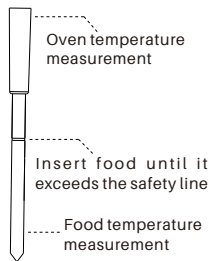
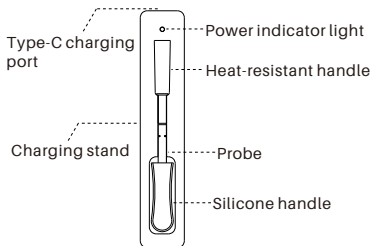


1. Introduction

This product gets rid of the traditional wired connection of the temperature probe and adopts wireless Bluetooth transmission technology to measure the internal temperature of food, the oil temperature of the frying pan and the surface temperature of the heating table. Download the APP from your smartphone and become a chef in seconds, easily controlling the process of baking, steaming and grilling.

2. Appearance Introduction



The probe is prohibited from burning with open flames, and it is prohibited to put the probe directly into the oven without food inserted. Tin foil will affect signal transmission, so do not

immerse the probe completely in tin foil.

3. Operating Instructions

When you get the instrument for the first time, please check whether the appearance and accessories of the instrument are complete. Please charge the instrument before use. When charging, please put the probe into the charging stand first, and then connect the power supply through the USB port of the instrument to charge. When the indicator light turns completely green, it means that it is fully charged.

(1) Download APP

The APP software used for this instrument can be obtained from the dealer.

(2) Measuring the internal temperature of food

When measuring the internal temperature of the food, remove the silicone handle first, and the probe must be inserted into the food until it reaches the safety line, otherwise it may damage the instrument!

(3) Measuring the surface temperature of the heating table

Insert the silicone handle into the tip of the probe, hold the silicone handle when measuring, and place the metal part of the handle on the surface of the heating table. The temperature and data can be read from the APP.

(4) Measuring the oil temperature of the deep fryer

Hold the silicone handle, place the metal part of the handle into the oil pan, and read the oil temperature through the APP.

Tips:

- Please operate the product correctly within the parameters specified in the technical data and for the intended use.
- The charger base is not waterproof, do not immerse it in water or other liquids.
- The probe will be very hot during or after cooking, do not touch it directly with your hands.
- Please be careful with the tip of the probe.
- Do not use the probe in a microwave or pressure cooker.
- The probe cannot be cleaned in a dishwasher, please pay attention to the waterproof problem, it is best to wipe it with a damp cloth.
- When cooking, make sure that no part of the

probe touches any hot cooking surface.

- When not in use, store the probe in a dry, cool place.
- Do not use this product outdoors in rainy days, thunderstorms or other adverse weather conditions.
- If the temperature displayed is too high or the temperature rises too quickly, please check whether the probe is inserted into the food. Please reinsert the probe correctly into the food and make sure that the probe is not exposed to the flame.
- If you have any questions, please contact after-sales personnel in time.

4. Technical parameters

Measuring range	Front end: 0°C~+100°C Back end: 0°C~+270°C
Resolution ratio	1°C
Communication distance	15 m (clear open environment, height 2 m)
Sampling interval	10 seconds
Storage temperature	-15~+45°C
Battery capacity	1.8mah @3.8V
Charging interval	15min
Protection class	IP68
Shell material	Stainless steel, polyether ether ketone plastic
Probe rod diameter	6mm
Probe length	130mm

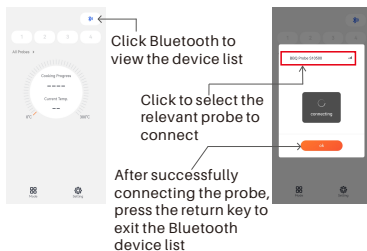
5. APP operation

APP interface



- ① Bluetooth connection
- ② Four probes, click to view the food status of each probe.
- ③ Current food temperature
- ④ Grill temperature
- ⑤ Start/Stop
- ⑥ Set temperature unit, language and alarm type
- ⑦ Set cooking mode
- ⑧ Current cooking mode
- ⑨ Target food temperature
- ⑩ View all probes

Bluetooth connection

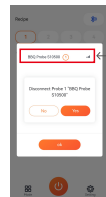


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Note:

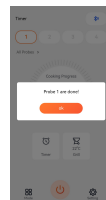
- (1) The probe cannot search and connect to Bluetooth when it is charging or when the battery is low.
- (2) Only after the Bluetooth connection of one probe is successful can the next one be connected.
- (3) Before connecting to Bluetooth, you must first turn on the Bluetooth and positioning functions of your mobile phone.

Bluetooth disconnection



Press and hold the connected Bluetooth, select "Yes" to confirm the disconnection, and the disconnected Bluetooth will clear all the status.

Cooking alarm



When the food reaches the preset temperature or the timer is over, the phone will remind you with the set alarm method, and prompt that the cooking is complete.

Note: The alarm reminder can be turned off by clicking "ok" or automatically turned off after waiting for 10 minutes.

Bluetooth interruption

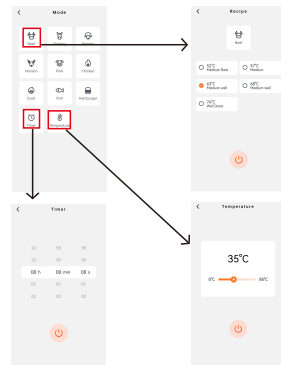


When the Bluetooth signal of the probe is interrupted, the probe will reconnect. At this time, please immediately move the phone close to the probe to avoid affecting the temperature measurement.

5

Cooking mode setting

Three grilling modes: 9 recipes, timing, and target temperature. There are 9 types of recipe modes to choose from. Click "O" to start the cooking process.



Note: Each probe is independent of each other, and the cooking parameters of each probe must be set separately.

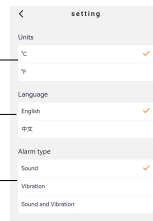
Set temperature unit, language and alarm type

⚙️ Click to enter the setting interface

Click to select Celsius/Fahrenheit

Click to select English/Chinese

Click to select alarm type: sound, vibration, sound and vibration



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