

ThermoPro TempSpike

ThermoPro Twin TempSpike Wireless Meat Thermometer Instruction Manual

Model: TempSpike

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1. INTRODUCTION

The ThermoPro Twin TempSpike is a wireless meat thermometer designed to monitor the internal temperature of food and the ambient temperature of your cooking environment. It features two color-coded probes, a booster display, and Bluetooth 5.2 technology for extended range and app connectivity. This manual provides instructions for setup, operation, maintenance, and troubleshooting to ensure optimal performance.

2. SETUP

2.1 Unpacking and Components

Carefully unpack all components and ensure the following items are present:

- 1 x TempSpike Booster
- 2 x TempSpike Probes (color-coded)
- 1 x USB Charging Cable

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		VS		
TempSpike			Others	
Booster Display	✓		✗	
Dual-Probe	Color-Coded (easier tracking)		Same Color Probe (hard to check)	
Bluetooth	5.2		5.0	
Wireless Range	500 ft		300 ft	
Smart App	✓		✓	

Image 2.1: The ThermoPro Twin TempSpike system, showing the booster and two wireless probes.

2.2 Initial Charging

Before first use, fully charge both the booster and the probes. Insert the probes into the booster for charging. Connect the booster to a USB power source using the provided charging cable.



Image 2.2: The booster unit with probes inserted, indicating charging status and battery life.

2.3 App Download and Pairing

Download the "TempSpike" app from your smartphone's app store. Ensure Bluetooth is enabled on your device. The probes will automatically attempt to pair with the app when removed from the booster and within range. Follow the in-app instructions for successful pairing.

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Video 2.3: Demonstration of the TempSpike app interface on a smartphone, showing how to monitor temperatures and set profiles.

3. OPERATING INSTRUCTIONS

3.1 Using the Probes

Insert the pointed end of the probe into the thickest part of the meat, avoiding bone or gristle. Ensure the probe is inserted up to the safety notch to protect internal components and ensure accurate readings of both internal meat temperature and ambient cooking temperature.



Image 3.1: Two color-coded probes inserted into different cuts of meat on a grill, demonstrating proper placement.

The probes are color-coded (e.g., black and white) for easy identification when monitoring different food items simultaneously.



«« 500 FT* »»

REMOTE RANGE



Note:

- 1 500ft*: This result is based on the conclusion of tests performed using this device without any obstructions or electromagnetic interference at an ambient temperature of 77 °F.
- 2 Place the Booster at least 1 foot away from the cooking utensils to avoid any potential damage from the heat.

Image 3.2: The booster display showing distinct temperature readings for the black and white probes.

3.2 Booster Display

The booster unit features an LCD display that shows both the internal meat temperature and the ambient cooking temperature directly, without requiring the app. This allows for quick checks during cooking.



Image 3.3: A close-up view of the booster's LCD screen, displaying real-time internal and ambient temperatures.

3.3 Smart App Features

The TempSpike app provides advanced monitoring capabilities:

- **Target Temperature Setting:** Select from preset USDA temperatures for various meats or customize your own.
- **Real-time Monitoring:** View current internal and ambient temperatures.
- **Estimated Cook Times:** The app provides an estimate of remaining cooking time.
- **Alerts:** Receive notifications on your phone when target temperatures are reached or if ambient temperatures go outside set ranges.
- **Data Tracking:** Track and export cooking data for future reference.

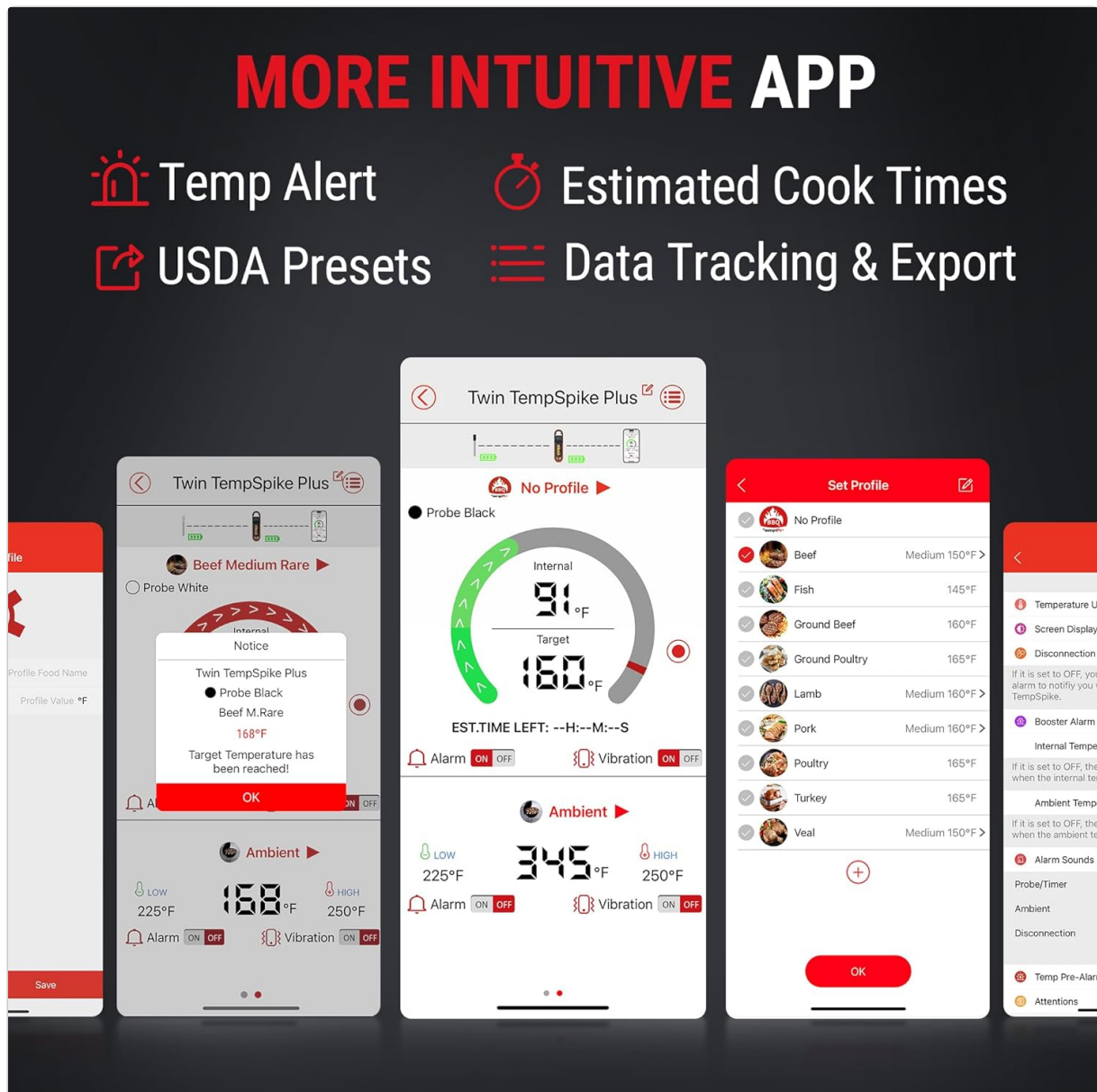


Image 3.4: A collage of smartphone screens illustrating the comprehensive features of the TempSpike app, including temperature alerts, estimated cook times, and USDA presets.

3.4 Wireless Range

The device utilizes advanced Bluetooth 5.2 technology, offering a wireless range of up to 500 feet (unobstructed). This allows you to monitor your cooking from a distance.



Image 3.5: A user monitoring their grill from a distance using the TempSpike app on their smartphone, highlighting the 500ft wireless range.

3.5 Cooking Applications

The TempSpike is suitable for various cooking methods, including:

- Grilling
- Smoking
- Oven Roasting
- Rotisserie Cooking (100% wire-free design is ideal)

SMART CHOICE FOR GIFTS



Image 3.6: A whole chicken cooking on a rotisserie with a TempSpike probe inserted, demonstrating its wire-free convenience.

4. MAINTENANCE

4.1 Cleaning the Probes

After each use, clean the probes thoroughly with warm, soapy water. Wipe them dry completely before storing. Do not immerse the entire probe in water; only the metal shaft is waterproof. Avoid harsh abrasive cleaners that could damage the probe's surface.

4.2 Cleaning the Booster

Wipe the booster unit with a damp cloth. Do not immerse the booster in water or expose it to excessive moisture. Ensure the charging ports are clean and dry.

4.3 Battery Care

The probes have a battery life of approximately 36 hours on a full charge, while the booster's battery can last up to 3 months. Recharge the devices as needed using the provided USB cable. Store the probes in the booster when not in use to keep them charged and protected.

5. TROUBLESHOOTING

5.1 Probe Not Connecting or Inaccurate Readings

- **Ensure Full Charge:** Verify both the probes and booster are fully charged.
- **Proper Insertion:** Make sure the probe is inserted correctly into the meat, past the safety notch.
- **Bluetooth Range:** Confirm the booster and your smartphone are within the 500ft Bluetooth range. Obstructions can reduce range.
- **App Status:** Check if the TempSpike app is open and running in the foreground or background on your smartphone.
- **Reset:** Try restarting the app or power cycling the booster.

5.2 Booster Display Issues

- **Backlight:** The LCD is backlit for visibility in low light. If the display is dim, ensure the booster is charged.
- **No Reading:** If no temperature is displayed, ensure probes are correctly inserted into the booster and meat.

6. SPECIFICATIONS

Feature	Detail
Brand	ThermoPro
Model Name	TempSpike
Special Feature	App Companion
Color	Orange
Included Components	1 booster; 2 probes, 1 Charging Cable
Outer Material	Plastic
Specification Met	FDA
Display Type	LCD Screen
Connectivity Technology	Bluetooth 5.2
Power Source	Battery Powered (3 Lithium Ion batteries included)
Upper Temperature Range (Meat)	212°F (100°C)
Lower Temperature Range (Meat)	14°F (-10°C)
Ambient Temperature Range	Up to 572°F (300°C)
Reusability	Reusable
Indoor/Outdoor Usage	Outdoor
Item Length	7.2 Inches

For further assistance, please contact ThermoPro customer support.