ChefsTemp®

PROTEMP PLUS
OPERATION INSTRUCTIONS

HIGH ACCURACY

WIFI/ BLUETOOTH

IOS & ANDROID COMPATIBLE

DUAL DISPLAY MODE

THE PERFECT TEMP. EVERY TIME.

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

iOS

Android

TABLE OF CONTENTS

1. FEATURES.....02

2. READ BEFORE USING.....03

3. MAXIMUM TEMPERATURE.....05

4. KNOW YOUR DEVICE.....06

4.1 THE PROBE.....07

4.2 THE STAND.....07

4.3 THE CHEFSTEMP APP.....07

5. GETTING STARTED.....08

6. SET UP YOUR PROTEMP PLUS.....09

7. COOKING WITH THE PROTEMP PLUS... ... 11

8. CLEANING AND MAINTENANCE.....12

9. WARRANTY.....13

10. FCC STATEMENT.....14

11. FAQ.....15

12. AFTER-SALES SUPPORT.....17

1. FEATURES

Unlimited Range Transmission Distance

Pair with ChefsTemp App

Receive Alerts on Your Phone

Wi-Fi or Bluetooth Connection

Connect up to 3 Channels

Monitor Cooking Progress in Real Time

±1 °F

Accurate within ±1°F (0.5°C)

Heat-resistant Zirconia Material

Waterproof Probe

662°F

Probe Tail Heat Resistant up to 662°F (350°C)

100

80-100 Hours Use Time of Rechargeable Stand

30

Probe Last for 30 Hours after Full Charge

2. READ BEFORE USING

Please read this entire manual before using your ProTemp Plus. Failure to follow these instructions could result in property damage or bodily injury. If you are assembling this product for someone else, provide this manual for the owner to read and keep for future reference.

Failure to follow the instructions below may cause the probe to be damaged and lead to serious injury or burns:

● Always insert the probe past the safety notch (the minimum insertion point) to avoid product damage and personal injury.

● DO NOT use the probe when cooking at temperatures above 662°F (350°C), or when cooking directly above hot coals or flames.

● DO NOT place the probe in direct contact with flames, hot charcoal or coals.

● DO NOT remove the probe while it is exposed to heat. The probe must be inserted in and removed from food away from all heat sources.

● Wear eye protection when taking out a probe that has been heated beyond the maximum temperature, or has been in contact with hot charcoals or direct flames.

● DO NOT use the probe when searing.

● If the probe falls into the fire or a direct heat source, turn off the cooking appliance and close the lid immediately. Allow the probe to cool before removing it.

● DO NOT touch the probe with your bare hands when the probe is hot. Wear heat-resistant gloves when handling the probe.

Failure to follow the instructions below may damage the device:

● DO NOT use the probe in a microwave, pressure cooker, or steam oven.

● DO NOT place the Stand directly on the grill

cover, or too close to any hot surface such as an oven door, or stove-top.
● DO NOT drop the probe onto hard surfaces.
● DO NOT use cleaning products containing alcohol, ammonium, benzene, or abrasives.
● DO NOT submerge the probe in water for long periods.
● DO NOT submerge the Stand in water or other liquids.
● DO NOT run the probe under cold water immediately after cooking. Let the probe cool down before washing.
● DO NOT exceed the probe's internal sensor limit of 212°F (100°C) or the ambient sensor limit of 662°F (350°C). Temperatures above these maximums may damage the probe.
● DO NOT apply excessive pressure and avoid extreme changes in direction when removing and inserting the probe.
● DO NOT expose the Stand to moisture. Keep it covered in harsh weather conditions, and do not put it in the sink.
● DO NOT use the device in damp, in water, in dusty or direct sunlight areas, under heavy impactor excessive vibration.
● DO NOT use the probe for taking bodily temperatures. This product is only designed for use in food.
● Store the ProTemp Plus in a dry, cool place when not in use.

The ProTemp Plus has a rechargeable battery, therefore please follow these instructions:
● DO NOT overcharge or continuously discharge the device. Prolonged overcharging or discharging may cause damage to the product itself or the connected devices.
● DO NOT use the device when the battery is completely depleted. Ensure at least one charging within 2 months to avoid battery damage.

● DO NOT use the device in extremely high temperature environments or expose it to high temperatures for a long time. Excessive temperature can shorten battery life and pose a significant threat to battery safety. If the surface temperature of the device is abnormally high, stop using it and wait for the device to naturally cool down.

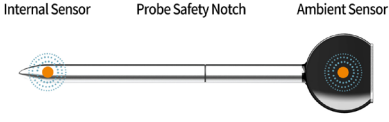
Always keep the probe pointed away from fingers and body. Contact may result in injury. Keep out of reach of children.

Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness. Always cook your food to USDA safe temperatures.

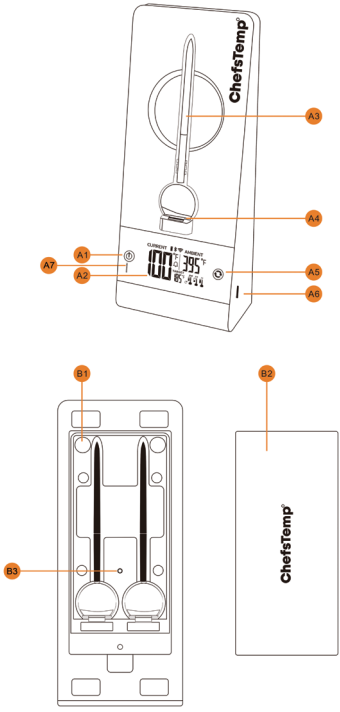
If you encounter any abnormal conditions (such as fever, odor, etc.) during use, please immediately stop using and seek professional repair services.

3. MAXIMUM TEMPERATURE

The internal sensor of the probe can withstand the maximum temperature of 212°F (100°C).
The ambient tip of the probe can withstand the maximum temperature of the 662°F (350°C).
To ensure the safety of the probe, the **ChefsTemp** App will alert you when you get too close to these limits.
Make sure to always insert the probe into your meat past the safety notch to avoid damage to the internal sensor.



4. KNOW YOUR DEVICE



A1: Power Switch
A2: Display Screen
A3: Probe
A4: Probe Charger
A5: Channel Switch
A6: Power Output Port
A7: Power Input Port
B1: Built-in Magnet
B2: Stand Back Cover
B3: Reset Button

Note: You can use a Type-C charging cable to charge the Stand through the Power Input Port, and let the Stand charge other electronic devices (such as mobile phones) through the Power Output Port.

4.1 THE PROBE

Made of stainless steel and zirconia ceramic, the wireless probe has sensors for reading both the internal temperature of your food (where the probe is inserted) and the ambient temperature (the temperature of the air surrounding your food). The internal temperature sensor is positioned at the tip and has a range of 32°F to 212°F (0°C to 100°C). The ambient temperature sensor is housed toward the ceramic end and has a range of 122°F to 662°F (50°C to 350°C). It's also accurate to ±1°F (±0.5°C) for internal measuring. The probe can stay powered for 30 hours after a full charge.

4.2 THE STAND

The Stand not only charges the probe but also relays temperature data from the probe to the **ChefsTemp** App. For best results, position the Stand close to the probe during cooking. The Stand stays powered for 80-100 hours with Wi-Fi transmission.

4.3 THE CHEFSTEMP APP

Although ProTemp Plus can be used independently to measure food temperature, you need to use the **ChefsTemp** App to set target temperatures and alarms. The App must be downloaded onto your smartphone or tablet. Once paired with the Stand and probe, the App will display live temperature readings, which you can view from anywhere (using Wi-Fi or Bluetooth). You can set preset or customized target temperatures to receive an alarm on your phone when food is ready.

5. GETTING STARTED

Step 1: Use a Type-C charging cable to charge the Stand. The Stand requires about 4-5 hours to fully charge. Make sure the AC adapter is 5V 2A or 12V 1A.

Step 2: Insert the probe into the charger on the Stand to charge it, and allow the probe to charge for a minimum of 1 hour.

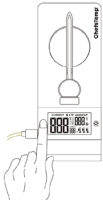
Step 3: While the Stand and probe are charging, download the **ChefsTemp** App from the Apple App Store or Google Play Store. You can scan the following QR code to find it.
Note: Works with iOS 11 or later and Android 9.0 or later.

Step 4: Open the App, register your account, and log in.

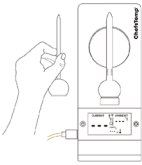
Step 5: Tap **Add your device** and follow the on-screen instructions to set up and activate your ProTemp Plus.

6. SET UP YOUR PROTEMP PLUS

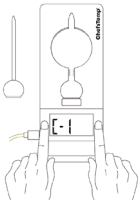
Step 1: Press and hold the power switch to activate the charging Stand.



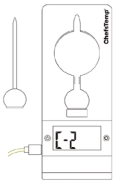
Step 2: Take out the probe from the charger.



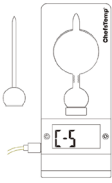
Step 3: Press and hold both switches until the screen displays C-1 to activate Bluetooth.



Step 4: Wait for the Stand to link to Bluetooth (C-2 appears on the screen).

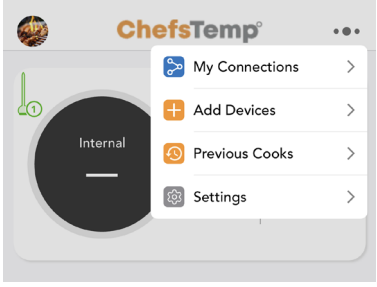


Step 5: When the Stand shows C-5, tap **Connect your Wi-Fi**. After the SSID appears automatically, enter your Wi-Fi password, tap **Next**, and wait for the Wi-Fi connection.



How to add a new probe?

Place the probe that needs to be added on the Stand for charging. After charging, remove the probe and open the App. Tap the button in the upper right corner of the main page, and tap **Add Devices**, then select the probe you want to add.



7. COOKING WITH THE PROTEMP PLUS

For best cooking results, please follow these steps:

Step 1: Ensure the Stand is charged and turned on, and the probe is charged.

Step 2: Preheat your cooking appliance as needed, prep your ingredients, and season your food as desired or directed.

Step 3: Place the Stand near (but never in or on) the cooking appliance. In open space, the maximum transmission distance is 500ft (190m). If the probe is in a closed environment, such as an oven or closed grill, the distance will be shortened to less than 15ft (6m). Therefore, we recommend the Stand be placed next to the probe as close as possible. Be aware that the Stand shell is plastic, therefore it can melt if placed too close to the heat source.

Step 4: Set the temperature as desired via the App. You can either quickly set a preset temperature or customize your target temperature.

Step 5: When ready to cook, insert the probe into the thickest part of your food, avoiding any bones. Be sure the tip, which is where the internal temperature sensor is located, is positioned in the food properly for the most accurate reading.

Note: Always insert the probe past the safety notch. Ensure the probe is firmly inserted and not loose before cooking.

Step 6: Cook your food. When cooking, be sure that the end of the probe, which houses the ambient temperature sensor, is not directly touching the heat source or any hot surfaces (such as the grates on a grill or the sides or edges of pots and pans). Although it's heat resistant to 662°F (350°C), the probe can be damaged at temperatures beyond that.

Step 7: Follow your cooking progress on your smartphone or tablet.

Step 8: Cook your food until done. You'll get an alert when it's time to take your food off the heat.

Step 9: Remove the probe carefully. When it's time to remove the probe (usually after the food has rested), be extremely careful as it may still be hot and can cause burns. Use a towel, potholder, or oven mitt when pulling the probe out of the food. **Note:** If the probe is difficult to remove, pull and twist the end. Do not bend the probe against the meat.

8. CLEANING AND MAINTENANCE

When not in use, place the Stand in a cool and dry environment and insert the probe into the charger for charging, and ensure the probe is thoroughly cleaned and dried. The charging contacts need to be kept smooth and clean.

When charging the Stand, ensure that the power input port and Type-C charging cable plug are clean and dry, and the Stand is in a cool place and has cooled down. Exposure to sunlight may prevent the bracket from charging due to high temperatures.

Manually clean the probe with soapy water, and if there are stubborn residues that are difficult to clean, you can use a polishing sponge or finer sandpaper for cleaning.

If the Stand gets dirty, wipe it down with a damp cloth. The Stand is not dishwasher-safe and is not waterproof. Do not immerse it in water.

If you don't use ProTemp Plus for a long time, please charge it at least once within 1-2 months. Long periods without charging may lead to damage to the internal lithium battery.

9. WARRANTY

ChefsTemp ProTemp Plus is warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of delivery or the original date of retail purchase. This warranty covers any defects in materials or workmanship that may occur under normal use.
If your product does not work as it should, please contact Customer Support at info@chefstemp.com. We may ask you to submit photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

This warranty does not cover:

1. Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter.
2. General lack of proper care.
3. Damage that occurs from commercial use.
4. Damage or degradation expected to occur due to normal use over time.
5. Damage that occurs from alterations or modifications by any entity other than ChefsTemp.
6. Damage that occurs from fire, floods, or natural disasters.
7. Claims of loss of interest or enjoyment.

10. FCC STATEMENT

This equipment has been tested and found to comply with the limits for a Class A (or 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.

Any changes or modifications not expressly approved by the FCC responsible party could void the user's authority to operate the equipment.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. In order to avoid the possibility of exceeding the FCC radio frequency exposure limits, human proximity to the antenna shall not be less than 20cm during normal operation.

11. FAQ

Q1: Do I need an internet connection to use the ProTemp Plus?
A1: The ProTemp Plus is a Bluetooth+Wi-Fi product. It can wirelessly transmit the temperature to the mobile App through the built-in Bluetooth booster when it is not connected to the Internet. Once connected to the Internet, you can receive temperature information from the probes in the grill from anywhere. If there is no Internet available, you can connect via the Bluetooth booster.

Q2: How far away from the Stand can the probe be and still send information to my phone?
A2: In open space, the maximum transmission distance is 500ft (190m). If you place the probe in the grill with a lid covering it, the distance will be shortened to less than 15ft (6m). Therefore, we recommend the Stand is placed next to the probe as close as possible.

Q3: What is the probe of the ProTemp Plus made of?
A3: It is made of stainless steel and zirconia ceramics.

Q4: What happens if it starts raining and the ProTemp Plus gets wet? Is it waterproof?
A4: The probe is waterproof and dishwasher safe. The Stand has a water resistance rating of IP55, which means the Stand can withstand rain but cannot be submerged in water.

Q5: How is the ProTemp Plus powered?
A5: With rechargeable lithium battery. The ProTemp Plus has a powerful battery capacity. Compared to other products on the market, which use AA or AAA batteries, it not only saves on cost and the hassle of battery replacement but also ensures the product is safe to use.

Q6: What is the temperature range that the ProTemp Plus can gauge?
A6: For internal temperatures the ProTemp Plus can detect from 32°F to 212°F(0°C to 100°C) and 122°F to 662°F (50°C to 350°C) for ambient measuring. It's also accurate to ±1°F (±0.5°C) for internal measuring.

Q7: How accurate is the temperature readout?
A7: ±1°F (±0.5°C) for probe internal measuring.

Q8: How long will the Stand and the probe stay powered before needing to be recharged?
A8: The Stand stays powered for 80-100 hours. The probe can stay powered for 30 hours.

Q9: Can I use the ProTemp Plus without the App?
A9: Yes, there is a screen on the bottom of the Stand that can show the temperature. Please also note that when you use a new probe for the first time, you will need to use the App to pair it to the Stand.

Q10: How much heat can the ProTemp Plus withstand?
A10: The zirconia ceramic can withstand heat up to 1832°F (1000°C). However, it's important to note that different parts of the probe have varying heat resistance capabilities. The probe tail can endure ambient heat up to 662°F (350°C), while the tip of the probe can withstand temperatures up to 212°F (100°C). It is worth mentioning that the Stand is not designed to withstand high temperatures and should not be exposed to temperatures exceeding 140°F (60°C).

Q11: Do you offer a warranty?
A11: The ChefsTemp ProTemp Plus comes with a one (1) year warranty from the date of delivery or the original date of retail purchase. This warranty covers any defects in materials or workmanship that may occur under normal use.

12. AFTER-SALES SUPPORT

If you have any issues with your device, or if your experience with thethermometer is less than perfect in any way, we encourage you to contact us.
You can also join our Instagram or Facebook group for more support and discount information.

: +1(323)287-5798
: info@chefstemp.com
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: www.chefstemp.com