

# TempSpike By Thermopro



## Truly Wireless Bluetooth Meat Thermometer Quick Start Guide

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960-V20241024 EN ES

According to the operating system of your mobile, scan the following QR code to download and install.

iOS



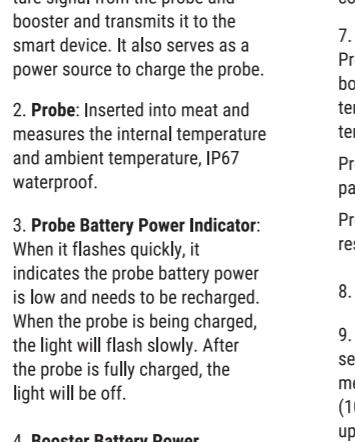
Android



### 1. Introduction

Congratulations on your purchase of a Smart, Wireless Bluetooth-connected Cooking Thermometer: TempSpike. You will now be able to remotely monitor the internal food temperature and ambient temperature and how much time is left for the food to be done from your smart device.

### 2. Features



1. **Booster:** Receives the temperature signal from the probe and booster and transmits it to the smart device. It also serves as a power source to charge the probe.

#### 2. Probe:

Inserted into meat and measures the internal temperature and ambient temperature, IP67 waterproof.

#### 3. Probe Battery Power Indicator:

When it flashes quickly, it indicates the probe battery power is low and needs to be recharged. When the probe is being charged, the light will flash slowly. After the probe is fully charged, the light will be off.

#### 4. Booster Battery Power Indicator:

When it flashes quickly, this indicates the booster battery power is low and needs to be recharged. When the booster is being charged, the light will flash slowly. Once the booster is fully charged, the light will be off.

#### 5. Connection Indicator:

If the probe and the booster are connected, the indicator will flash green slowly. If the probe loses connection with the booster, it will flash red slowly. When the probe is placed in the booster for charging and storage, the light will be off.

#### 6. Notch:

When the probe is inserted into meat for measuring the meat's internal temperature, the probe must be inserted deep enough so that the meat will cover this notch.

Scan the QR code above, or search for "TempSpike" on the Apple Store for iOS devices or on the Google Play Store for Android devices. Download the App and install it on your smart device.

2) Press and hold the **S** button until you see the Connection Indicator begin to flash green quickly;

3) Wait for a few seconds until the Connection Indicator begins to flash green slowly. Once this occurs, this means the probe and the booster are successfully paired. Once they are paired, you do not need to pair them again for future uses.

#### Step 2:

Enable Bluetooth on your smart device under the Settings section. If your smart device already has Bluetooth enabled, you can skip this step.

#### Step 3:

Fully charge the booster and the probe

Connect the USB charging cable provided to any USB charger to charge the booster. The booster battery indicator light will turn off once it is fully charged.

Place the probe in the booster to charge the probe. The probe battery indicator light will turn off once the probe is fully charged.

#### Step 4:

Pair the probe to the booster

The booster and the probe are pre-paired via Bluetooth at our manufacturing facility. Removing the probe from the booster, you will see the Connection Indicator begin to flash green slowly, this indicates that the booster and probe are paired.

#### Step 5:

Pair the booster to your smart device

1) Remove the probe from the booster;

2) Launch the TempSpike App and press **Add Device**. A list of TempSpike devices will appear and select TempSpike from the list. The App will jump to the device list page which shows the real time temperature measured by the probe. Now your TempSpike is ready for use. You don't need to pair them again for future uses.

#### Step 6:

Start Cooking

1) Insert your probe into the meat deeply enough so that the notch on the probe is fully covered by the meat;

2) Set your desired meat temperature or select the meat type and doneness you desire within the TempSpike App and/or set the highest/lowest ambient temperatures you prefer;

3) Once the current temperature reaches your target temperature, an alarm will sound from the App and the booster.

#### Step 7:

Remove the probe from the meat when you finish cooking.

#### Step 8:

Use a kitchen towel or rag to wipe and clean the probe thoroughly after each use, **buildup on the charging contacts may prevent the probe from charging properly**. Rinse the probe when it gets back to normal temperature, please DO NOT rinse the probe when the temperature is still high, it may damage the device.

#### Step 9:

Enable Bluetooth on your smart device under the Settings section. If your smart device already has Bluetooth enabled, you can skip this step.

#### Step 10:

Press and hold the **S** button until you see the Connection Indicator begin to flash green quickly;

3) Wait for a few seconds until the Connection Indicator begins to flash green slowly. Once this occurs, this means the probe and the booster are successfully paired. Once they are paired, you do not need to pair them again for future uses.

#### Step 11:

Pair the booster to your smart device

1) Remove the probe from the booster;

2) Launch the TempSpike App and press **Add Device**. A list of TempSpike devices will appear and select TempSpike from the list. The App will jump to the device list page which shows the real time temperature measured by the probe. Now your TempSpike is ready for use. You don't need to pair them again for future uses.

#### Step 12:

Start Cooking

1) Insert your probe into the meat deeply enough so that the notch on the probe is fully covered by the meat;

2) Set your desired meat temperature or select the meat type and doneness you desire within the TempSpike App and/or set the highest/lowest ambient temperatures you prefer;

3) Once the current temperature reaches your target temperature, an alarm will sound from the App and the booster.

#### Step 13:

Remove the probe from the meat when you finish cooking.

#### Step 14:

Use a kitchen towel or rag to wipe and clean the probe thoroughly after each use, **buildup on the charging contacts may prevent the probe from charging properly**. Rinse the probe when it gets back to normal temperature, please DO NOT rinse the probe when the temperature is still high, it may damage the device.

#### Step 15:

Enable Bluetooth on your smart device under the Settings section. If your smart device already has Bluetooth enabled, you can skip this step.

#### Step 16:

Press and hold the **S** button until you see the Connection Indicator begin to flash green quickly;

3) Wait for a few seconds until the Connection Indicator begins to flash green slowly. Once this occurs, this means the probe and the booster are successfully paired. Once they are paired, you do not need to pair them again for future uses.

#### Step 17:

Pair the booster to your smart device

1) Remove the probe from the booster;

2) Launch the TempSpike App and press **Add Device**. A list of TempSpike devices will appear and select TempSpike from the list. The App will jump to the device list page which shows the real time temperature measured by the probe. Now your TempSpike is ready for use. You don't need to pair them again for future uses.

#### Step 18:

Start Cooking

1) Insert your probe into the meat deeply enough so that the notch on the probe is fully covered by the meat;

2) Set your desired meat temperature or select the meat type and doneness you desire within the TempSpike App and/or set the highest/lowest ambient temperatures you prefer;

3) Once the current temperature reaches your target temperature, an alarm will sound from the App and the booster.

#### Step 19:

Remove the probe from the meat when you finish cooking.

#### Step 20:

Use a kitchen towel or rag to wipe and clean the probe thoroughly after each use, **buildup on the charging contacts may prevent the probe from charging properly**. Rinse the probe when it gets back to normal temperature, please DO NOT rinse the probe when the temperature is still high, it may damage the device.

#### Step 21:

Enable Bluetooth on your smart device under the Settings section. If your smart device already has Bluetooth enabled, you can skip this step.

#### Step 22:

Press and hold the **S** button until you see the Connection Indicator begin to flash green quickly;

3) Wait for a few seconds until the Connection Indicator begins to flash green slowly. Once this occurs, this means the probe and the booster are successfully paired. Once they are paired, you do not need to pair them again for future uses.

#### Step 23:

Pair the booster to your smart device

1) Remove the probe from the booster;

2) Launch the TempSpike App and press **Add Device**. A list of TempSpike devices will appear and select TempSpike from the list. The App will jump to the device list page which shows the real time temperature measured by the probe. Now your TempSpike is ready for use. You don't need to pair them again for future uses.

#### Step 24:

Start Cooking

1) Insert your probe into the meat deeply enough so that the notch on the probe is fully covered by the meat;

2) Set your desired meat temperature or select the meat type and doneness you desire within the TempSpike App and/or set the highest/lowest ambient temperatures you prefer;

3) Once the current temperature reaches your target temperature, an alarm will sound from the App and the booster.

#### Step 25:

Remove the probe from the meat when you finish cooking.

#### Step 26:

Use a kitchen towel or rag to wipe and clean the probe thoroughly after each use, **buildup on the charging contacts may prevent the probe from charging properly**. Rinse the probe when it gets back to normal temperature, please DO NOT rinse the probe when the temperature is still high, it may damage the device.

#### Step 27:

Enable Bluetooth on your smart device under the Settings section. If your smart device already has Bluetooth enabled, you can skip this step.

#### Step 28:

Press and hold the **S** button until you see the Connection Indicator begin to flash green quickly;

3) Wait for a few seconds until the Connection Indicator begins to flash green slowly. Once this occurs, this means the probe and the booster are successfully paired. Once they are paired, you do not need to pair them again for future uses.

#### Step 29:

Pair the booster to your smart device

1) Remove the probe from the booster;

2) Launch the TempSpike App and press **Add Device**. A list of TempSpike devices will appear and select TempSpike from the list. The App will jump to the device list page which shows the real time temperature measured by the probe. Now your TempSpike is ready for use. You don't need to pair them again for future uses.

#### Step 30:

Start Cooking

1) Insert your probe into the meat deeply enough so that the notch on the probe is fully covered by the meat;

2) Set your desired meat temperature or select the meat type and doneness you desire within the TempSpike App and/or set the highest/lowest ambient temperatures you prefer;

3) Once the current temperature reaches your target temperature, an alarm will sound from the App and the booster.

#### Step 31:

Remove the probe from the meat when you finish cooking.

#### Step 32:

Use a kitchen towel or rag to wipe and clean the probe thoroughly after each use, **buildup on the charging contacts may prevent the probe from charging properly**. Rinse the probe when it gets back to normal temperature, please DO NOT rinse the probe when the temperature is still high, it may damage the device.

#### Step 33:

Enable Bluetooth on your smart device under the Settings section. If your smart device already has Bluetooth enabled, you can skip this step.

#### Step 34:

Press and hold the **S** button until you see the Connection Indicator begin to flash green quickly;

3) Wait for a few seconds until the Connection Indicator begins to flash green slowly. Once this occurs, this means the probe and the booster are successfully paired. Once they are paired, you do not need to pair them again for future uses.

#### Step 35:

Pair the booster to your smart device

1) Remove the probe from the booster;

2) Launch the TempSpike App and press **Add Device**. A list of TempSpike devices will appear and select TempSpike from the list. The App will jump to the device list page which shows the real time temperature measured by the probe. Now your TempSpike is ready for use. You don't need to pair them again for future uses.

**6. Declaration of Conformity**  
Hereby, the manufacturer declares that this product with the basic requirements and applicable regulations of the Radio Equipment Directive 2014/53/EU, the EMC Directive 2014/30/EU. The complete declaration of conformity can be found at: <https://buythermopro.com/eu-declaration-of-conformity/>.

to TempSpike.  
This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

**9. Customer Service**  
Telephone: 1-877-515-7797  
(USA & Canada)  
49-215-493-19011(DE)  
44-808-164-1683(UK)  
61-180-057-7492(AU)

Email: service@buythermopro.com  
Monday-Friday: 8:00am-8:00pm (EST)

**7. Disposal of the Electronic Appliance**  
 This electronic appliance should not be disposed of with normal household waste. Dispose of the unit at an approved facility or at your local recycling center. Please observe the current rules and regulations when disposing of the appliance. Contact your local council if in doubt.

**5. FCC Statement of Compliance**  
This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions:

- This device may not cause harmful interference, and
  - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. Consult the dealer or an experienced radio/TV technician for help.
- Should any repairs or servicing under this warranty be required, contact Customer Service by phone or email for instructions on how to pack and ship the product.

reaches your target temperature, the probe from the meat when you finish cooking.  
modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.  
5. Use a kitchen towel or rag to wipe and clean the probe thoroughly after each use, **buildup on the charging contacts may prevent the probe from charging properly**. Rinse the probe when it gets back to normal temperature, please DO NOT rinse the probe when the temperature is still high, it may damage the device.

**NOTE:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:  
- Reorient or relocate the receiving antenna.  
- Increase the separation between the equipment and the receiver.  
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected. Consult the dealer or an experienced radio/TV technician for help.

**8. Limited One-Year Warranty**  
TempSpike warrants this product to be free of defects in parts, materials and workmanship for a period of one year, from date of purchase.

Should any repairs or servicing under this warranty be required, contact Customer Service by phone or email for instructions on how to pack and ship the product.

**Specification**  
Temperature Range:  
Internal Temperature: 14°F to 212°F (-10°C to 100°C)  
Ambient Temperature: 14°F to

