

**Firelex TNT-11-B**

# Tempwise BBQ Thermometer TNT-11-B

## User Instruction Manual

### 1. INTRODUCTION

Thank you for choosing the Tempwise BBQ Thermometer TNT-11-B. This device is designed to accurately measure internal food temperatures during cooking in various environments such as ovens, smokers, grills, and for sous vide applications. Its robust design ensures reliable performance and ease of use.



**Figure 1:** The Tempwise BBQ Thermometer TNT-11-B, showing the main probe and its accompanying base unit. The base unit serves as a holder and potentially for charging or connectivity.

## 2. SAFETY INFORMATION

- Always insert the probe deep enough into the meat, ensuring it goes beyond the probe safety line to obtain an accurate temperature reading.
- Do not expose the thermometer's electronic components to direct flame or extreme heat beyond its operational limits.
- Keep out of reach of children.
- Handle the probe with care as it can be sharp.
- Ensure the probe is clean before and after each use to prevent cross-contamination.

## 3. PACKAGE CONTENTS

Upon opening the package, please verify that all the following items are included:

- 1 x Tempwise Meat Thermometer (TNT-11-B)

## 4. SETUP

The Tempwise BBQ Thermometer TNT-11-B is designed for straightforward setup. No complex assembly is required.

1. **Unpack:** Carefully remove the thermometer and its components from the packaging.
2. **Initial Inspection:** Check for any visible damage to the probe or the base unit.
3. **First Use:** It is recommended to clean the probe thoroughly before its first use.

## 5. OPERATING INSTRUCTIONS

Follow these steps to use your Tempwise BBQ Thermometer TNT-11-B:

1. **Prepare Food:** Ensure your food item is ready for temperature monitoring.
2. **Insert Probe:** Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted deep enough, past the safety line, to get an accurate internal temperature reading.
3. **Monitor Temperature:** The thermometer will display the current internal temperature. Refer to standard cooking temperature charts for desired doneness.
4. **Continuous Use:** The food-grade stainless steel probe and PEEK handle allow for continuous use in ovens, smokers, and grills without affecting food taste.
5. **Remove Probe:** Once the desired temperature is reached, carefully remove the probe from the food using a heat-resistant glove or utensil.

## 6. MAINTENANCE

Proper maintenance ensures the longevity and accuracy of your thermometer.

# IP67 Waterproof Rating

Easy to clean, Dishwasher Safe



**Figure 2:** The Tempwise BBQ Thermometer TNT-11-B demonstrating its IP67 waterproof rating, indicating it is resistant to water immersion and easy to clean.

- **Cleaning:** The thermometer boasts an **IP67 High Waterproof Rating**, making it easy to clean and dishwasher safe. After each use, clean the probe thoroughly with warm, soapy water or place it in the dishwasher.
- **Drying:** Ensure the probe and any other components are completely dry before storage.
- **Storage:** Store the thermometer in a clean, dry place, away from extreme temperatures and direct sunlight.

## 7. TROUBLESHOOTING

If you encounter issues with your Tempwise BBQ Thermometer TNT-11-B, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Inaccurate temperature reading	Probe not inserted deep enough; probe tip touching bone or fat; probe dirty.	Re-insert probe into the thickest part of the meat, avoiding bones. Clean the probe thoroughly.

Problem	Possible Cause	Solution
Display not working	Low battery (if applicable); device malfunction.	Check battery status and replace if necessary. If issue persists, contact customer support.
Thermometer not turning on	Low battery; power button not pressed correctly.	Ensure batteries are correctly installed and charged. Press and hold the power button firmly.

## 8. SPECIFICATIONS

Feature	Detail
Brand	Firelex
Manufacturer	Tempwise
Model Number	Tempwise Meat Thermometer (TNT-11-B)
Colour	Black
Item Weight	146 g
Package Dimensions	18.2 x 7.8 x 3.2 cm
Included Components	Meat Thermometer
Waterproof Rating	IP67
Material	Food-grade stainless steel probe, food-grade PEEK handle

## 9. WARRANTY & SUPPORT

For warranty information and customer support, please refer to the product packaging or contact the manufacturer directly. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, you may visit the [Firelex Store on Amazon](#).