

Firelex TNT-2BW

# TEMPWISE BBQ Thermometer TNT-2BW User Manual

Model: TNT-2BW | Brand: Firelex

## PRODUCT OVERVIEW

The TEMPWISE BBQ Thermometer TNT-2BW is a versatile and durable tool designed for precise temperature monitoring during everyday cooking, grilling, and smoking. Featuring IP67 waterproof rating, it ensures reliability in various kitchen environments. This thermometer includes both long and short probes to accommodate different food types and cooking methods.



Image: The TEMPWISE BBQ Thermometer TNT-2BW base unit in dark green, displaying temperature readings for two probes. Two stainless steel probes, one with a black handle and one with a white handle, are shown detached from the base unit. The base unit has "Tempwise" branding and a small black button.

#### Key Features:

- **IP67 Waterproof:** Designed to withstand splashes and brief immersion, making it easy to clean.
- **Dual Probe System:** Includes a 12 cm (4.72 inches) long probe for thick cuts of meat and a 10.2 cm (4.02 inches) short probe for delicate items.
- **Versatile Use:** Suitable for BBQ, grilling, smoking, and general kitchen cooking.
- **Wireless Connectivity:** Maintains a stable connection between probes and base unit within a 6-meter (19.68 feet) range.

#### IMPORTANT SAFETY INFORMATION

- This product is **not suitable** for use in microwave ovens or pressure cookers.
- When inserting the probe into food, ensure it is inserted to a sufficient depth and beyond the safe cooking line to obtain accurate readings.
- Maintain a clear line of sight between the probes and the base unit. Obstacles may shorten the effective wireless range.

- Always handle probes with care as they can be sharp and hot during/after use.

## SETUP GUIDE

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1. **Unpack Components:** Carefully remove the thermometer base unit and probes from the packaging.
2. **Insert Batteries:** Locate the battery compartment on the back of the base unit and insert the required batteries (not included, typically AAA or AA) according to the polarity markings.
3. **Power On:** Press the power button on the base unit to turn it on. The display should illuminate.
4. **Connect Probes:** Insert the probe cables firmly into the corresponding ports on the base unit. Ensure a secure connection.
5. **Initial Placement:** Place the base unit within 6 meters (19.68 feet) of your cooking area, ensuring no major obstructions between the unit and the probes.

## OPERATING INSTRUCTIONS

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### Using the Probes:

- **Long Probe (12 cm / 4.72 inches):** Ideal for thick cuts of meat like roasts, briskets, or whole poultry. This probe can measure both food and oven/grill ambient temperature if positioned correctly.
- **Short Probe (10.2 cm / 4.02 inches):** Best suited for thinner cuts of meat, fish, or delicate items where a deep insertion is not required or possible. This probe primarily measures food temperature.

### Measuring Food Temperature:

1. Carefully insert the chosen probe into the thickest part of the food, avoiding bones. Ensure the probe tip is past the safe cooking line marked on the probe (if applicable) or deep enough to get an accurate core temperature.
2. Monitor the temperature reading on the base unit's display. The display will show the current temperature for each connected probe.
3. Refer to a reliable cooking temperature chart for desired doneness levels for different types of food.

### Wireless Range:

The thermometer operates wirelessly up to 6 meters (19.68 feet) from the base unit. For optimal performance, ensure there are no significant physical obstructions (e.g., thick walls, metal appliances) between the probes and the base unit, as these can reduce the effective range.

## MAINTENANCE AND CARE

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- **Cleaning Probes:** After each use, allow probes to cool. Wash the metal probe shafts with warm, soapy water. **Do not immerse the probe handles or the base unit in water** despite the IP67 rating for the base unit, as the probe handles may not be fully waterproof. Wipe the base unit with a damp cloth.
- **Storage:** Store the thermometer and probes in a clean, dry place when not in use. The base unit has designated slots for probe storage.
- **Battery Replacement:** If the display dims or the unit fails to power on, replace the batteries in the base unit.
- **Avoid Extreme Temperatures:** Do not expose the base unit to direct flame or extreme heat. The probes are designed for high temperatures, but the cables and handles should be kept away from

direct heat sources.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No display/Unit won't turn on	Dead or incorrectly inserted batteries.	Check battery polarity. Replace with fresh batteries.
Inaccurate temperature readings	Probe not inserted deep enough; Probe tip touching bone; Damaged probe.	Re-insert probe into the thickest part of the meat, avoiding bones. If problem persists, the probe may be faulty and require replacement.
Loss of wireless connection	Base unit too far from probes; Obstructions between unit and probes.	Shorten the distance between the base unit and probes. Remove any major physical obstructions.
Probe error message on display	Probe not properly connected; Damaged probe.	Ensure probe cable is fully inserted into the port. Try a different probe if available. If problem persists, the probe may be faulty.

SPECIFICATIONS

- **Model:** TNT-2BW
- **Brand:** Firelex (Manufacturer: Tempwise)
- **Color:** Green
- **Waterproof Rating:** IP67
- **Long Probe Length:** 12 cm (4.72 inches)
- **Short Probe Length:** 10.2 cm (4.02 inches)
- **Wireless Range:** Up to 6 meters (19.68 feet) (unobstructed)
- **Item Weight:** 360 g
- **Package Dimensions:** 21.5 x 12.5 x 3.9 cm
- **Included Components:** Food Thermometer (Base Unit and Probes)

WARRANTY AND SUPPORT

For warranty information, technical support, or replacement parts, please contact Firelex customer service. Refer to the product packaging or the official Firelex website for the most up-to-date contact details. You can also visit the [Firelex Store on Amazon](#) for more information and product updates.

