

**TABLE 1**

PUI ITEM #	SPEC A	SPEC B	NOTES
TT-MP-23092601	N/A	N/A	ALL

**TABLE 2**

REVISION	ECO NUMBER	REV BY	DATE	DESCRIPTION
X1	24061001	DMO	06/10/24	INITIAL PRINT

## USER MANUAL FOR TT-WIRELESS MEAT PROBE

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### 1 OVERVIEW

This document is a guide for proper use of and care for the TT-Wireless Meat Probe including features, safety information, instructions for getting started, cleaning and maintenance. Refer to TT-127 for additional information and technical specifications.

### READ ALL INSTRUCTIONS BEFORE USE

Please read this entire manual before attempting to use the TT-Wireless Meat Probe. Retain this document for future use. Failure to follow the instructions in this manual could result in property damage, injury and/or voided warranty. If you are integrating this product into another equipment, include these instructions in the manual for the end-user to read and save.



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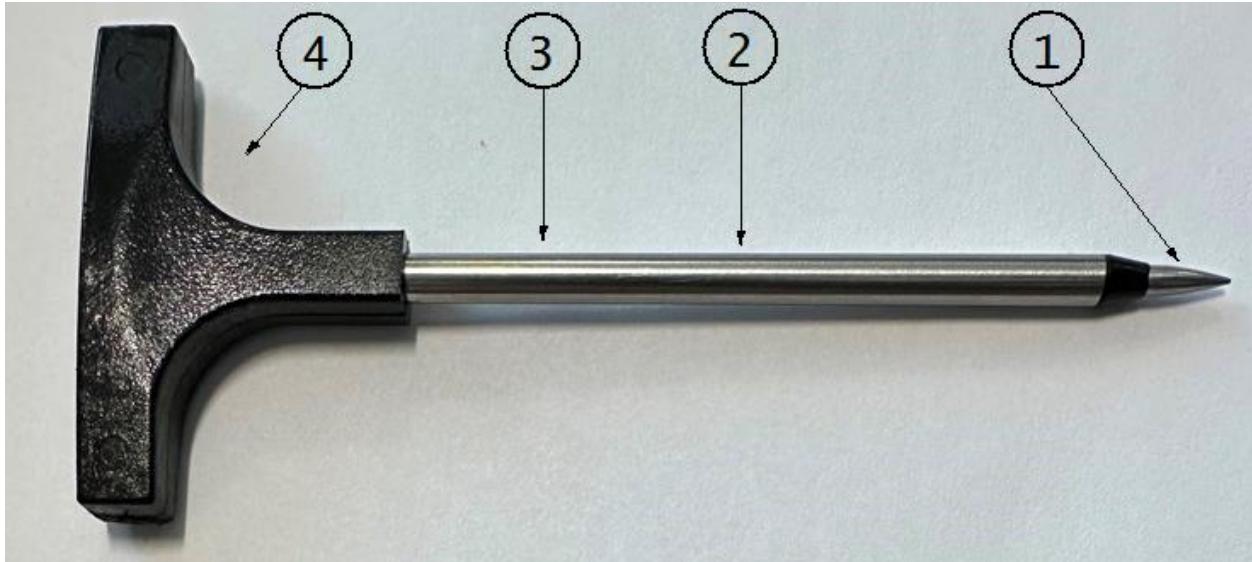
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### 2 FEATURES

The TT-Wireless Meat Probe, Model TT-MP-23092601 is a wireless meat thermometer used to monitor meat cooking process. Typically used with grills, smokers and ovens, the stainless-steel portion is inserted into meat to monitor the internal temperature while cooking and to provide an alert when cooking is done. It does this by transmitting temperature readings from two internal sensors.



1. Probe tip. Sensor 1 location
2. Stainless steel sheath. Sensor 2 location
3. Minimum insertion marker – end of serial ID
4. T-handle

The probe exterior is made of high temperature PEEK plastic and stainless steel sheath.

The probe is rechargeable and offers 48 hours run-time on a full charge, which is 30-45 minutes.

It can communicate wirelessly with several types of receivers such as mobile devices equipped with compatible apps, equipment controls programmed to read probe, and TT-Wireless Adapter which relays the probe temperature readings to conventional sensor ports in equipment controls that cannot read the probe directly.

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### 3 SAFETY INSTRUCTIONS

Read and follow all these safety instructions and other basic safety practices

- 3.1 Use TT-Wireless Meat Probe only for the intended purpose as a meat probe. Store in a cool, dry place when not in use
- 3.2 DO NOT expose the front section from tip to end of stainless steel above 220°F. Internal components are at high risk of damage beyond this. DO NOT expose the T-handle portion to temperatures higher than 475°F
- 3.3 CAUTION! The probe tip is sharp. Handle with care to avoid injury. Keep out of reach of children
- 3.4 Avoid submerging in water or other liquids, to reduce risk of electric shock or damage to the probe
- 3.5 CAUTION! The probe gets hot during and after use. Handle with care. Hold only by the T-handle when inserting or withdrawing from meat, use heat-resistant gloves, oven mitts, pot-holders or other appropriate hand protection when handling a hot probe
- 3.6 DO NOT place the probe directly on grill grates, heat coils, hot charcoal, open flame or other heat source.
- 3.7 If the probe accidentally becomes exposed to direct heat, such as falling into pit: turn off the heat source, let cool, and remove the probe using appropriate protective wear such as heat resistant gloves and eye goggles
- 3.8 DO NOT subject the probe to drastic temperature changes such as from cold meat to grill or from grill to cold water.
- 3.9 DO NOT use in microwaves or pressure cookers
- 3.10 Avoid sharp drops or drops on hard surfaces
- 3.11 Do not brush with abrasive fabric or chemicals to avoid scratches and other damages
- 3.12 Consumption of raw or undercooked meats, poultry, or seafood increases the risk of foodborne illness. To reduce your risk, always cook food to the safe temperatures recommended by USDA
- 3.13 Follow local regulations when recycling this product



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### 4 FCC STATEMENTS

#### INTERFERENCE STATEMENT:

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 of the following measures:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio/TV technician for help.

#### CAUTION:

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment

#### INTERFERENCE COMPLIANCE STATEMENT - FCC ID 2BG32-TTMP1:

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, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.



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### 5 BEFORE FIRST USE

- 5.1 Unpack the product, remove all packaging material
- 5.2 Follow the cleaning instructions to remove any residue from handling and packaging
- 5.3 Confirm that you have all components required to use the probe. This may include any of these related devices and equipment:
  - TT-Wireless Adapter to relay the probe temperature readings to your equipment/grill/smoker. It also has two ports for charging the probes
  - TT-Wireless MP Charger, a dedicated single charger for the probe
  - Your equipment/grill/smoker that's enabled to receive the probe temperatures
  - A mobile device such as a cell phone that has an app to receive the probe transmissions
- 5.4 Charge the probe for at least 15 minutes. This is enough to provide several hours of life, while full charge takes 30-45 minutes. Charge using either the TT-Wireless Adapter or the TT-Wireless MP Charger
- 5.5 Follow the set-up instructions for the related device/equipment to establish communication with the probe, such as pairing
- 5.6 Confirm that you can communicate with the probe in your set-up with your related device or equipment

### 6 TIPS

- 6.1 To ensure accurate temperature readings, insert probe in meat to avoid contact with the bone
- 6.2 To ensure that the probe can transmit out to an external receiver such as a cell phone, avoid complete metal enclosure during use, such as a double-walled metal hood with no gap or insulator around the seam. Metal obstructs the probe signal, weakening it or leading to total loss
- 6.3 Similarly, do not wrap the probe in aluminum foil. If the cooking requires foil-wrap, insert the probe through the foil

### 7 CLEANING AND MAINTENANCE

- 7.1 Hand wash is recommended. Let the probe cool down after use, clean with warm soapy water, wipe dry with towel before storage
- 7.2 Clean and dry properly before charging. A dirty probe may not charge properly and may damage the charger

