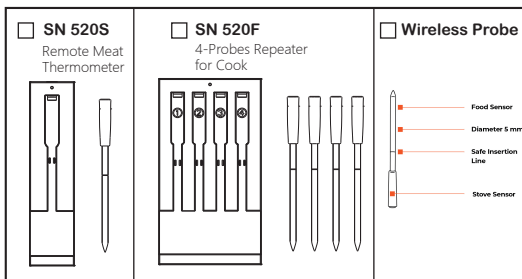


Thank you for using our wireless food thermometer SN520, which has the advantages of thin diameter of probe, fast response, high accuracy, long transmission distance, long battery life. It is widely used in homes, restaurants, ovens, and kitchen equipment. You can download the Grill Probe App to monitor the temperature of the food center and accurately control the doneness of food during cooking, making your baking and steaming more intelligent & easy. Please read this user manual carefully for safe & correct use.

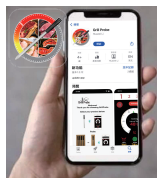
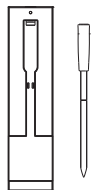
1 Models ✓



2 Features

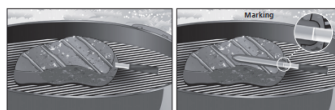
- Temperature measuring range:
- For food: 0 ~ 100 °C (-32 ~ 212°F)
- For ambient: 0°C ~ 300°C (-32 ~ 527°F)
- Measurement accuracy: 0.5%
- Measuring and transmitting cycle: 1s
- Transmission distance ≥ 80M (Open Space)
- Duration: 48 hours for probe, 100 hrs for repeater
- Waterproof grade IP67
- Probe size: D5xL130mm

3 Preparation



Connect to USB for charging

Download App

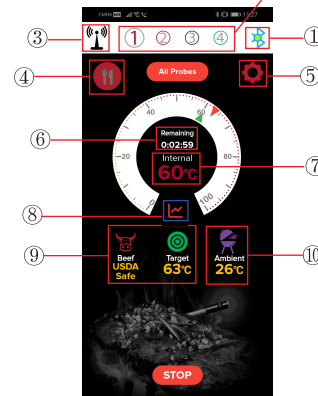


Insert probe into the food until insertion line

4 Download Grill Probe App



Download Grill Probe App from Apple Store or Google Play and scan the QR code



- 1 Connect to repeater
- 2 Probe Serial Number
- 3 Repeater
- 4 Set Cooking Mode
- 5 System Setting
- 6 Time left
- 7 Food Temp
- 8 Temp. Curve
- 9 Target Temp.
- 10 Ambient Temp

5 Standalone mode

After user set cook parameters and then press the Start key by the App, the repeater can operate independently. When the cooking is over, the buzzer sounds and the light flash. The color ring on the probe corresponds to the probe serial numbers: ①②③④ above the App interface. The Probe serial number is identified based on the beep:



- Probe ① (grey ring) Bi per sec
- Probe ② (red ring) Bi Bi per sec
- Probe ③ (blue ring) Bi Bi Bi per sec
- Probe ④ (green ring) Bi Bi Bi Bi per sec

6 Repeater On/Off

Repeater is switched on as soon as taking out the probe for charger. If all the probes are put back to the charger or repeater last 60 minutes idle, repeater will automatically switch off and the green light goes out



WARNING

Eating undercooked meat and fish can pose a risk of disease. Please set the cooking temperature to USDA safe temperature.

The probe part below safety line bears 100 °C/212 °F and the handle part bears 275 °C/527 °F

After use, put probe back into the charger.

If the probe is not used for a long time, it requires charging every 6 months.

Do not use a probe in a microwave oven.

Do not place it in an open flame over charcoal or coal.

SAFETY INFORMATION



Applied three patents, copy is prohibited