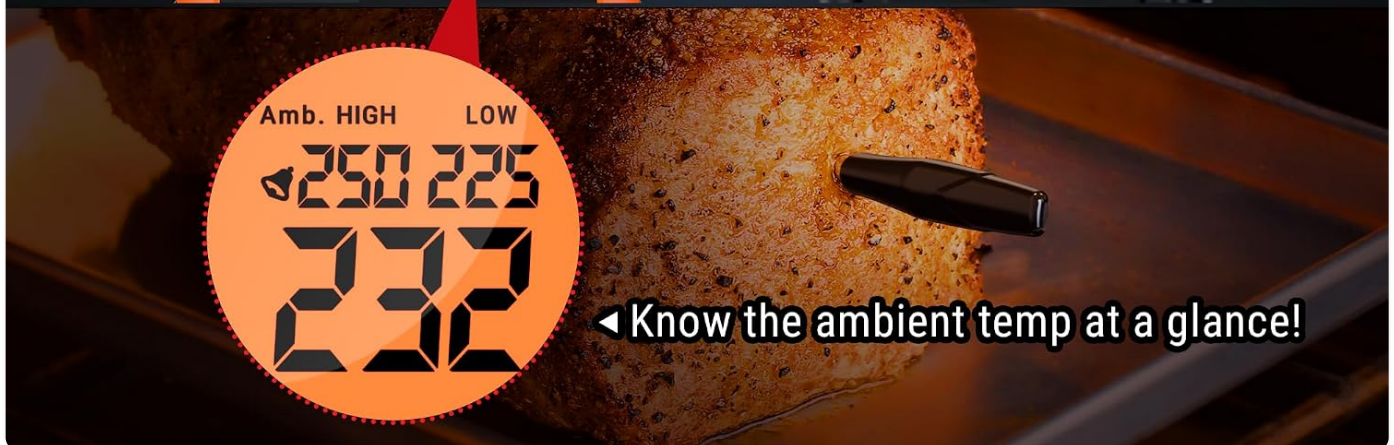
LARGER BACKLIT DISPLAY

Easy to read at any angle

TempSpikeXR



Others



◀ Know the ambient temp at a glance!

Image: The thermometer display showing various meat type and doneness presets, along with target temperatures.

The large backlit display shows the temperature of both probes, target temperatures, and ambient high/low temperatures, allowing for quick monitoring at a glance.

EASIER TRACKING

No more confusion with color-coded probes

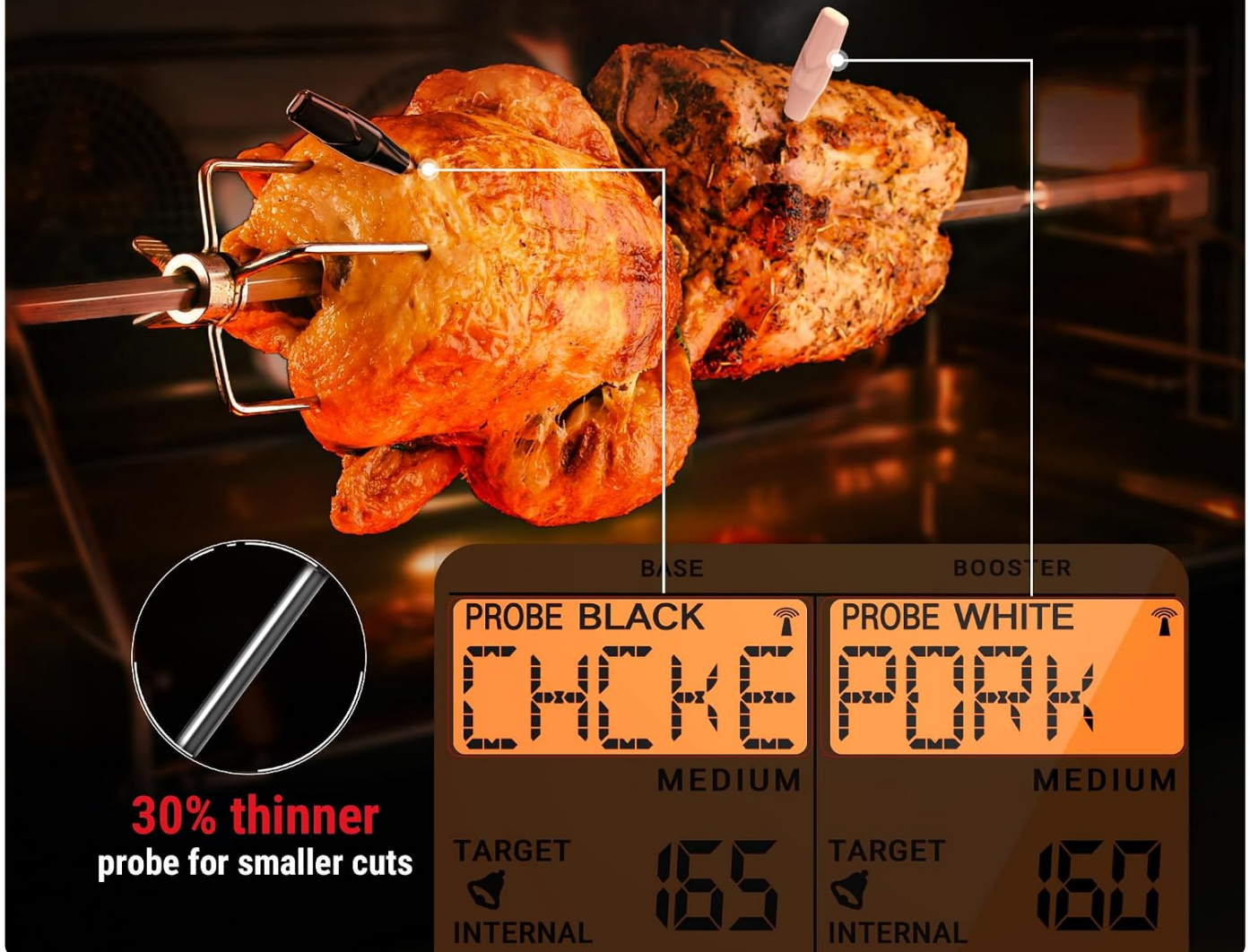


Image: A close-up view of the large, backlit display, highlighting its readability and comprehensive temperature information.

3. Wireless Monitoring

The TempSpike utilizes advanced RF technology for a stable connection up to 1000FT, offering better penetration through walls compared to Bluetooth. This allows you to monitor your cooking from a significant distance, even indoors.

SUPERIOR **1000-FT** RANGE

Stronger penetration, more stable connection



Image: A visual representation of the 1000-foot wireless range, showing a user monitoring the grill from inside a house.

Set probe alarms and ambient alarms directly on the unit to receive notifications when your desired temperatures are reached, ensuring perfectly cooked food without constant supervision.

MAINTENANCE

1. Cleaning the Probes

The probes are IPX8 waterproof, making them safe for easy cleaning under running water. Ensure to wipe them clean after each use to maintain hygiene and extend product life.

MORE DURABLE PROBE

High Heat Resistant
to 1050°F

100% Waterproof
IPX8

Zirconia Ceramic

Full-Sealed Design

304 Stainless Steel



Image: A hand holding a probe under running water, illustrating its waterproof design for easy cleaning.

2. Storage

Store the main unit and probes in a dry place when not in use. The wire-free design of the probes makes them easy to store without tangling.

3. Battery Care

The unit uses a rechargeable Lithium Ion battery. Recharge as needed to ensure optimal performance. Avoid extreme temperatures during charging and storage to prolong battery life.

TROUBLESHOOTING

- **No Signal/Dropped Connection:** Ensure the main unit and probes are within the 1000FT wireless range.

Obstacles like thick walls or metal structures can interfere with the signal. Try repositioning the main unit for a clearer line of sight.

- **Inaccurate Temperature Readings:** Verify that the probes are inserted correctly into the thickest part of the meat, avoiding bones or gristle. Ensure the ambient temperature sensor (located on the probe) is not directly exposed to flames or extreme heat beyond its specified range (up to 1050°F for probe, 572°F for ambient sensor).
- **Display Issues:** If the display is dim or unresponsive, check the battery level and recharge the unit if necessary.
- **Probes Not Pairing:** Ensure both the main unit and probes are sufficiently charged. If issues persist, refer to the 'RESYNC' button on the main unit to re-establish connection.

For further assistance, please refer to the comprehensive troubleshooting section on the ThermoPro official website or contact their customer support.

SPECIFICATIONS

Product Dimensions	3.11 x 1.18 x 5.81 inches
Item Model Number	TempSpike
Batteries	1 Lithium Ion battery (included)
Material	Plastic (Outer Material)
Special Feature	Waterproof (IPX8 probes)
Connectivity Technology	USB (for charging)
Temperature Range (Probes)	High Heat Resistant up to 1050°F
Wireless Range	Up to 1000FT (RF Technology)
Certifications	NSF, CE, FCC

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please visit the official ThermoPro website. You can find FAQs, product registration, and contact details for technical assistance there.

All ThermoPro products, including the TempSpike, are certified by NSF, ensuring food safety, quality, and environmental friendliness.

Note: Specific warranty terms may vary. Please refer to the manufacturer's official documentation for the most up-to-date information.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question