

ThermoPro 38a6ef6f-a0fb-48ca-afca-b7e4538e0f33

ThermoPro WiFi Bluetooth Wireless Meat Thermometer

USER MANUAL

Introduction

Thank you for choosing the ThermoPro WiFi Bluetooth Wireless Meat Thermometer. This device is designed to provide accurate temperature monitoring for various cooking methods, ensuring perfectly cooked meals every time. Please read this manual carefully before use to ensure proper operation and maintenance.



Image: The ThermoPro wireless meat thermometer system, including the main unit, probes, charging base, and a smartphone showing the app interface.

Setup

1. Package Contents

Before you begin, please ensure all components are present:

- 1 x ThermoPro Meat Thermometer Base Unit
- 2 x Wireless Meat Probes
- 1 x Charging Cable

2. Charging the Device

The ThermoPro thermometer and probes come with rechargeable batteries. For first-time use, fully charge both the base unit and the probes.

- Place the probes into the charging slots on the base unit.
- Connect the charging cable to the base unit and a USB power source.
- The display on the base unit will indicate charging status. A full charge provides up to 36 hours of cooking time for the probes and over 26 hours for the base unit with its charging case functionality.

MORE POWER WITH CHARGING CASE

More than **26 HRS**
of battery life with charging case

Up to
36 HRS
of cooking time
on one charge



Image: The ThermoPro base unit with probes inserted, illustrating the charging process.

3. App Installation and Initial Pairing

To utilize the full features of your thermometer, download the 'TempSpike' app on your smartphone or tablet.

- Search for 'TempSpike' in the App Store (iOS) or Google Play Store (Android).
- Install the app.
- Ensure Bluetooth is enabled on your mobile device.
- Power on the ThermoPro base unit.
- Open the TempSpike app. The app will automatically search for and connect to your thermometer via Bluetooth. For extended range, the device also supports WiFi 5G/2.4G connectivity, seamlessly switching between connections.

WIFI & BLUETOOTH DUAL CONNECTIVITY

Ensure more stable remote monitoring



Image: An illustration demonstrating the dual WiFi and Bluetooth connectivity of the thermometer, allowing for stable remote monitoring.

Operating Instructions

1. Probe Placement

Proper probe placement is crucial for accurate temperature readings.

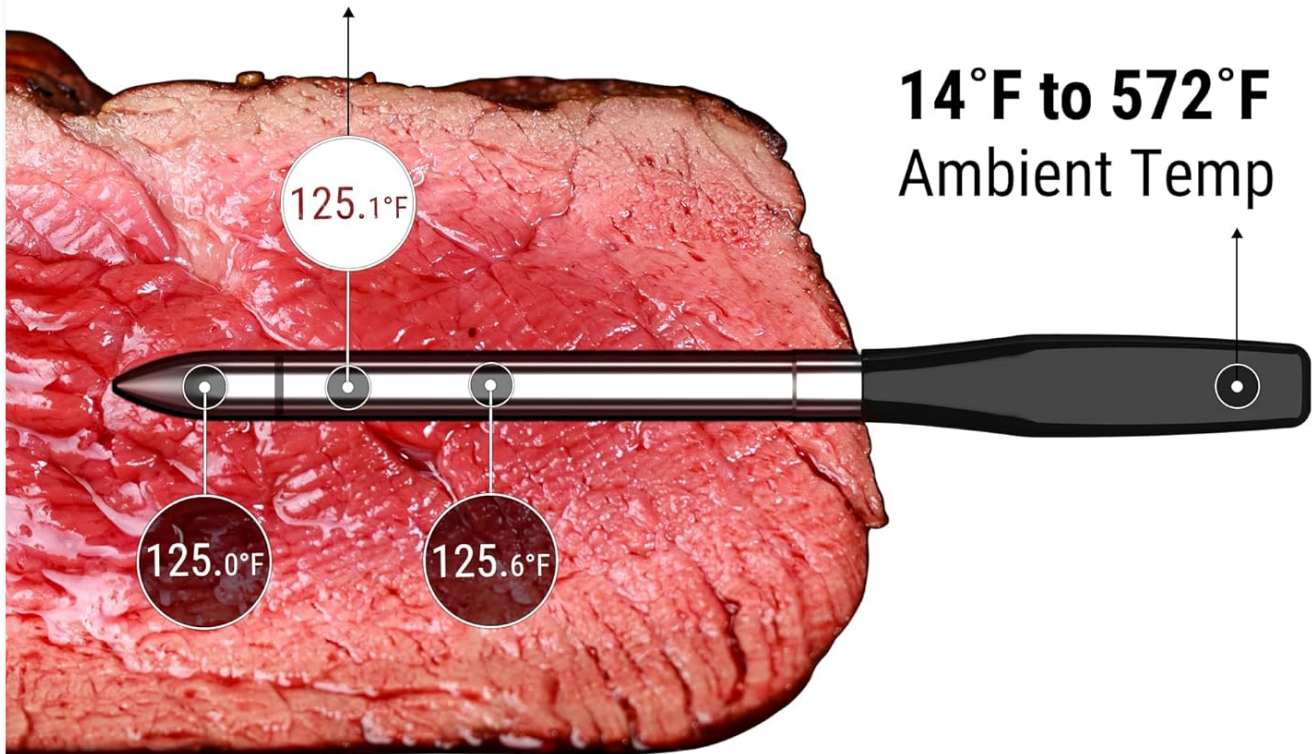
- Insert the probe into the thickest part of the meat, avoiding bones or gristle.
- Ensure the entire stainless steel part of the probe is fully inserted into the meat to accurately measure the internal temperature. The probe features 3 internal sensors and 1 ambient sensor for precise readings.
- The probes are color-coded for easier identification when using multiple probes simultaneously.

3+1 SENSORS PROBES

Find the true thermal center of your cook

14°F to 212°F
Internal Temp

14°F to 572°F
Ambient Temp



⚠ Notes: Make sure the stainless steel part of the probe is fully inserted into the meat

Image: A detailed view of the probe inserted into meat, highlighting the multiple internal temperature sensors and the ambient temperature sensor.

EASIER TRACKING WITH COLOR-CODED PROBES



Image: Color-coded probes in use on a grill, demonstrating how the app tracks each probe's temperature independently.

2. Monitoring Temperatures via App

The TempSpike app provides real-time temperature monitoring and advanced features.

- The app displays current internal and ambient temperatures for each probe.
- Set target temperatures based on meat type or desired doneness.
- Receive alerts when the target temperature is reached or if temperatures fall outside a set range.
- The app includes a cooking estimator and graphs to visualize temperature progression.

UPGRADED SMART APP

Make your cooking a breeze



Cooking Estimator
& Graphs



Internal/Ambient
Temps Alert



Cooking
Guide



Image: Various views of the TempSpike smart app, illustrating its features for monitoring, estimating, and guiding cooking.

3. Understanding Temperature Readings

- **Internal Temperature:** Measures the temperature inside the food, ranging from 14°F to 212°F.
- **Ambient Temperature:** Measures the temperature of the cooking environment (e.g., oven, grill), ranging from 14°F to 527°F.

4. Detachable Design

The probes feature a detachable design for flexible assembly and easy handling, allowing you to use one or both probes as needed.



Image: A visual guide showing how the probes can be detached and reassembled with the charging case for flexible use.

Maintenance

1. Cleaning the Probes and Base

To ensure longevity and hygiene, clean your thermometer after each use.

- The food-grade stainless steel probes are IP67-rated waterproof and safe for dishwasher cleaning.
- Wipe the base unit with a damp cloth. Do not submerge the base unit in water.
- The ceramic handles of the probes are heat resistant up to 1050°F.

FULLY WATERPROOF & HEAT RESISTANT

IP67



1050°F



Image: The probe's durability is highlighted, showing its waterproof capability and high heat resistance.

2. Storage

Store the thermometer and probes in a cool, dry place when not in use. Keep them in their charging case to ensure they are ready for the next use.

Troubleshooting

If you encounter issues with your ThermoPro thermometer, refer to the following common problems and solutions:

- **Connectivity Issues:**

- Ensure Bluetooth is enabled on your mobile device.
- Make sure the thermometer base unit is powered on and within range.
- Restart the app and the thermometer.
- Check if the app has necessary permissions (e.g., location services) enabled.

- **Inaccurate Readings:**

- Verify the probe is inserted correctly into the thickest part of the meat, avoiding bones.
- Ensure the stainless steel part of the probe is fully submerged in the food.
- Clean the probes thoroughly after each use to prevent residue buildup affecting readings.

• **App Functionality:**

- Ensure your app is updated to the latest version.
- Check your phone's operating system for compatibility.
- If the app crashes or freezes, try force-closing and reopening it.

For further assistance, please refer to the official ThermoPro website or contact customer support.

Specifications

Model Name	38a6ef6f-a0fb-48ca-afca-b7e4538e0f33
Power Source	Battery Powered (4 Lithium Ion batteries included)
Connectivity Technology	WiFi (5G/2.4G), Bluetooth (5.2)
Display Type	Digital
Outer Material	Stainless Steel
Included Components	2 Probes, 1 Meat Thermometer Base Unit, 1 Charging Cable
Internal Temperature Range	14°F to 212°F (-10°C to 100°C)
Ambient Temperature Range	14°F to 527°F (-10°C to 275°C)
Probe Heat Resistance	Up to 1050°F (565°C)
Waterproof Rating	IP67 (Probes)
Package Dimensions	9.25 x 5.39 x 2.13 inches
Item Weight	1.08 Pounds

Warranty and Support

For detailed warranty information and customer support, please refer to the documentation included with your product or visit the official ThermoPro website. The manufacturer provides support for product inquiries, troubleshooting, and warranty claims.

