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ThermoMaven WT11

ThermoMaven P1 Wireless Meat Thermometer Instruction Manual

Model: WT11

1. Product Overview

The ThermoMaven P1 Wireless Meat Thermometer provides precise temperature monitoring for various cooking methods, featuring both a standalone display base and smart app integration. It is designed for ease of use and accuracy, ensuring perfectly cooked results.

Image: The ThermoMaven P1 Wireless Meat Thermometer, showing the main unit, the probe, and the accompanying smartphone application interface.

What's in the Box:

- Wireless Meat Thermometer (Base Unit) x 1
- Wireless Meat Probe x 1
- USB-C Charging Cable x 1
- User Manual x 1
- Certificate of Calibration x 1

Image: All components included in the ThermoMaven P1 package, neatly laid out.

2. Unboxing and Initial Familiarization

Upon opening the package, verify all components are present as listed in the 'What's in the Box' section. Familiarize yourself with the device's physical features and controls.

Your browser does not support the video tag.

Video: A comprehensive guide on how to use the ThermoMaven P1 Wireless Meat Thermometer, including unboxing and initial setup.

Device Controls:

- **Power Button:** Located on the side, used to turn the device on/off.
- **SET Button:** Used to enter settings mode and select options.
- **OK Button:** Used to confirm selections.

- **Up/Down Arrows:** Used to navigate menus and adjust values.
- **Volume Adjustment Button:** Located on the side, adjusts alert volume.
- **°C/°F Button:** Located on the side, switches between Celsius and Fahrenheit.
- **Type-C Charging Port:** Located at the bottom for charging the base unit.

Display Indicators:

- **Indicator:** Shows connection status (Bluetooth, Wi-Fi).
- **Cooking Mode:** Displays 'Manual' or 'Smart' mode.
- **Food Temperature:** Real-time internal temperature of the food.
- **Target Temperature:** Desired final temperature for the food.
- **Ambient Temperature:** Temperature of the cooking environment (oven/grill).
- **Base Charging Indicator:** Battery status of the base unit.
- **Probe Charging Indicator:** Battery status of the probe.
- **Temperature Scale:** Indicates °F or °C.
- **States:** Displays cooking status (Cooking, Remove, Resting, Ready, Overheat, Updating).

3. Setup and Operation

3.1 Cooking with the Device Base (Standalone)

The ThermoMaven P1 can be operated directly from its base unit without needing the app for basic temperature monitoring.

1. **Power On and Insert Probe:** Power on the device by pressing the power button. Remove the probe from the base. Insert the probe into the thickest part of the meat, ensuring it is inserted up to the safety line and the tip does not pierce through.
2. **Select Cooking Mode:** The device offers two modes:
    - **Manual Mode:** Allows you to set a specific target temperature. The device will alert you when this temperature is reached.
    - **Smart Mode:** Guides you through the cooking process, alerting for early removal and signaling when food is ready, based on internal algorithms.
3. **Set Target Temperature (Manual Mode):** Press the SET button, choose 'Manual Mode', and confirm with OK. Use the arrow buttons to adjust the target temperature, then press OK to confirm.
4. **Begin Cooking:** Place the meat with the inserted probe into your oven, grill, or smoker.
5. **Alerts:** The base will alert you when the desired temperature is reached (Manual Mode) or when it's time to remove the meat from the heat source (Smart Mode). The 'Ready' or 'Remove' indicator will illuminate on the display.
6. **Resting:** For optimal results, allow the meat to rest for a few minutes after removal before consuming.

Image: The ThermoMaven P1 base unit displaying real-time temperature and target settings, highlighting its independent operation.

3.2 Setting up the ThermoMaven App

For advanced features, remote monitoring, and guided cooking, download and set up the ThermoMaven app.

1. **Download App:** Download the 'ThermoMaven' app from the App Store (iOS) or Google Play Store (Android). You can also scan the QR code provided in the product packaging.
2. **App Registration:** Open the app and click 'Sign Up with Email'. Follow the prompts to register your account, including email verification. Once verified, sign in.
3. **Pair Your Device:** In the app, click '+ Add Device'. Ensure your ThermoMaven P1 base unit is powered on. Select your device (e.g., 'ThermoMaven P1 - F4EA WT11') from the 'Nearby Devices' list to initiate pairing. Press the OK button on the base unit to confirm pairing when prompted.
4. **Connect to Wi-Fi:** After successful pairing, select and connect your device to your 2.4GHz Wi-Fi network within the app. Once connected, you can control and monitor your device remotely from anywhere.

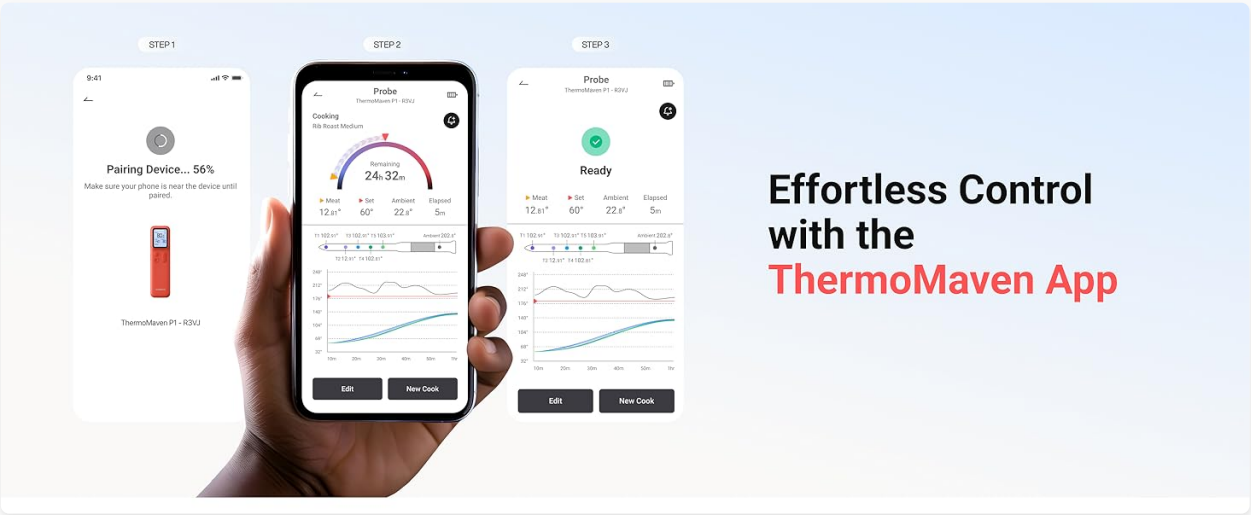


Image: The ThermoMaven app interface demonstrating the effortless control and monitoring capabilities.

3.3 Cooking with the App

The app provides enhanced control and monitoring capabilities for your cooking process.

1. **Insert Probe:** As with standalone cooking, insert the probe into the thickest part of the meat up to the safety line.

2. **Start New Cook:** In the app, click on the connected probe and then click 'New Cook'.
3. **Select Cooking Mode:** Choose between 'Manual' or 'Smart' mode.
    - **Manual Mode:** Set your desired target temperature directly.
    - **Smart Mode:** Select the type of meat (e.g., Beef, Pork, Poultry, Lamb, Fish, Other) and the specific cut (e.g., Steak, Roast, Sirloin, Rib-eye). The app will suggest optimal temperatures and doneness levels (Rare, Medium Rare, Medium, Medium Well, Well Done).
4. **Begin Cooking:** Place the meat with the probe into your cooking appliance. The app will display real-time temperature graphs and estimated remaining cooking time.
5. **App Alerts:** The app will send notifications to your phone when it's time to remove the meat from the heat source (Smart Mode) or when the target temperature is reached (Manual Mode). It will also guide you through the resting period.

Image: The ThermoMaven app provides guided recipes to assist with cooking different types of food.

Your browser does not support the video tag.

Video: An overview of the ThermoMaven P1 Wireless Meat Thermometer, showcasing its features and benefits.

4. Cleaning and Maintenance

Proper cleaning and maintenance ensure the longevity and accuracy of your ThermoMaven P1 thermometer.

4.1 Cleaning the Probe

The probe is IPX8 waterproof and fully dishwasher safe. You can also hand wash it with liquid detergent.

- **Dishwasher:** Place the probe in the dishwasher for easy cleaning.
- **Hand Wash:** Wash the probe with warm, soapy water and a soft cloth or sponge. Rinse thoroughly.

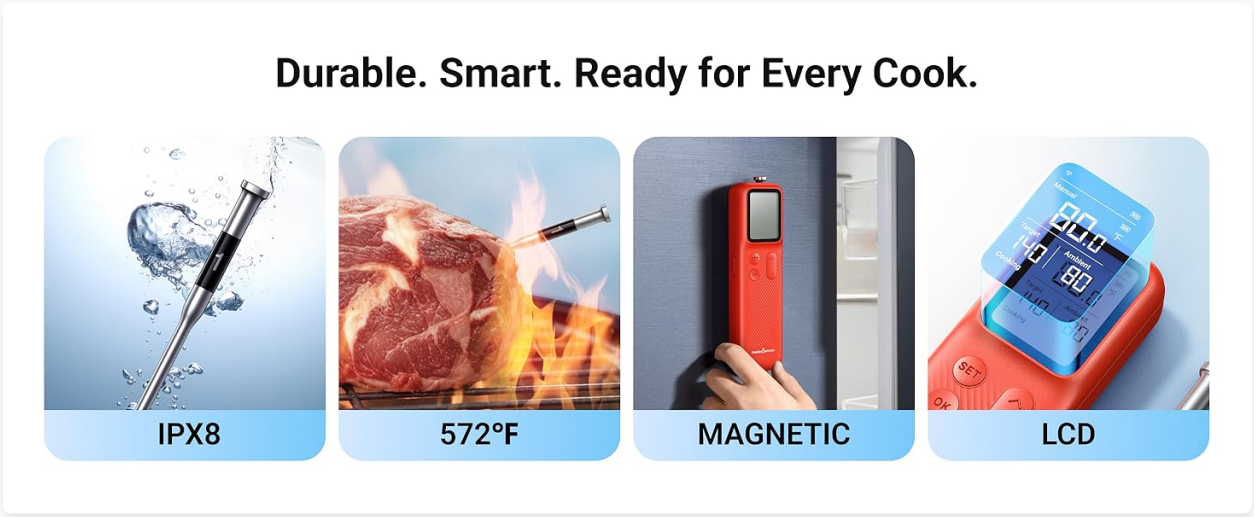


Image: The probe's durability features, including IPX8 waterproofing and resistance to high temperatures up to 572°F.

4.2 Cleaning Charging Contacts

Before returning the probe to its base, ensure the charging contacts on both the probe and the base are clean and dry. Use a soft, dry cloth to wipe them if necessary. This prevents charging issues and ensures proper functionality.

5. Charging

The ThermoMaven P1 features fast charging for both the base unit and the probe.

- **Charging the Base Unit:** Connect the provided USB-C charging cable to the charging port on the base unit and a suitable power source. The base charging indicator in the upper-right corner of the display will illuminate. A full charge takes approximately 2 hours and provides over 24 hours of continuous use.
- **Charging the Probe:** Insert the probe into the device base. The probe charging indicator on the display will illuminate. A quick 2-minute charge provides up to 2 hours of runtime for the probe.

Charging Alarm Function:

If the probe is not inserted properly into the base for charging, the base will sound an alarm. If the alarm persists even when the probe appears to be fully inserted, check if the probes or the charging position of the base are dirty. Clean the contacts as described in Section 4.2.

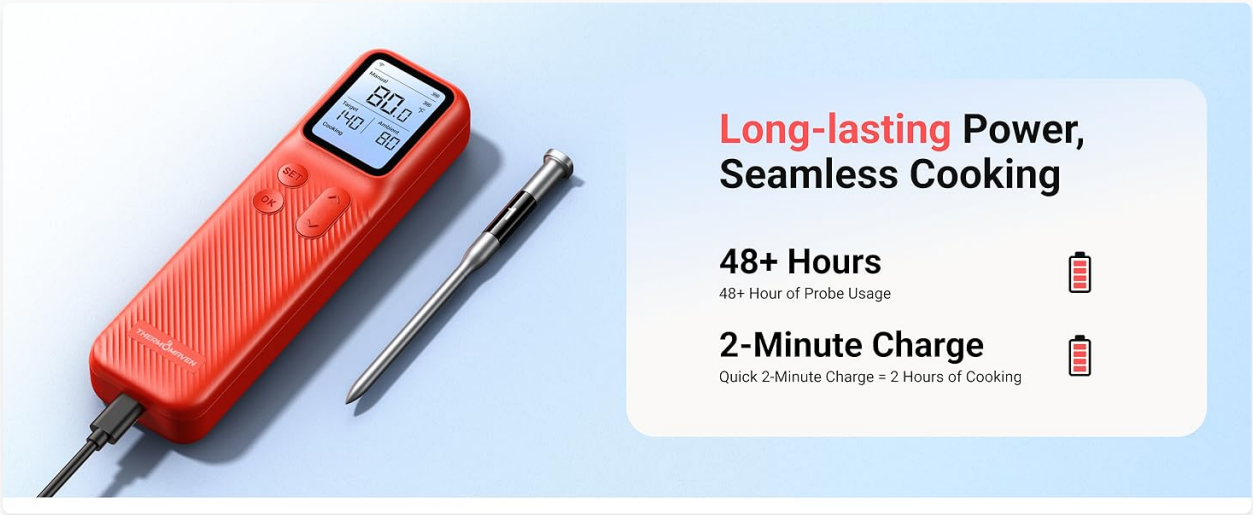


Image: The ThermoMaven P1 base unit and probe, illustrating their long-lasting power and rapid charging capabilities.

6. Troubleshooting

This section addresses common issues you might encounter with your ThermoMaven P1 thermometer.

6.1 Charging Alarm Persists

- **Issue:** The base unit sounds an alarm even when the probe is inserted.
- **Solution:** This typically indicates dirty charging contacts. Ensure the contacts on both the probe and the base are clean and dry. Use a soft, dry cloth to wipe them thoroughly. Reinsert the probe firmly.

6.2 Connectivity Issues (Bluetooth/Wi-Fi)

- **Issue:** Device not pairing with the app or losing connection.
- **Solution:**
    a. Ensure Bluetooth is enabled on your smartphone.
    b. Make sure the ThermoMaven P1 base unit is powered on and within range.
    c. Restart both the app and the thermometer.
    d. For Wi-Fi, ensure you are connected to a 2.4GHz network. 5GHz networks are not supported.
    e. If issues persist, try unpairing and re-pairing the device through the app.

6.3 Inaccurate Temperature Readings

- **Issue:** Temperature readings appear incorrect.
- **Solution:**
    a. Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bones or large fat pockets.
    b. Verify the probe tip is fully encased in the meat and the safety notch is covered.
    c. Check for any visible damage to the probe.
    d. Ensure the probe and base contacts are clean.

7. Specifications

Feature	Detail
Product Dimensions	6.8 x 1.8 x 1.1 inches
Item Weight	5.76 ounces
Model Number	WT11
Batteries	1 C batteries required (for base unit)
Manufacturer	ThermoMaven
Country of Origin	China
Special Features	Large Display, Wi-Fi Support, Waterproof (IPX8), App Companion, High Accuracy (NIST Certified)
Color	Red
Outer Material	Plastic
Display Type	Digital
Connectivity Technology	Bluetooth, Wi-Fi (2.4GHz)
Probe Temperature Resistance	Up to 572°F
Probe Sensors	6 sensors (5 internal, 1 ambient)
Accuracy	±0.5°F precision, 0.01°F resolution (NIST Certified)

Image: Illustration of the probe's 5+1 optimally placed sensors for high accuracy.

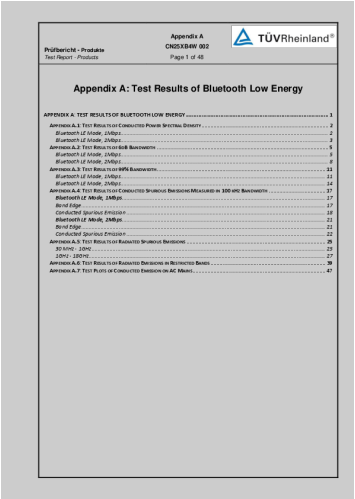
8. Warranty and Support

ThermoMaven is committed to providing high-quality products and excellent customer service.

- **Warranty:** Your ThermoMaven P1 Wireless Meat Thermometer comes with an 18-month warranty.
- **Satisfaction Guarantee:** We offer a 100% satisfaction promise.
- **Customer Support:** Our U.S.-based support team is available 24/7 to assist you with any questions or issues. Please refer to the contact information provided in your product packaging or on the official ThermoMaven website for support.

Related Documents - WT11

	ThermoMaven F1 Ace User Manual User manual for the ThermoMaven F1 Ace digital thermometer, providing instructions on usage, safeguards, troubleshooting, and calibration. Includes specifications and certifications.
	ThermoMaven P2 User Manual: Smart Wireless Meat Thermometer Guide Comprehensive user manual for the ThermoMaven P2 smart wireless meat thermometer. Learn how to use manual and smart cooking modes, understand device indicators, specifications, troubleshooting, and safety guidelines for optimal cooking results.
	ThermoMaven P1 Wireless Thermometer User Manual User manual for the ThermoMaven P1 Wireless Thermometer, covering setup, operation modes (Manual and Smart), troubleshooting, specifications, and certifications.
	ThermoMaven G1 Wireless Thermometer User Manual Comprehensive user guide for the ThermoMaven G1 Wireless Thermometer (WT10), covering setup, operation, specifications, troubleshooting, and safety guidelines.
	ThermoMaven G2 User Manual: Smart Wireless Meat Thermometer Comprehensive user manual for the ThermoMaven G2 smart wireless meat thermometer, covering setup, operation, troubleshooting, specifications, and safety guidelines.
	ThermoMaven P2 Wireless Meat Thermometer User Manual User manual for the ThermoMaven P2 wireless smart meat thermometer. Includes setup instructions, operating guidelines, troubleshooting tips, technical specifications, and safety precautions for accurate cooking.


Appendix A
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TÜVRheinland
Prüfbericht - Produkte
Test Report - Products
Appendix A: Test Results of Bluetooth Low Energy

[pdf] Test Report

CN25XB4W 002 ICT Team Appendix RyanGH Yang@tuv Test Report A BLE Shenzhen Auros Technology Innovation Co Ltd WT3000R ThermoMaven P1 Wireless Thermometer 2BC6K 2BC6KWT3000R wt3000r

Prfbericht - Produkte Test Report - Products Appendix A CN25XB4W 002 Page 1 of 48 Appendix A: Test ... : Test Voltage: Remark: Test Standard: Tested By: Reviewed By: ThermoMaven P1 Wireless Thermometer **WT11** BLE 1M_Mid channel 168523000/A003896716-002 Battery Temp 22 Humi:52 FCC 15.247 Kei Zhang Terry...

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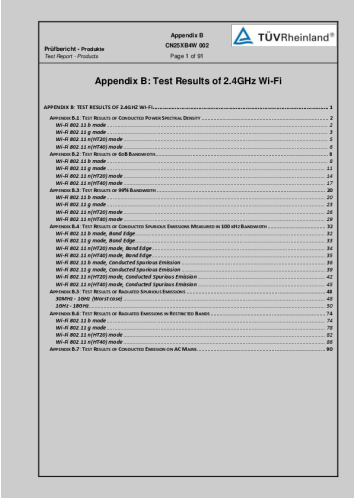
Appendix B
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TÜVRheinland
Prüfbericht - Produkte
Test Report - Products
Appendix B: Test Results of 2.4GHz Wi-Fi

[pdf] Test Report

CN25XB4W 002 ICT Team Appendix RyanGH Yang@tuv Test Report B 2 4G Wi Fi R Shenzhen Auros Technology Innovation Co Ltd WT3000R ThermoMaven P1 Wireless Thermometer 2BC6K 2BC6KWT3000R wt3000r

Prfbericht - Produkte Test Report - Products Appendix B CN25XB4W 002 Page 1 of 91 Appendix B: Test ... : Test Voltage: Remark: Test Standard: Tested By: Reviewed By: ThermoMaven P1 Wireless Thermometer **WT11** WIFI 2.4G_11b_Ch6 168523000/A003896716-002 Battery Temp 22 Humi:52 FCC 15.247 Kei Zhang Terry ...

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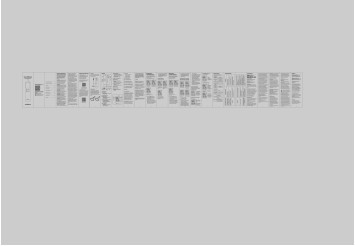

[pdf] User Manual Instructions Troubleshooting Guide Specifications Diagram

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User Manual ThermoMaven P1 v1. 1 Scan the QR code to download the latest user manual Please contact ... or more details, please visit: Innovation Co., Ltd hereby declares that the radio equipment type **WT11** is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity ...

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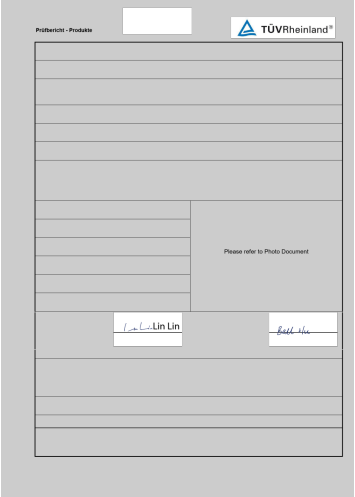
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[pdf] Specifications Test Report

Test Report Shenzhen Auros Technology Innovation Co Ltd WT3000R ThermoMaven P1 Wireless Thermometer 2BC6K 2BC6KWT3000R wt3000r

Prfbericht - Produkte Test Report - Products Prfbericht-Nr.: Test report no.: Kunden-Referenz-Nr.: C ... Community, Nanshan Street, Nanshan District, Shenzhen, China ThermoMaven P1 Wireless Thermometer **WT11** Test Report CFR Title 47 FCC Part 15, Subpart C, Section 15.247 RSS-247 Issue 3 August 2023 R...

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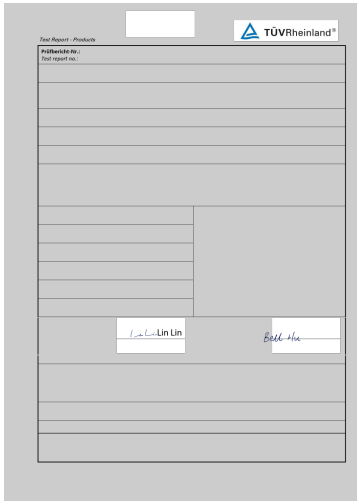

[pdf] Specifications Test Report SAR Rating

SAR Test Report Shenzhen Auros Technology Innovation Co Ltd WT3000R ThermoMaven P1 Wireless Thermometer 2BC6K 2BC6KWT3000R wt3000r

Prfbericht - Produkte Test Report - Products Prfbericht-Nr.: Test report no.: Kunden-Referenz-Nr.: C ... Community, Nanshan Street, Nanshan District, Shenzhen, China ThermoMaven P1 Wireless Thermometer **WT11** SAR Test Report FCC 47 CFR 2.1093 IEEE Std 1528-2013 IC RSS-102 Issue 6: December 2023 IEC/62...

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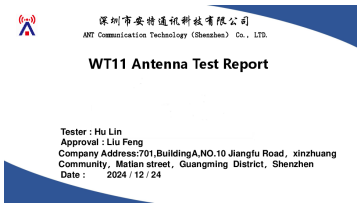

[pdf] Diagram Test Report

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ANT Communication TechnologyShenzhen Co., LTD. **WT11** Antenna Test Report Tester : Hu Lin Approval : Liu Feng Company Address:701,BuildingA,NO.10 Jiangfu Roadxinzhuang CommunityMatian streetGuangming DistrictShenzhen Date : 2024 / 12 / 24 ANT Communication TechnologyShenzhen Co., LTD. -1.54 20 ...

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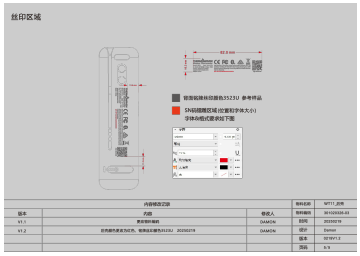

[pdf] Label

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