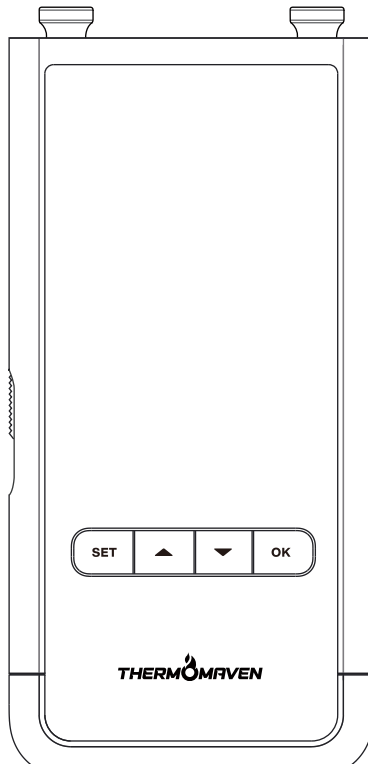




ThermoMaven P2

User Manual

v1.0



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Important Safeguards

Please read this entire manual before using your ThermoMaven P2. Failure to follow these instructions could result in property damage or bodily injury.

- 1 **DO NOT** expose the part of the probe below the safety notch to an environment with temperatures higher than 221°F/105°C, otherwise the probe will be damaged.
- 2 **DO NOT** use the Probe when cooking at ambient temperature above 572°F/300°C for more than 10 minutes, An alarm will sound immediately if the ambient temperature is greater than 752°F/400°C.
- 3 **DO NOT** place the Device Base unit directly on the grill cover or close to any hot surface.
- 4 **DO NOT** use the Probe in a microwave or pressure cooker.
- 5 **DO NOT** use cleaning products containing alcohol, ammonia, benzene, or abrasives, as could damage the device.
- 6 **DO NOT** run the Probe under cold water immediately after cooking. Let the probe cool down prior to washing.
- 7 The **Probe** is IPX8 waterproof, and it can be washed by hand or in a dishwasher. But the **Device Base** is NOT waterproof and should not be submerged in water or placed in the dishwasher.

- 8** The probe is **SHARP!** Care should be exercised when handling the probe.

This appliance should NOT be used by or near children or individuals with certain disabilities.

If the Probe falls into a fire or direct heat source, turn off the cooking appliance and close the lid immediately. Allow the Probe to cool

- 10** completely before removing it.

Carefully remove the Probe from the cooked meat, taking caution as it may be hot.

The Device Base shall only be supplied with safety extra-low voltage

- 12** (SELV) corresponding to the marking on the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the

- 13** appliance. Cleaning and user maintenance shall not be made by children without supervision.

This appliance contains batteries that are non-replaceable.

SAVE THESE INSTRUCTIONS

Using for the First Time

1. Before using your ThermoMaven P2, ensure the product is fully charged and you have reviewed the Important Safeguards.
2. Scan the QR code to access the instructional video on product usage.



How to video and online user manual

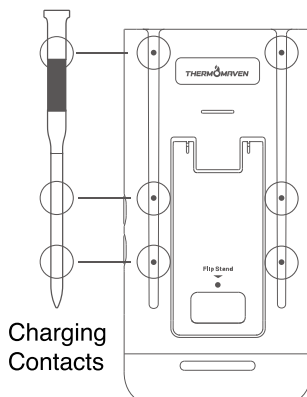
3. Download the free ThermoMaven App for iOS or Android. Open the ThermoMaven App on your smartphone or tablet. Tap on “Device” and select “Add Device”. Select ThermoMaven P2 and follow the instructions to pair your device.



Download APP

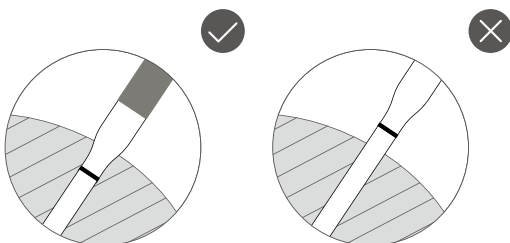
Cleaning

Ensure the charging contacts are clean before returning the probe to its base.

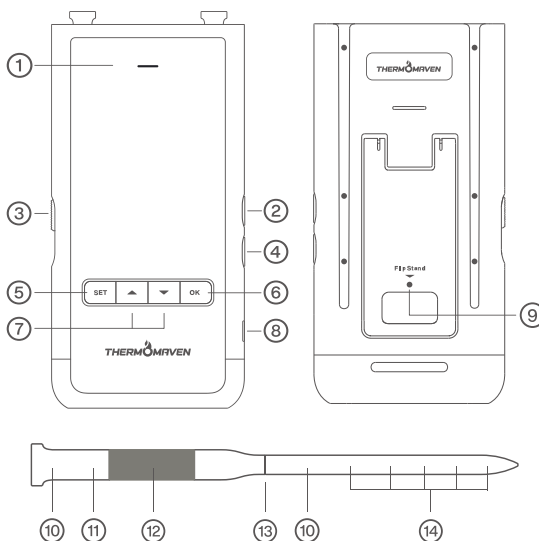


Safety Notch

Insert the probe completely into the meat, ensuring that it passes the safety notch but does not exceed the ceramic handle and that the internal sensors are in the center of the meat.

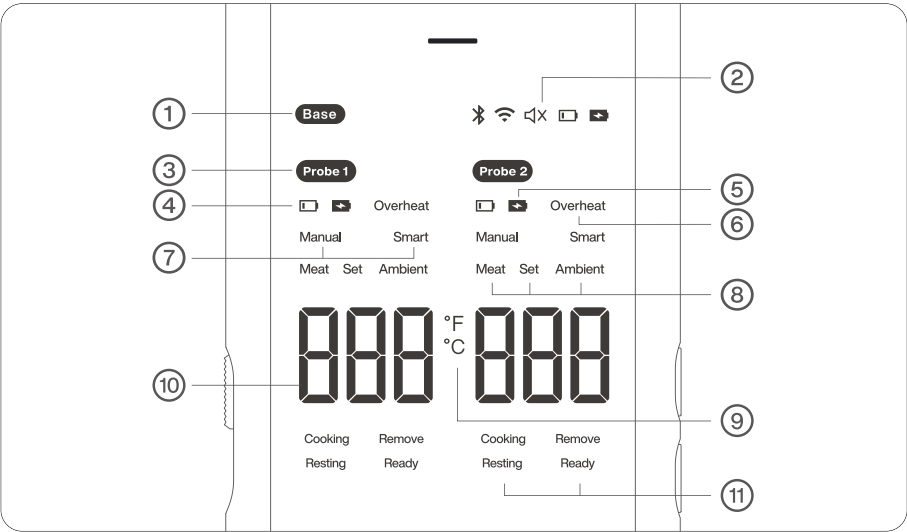


Diagram



- ① **Standby indicator light**
- ② **Volume adjustment button** (Press the button to modulate the volume across three settings: high, low, and mute.)
- ③ **Power button** (Press the button for 2 seconds to turn the Device Base ON or OFF, and a short press will activate the screen lock.)
- ④ **°C/°F button** (Press the button to select the desired temperature scale.)
- ⑤ **Set button** (Press the button to enter the settings mode.)
- ⑥ **Confirm button**
- ⑦ **Select button** (Press the button to select temperature and cooking mode.)
- ⑧ **Type-C Charging Port**

- ⑨ **Reset Button**
- ⑩ **Stainless Steel**
- ⑪ **Ambient Temperature Sensor** (Ambient Max 752°F/400°C)
- ⑫ **High-density Ceramic Handle**
- ⑬ **Safety Notch**
- ⑭ **Internal Temperature Sensor 1 - 5**(Internal Max 221°F/105°C)



① **Base info**

② **Indicator**

📶 Bluetooth indicator

📶 Wi-Fi indicator

🔇 Mute indicator

🔋 Low battery indicator

🔌 Charging Indicator(The green light indicates a full charge.)

③ **Probe number**

④ **Probe low battery indicator**

⑤ **Probe charging Indicator**

The green light indicates a full charge.

The white light flashing indicates not charging correctly

⑥ **Overheat warning**

⑦ **Cooking mode¹**

⑧ **Temperature category²**

⑨ **Temperature scale (°F/°C)**

⑩ **Temperature**

⑪ **Cooking states³**

1. Cooking mode

Smart Mode : Smart Mode will predict when the meat should be removed from the heat source, based on its target temperature and the rate of warming. You will be alerted when the meat is both removed from the heat and when it is ready to serve.

Manual Mode : Receive alerts only when the temperature reaches the set temperature.

The Smart Mode provides automation and predictive features, while the Manual Mode only provides alerts based on the user-set target temperature.

2. Temperature category

Meat: The probe's internal temperature serves as the measured temperature of the meat.

Set: The target set temperature.

Ambient: The ambient temperature.

3. Cooking states

Remove: This state indicates that the food should be removed from the heat source.

Resting: The food has entered a resting state, allowing the residual heat to continue to rise.

Ready: The food is cooked and ready to be served. Click the "OK" button to end the cooking process.

Overheat: The Probe has been exposed to an overheated environment: any Internal sensor is higher than 221°F/105°C or ambient sensor is higher than 752°F/400°C. Remove the Probe from the heat source and allow it to cool down before using it again.

Manual Mode - Cooking Operation

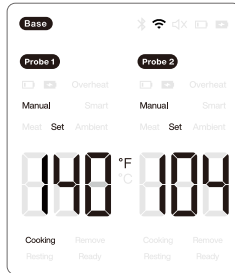
Manual Mode

1. Set Cooking Parameters

(Example: Target temperature at 140°F/60°C, current meat temperature at 80°F/26°C)



Initial interface



Settings interface



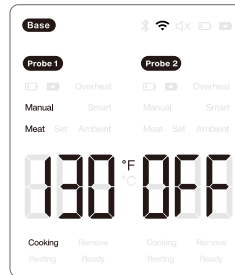
Return to initial
interface after saving

1. Press the **SET** button to enter the settings mode, the default selection is Probe 1, and the corresponding display will flash.
2. Use the **▲** and **▼** to select the desired probe, then press the **OK** button to enter the cooking mode selection.
3. Use the **▲** and **▼** to select the Manual Mode. When Manual icon flashes, press the **OK** button to enter the target temperature setting.
4. Use the **▲** and **▼** to set the target temperature you need, then press the **OK** button to confirm, it will cycle back to the probe selection status.
5. Press the **SET** button to exit the settings mode and save the current parameters. If no operation is performed within 15s in the settings mode, the parameters will be automatically saved, and the settings mode will be exited.

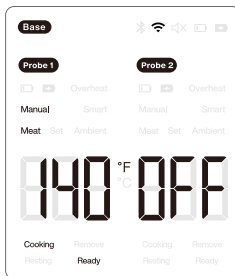
2. Start Cooking → Cooking Completed



The initial cooking temperature is 80°F/26°C



It rises to 130°F/55°C during the cooking process

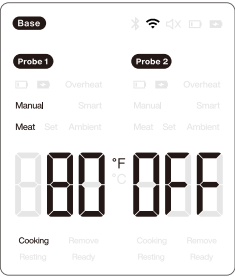


When it reaches 140°F/60°C, the cooking is complete (the Ready icon lights up and alarms)

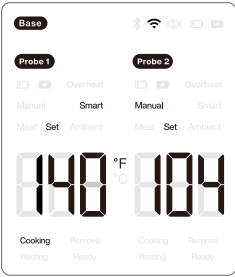
Smart Mode

1. Set Cooking Parameters

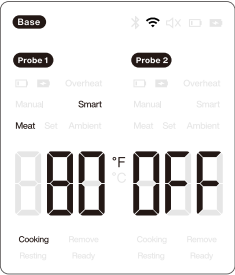
(Example: Target temperature at 140°F/60°C, current meat temperature at 80°F/26°C)



Initial interface



Settings interface



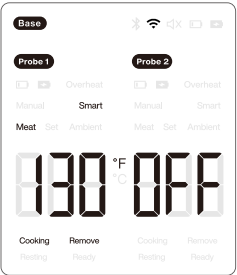
Return to initial interface after saving

1. Press the **SET** button to enter the settings mode, the default selection is Probe 1, and the corresponding display will flash.
2. Use the **▲** and **▼** to select the desired probe, then press the **OK** button to enter the cooking mode selection.
3. Use the **▲** and **▼** to select the Smart mode. When Smart icon flashes, press the **OK** button to enter the target temperature setting.
4. Use the **▲** and **▼** to set the target temperature you need, then press the **OK** button to confirm, it will cycle back to the probe selection status.
5. Press the **SET** button to exit the settings mode and save the current parameters. If no operation is performed within 15s in the settings mode, the parameters will be automatically saved, and the settings mode will be exited.

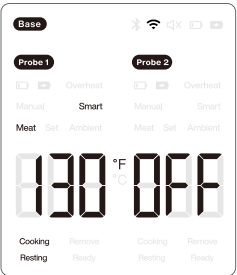
2. Begin Cooking → Remove from Heat Source → Resting Mode



The initial cooking temperature is 80°F/26°C.



When the cooking temperature reaches 130°F/55°C which is intelligently calculated by the base through the actual ambient and meat temperature, the Remove icon lights up and alarms, reminding to remove the heat source.

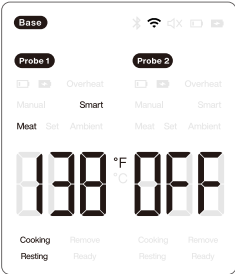


-Press the **OK** button to enter the Resting mode, and the icon will light up.
-If the **OK** button is not pressed, the system automatically calculates Resting mode based on ambient and meat temperatures, and the icon will light up.

3. Resting Mode → Cooking Completed



Resting Process



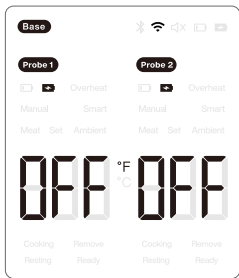
The temperature during the resting process rises to 138°F/59°C.



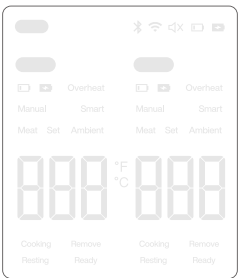
When the temperature reaches 140°F/60°C, the cooking process is complete and the Ready icon lights up.

Additional Basic Operations and Status Descriptions

1. Power On/Off Function

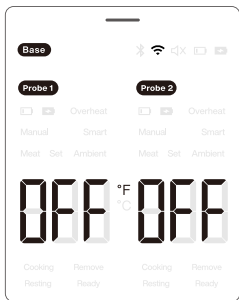


Power On: Press and hold the Power button (located on the left side of the device) for 2S to turn it on.



Power Off: Press and hold the Power button (located on the left side of the device) for 2S to turn it off.

2. Power Button Standby Mode Indicator Function



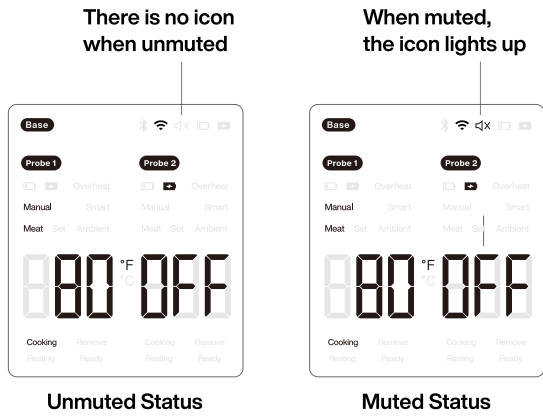
Power on status



Standby status

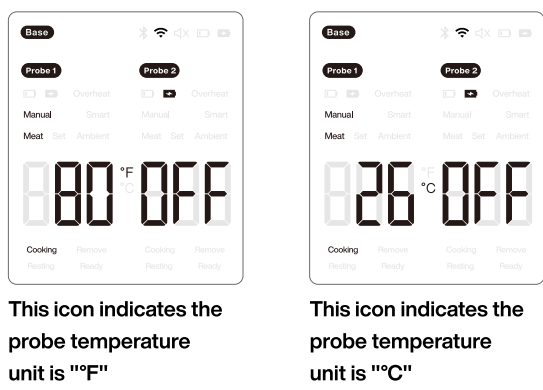
When powered on, a short press of the Power button activates standby mode to save battery. The screen turns off, but other functions remain active. The device will also enter standby mode automatically after 5 minutes of inactivity, and you can press any button to exit standby mode.

3. Volume Button Function



Press the VOL Button (located on the right side of the device) Briefly to Adjust Volume: Each short press will cycle through the following volume states: High Volume, Low Volume, and Mute.

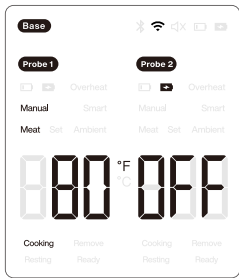
4. °C/°F Button Function



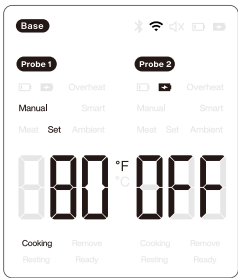
Press the °C/°F button (located on the right side of the device) briefly to switch the temperature display unit between Celsius and Fahrenheit.

5. View Meat, Set, and Ambient Temperatures Function

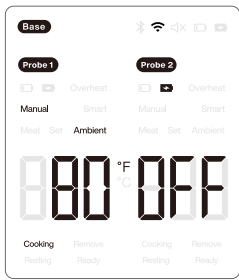
On the initial main interface, press the ▲ and ▼ buttons to check the Meat, Set, and Ambient temperatures.



Meat Mode

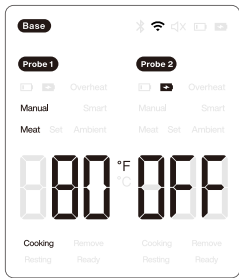


Set Mode



Ambient Mode

6. Probe Insertion/Removal Status Indicator Function

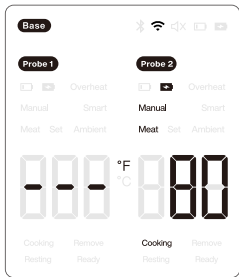


Pull out the left probe



Pull out the right probe

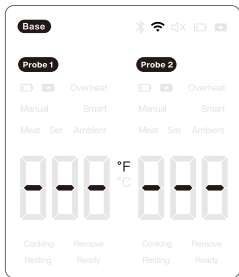
7. Probe Disconnection Status Indicator Function



The Probe 1
is disconnected



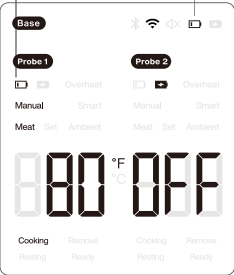
The Probe 2
is disconnected



Both probes
are disconnected

8. Probe and Base Abnormal Status Indicator Function

Probe 1 Low Battery
Base Low Battery

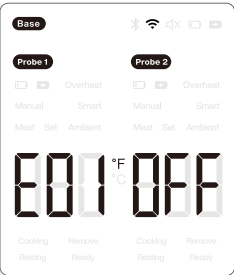


Probe & Base Low
Battery Alert

Probe 1 Overheating:
Overheat Icon Illuminated,
Buzzer Alarm



Probe Overheat Alert



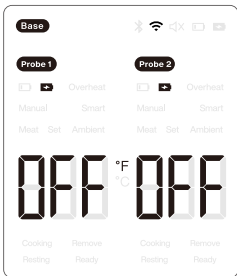
Probe Malfunction,
Error Code EXX Reported

Probe 1 Malfunction:
For example, Fault Code "E01"

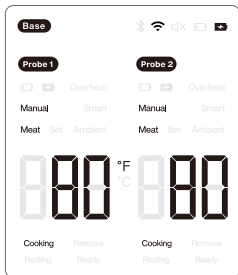
9. Probe and Base Charging Indicator Function



Probe and Base
Not Charging



Probe charging and
Base Not Charging



Base Charging



The probe is not charging
correctly. charging icon flashes
and Buzzer keeps Alarm.
Check Troubleshooting

10. Base Bluetooth and Wi-Fi Connection Indicator Function



Bluetooth & WIFI are not connected



Bluetooth is connected



Wi-Fi is connected

Specifications

Probe (Model:WTP05)

Number of Temperature Sensors	6 (5 Internal and 1 Ambient)
Temperature Range	Internal 32°F-221°F / 0°C-105°C Ambient 14°F-752°F / -10°C-400°C
Accuracy	Internal $\pm 0.5^{\circ}\text{F}$ / 0.3°C
Water Resistance	IPX8
Probe Material	Stainless Steel + Ceramic

Device Base

Display	LED screen
Dimensions	6.4 × 3.2 × 1 inches / 163 x 81 x 25 mm
Battery	3.7volt 1950 mAh
Connection	Bluetooth/Wi-Fi (device only supports 2.4 GHz Wi-Fi)
Sleep Mode	Device will automatically enter default Sleep Mode after 5 minutes if the Probe is removed

Troubleshooting

Device Base Prompt	Possible Cause	Solution
"Probe Battery Low" (Probe Battery icon flash)	The Probe's battery power is at a low level.	Plug the Probe into the Device Base to charge it.
"Device Battery Low" (Base Battery icon flash)	The Device Base's battery power is at a low level.	Use the included Type-C USB cable to charge the Device Base.
"Overheat"	The Probe has been exposed to an overheated environment.	Remove the Probe from the heat source and allow it to cool down before using it again.
"E01-E0X"	There may be a software, hardware, sensor, or communication failure.	Contact our customer support team for assistance. They will be able to help you diagnose and resolve the issue.

Probe Disconnected	"The probe is not charging correctly" Probe charging icon flash
1.The probe is too far from the base. 2. The probe has no power. 3. The probe is broken.	1. The probe is inserted into the base, but it is not charging. 2.The probe's charging detection is blocked by a foreign object.
1. Move the base closer to the probe. 2. Charge the probe for five minutes, then remove it and retry. 3. If none of the above measures work, contact after-sales support.	1. Fully insert the probe into the base. 2. Clean the charging contacts on the probe and the charging contacts on the base.

Certifications

For Base

FCC ID: 2BC6K-WT1000R

IC: 31431-WT1000R

For Probe

FCC ID: 2BC6K-WTP5000

IC: 31431-WTP5000



For Europe:

Frequency band of operation is 2400 to 2483.5 MHz. Maximum transmit power less than 20 dBm EIRP.

[Shenzhen Auros Technology Innovation Co., Ltd] hereby declares that the radio equipment type [WT02] is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following Internet address: <https://www.thermomaven.com/ce-declaration>

FCC Statement:

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference (2) This device must accept any interference received, including interference that may cause undesired operation. 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 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.

CAUTION: The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC Radiation Exposure Statement:

The device complies with RF specifications when used near your body at a distance of 10 mm. Ensure that the device accessories, such as a device case and device holster, are not composed of metal components. Keep the device away from your body to meet the distance requirement.

FCC Supplier's Declaration of Conformity

Product Name: ThermoMaven P2 Wireless Thermometer

Model number: WT02

Suppliers Name: Shenzhen Auros Technology Innovation Co., Ltd

Including interference that may cause undesired operation of the device. This equipment complies with Industry Canada radiation exposure limits set forth for an uncontrolled environment.

ISED Radiation Exposure Statement

The device complies with RF specifications when used near your body at a distance of 10 mm. Ensure that the device accessories, such as a device case

and device holster, are not composed of metal components. Keep the device away from your body to meet the distance requirement.

Support

Please contact our Customer Support Team if you have any questions.

 : 1(888) 862-1859 (USA)

 : support@thermomaven.com

 : support.thermomaven.com

ThermoMaven Privacy Statement

We value your privacy and personal data rights, and we are the entity responsible for the collection, use, and disclosure of information under our Privacy Statement. For more details, please visit:
<https://www.thermomaven.com/privacy-statement>

Warranty

Full details are stated in ThermoMaven's warranty policy at <https://www.thermomaven.com/warranty>.