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ThermoPro TP20

ThermoPro TempSpike 2000FT Wireless Meat Thermometer

Model: TP20 - User Instruction Manual

Introduction

The ThermoPro TempSpike 2000FT Wireless Meat Thermometer is designed to provide accurate and reliable temperature monitoring for various cooking applications, including grilling, smoking, rotisserie, and oven use. Utilizing advanced RF technology, this device offers an extended wireless range and stable connection, allowing you to monitor your food's temperature from a distance without the need for complex setups or mobile applications. This manual provides detailed instructions for setting up, operating, maintaining, and troubleshooting your TempSpike thermometer to ensure optimal performance and delicious results.



Image: The complete ThermoPro TempSpike 2000FT Wireless Meat Thermometer system, including the main receiver unit, the signal booster, and two ultra-thin meat probes (one black, one white).

Package Contents

Please verify that all items listed below are included in your package:

- 2 x Meat Probes (one black, one white)
- 1 x Signal Amplifier (Booster)
- 1 x Receiver Unit
- 1 x USB Charging Cable
- 1 x Instruction Manual

Product Overview

Familiarize yourself with the main components of your TempSpike system:

Receiver Unit

The receiver unit displays the temperatures from both probes, allows for setting target temperatures, and provides alerts. It features a large backlit display for easy reading.



Image: Close-up of the receiver unit's large backlit display, showing internal and ambient temperatures for two probes, along with target settings. The display measures approximately 3.3 inches diagonally.

Meat Probes

The two ultra-thin, color-coded probes (black and white) are 100% wire-free and waterproof. They are designed for insertion directly into meat to measure internal temperature, and also feature an ambient temperature sensor.



Image: Diagram illustrating the durable construction of the meat probe, highlighting the zirconia ceramic handle for high heat resistance (up to 1050°F) and the 304 stainless steel probe with a full-sealed, IPX8 waterproof design.

Signal Amplifier (Booster)

The booster extends the wireless range between the probes and the receiver, ensuring a stable connection even over long distances or through obstacles.

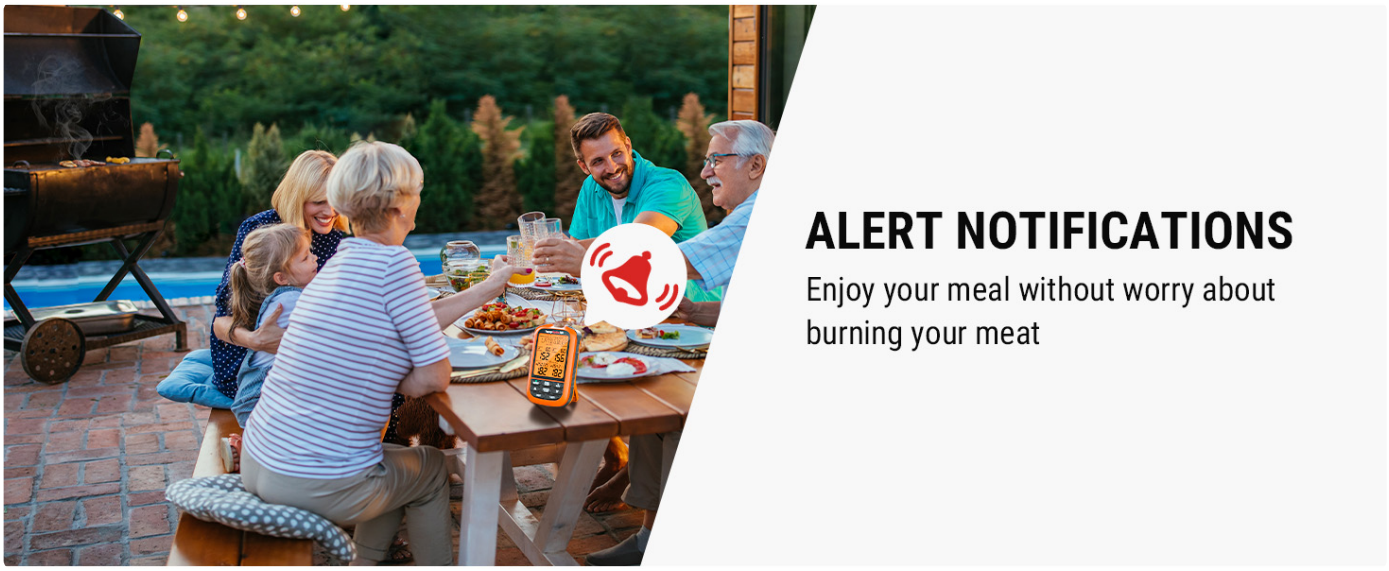


Image: A diagram showing the probes connecting to the booster, which then transmits the signal to the receiver, illustrating the extended 2000ft wireless range. The booster acts as an intermediary to enhance signal stability and distance.

Setup

1. Initial Charging

Before first use, fully charge the receiver unit, signal amplifier, and both meat probes using the provided USB cable. The probes charge when inserted into the booster. The receiver and booster have separate charging ports.



Image: Illustration of the receiver unit being charged via USB-C, highlighting its extended battery life of 15+ days. The probes, when stored in the booster, also charge, offering 30+ hours of battery life.

2. Power On and Pairing

The TempSpike system features automatic pairing. Simply power on the receiver unit and the signal amplifier. Ensure the probes are inserted into the booster initially for connection. The devices will automatically connect. No app download or manual pairing is required.



Image: A comparison showing the TempSpike XR's auto-pairing and wire-free cooking experience versus other thermometers that require tedious pairing and app authorization. The TempSpike simplifies the setup process.

Operating Instructions

1. Probe Insertion

Insert the meat probe into the thickest part of the meat, avoiding bone or gristle. Ensure the notch on the probe is fully covered by the meat and the tip is securely inside. The probe's ceramic handle should remain outside the meat.

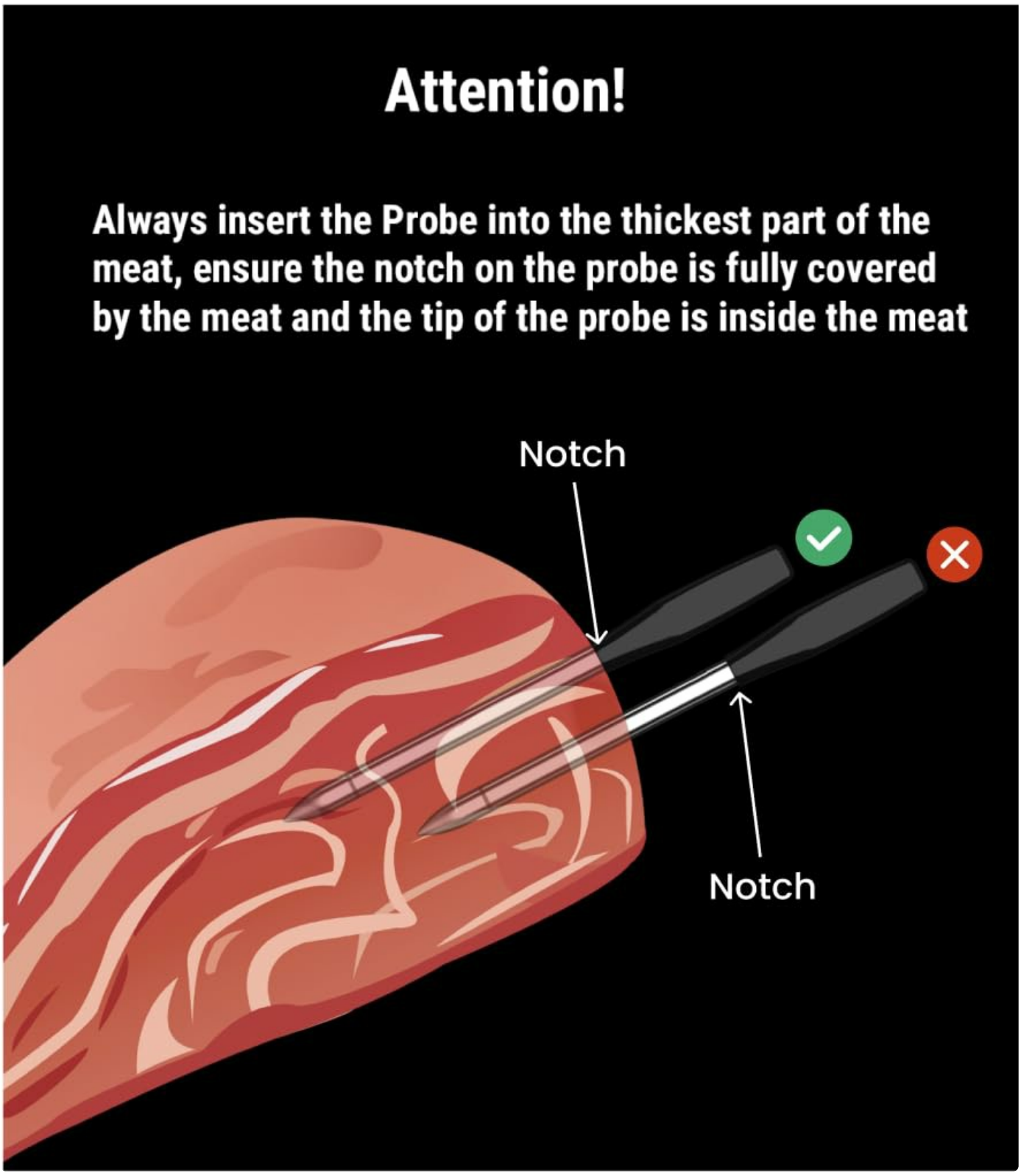


Image: A diagram illustrating the correct method for inserting the meat probe. The probe should be inserted into the thickest part of the meat, ensuring the notch is fully covered and the tip is centered for accurate internal temperature readings.



Image: A black meat probe correctly inserted into a piece of raw salmon, demonstrating proper placement for internal temperature measurement.

2. Selecting Meat Type and Doneness

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



Image: The receiver unit display showing various USDA recommended meat presets (Beef, Pork, Lamb, Chicken, Fish, Poultry, Ham, Veal) and corresponding doneness levels (Rare, Medium Rare, Medium, Medium Well, Well Done) for easy temperature setting.

3. Monitoring Temperatures

The receiver unit displays both the internal meat temperature and the ambient cooking temperature for each probe. You can set high and low ambient temperature alarms if desired. The color-coded probes (black and white) help distinguish readings easily.



Image: A rotisserie chicken and pork roast cooking in an oven, with color-coded black and white probes inserted. The receiver display shows distinct temperature readings for 'PROBE BLACK' and 'PROBE WHITE', making tracking easier. The probes are also 30% thinner for smaller cuts.

4. Wireless Range and Stability

The TempSpike utilizes RF technology for a stable connection up to 2000 feet in open air. The signal amplifier helps maintain this connection, even through common obstacles like grill lids or kitchen walls.



Image: An outdoor scene depicting the 2000ft wireless range of the TempSpike system. The probes transmit to the booster (1000ft), which then transmits to the receiver (another 1000ft), allowing monitoring from a significant distance, such as from a backyard grill to a kitchen.



Image: A visual representation of the RF signal passing from a grill with a probe, through a booster, to a receiver unit held in a kitchen. This demonstrates the superior penetration of RF technology compared to Bluetooth, ensuring a more stable connection through obstacles.

5. Alert Notifications

Once the target temperature is reached, the receiver unit will emit an audible alarm, notifying you that your food is ready. This allows you to focus on other tasks without constantly checking the cooking progress.

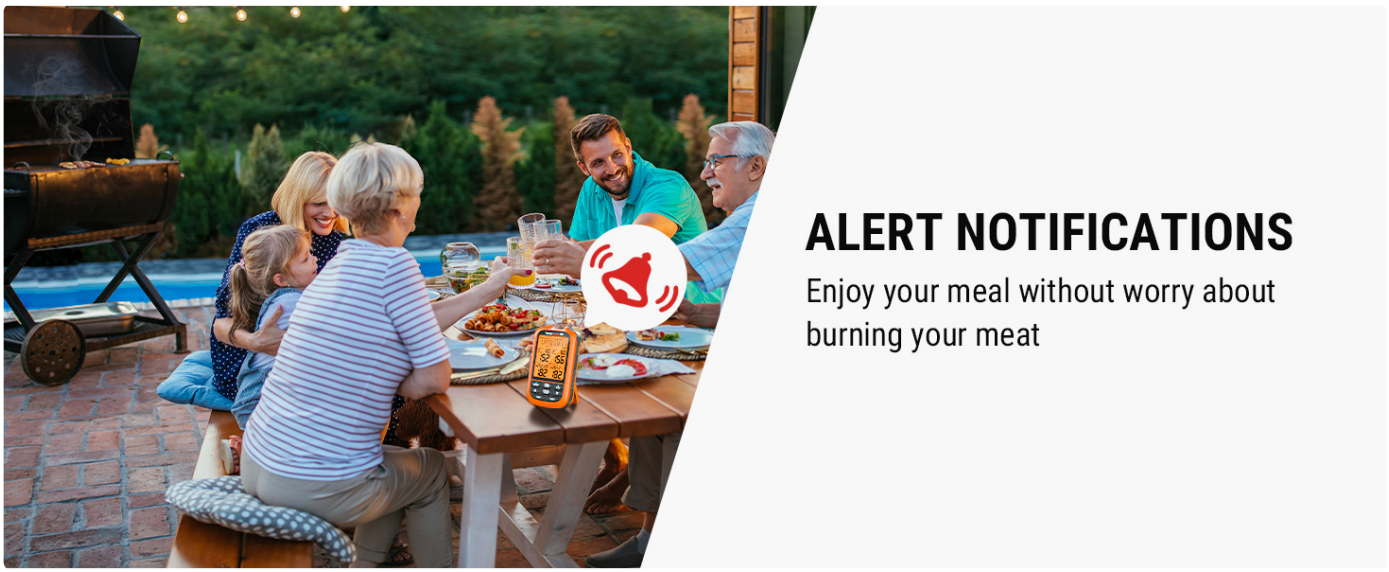


Image: A family enjoying a meal outdoors, with a notification bell icon indicating that the TempSpike provides alerts, allowing users to relax without worrying about overcooking their food.

6. Placement Options

The receiver unit features a built-in magnet for attaching to metal surfaces (e.g., oven door, refrigerator) and a tabletop stand for convenient placement on counters or tables.



Image: Two scenarios demonstrating the versatility of the receiver unit's placement: one showing it magnetically attached to an oven door while a turkey cooks, and another showing it on a tabletop stand next to a grill.

Maintenance and Care

Cleaning the Probes

The meat probes are IPX8 waterproof and can be safely washed under running water. Avoid submerging the entire probe for extended periods, especially the ceramic handle. Wipe the receiver unit and booster with a damp cloth; do not

submerge them in water.



Image: A hand holding a meat probe under running water, illustrating the ease of cleaning due to its waterproof design.

Storage

Store all components in a dry place when not in use. Ensure probes are fully charged before long-term storage to maintain battery health.

Troubleshooting

- **No Signal/Connection Issues:**
  Ensure all units (receiver, booster, probes) are charged and powered on. Place the booster closer to the probes and the receiver closer to the booster. RF signals can be affected by thick walls or large metal objects.
- **Inaccurate Temperature Readings:**
  Verify that the probe is inserted correctly into the thickest part of the meat, avoiding bone. Ensure the notch is fully covered. Calibrate the thermometer if you suspect significant discrepancies (refer to manufacturer's website for calibration instructions if available).
- **Charging Problems:**
  Check the USB cable and power adapter. Ensure probes are correctly seated in the booster for charging.
- **Display Not Working:**
  Ensure the receiver unit is charged and powered on. If the issue persists, contact customer support.

Specifications

- **Model:** TP20
- **Wireless Range:** Up to 2000ft (600m) in open air
- **Probe Internal Temperature Range:** Max 212°F (100°C)
- **Probe Ambient Temperature Range:** Max 572°F (300°C)
- **Probe Construction:** Zirconia Ceramic, 304 Stainless Steel
- **Waterproof Rating:** IPX8 (Probes)
- **Battery Life (Receiver):** 15+ Days
- **Battery Life (Probes):** 30+ Hours
- **Power Source:** 1 Lithium Ion battery (included)
- **Connectivity:** RF Technology
- **Certifications:** CE, FCC, NSF

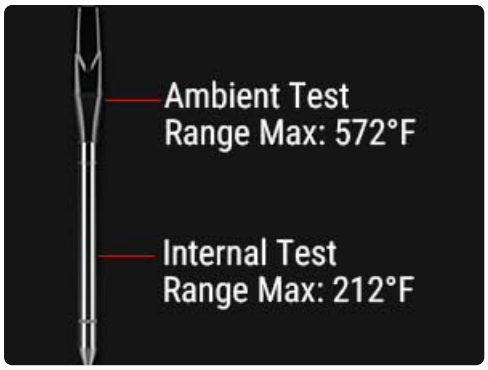


Image: A diagram illustrating the maximum temperature ranges for the probe: Internal Test Range Max: 212°F (100°C) and Ambient Test Range Max: 572°F (300°C).

Warranty and Support

ThermoPro products are designed for quality and durability. For warranty information, product registration, or technical support, please visit the official ThermoPro website or contact their customer service. Many users have reported excellent customer service and support from ThermoPro.

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