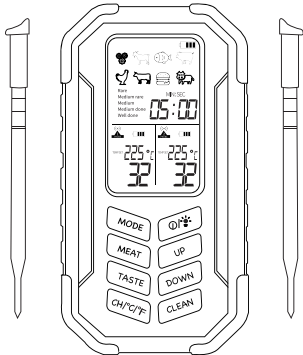


Wireless smart meat thermometer

Product Use Instructions (US)

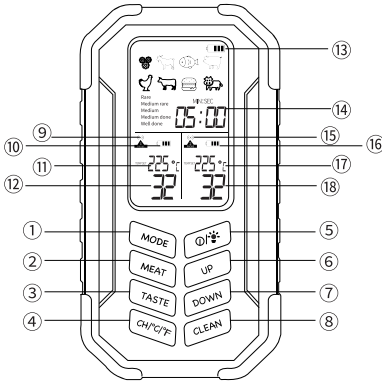


Thank you for purchasing and using our wireless smart meat thermometer. Please read this manual carefully before using this product.

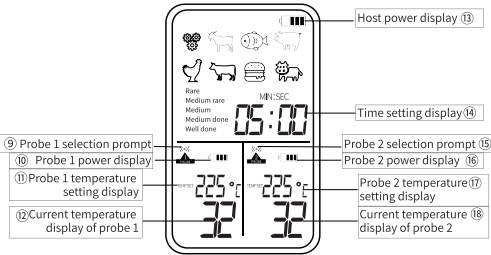
Product Specifications

Host size: 143*77*25mm	Measuring range: -20~100°C /-4~212°F
Probe size: 126*6mm	Timing: 00: 00-99: 00 min
Screen size: 2.7 inches	Backlight time: 180s
Transmission distance: 195 feet	Temperature switch: °C/°F
Host battery: AAA/1.5V 1*2	Waterproof: IP67 [Probe]
Host working time: 200 hours	Accuracy: ±1°C/1.8°F
Probe working time: 24 hours	Wireless pairing: ≤1min
Charging time: 30 minutes [Probe]	

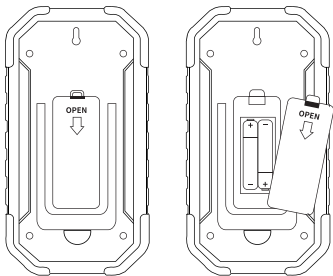
Key setting



- button① MODE: probe selection
- button② MEAT: meat selection
- button③ TASTE: Sort of ripe
- button④ CH: °C / °F
- button⑤: switch the machine / backlight
- button⑥UP: UP
- button⑦DOWN:DOWN
- button⑧ CLEAN: countdown



Installation of batteries



Operation instructions

After installing two AAA/1.5V batteries, press and hold button ⑤ for 3 seconds to turn on the phone. The probe and the host are automatically paired within one minute after power-on. Please do not remove the probe until the battery indicator ⑩ of probe 1 and the battery indicator ⑩ of probe 2 are displayed. After the pairing is completed, the battery will display three bars.remove the probe and insert it into the food (take gloves to avoid sharp inserting the palm of the hand).Press the key ① 1 probe icon to start flashing, press the key ② to choose from the barbecue category (beef cattle-veal-turkey-mutton-pork-fish-hamburger-custom), press the button ③ to select a few mature (full cooked Well Done-Rare-Medium Rare-Medium-Medium Done by default), and press the button ① to stop flashing.Probe one set.

Switch to number 2 2 probe icon to start flashing, press the key according to barbecue meat selection (beef cattle-beef-turkey-mutton-pork-fish-hamburger-in-custom), press the key ③ to select several mature (full cooked Well Done-Rare-Medium Rare-Medium-Medium Done by default), press the key ① number 2 2 probe icon to stop flashing and exit the setting.When the food reaches the set temperature, the corresponding probe temperature flashes and the host buzzer alarms.Press any key or cool down to below the set temperature to stop the alarm, remove the probe to enjoy the food.

Set up the custom actions

Press the key ① 1 button icon to flash.Press the button ② to select the type (beef cattle-veal-Turkey-mutton-Pork-Fish-Burger-Custom) 52°C / 126°F), press the button ⑥ / ⑦up and down adjust the temperature of the demand. When the food reaches the custom temperature, the host buzzer alarm, press any button or cool below the setting temperature.

Countdown setting

Start on default display 05:00 countdown, short press the button to start the countdown, the host buzzer alarm at 00:00, short press other keys to stop the alarm. Long press the button to enter the setting time state, TIME SET and minutes flash, short press the button / set the alarm time.Press the button short to switch to seconds.Long press the button to exit the time setting Start the countdown.Set the range at 99:00-00:00.

Match the settings (Do not match freely)

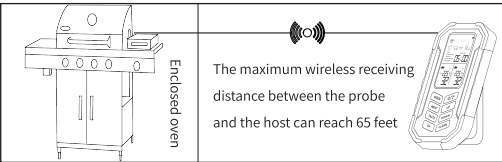
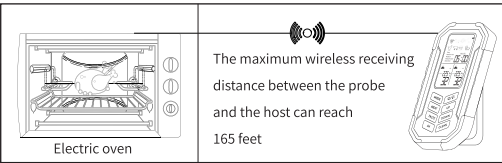
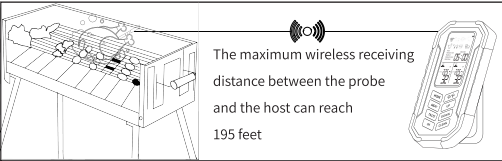
The product is factory matching successful state, if the probe is lost or work out of range temperature probe causes damage.The new probes can match by themselves.Turn on, press 3 seconds and the ①, probe 1 1 flashes showing SET enters the paired state.At this time, the probe operating state emission signal, the host shows the successful temperature pairing (such as the probe no emission signal display 00), press the key ①, 2 probe 2 to flash to show SET into the pairing state, the probe 2 probe operation state emission signal, the host probe 2 shows the temperature pairing successfully (e. g., the probe no emission signal shows 00), short press the button to exit the matching setting.(Note: If only probe 1 matches half fails, uninstall battery off and restart)

Permian probe charging

Probe 1 and 2 corresponds to the charging warehouse on the left and right sides of the host. Make sure to contact the charging shrapnel in place before each use. Charge the probe with ≥ for 30 minutes, and the battery in the probe area is full.If the probe is installed for 3 minutes and the battery shows no power change,

check that the probe is inserted to the bottom, please correctly insert the probe into the host corresponding charging compartment to the bottom.When the probe detects low battery, the host alarm. Please charge the probe.

Wireless transmission distance between probe and host

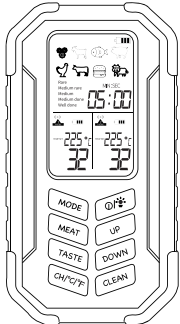


Important tips:

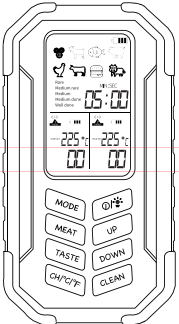
Wireless reception distance is affected by the environment and different kinds of barbecue appliances, please observe the display dynamics on the host

When the probe is disconnected from the display, the following prompts:

When working, if the wireless receiving distance is exceeded or otherwise disturbed, the actual temperature of the probe on the host becomes 00:00, and the distance between the probe and the host should be appropriately changed until the temperature of the probe is displayed on the host.



Receiving a wireless connection

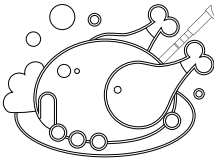


When the wireless reception is disconnected

Proper use of the probe

Remove the probe from the charger ,insert the probe into the food to Be grilled.

Remarks:The insertion depth must beyond the safety insertion line asShown below.

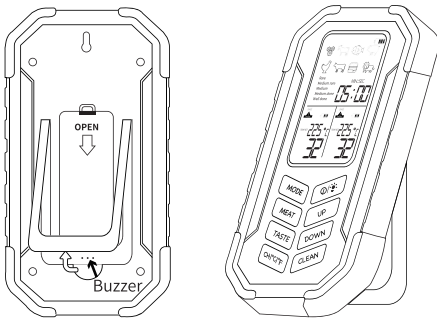


The food must be inserted deeper than the safety mark

Table for meat temperature setting: (°C/°F)

	Well Done	Medium Done	Medium	Medium Rare	rare
Beef cattle	77°C/170°F	72°C/162°F	62°C/144°F	72°C/162°F	52°C/126°F
Small beef	77°C/170°F	72°C/162°F	62°C/144°F	/	/
Turkey	79°C/174°F	75°C/167°F	/	/	/
Mutton	75°C/167°F	72°C/162°F	70°C/158°F	65°C/149°F	/
Pork	83°C/181°F	75°C/167°F	68°C/154°F	/	/
Fish	72°C/162°F	63°C/145°F	/	/	/
Hamburg	76°C/169°F	72°C/162°F	/	/	/
Custom	52°C/126°F	-20-100°C -4-212°F	/	/	/

Use of stent



List of accessories

Host	1	Probes	1*2	AAA/1.5v Battery	1 * 2 [Optional]
Instructions	1	Vacuum	1	Packaging box	1

Important security information

- Only the probe for its intended purpose.Probe Design for Meat (Food)
- To prevent electric shock hazards, do not immerse the charging block in water or other liquids

- To avoid damaging the probe, it must be inserted into the safety slot in the meat
- For optimal performance, do not insert any part of the probe ceramic handle into the meat
- Do not use probes in a microwave or pressure cooker.
- Do not expose the host and probe directly to the flame.
- Do not drop the probe on a hard surface
- Probes cannot be cleaned with a dishwasher.Wash your hands with soap and water before and after each use
- Make sure that the probe is completely dry when put back to the c harger or host seat
- The Probe is waterproof.Do not prevent soaking water.Do not soak in the water for a long time
- Please note the tip of the probe to avoid puncture.
- The probe gets hot during or just after cooking.Do not touch it barefoot
- Do not dip the probe in cold water after cooking.Wait until it is cool before cleaning
- The probe is not a toy.Close supervision is required if the probe is used near the children

- Do not use the probe for other purposes.A sharp probe can cause damage.
- Do not use this product in rain or thunderstorm or other severe weather conditions.

If the temperature is too high or too fast, check that the probe penetrates the food.Correct reinsert the probe into the food to ensure that the probe is not exposed to the flame.Reposition the probe tip to the bottom of the food.The center of the thick part.Avoid contact with bone or heavy fat areas.Keep in good contact.

- The maximum temperature for the internal sensors is 212 °F (100 °C). Above the highest temperature may damage the probe.
- The highest temperature for the handle portion of the probe is 527 °F (275° C).Above the highest temperature may damage the probe
- When cooking, make sure that the environmental sensor or any part of the probe does not contact any hot cooking surface
- Avoid applying left / right / top / lower pressure on the probe ceramic handle when removing from the meat.Remove on the same level insertion axis.Pull and twist
- Eat raw or uncooked meat and poultry.Or seafood may increase your risk of food borne disease.To reduce risk.Cook your food to the USDA safe temperature
- When not used, take the probe back to the host and remove the host battery

User information

Warning: Changes or modifications to the device without the explicit approval of the part responsible for compliance may invalidate the user's permission to operate the equipment

Warning: Don't hold down the mode button for more than 1 second!

FCC 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 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: Any changes or modifications to this device not explicitly approved by manufacturer could void your authority to operate this equipment.

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.

RF Exposure Information

The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction.