Tempwise TNT-2B

Tempwise Bluetooth 5.4 Meat Thermometer TNT-2B User Manual

Model: TNT-2B

1. Product Overview

The Tempwise TNT-2B is an advanced Bluetooth meat thermometer designed to provide accurate and convenient temperature monitoring for various cooking applications. Its ultra-thin probe minimizes damage to food, while the HD LCD display and smart app connectivity offer comprehensive control and real-time data. This manual provides essential information for safe and effective use of your thermometer.



Image 1.1: The Tempwise TNT-2B thermometer base, detachable probe, and a smartphone displaying the companion app interface. This illustrates the complete product system.

2. Safety Information

- **WARNING:** This product is **NOT SUITABLE** for use in pressure cookers or microwave ovens.
- The probe tip and wire can become extremely hot during use. Always handle with caution and use heat-resistant gloves.
- Keep the device and its components out of reach of children and pets.
- Do not immerse the thermometer base in water. Only the probe is IP67 waterproof.
- Ensure the probe is inserted beyond the safe cooking line to prevent damage to the probe and ensure accurate readings.
- Do not expose the base unit to temperatures exceeding 60°C (140°F).

3. Package Contents

Please check the package to ensure all items are present:

- Tempwise TNT-2B Probe x 1
- Tempwise TNT-2B Base x 1
- AAA Batteries x 2
- User Manual x 1

4. Specifications

Feature	Specification
Brand	Tempwise
Model	TNT-2B
Probe Material	Food-grade stainless steel with alumina ceramic handle
Probe Size	φ 5mm
Screen Type	HD LCD (18*35 mm / 0.7 x 1.4 inches)
Bluetooth Connectivity	Bluetooth 5.4; 328 ft / 100 m no-obstacle distance
Food Temperature Range	-10°C to 100°C / 14°F to 212°F (Highest usable: 96°C / 205°F)
Ambient Temperature Range	0°C to 300°C / 32°F to 572°F
Probe Measurement Accuracy	±1°C / ±1.8°F
Probe Response Time	1 second
Temperature Calibration	±7°C / ±12°F
Probe Battery Life	20 hours (continuous use)
Probe Charging Time	30 minutes
Base Power Source	2 AAA batteries
Base Battery Life	120 hours



Image 4.1: Visual comparison highlighting the 5mm ultra-thin probe of the Tempwise TNT-2B, demonstrating its advantage over a standard 6mm probe for easier insertion into meat.

5. Setup and First Use

5.1. Battery Installation (Base Unit)

1. Locate the battery compartment on the back of the Tempwise TNT-2B base unit.
2. Open the battery cover.
3. Insert the two AAA batteries provided, ensuring correct polarity (+/-).
4. Close the battery cover securely.

5.2. Probe Charging

The probe charges wirelessly when inserted into the base unit.

1. Ensure the base unit has working batteries.

2. Insert the probe fully into the designated slot on the base unit.
3. The probe will begin charging automatically. A full charge takes approximately 30 minutes and provides up to 20 hours of continuous use.



Image 5.1: The Tempwise TNT-2B probe being charged wirelessly by inserting it into the base unit. This image highlights the quick 30-minute charging time for 20 hours of use.

5.3. App Download and Initial Pairing

To utilize the full features of your thermometer, download the 'RoastTrack' app.

1. Search for 'RoastTrack' in the Google Play Store (for Android) or Apple App Store (for iOS).
2. Download and install the app on your smartphone or tablet.
3. Ensure Bluetooth is enabled on your mobile device.
4. Turn on the Tempwise TNT-2B base unit (it usually powers on automatically when the probe is removed or when batteries are inserted).
5. Open the 'RoastTrack' app. The app will automatically search for and connect to your thermometer via Bluetooth 5.4.

6. Operating Instructions

6.1. Inserting the Probe

Carefully insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted past the 'safe cooking line' marked on the probe shaft to accurately measure internal food temperature and protect the probe from excessive heat.



Image 6.1: The Tempwise TNT-2B probe correctly inserted into a chicken, illustrating the 'Safe Cooking Line' and how the base simultaneously displays both food and ambient temperatures. The base is heat resistant up to 60°C.

6.2. Reading Temperatures

Once the probe is inserted, the HD LCD screen on the base unit will display both the food's internal temperature and the ambient oven/grill temperature. The app will also show these readings in real-time.



Image 6.2: A close-up view of the Tempwise TNT-2B's clear LCD screen, demonstrating how all relevant temperatures are displayed for intuitive cooking monitoring.

6.3. Using the 'RoastTrack' App

The 'RoastTrack' app provides advanced features for precise cooking control:

- **26 Preset Meat Menus:** Select from USDA-recommended cooking temperatures for various types of meat and doneness levels.
- **Custom Temperature Settings:** Set your own target temperatures for specific recipes.
- **Target Temperature Alarm & Pre-Alarm:** Receive notifications when your food reaches the desired temperature or is approaching it.
- **Cooking Timer:** Utilize the count-up/down timer function to manage your cooking duration.
- **Offline Data Storage:** The base unit can save up to 60 minutes of temperature data offline. This data automatically syncs with the app once a connection is re-established, allowing you to review cooking progress even if you temporarily lose Bluetooth connection.



Image 6.3: A collage of screenshots from the 'RoastTrack' app, showcasing its features including 26 preset meat menus, USDA-recommended temperatures, count-up/down timers, real-time monitoring, multiple temperature alarms, and 60 minutes of offline data storage.



Image 6.4: The Tempwise TNT-2B base unit alongside a smartphone displaying the 'RoastTrack' app, illustrating the 60 minutes of offline data storage and automatic synchronization with the app when connected.

7. Maintenance and Care

- **Probe Cleaning:** The probe is IP67 waterproof and dishwasher safe. After each use, clean the probe thoroughly with warm soapy water or place it in the dishwasher. Ensure all food residue is removed.
- **Base Unit Cleaning:** Wipe the base unit with a damp cloth. Do not immerse the base unit in water or place it in a dishwasher.
- **Storage:** Store the thermometer and probe in a clean, dry place when not in use. The base unit features powerful magnets for convenient storage on metallic surfaces like refrigerators.
- **Battery Replacement:** Replace the AAA batteries in the base unit when the low battery indicator appears on the display or in the app.



Image 7.1: The Tempwise TNT-2B probe placed in a dishwasher rack, demonstrating its IP67 waterproof rating and dishwasher-safe design for easy cleaning.



Image 7.2: The Tempwise TNT-2B base unit attached to a refrigerator door, showcasing its powerful magnetic attachment for convenient storage.

8. Troubleshooting

- **No Display/Power:** Ensure AAA batteries are correctly installed in the base unit and are not depleted. Replace if necessary.
- **Probe Not Charging:** Ensure the probe is fully seated in the base unit. Check if the base unit has power.
- **No Bluetooth Connection:**
  - Ensure Bluetooth is enabled on your mobile device.
  - Make sure the thermometer base is powered on and within the 100m (328ft) range without significant obstacles.
  - Close and reopen the 'RoastTrack' app.
  - Restart your mobile device and the thermometer base.
- **Inaccurate Readings:**
  - Ensure the probe is inserted correctly into the thickest part of the food, avoiding bones.

- Verify the probe is inserted past the 'safe cooking line'.
- Perform a temperature calibration if you suspect consistent inaccuracy (refer to app settings for calibration options).

- **App Not Responding:** Close the app completely and restart it. Ensure your mobile device's operating system is up to date.

9. Warranty and Support

Tempwise products are manufactured with high-quality standards. For warranty information, technical support, or any inquiries regarding your Tempwise Bluetooth Meat Thermometer TNT-2B, please refer to the contact information provided on the product packaging or visit the official Tempwise website. Please retain your proof of purchase for warranty claims.

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