

ThermoMaven WT02-AMZ

ThermoMaven P2 Wireless Meat Thermometer User Manual

Model: WT02-AMZ | Brand: ThermoMaven

PRODUCT OVERVIEW

The ThermoMaven P2 Smart Bluetooth Wireless Meat Thermometer is designed to provide precise temperature monitoring for various cooking methods, ensuring perfectly cooked results every time. It features a standalone display base, Wi-Fi connectivity for unlimited range, and highly accurate probes.

Key Features:

- **Smart Display Base:** Offers real-time readings and allows direct temperature setting without an app.
- **Unlimited Range via Wi-Fi:** Monitor your cooking from anywhere using advanced 2.4GHz Wi-Fi connectivity.
- **100% Wireless Freedom:** Bluetooth long-range connectivity from base to probes eliminates tangled wires.
- **6-Sensor Accuracy:** NIST-certified precision with $\pm 0.5^{\circ}\text{F}$ accuracy and 0.01°F resolution.
- **Two Ultra-Thin Probes:** Monitor two dishes simultaneously while preserving meat integrity.
- **Effortless Cleanup:** IPX8 waterproof probes are dishwasher safe.
- **High-Temp Grilling:** Withstands up to 752°F , safe for searing.
- **Long Battery Life:** Base charges in 2 hours for 24+ hours of use; probes charge 2 min for 2 hours work.



The ThermoMaven P2 Smart Wireless Meat Thermometer, featuring its standalone base and two ultra-thin probes.

PACKAGE CONTENTS

Ensure all items are present upon unboxing:

- Wireless Meat Thermometer P2 (Base) x1
- Wireless Meat Probes x2
- User Manual x1
- USB C Charging Cable x1

SETUP GUIDE

1. Charging the Device

Before first use, fully charge the ThermoMaven P2 base and probes. Connect the USB-C charging cable to the

base. The probes charge automatically when docked in the base.

2. Downloading the App

For enhanced features and remote monitoring, download the free ThermoMaven app. It is available for both iOS and Android devices.

3. Pairing with the App (Optional)

Follow the in-app instructions to pair your ThermoMaven P2 with your smartphone. This typically involves turning on the device and selecting it within the app's pairing menu. The device supports both Bluetooth and Wi-Fi connectivity for flexible monitoring.

Official video: [Learn how to master cooking with the ThermoMaven App, including setup and usage.](#)

OPERATING INSTRUCTIONS

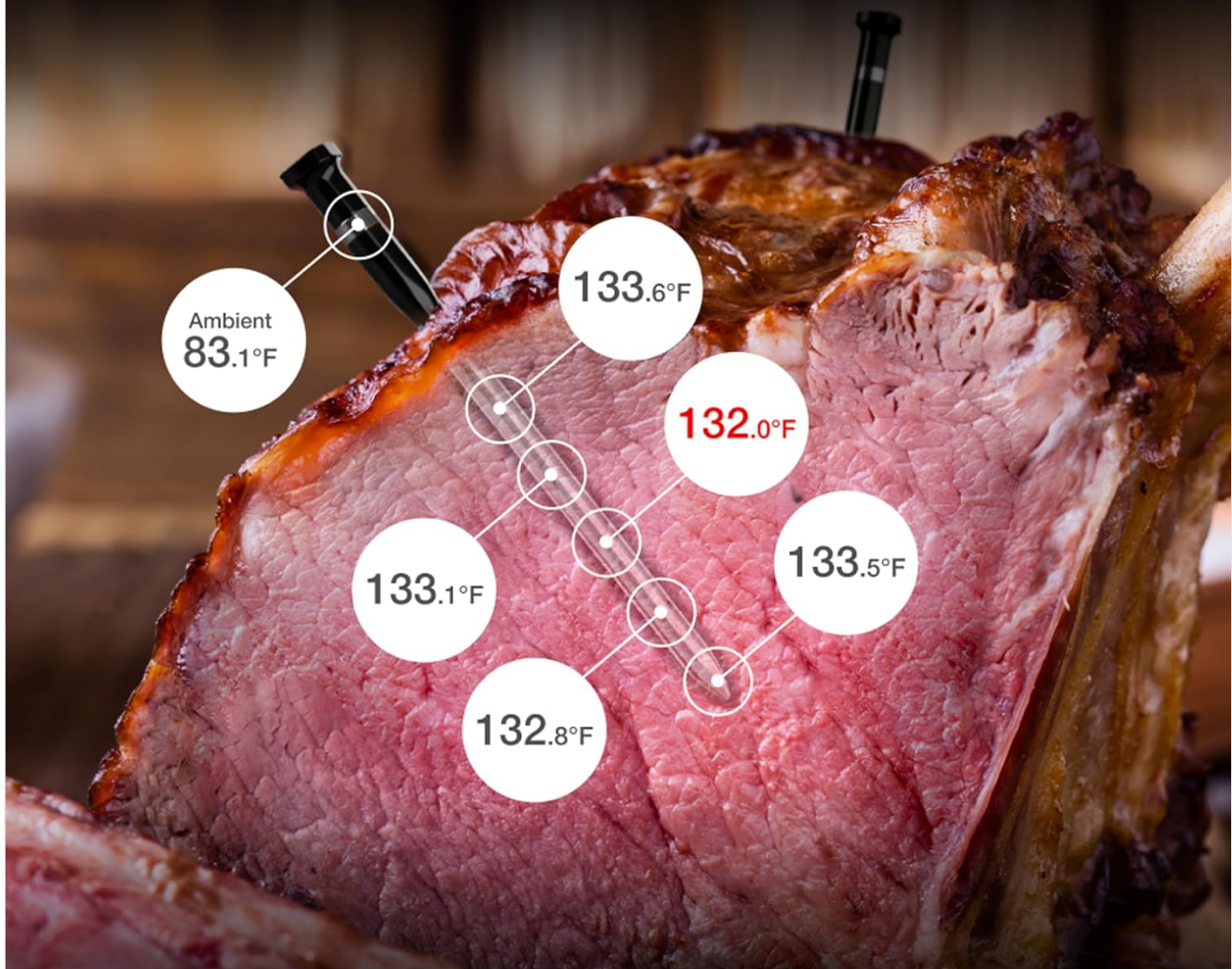
1. Powering On/Off

Press and hold the power button on the side of the base for 2 seconds to turn it on or off. The display will illuminate.

2. Probe Insertion

Insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted past the safety line (indicated on the probe shaft) to prevent damage and ensure accurate internal temperature readings. The ceramic handle allows for safe handling even at high temperatures.

Six Optimally Placed Sensors for Higher Accuracy



The probe features six optimally placed sensors for higher accuracy, ensuring precise temperature monitoring throughout the meat.

3. Using the Device Base

The standalone base provides real-time temperature readings for both probes. You can set target temperatures directly on the device using the 'SET', arrow, and 'OK' buttons. The display will show the current temperature and cooking status.

- **Adjusting Settings:** Use the buttons on the base to navigate through settings, set target temperatures, and switch between manual and smart cooking modes.
- **Temperature Units:** Easily switch between Fahrenheit (°F) and Celsius (°C) using the dedicated button on the side.
- **Volume Control:** Adjust the alert volume using the volume buttons on the side.

Official video: A tutorial on using the Smart Mode directly from the device base for perfect cooking.

4. Using the ThermoMaven App

The app provides comprehensive control and monitoring features:

- **Real-time Monitoring:** View current temperatures, set target temperatures, and track cooking progress remotely.
- **Cooking Modes:** Choose between Manual mode (set a specific temperature) or Smart mode (select food type and desired doneness for guided cooking).
- **Alerts:** Receive notifications on your phone when your food reaches the target temperature or is ready for removal.
- **Cooking History:** Review past cooks and analyze temperature graphs.

Official video: An overview of the ThermoMaven 2-Probe Smart Wireless Meat Thermometer P2 and its features.

MAINTENANCE & CARE

Cleaning

- **Probes:** The probes have an IPX8 waterproof rating and are dishwasher safe for easy cleaning.
- **Base:** Wipe the display base clean with a damp cloth. Do not submerge the base in water.

Storage

Store the ThermoMaven P2 in a cool, dry place when not in use. Ensure probes are fully dry before docking them in the base for storage.

TROUBLESHOOTING

If you encounter issues with your ThermoMaven P2, consider the following:

- **Connectivity Issues:** Ensure the device is within range of your phone or Wi-Fi router. Check Bluetooth and Wi-Fi settings on your phone.
- **Inaccurate Readings:** Verify that the probe is inserted correctly past the safety line and is in the thickest part of the meat, away from bones.
- **Battery Life:** Ensure the base and probes are fully charged.

For further assistance, refer to the full user manual or contact ThermoMaven support.

SPECIFICATIONS

Feature	Detail
Product Dimensions	6.6 x 3.2 x 1 inches; 14.11 ounces
Item Model Number	WT02-AMZ
Batteries	1 C batteries required.
Manufacturer	ThermoMaven
Connectivity Technology	Bluetooth, Wi-Fi (2.4GHz)
Special Feature	Large Display, Alarm, App Companion, High Accuracy, Dual Probe

Color	Red-2 Probes
Outer Material	Plastic
Waterproof Rating	IPX8 (Probes)
Temperature Resistance	Up to 752°F (Probes)

Warranty & Support

Warranty Information

Activate your 3-year warranty within 30 days after purchase. Refer to the product packaging or the ThermoMaven website for activation details.

Additional Resources

For a detailed user manual in PDF format, please refer to the official document [User Manual \(PDF\)](#)
For further support or to explore more ThermoMaven products, visit the official brand store: [ThermoMaven Store](#)

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