meat°it®

mastrad®

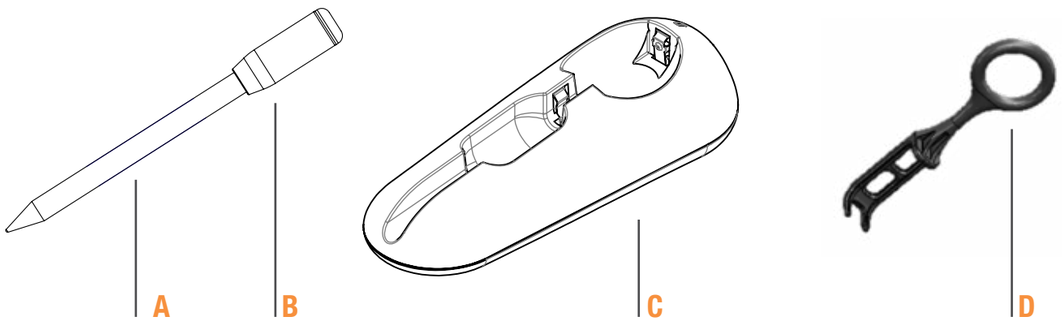
PARIS

Introduction

The meat°it thermometer consists of a wireless probe, a docking station, a key to remove the probe and a power cable.
This wireless thermometer is compatible with all hobs, including induction hobs. It can also be used on barbecues, whether open or closed, and in ovens.
It is suitable for fast or slow cooking, from 5 minutes to 24 hours continuous wireless use.
The thermometer can be used on thinner pieces of meat at least 0.6” (15 mm) thick (burgers, chicken fillets, ribeye steak, etc.) or thicker cuts (shoulder, brisket, whole chicken, etc.).
The thermometer transmits each change in degree to the connected app almost instantaneously.
The thermometer is accessed and controlled from a phone or tablet via a Bluetooth connection.
The thermometer can detect two temperature levels:
1. The internal temperature, via a sensor located in the metal section **(A)**
2. The cooking speed, thanks to a sensor located in the ceramic section **(B)**

More than one thermometer can be controlled at the same time (up to 4 probes) using the meat°it app.

The docking station **(C)** is used to store, protect and activate the wireless probe. It also recharges the battery in the probe. An LED light indicates the battery level. The key to remove the probe **(D)** is located under the docking station.



The meat°it probe is exclusively for domestic use when cooking meat or fish. It can be used in the oven, frying pan, on a plancha grill or barbecue, and in a smoker.

Any other use is prohibited. Do not use in a microwave, steam oven or for pastry-making in particular. Do not completely immerse the probe or put it in the dishwasher. To clean the metal part, use running water with soap. The 2-year guarantee will be canceled should dismantling or non-compliant use have taken place.

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1. Before starting

A. Activate Bluetooth

1. Make sure your phone/tablet and the thermometer are sufficiently charged to proceed with the pairing process . They do not need to be fully charged but both devices must have sufficient charge not to run out of power during the process.

2. Activate Bluetooth on your phone, if it is not already switched on.
Go to **Settings> Wireless & networks > Bluetooth settings > Activate or Settings > Connections > Activate Bluetooth depending on the model of your phone or tablet.** It can also be accessed by opening the quick menu and clicking on the Bluetooth icon.

To connect from an iPhone, go to **Settings > Bluetooth.**
In order to connect, the thermometer needs to be within 65 ft. (20 m) of the phone or table.

B. Install the meat°it app

Download the meat°it app from the App Store (Apple) or Google Play (Android).
Compatible versions: iOS version 9.1 or above - Android 5.0 or above. The app display is not optimized for models older than the iPhone 5.

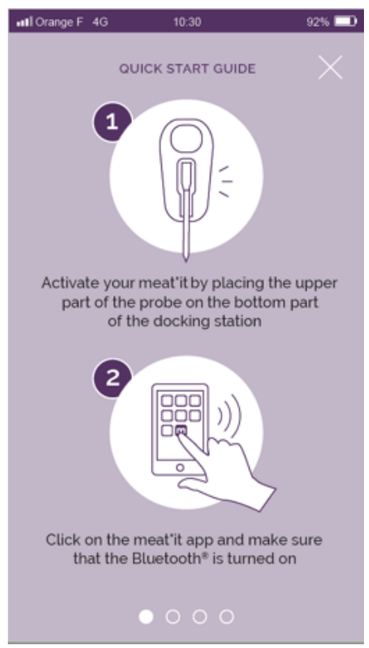
C. Activate the probe

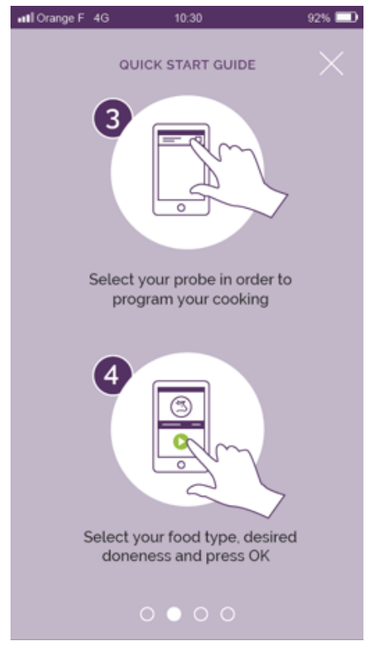
To activate the probe, place it on the bottom part of the docking station.

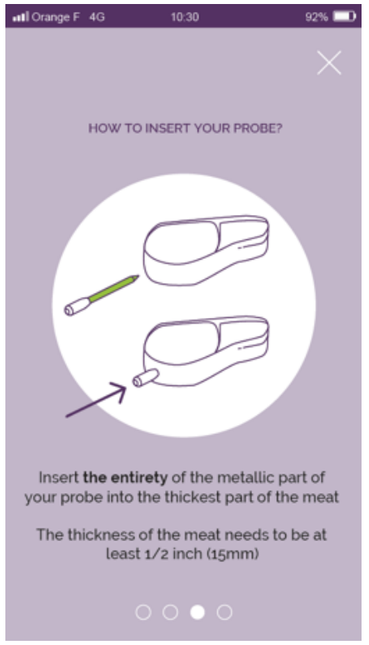
[1] Action de réunir des pièces qui doivent fonctionner par couple

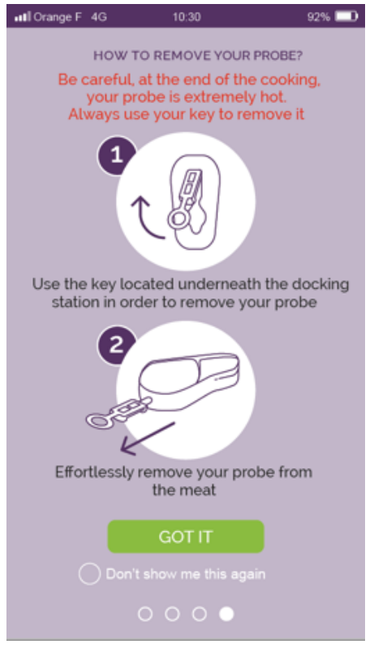
2. Using the meat°it app

When the app starts up, a “Quick start” guide will show you how to install and use the



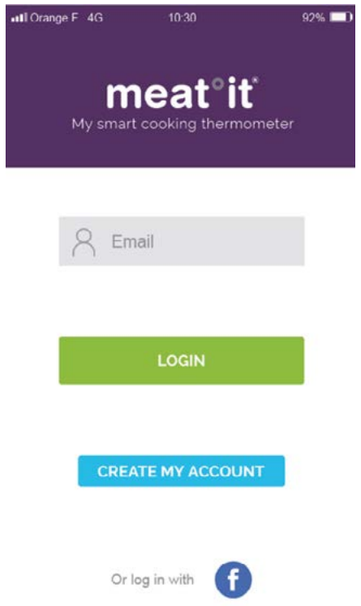


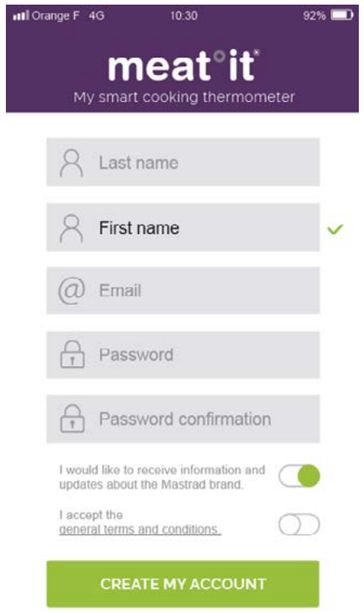




2.1. Registration and connection

When you use it for the first time, you will need to create an account so that you can log in. If you already have an account with the website www.mastrad-paris.fr, you can enter the email address linked to your account in order to log in. Please read and accept the terms and conditions of use.
Log in using your Facebook account will be soon available.



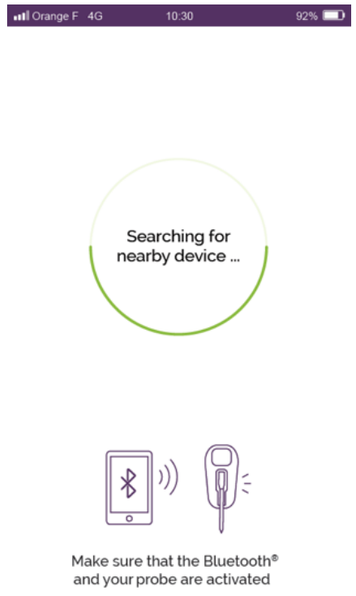


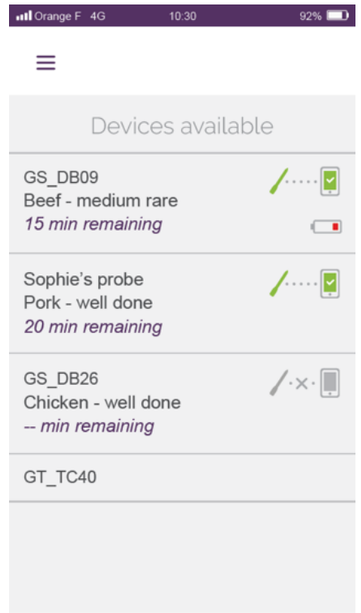
2.2. Connecting to the thermometer

Once you are logged in, the app automatically searches for probes within range. Make sure Bluetooth is activated on your phone.

When your probe is detected, click on it to program a cooking level.

If no probe is detected, you will be asked to refresh the page.



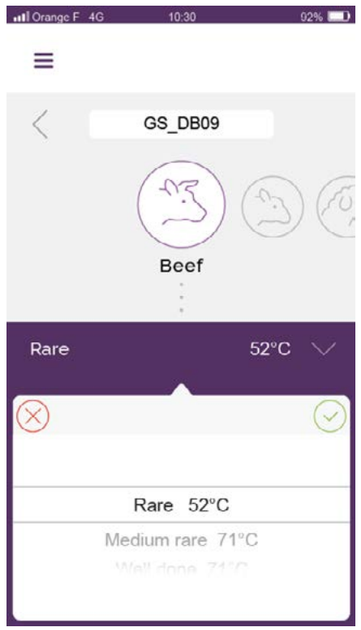


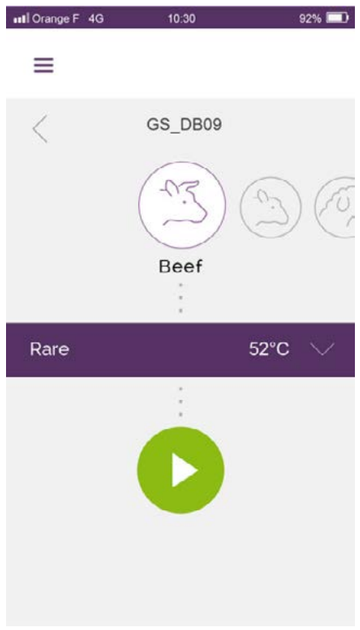
2.3. Setting a “standard” cooking program

Once you are connected to your probe, you need to select the type of food you are cooking and the cooking level desired. To select the type of food, scroll through the different options from left to right.
Depending on the type of food selected, you may then choose from the following cooking levels and click on the

- Blue
- Rare
- Medium-rare
- Well-done

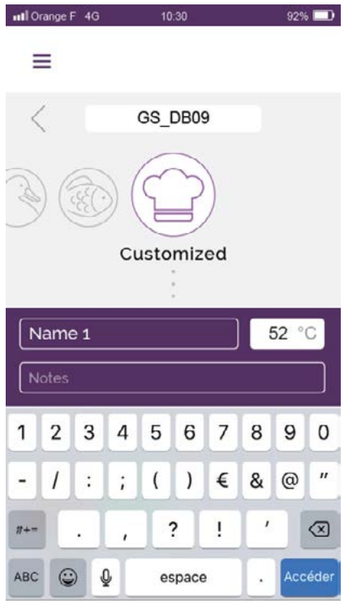
You can also rename your probe **by clicking on the default name and replacing it with the new name that you wish to give it.**
Once you have made your selections, click on the





2.4. Setting a personalized cooking program

When you scroll through the different types of food, the final icon is for a personalized cooking program. You can enter a specific “Name” for your cooking program and define a temperature to the nearest degree (up to 212 (100°C)).
You can also leave a note about your personalized program.



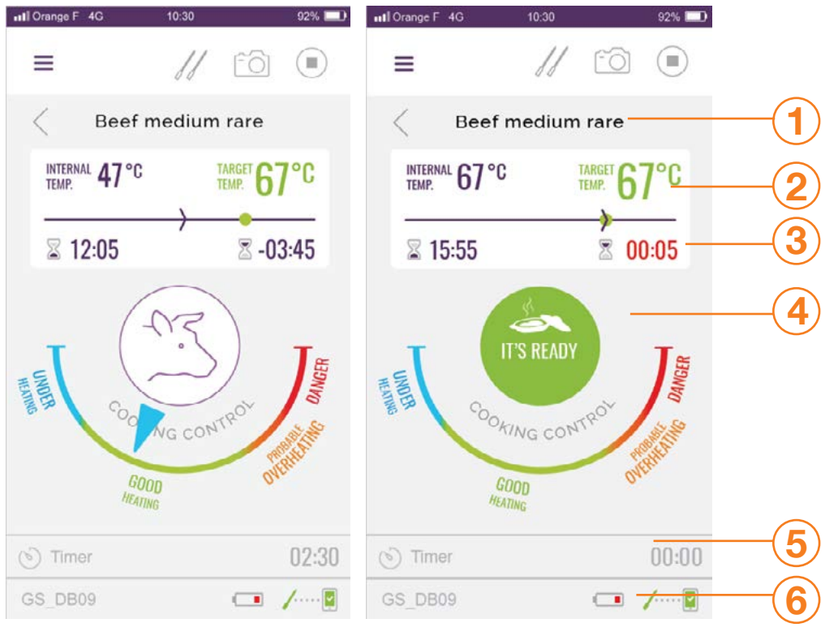
Caution : When you start a cooking program, make sure that the probe is properly inserted into the meat/fish, with the metal part completely covered.

2.5 Cooking program control screen

(1) Shows the type of food and level of cooking selected.
(2) Internal temperature monitor: on the left, the real-time temperature, on the right, the target temperature.
(3) The egg timer on the left of the screen shows the elapsed time. The egg timer on the right indicates the remaining cooking time. The later automatically recalculates based on the cooking speed.
(4) The cooking control gauge shows you if the food is cooking too slowly, at the correct speed, too quickly, or if your probe is in danger. An audible and visible alarm warns you if the cooking is too slow, or in the event of danger.
(5) If you have set a separate timer, the remaining time is indicated at the bottom of the screen.
(6) At the bottom of the screen you will also fine:

- The name of the probe
- If the battery level is low, a red symbol will be displayed, as above.

A green phone symbol indicates that the probe you are controlling is properly paired. A grayed-out symbol and an audible alert warn you when your probe is no longer within range.

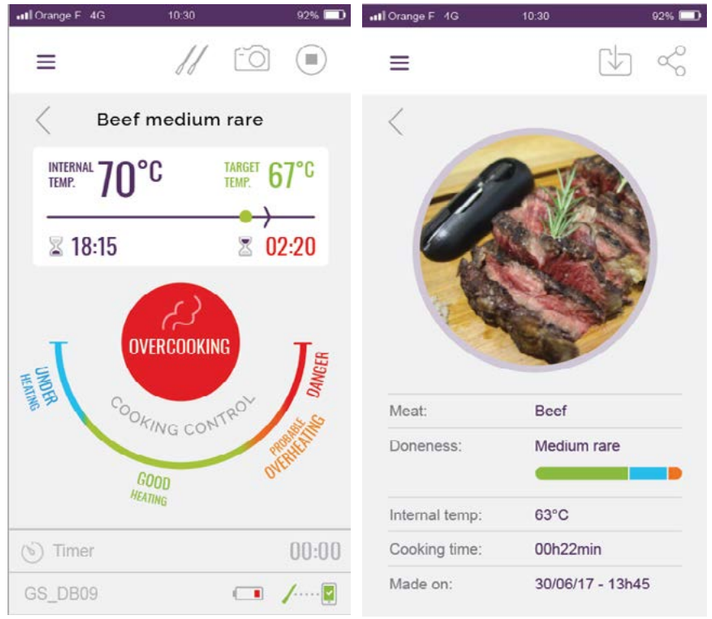


2.6 End of cooking program

Once the desired level of cooking, an audible alert warns you if the target temperature is exceeded.

To end the cooking program, click on (stop graphic). You can set a resting time (up to 5 minutes).

At any point, you can take a photo of your cooking by pressing camera graphic. The app has to be able to access to your camera, so make sure you give it access by clicking on “OK”. You can either take a photo, or end your cooking program and take a photo, which generates the “Share result” screen above.



Caution : At the end of cooking, the probe is extremely hot. To remove it, use the extractor key located under the docking station.

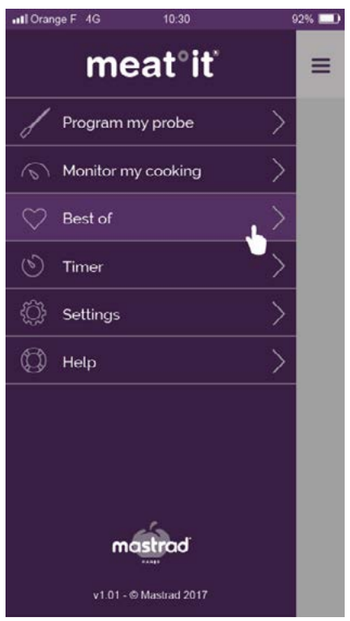
2.7 Share result

You can share an overview of your cooking performance containing:
- A photo of your dish
- The type of meat
- The cooking level. A performance bar shows how much of your cooking was done too slowly, too fast or at the correct speed
- The internal temperature
- The cooking time
- The date

2.8 Main menu

You can access the main menu at any time by clicking on the icon at the top left of the screen.

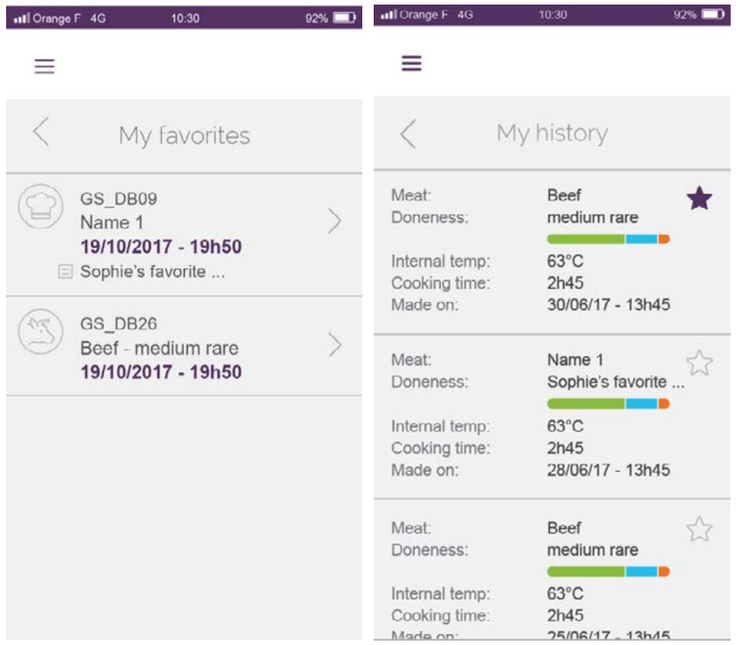
(1) Click on **“Program my probe”**, to go to the set cooking program screen (2.3)
(2) Click on **“Monitor my cooking”**, to go to the cooking control screen (2.5)
(3) Click on **“Cooking list”**, to see your favorites/your history (2.10)
(4) Click on **“Timer”**, to set a timer/stopwatch (2.9)
(5) Click on **“Settings”,** to access the settings (2.11)
(6) Click on **“Help”**, to go to the Help menu. You can then access the quick start guide or the instructions for use. (2.12)



2.9 Cooking list

My favorites
Click on one of your favorite cooking programs to access your preferred cooking settings automatically. Then you simply have to start the cooking program.

My history
All the cooking programs you complete are automatically recorded in “My history”.
Click on one of your previous cooking programs to see the details (1.7). You can also add a previous cooking program to your favorites by clicking on the star at the top right.



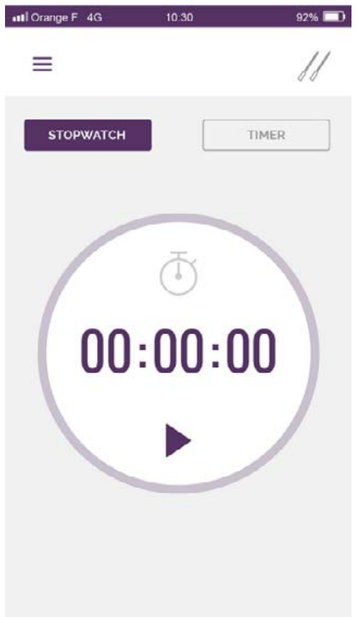
2.10 Setting a timer/stopwatch

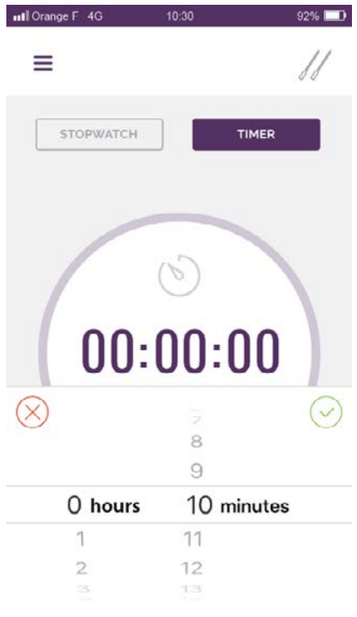
Stopwatch

Click ▶ to start the stopwatch.
To pause it, click ‖ .
To reset the stopwatch to zero, click on “Restart”.
To reset the timer to zero, click on “Restart”.

Timer

To set a timer, click on the number zone. Use the drop-down list to set the number of hours and minutes. Confirm the time selected by clicking on the icon at the top right. Once you have done this, click ▶ .
To pause it, click ‖ .



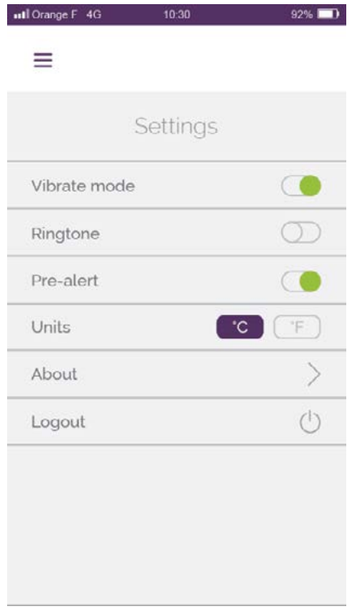


2.11 Settings/About

Vibrate mode (ON/OFF)
Ringtone (ON/OFF)
Pre-alert (ON/OFF)
Keep the screen on (ON/OFF)
Unit (Celsius/Fahrenheit)
About – to go to page 2.12
Logout – to log out of the app.

About

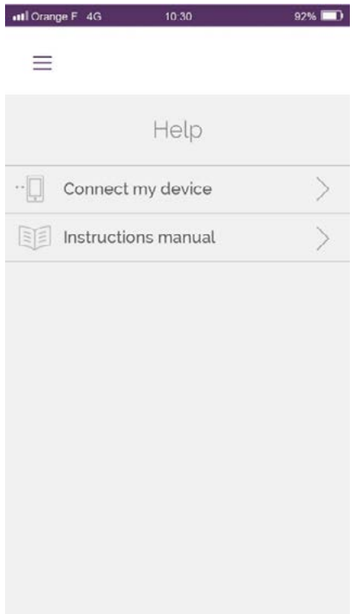
To see information about the version of the software and application.
Click on “Website” to visit: https://www.mastrad-paris.fr/



2.12 Help

Help

You can access the Help section at any time to view the quick start guide or instructions for use.



3. Cleaning the probe

Extract the probe using the key located under the docking station.
Place the steel part of the probe under running water with a bit of soap, rinse, and dry using a soft cloth. The ceramic part should be handled with care and should not be fully immersed in water.

4. Frequently asked questions

1. What should I do if my probe is not detected?
Make sure that your Bluetooth is switched on and your probe is sufficiently charged. Do these checks near the probe. If your probe is not detected when inserted into your meat/fish, remove it using the extractor key and try to re-start it using the docking station/activation. (See diagram p.4)

2. What should I do if my probe is out of range?
If the probe is out of range, an audible and visible alert will warn you. In this event, move closer to the probe so that the app can connect automatically.

3. How do I monitor several cooking levels of meat with a single probe?
If all my pieces of meat are to be cooked to the same level, when one piece is ready they all are.
If different cooking levels are required, I would insert my probe into the piece requiring the most cooking but set the app to the program for the least cooking. Once the first cooking level is reached, I would reset the cooking program to the remaining cooking level. E.g.: If I want one steak cooked medium-rare and another well done: I would insert my probe into the steak that needs the most cooking (well done) but would set my app to “beef – medium-rare”. Once the “medium-rare” program is finished, I would take that steak off the stove and reset the app, selecting “beef – well done”.

4. Do I have to pay for the app? No

5. Am I told when I need to turn over the meat?
NO. However, you can set a timer during the cooking program, so that you will get an alert on your phone.

6. Does the probe work with induction hobs? In closed ovens? Closed barbecues? Yes

7. What temperature is it resistant up to? Is it flame resistant? The meat°it probe is heat-resistant for up to 3 minutes in contact with flames, or up to a temperature of around 1112°F (600°C). An audible and visible alarm warns you if your probe is in danger.

8. Are any recipes provided? Where can I find them? Various recipes are available at www.mastrad-paris.fr/recettes or on the product website www.meat-it.co.

9. How do I clean my thermometer? Can it go in the dishwasher? You can clean the thermometer easily under running water but it should not be fully immersed. It cannot go in the dishwasher. The docking station should be cleaned with a soft, dry cloth.

10. How long is the warranty? The meat°it cooking thermometer comes with a 2 year warranty.

11. How long does the thermometer take to charge? It takes 2 hours to charge completely. Charging it for 15 minutes is enough to use it to cook for up to 30 minutes. A green light indicates when the battery is fully charged. The probe automatically switches off after 10 minutes of inactivity to save energy.

12. How long is the battery life? ? The battery lasts for up to 24 hours.

IC Statement:
This device complies with Industry Canada's licence‐exempt RSSs. Operation is subject to the following two conditions:
(1) This device may not cause interference; and
(2) This device must accept any interference, including interference that may cause undesired operation of the device.

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes : (1) l'appareil ne doit pas produire de brouillage, et (2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

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.

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

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