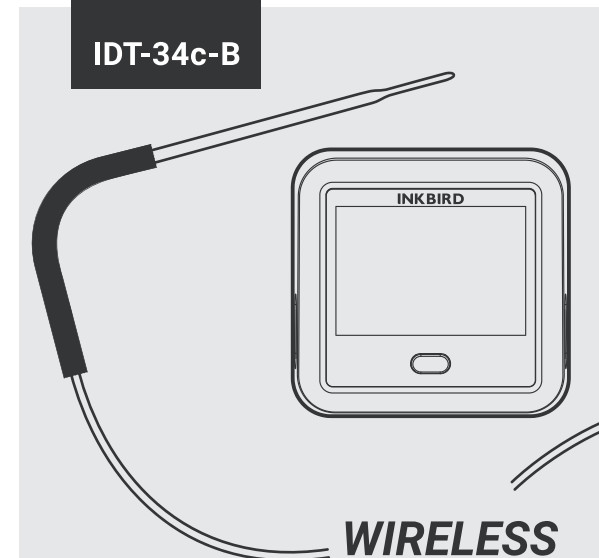
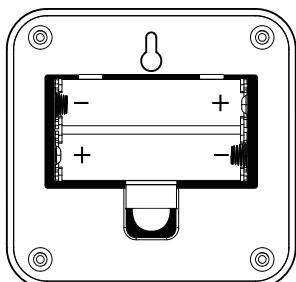
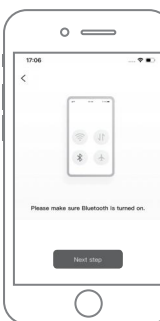


尺寸：100mmX135mm

材质：105g双铜

风琴折

INKBIRD IDT-34c-B  WIRELESS BBQ THERMOMETER USER MANUAL	CONTENTS 01 Overview 02 Technical Specifications 03 Product Diagram 04 Key Definitions 05 Battery Installation & Precautions 06 Quickstart Guide 07 APP Installation & Connection 08 Cleaning and Maintenance 09 Important Notes/Warnings 10 Troubleshooting Guide 11 FCC Requirement 12 IC Warning 13 Customer Service	 Please keep this manual properly for reference. You can also scan the QR code below to visit our official website for product usage videos. For any usage issues, please feel free to contact us at support@inkbird.com.	IMPORTANT NOTES/WARNINGS 1. Keep children away to prevent them from being hurt by sharp probes. 2. This product is not suitable for use in microwaves and pressure cookers. 3. Do not expose this product to high temperatures, such as hanging/-placing it on a hot surface of a hearth, oven, or grill, or placing it inside the oven or grill. 4. Do not expose the probes directly to fire or burning charcoal, or use them in an environment other than -22°F~572°F. Otherwise, the probe and probe cord will be damaged. 5. Do not touch the probe or probe cord with your hands during/at the end of cooking. Wear heat-insulation gloves if necessary to avoid burns. 6. Do not immerse the probe in water, put it in the dishwasher, or use aggressive detergents to clean it. Rinse under running water and dry for storage. 7. This thermometer is not waterproof. Be careful not use it in high-humidity environments such as bathrooms and gardens. Otherwise, it will be damaged. 8. When it is necessary to replace the batteries, please be sure to choose high-quality alkaline batteries and safely dispose of the original batteries. When the power is insufficient, the temperature measured by the thermometer may be inaccurate or unusable. 1	Reference Table for Minimum Internal Temperature of Food Safety (USDA Database) <table><tr><th>Food</th><th>Type</th><th>Internal Temperature (°F)</th></tr><tr><td rowspan="3">Beef,bison,veal,goat, and lamb</td><td>Steaks, roasts, chops</td><td>145 Rest time: 3 minutes</td></tr><tr><td>Ground meat and sausage</td><td>160</td></tr><tr><td>Casseroles</td><td>165</td></tr><tr><td rowspan="2">Chicken,turkey, and other poultry</td><td>Alt: whole bird, breasts, legs, thighs, wings, ground poultry, giblets, sausage, and stuffing inside poultry</td><td>165</td></tr><tr><td>Raw eggs</td><td>Cook until yolk and white are firm</td></tr><tr><td rowspan="3">Eggs</td><td>Egg dishes (such as tiratata quiche)</td><td>160</td></tr><tr><td>Casseroles (containing meat and poultry)</td><td>165</td></tr><tr><td>Raw ham</td><td>145 Rest time: 3 minutes</td></tr><tr><td rowspan="2">Hams</td><td>Precooked ham (to reheat)</td><td>165 Note: Reheat cooked hams packaged in USDA-inspected plants to 140°F</td></tr><tr><td>Leftovers</td><td>Any type 165</td></tr></table> 2	Food	Type	Internal Temperature (°F)	Beef,bison,veal,goat, and lamb	Steaks, roasts, chops	145 Rest time: 3 minutes	Ground meat and sausage	160	Casseroles	165	Chicken,turkey, and other poultry	Alt: whole bird, breasts, legs, thighs, wings, ground poultry, giblets, sausage, and stuffing inside poultry	165	Raw eggs	Cook until yolk and white are firm	Eggs	Egg dishes (such as tiratata quiche)	160	Casseroles (containing meat and poultry)	165	Raw ham	145 Rest time: 3 minutes	Hams	Precooked ham (to reheat)	165 Note: Reheat cooked hams packaged in USDA-inspected plants to 140°F	Leftovers	Any type 165	01 Overview INKBIRD IDT-34c-B, a smart wireless BBQ thermometer, uses Bluetooth 5.1 to help you accurately measure the internal temperature of the food when grilling or cooking, reducing the waste of energy and food resources and preventing foodborne diseases. You can set the desired temperature and food doneness through the mobile application and remotely monitor the changes in food status through the phone. When the cooking is done, this smart thermometer will remind you that it is time to enjoy these delicious foods. 3	02 Technical Specifications <table><tr><td>Model Number</td><td>IDT-34c-B</td></tr><tr><td>Bluetooth Version</td><td>BLE 5.1</td></tr><tr><td>Bluetooth Connection Distance</td><td>260ft/80m (without obstacles; for reference only)</td></tr><tr><td>Screen Type</td><td>HD Backlit LCD</td></tr><tr><td>Screen Size</td><td>57*36mm</td></tr><tr><td>Probe Number</td><td>4</td></tr><tr><td>Probe Jack Size</td><td>φ2.5mm; length 11mm</td></tr><tr><td>Probe Sensor Type</td><td>NTC</td></tr><tr><td>Temperature Measurement Accuracy</td><td>±1°C/±1.8°F</td></tr><tr><td>Temperature Measurement Range</td><td>-30~300°C / -22~572°F (Short-Time Measurement) -20~250°C/-4~482°F (Continuous Monitoring)</td></tr><tr><td>Probe Cord Length</td><td>1.2m/3.9ft</td></tr><tr><td>Temperature Calibration Range</td><td>±7°C (±12.6°F)</td></tr><tr><td>Temperature Refreshing Time</td><td>< 1s</td></tr><tr><td>Power Source</td><td>2 AA Batteries</td></tr><tr><td>Dimension</td><td>86*83*38.5mm</td></tr><tr><td>Weight</td><td>110g</td></tr><tr><td>Package Contents</td><td>Thermometer*1 (IDT-34c-B) Probes Probe Clamps AA Batteries*2 User Manual*1</td></tr></table> 4	Model Number	IDT-34c-B	Bluetooth Version	BLE 5.1	Bluetooth Connection Distance	260ft/80m (without obstacles; for reference only)	Screen Type	HD Backlit LCD	Screen Size	57*36mm	Probe Number	4	Probe Jack Size	φ2.5mm; length 11mm	Probe Sensor Type	NTC	Temperature Measurement Accuracy	±1°C/±1.8°F	Temperature Measurement Range	-30~300°C / -22~572°F (Short-Time Measurement) -20~250°C/-4~482°F (Continuous Monitoring)	Probe Cord Length	1.2m/3.9ft	Temperature Calibration Range	±7°C (±12.6°F)	Temperature Refreshing Time	< 1s	Power Source	2 AA Batteries	Dimension	86*83*38.5mm	Weight	110g	Package Contents	Thermometer*1 (IDT-34c-B) Probes Probe Clamps AA Batteries*2 User Manual*1	03 Product Diagram HD Backlit LCD Screen Button Probe Jacks (3-4) Battery Compartment Hanging Hole Probe Jacks (1-2) • Screen Display Description <table><tr><th>Log</th><th>Temperature is being logged.</th></tr><tr><td>★</td><td>Backlight is turned on.</td></tr><tr><td>⏏</td><td>Mute mode.</td></tr><tr><td>⚠</td><td>Alarm mode.</td></tr><tr><td>★ flashes</td><td>Bluetooth is pairing.</td></tr><tr><td>★ remains on</td><td>Bluetooth is connected.</td></tr><tr><td>★ disappears</td><td>Bluetooth connection is disconnected.</td></tr><tr><td>🔋</td><td>Device battery level.</td></tr><tr><td>🔋 flashes</td><td>The device is low on power. Replace the batteries immediately.</td></tr><tr><td>°F/°C</td><td>Temperature unit.</td></tr><tr><td>H flashes</td><td>Remind you when the current temperature is detected to exceed the preset temperature.</td></tr><tr><td>L flashes</td><td>Remind you when the current temperature is detected to be lower than the preset temperature.</td></tr><tr><td>🕒</td><td>Set a timer.</td></tr><tr><td>🕒 flashes</td><td>Alarm when the timer reaches.</td></tr></table> 5	Log	Temperature is being logged.	★	Backlight is turned on.	⏏	Mute mode.	⚠	Alarm mode.	★ flashes	Bluetooth is pairing.	★ remains on	Bluetooth is connected.	★ disappears	Bluetooth connection is disconnected.	🔋	Device battery level.	🔋 flashes	The device is low on power. Replace the batteries immediately.	°F/°C	Temperature unit.	H flashes	Remind you when the current temperature is detected to exceed the preset temperature.	L flashes	Remind you when the current temperature is detected to be lower than the preset temperature.	🕒	Set a timer.	🕒 flashes	Alarm when the timer reaches.	04 Key Definitions ① Power ON/OFF: Press and hold the button for 3 seconds to turn on/off the device. ② When Bluetooth requests pairing, press the button to complete the pairing and connect. ③ Cancel Alarm: When the temperature alarm is triggered, press the button to cancel the alarm. ④ Low Battery: When the low battery prompt is triggered (the battery power is ±10%), press the button to cancel the reminder. ⑤ Force Restart (reset) : Remove the battery to reset the device. 05 Battery Installation & Precautions   6	① Open the battery compartment. ② Pay attention to the battery polarity and correctly install two new AA alkaline batteries. ③ Cover the battery compartment and press and hold the power button for 3 seconds to turn on the thermometer. • Precautions For Use ① Use two new alkaline batteries. Do not mix old and new, do not use rechargeable batteries, and do not use standard carbon-zinc batteries. ② Correctly install the batteries and turn on the device. After the probe is inserted into the probe jack, the part of the screen corresponding to the channel will display the current temperature. ③ Insert the probe tip into the middle of the food to measure the internal temperature of the food. ④ To perform parameter settings for the thermometer, select food menus, temperatures, and doneness levels, or monitor temperature changes, you should download and open the INKBIRD APP on your phone and connect it via Bluetooth. ⑤ This device is suitable for continuous monitoring of food cooking progress. During cooking, please ensure that the probe is inserted into the food and does not remove it. The internal temperature of the food will be displayed in the corresponding area of the thermometer screen. 06 Quickstart Guide Before using your Bluetooth smart thermometer IDT-34c-B, please ensure that the device has two new AA alkaline batteries installed and that you have read the Important Safety Information in this manual. 7
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1) When cleaning the stainless steel temperature probe included in the product packaging, please be careful not to immerse the probe or wire in water or use aggressive cleaners as the probe may be damaged. 2) Prepare a smartphone running iOS 12 (or higher) or Android 7.1 (or higher), download the INKBIRD APP, and complete the connection. (Please refer to section 7. APP Installation & Connection in this Manual) 3) Insert the cleaned probe into the probe channels of the thermometer in sequence, and the screen will display the real-time temperatures corresponding to the probes. 4) Open the APP and set the parameters for the food to cook. 5) Insert the probe into the center of the meat, avoiding nearby bones or cartilage. Be careful not to twist the probe wire, and keep the probe away from flames during cooking. You can use a probe clamp to secure the probe during cooking for stable and reliable measurements. 6) If you will be using an oven, place the thermometer on a non-metallic and non-heated flat surface outside the oven and leave enough slack for the probe wire to prevent the probe from leaving the food during the closing of the oven door or from being connected loosely to the thermometer. 7) When the internal temperature of the food reaches the set temperature, the thermometer will sound a sound alarm, and the APP will also send an alarm notification. To stop the alarm, you can press the button on the thermometer once or operate the APP to stop it. If you do not perform any operation, the alarm will not stop. 8	Note: After cooking, do not touch hot probes or wires immediately, and wear enough heat-insulating gloves or tools if necessary to prevent burns. 07 APP Installation & Connection  7.1 INKBIRD APP Search the INKBIRD App from Google Play or App Store to get it for free, or you can scan the QR code left to download it directly. Note: 1. Your iOS devices must be running iOS 12.0 or above to download the app smoothly. 2. Your android devices must be running android 7.1 or above to download the app smoothly. 3. APP Location Permission Requirement: We need to obtain your location information to discover and add nearby devices. INKBIRD promises to keep your location information strictly confidential. And your location information will only be used for the location function of the App and will not be collected, used, or disclosed to any third party. Your privacy is very important to us. We will abide by relevant laws and regulations and take reasonable security measures to protect your information security. 9	7.2 Registration Step1: Registering an account is necessary before using the INKBIRD app for the first time. Step2: Open the app, select your Country/Region, and a verification code will be sent to you. Step3: Enter the verification code to confirm your identity, and the registration is complete. 7.3 How to Connect 7.3.1 Open the INKBIRD app and Click "+" on the top right corner to add a device. Then, follow the app instructions to complete the bluetooth connection. NOTES: ① Before starting the Bluetooth connection of the device, please ensure that your phone has been properly installed with the INKBIRD APP, enabled location, and allowed the INKBIRD APP to access location information. ② When using the Bluetooth connection, keep your phone as close as possible to the device. If the distance between the phone and the device is too long or there are obstacles or blockers, the signal will weaken or even break off the connection. ③ After successfully connecting the phone to the device, if you place the temperature sensor next to a metal table or object, the signal will weaken or even break off the connection. Please keep the device away from metal and keep the temperature sensor at least 1 m away from the ground. ④ Please note that Bluetooth will always be on after the device is turned on, and only when the device is turned off will the Bluetooth be turned off. 10	 Next step  Next step  Add a device Next step Next step  Press the panel button  The pairing is complete Bluetooth connection Press the panel button The pairing is complete 11	08 Cleaning and Maintenance ① Please store the thermometer and probes in a cool, dry place and keep children away. ② If you intend not to use this product for an extended time, we recommend removing the battery and keeping the battery compartment closed. ③ After use, clean the probe with non-corrosive detergents, rinse under running water, and wipe it clean. ④ If necessary, use a wet cloth to clean the thermometer and prevent water from entering the probe channel. 09 Important Notes/Warnings ① Do not immerse the thermometer or probe in water and do not wash it in a dishwasher. ② Do not use corrosive detergents to clean the probes. ③ When in use, do not expose the thermometer to high temperatures. Do not place it on high-temperature appliances such as ovens or grills. That may cause product damage. ④ Do not use or store this device in extreme weather or high-humidity environments. That may cause property loss or injury. ⑤ This product is specially designed for grilling and cooking. Any other usage is not recommended. 10 Troubleshooting Guide What can you do if the device is not working? Here are some possible reasons and relative solutions for reference. We hope they are helpful. For any further questions, please feel free to contact us at support@inkbird.com. 12	Issues Possible Solutions Not Connected 1) Make sure Bluetooth is enabled on your phone or tablet. 2) Check that your phone has location services enabled and the application has permission to use location. 3) Position your phone or tablet as close as possible to the thermometer, and we recommend keeping it away from metals or obstacles. 4) Ensure the device is disconnected from other smartphones, and close the Bluetooth feature on these phones. 5) Restart the device and open the applications again. 6) Confirm that your phone or tablet is running an operating system version of iOS 12/Android 7.1 or higher. 7) Remove the battery to reset the device. 8) Close other Bluetooth devices within the connection range or disable their Bluetooth feature. Disconnect After Connection 1) Please position your phone as close as possible to the device. If the distance between your phone and the thermometer is too long or there are many obstacles, the signal may weaken or break off the connection. 2) When using a Bluetooth connection, please do not place the thermometer near metal objects and keep the thermometer at least 1 m away from the ground. Otherwise, the signal may weaken or even break off the connection. 3) Please ensure that you have not disabled the location service feature on your phone or tablet or denied the location permission for the INKBIRD app during the operation of the thermometer. 13	11 FCC Requirement Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the 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. Note: 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 equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. 14	12 IC Warning This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions: (1) This device may not cause interference. (2) This device must accept any interference, including interference that may cause undesired operation of the device. L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique 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; 2) L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement. The device meets the exemption from the routine evaluation limits in section 2.5 of RSS 102 and compliance with RSS-102 RF exposure, users can obtain Canadian information on RF exposure and compliance. Le dispositif rencontre l'exemption des limites courantes d'évaluation dans la section 2.5 de RSS 102 et la conformité à l'exposition de RSS-102 rf, utilisateurs peut obtenir l'information canadienne sur l'exposition et la conformité de rf. 15	13 Customer Service This item carries a 1-year warranty against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of INKBIRD, be either repaired or replaced without charge. For any problems in use, please feel free to contact us at support@inkbird.com. We will do our best to help you. 16	INKBIRD TECH.C.L. support@inkbird.com Factory address: 6th Floor, Building 713, Pengji Liantang Industrial Area, NO.2 Pengxing Road, Luohu District, Shenzhen, China Office address: Room 1803, Guowei Building, NO.68 Guowei Road, Xianhu Community, Liantang, Luohu District, Shenzhen, China  V4.0																																																																																									