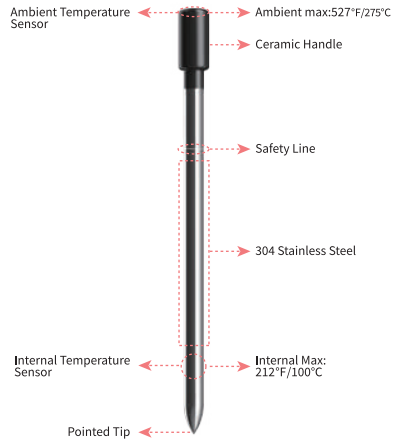


Wireless smart meat thermometer

Product Instructions



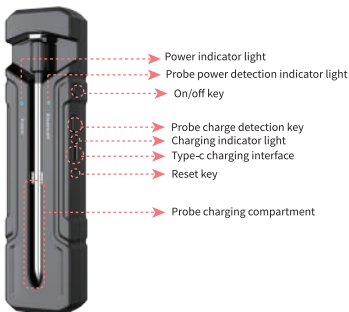
Thank you for purchasing and using our wireless smart meat thermometer. Please read this manual carefully before using this product.



Product Specifications

Bluetooth Version: 5.2	Internal temperature: -20~100°C/ -4~212°F
APP name: SOULBIBIQ	Ambient temperature: 0~275°C/32~527°F
Wireless distance: Max 500 feet	Probe charging time: 30 minutes
Probe standby time: 24 hours	Host/Repeater Charging Time: 2-3 hours
Host/Repeater standby time: 120 hours	Waterproof: IP67 (probe)

Key setting



Operating instructions:

Before use, please charge the host for 2-3 hours to ensure that the probe is inside the host charging compartment.

2. Please charge the probe for 30 minutes before each use to ensure it can stand by for 24 hours.

3. The indicator light is red when the host is charging, and blue when fully charged.

4. Turn on the host power and press the probe power detection button. When the probe power indicator light is green, it indicates that the probe charging is complete. When the battery indicator light of the probe is red, it indicates that the probe has not completed charging.

Connect to the app for use.

Download the phone App and connected it to the host, the settings and display of the app and host device will be synchronized.

Put the host device next to cooker, this will allow you to monitor the cooking process on your phone from a maximum distance of 500 feet away.



Install applications and connect devices.

① Turn on Bluetooth on your phone (iOS system)

The Android system must have both Bluetooth and location services enabled, as well as allow notification services. (Notification includes alarm sound and pop-up icon)



Download the APP

Search the keyword "SOULBIBIQ" in App Store or Google play or scan the following QR code.



APP DOWNLOAD

iOS 12.0 and above, Android 6.0 and above.

NOTE:

The APP does not have a cloud server and will not collect personal information from users. Please rest assured to use it!

Device Connection Application Operation Guide



1. Turn on the device and open the application (SOULBIBIQ).

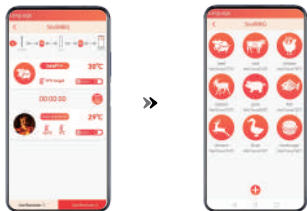
2. Open the application and click Start.



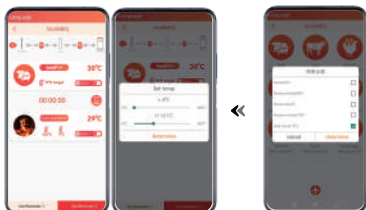
4. Successfully connected to enter the application menu.

3. Find the device with the Bluetooth name SOULBIBIQ and click Connect.

SOULBIBIQ application operation guide.

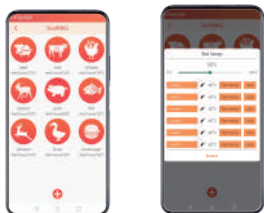


1. Open the ingredients directory in the menu and select the ingredients you want to cook.

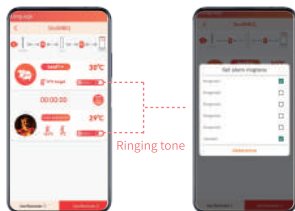


3. Open the ambient temperature UI icon and set the ambient temperature.

2. Set the desired taste (target temperature).



4. Click  select custom temperature, set and save the temperature you like.



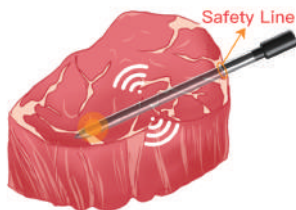
5. Click on the internal temperature or ambient temperature alarm ringtone UI and select the alarm ringtone you need.

Attention!



In order to better communicate with mobile phones and allow wireless transmission distance to be farther, please keep the host within 5 feet of the cooker. Due to the high surface temperature of cooking equipment, please do not place the host directly on the surface of cooking equipment or in a high-temperature environment. The ambient temperature for safe use of the host is: - 20 °C to+60 °C.

Attention!



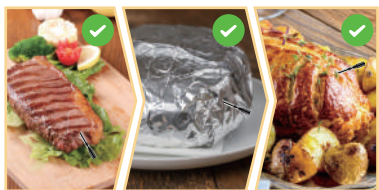
Insert the probe into the thickest part of the meat, ensure the notch on the probe is fully covered by the meat while the tip of the probe is inside the meat.

Continue

The insertion method of the probe is related to the sensing temperature. The wrong insertion method will cause inaccurate temperature measurement or direct damage to the probe.



- Do not expose the wireless grill thermometer and probe directly to flames. Do not drop the probe on hard surface.
- The probe cannot be washed in a dishwasher. Wash the probe with soap and water before and after using by hand.
- When putting it back into the charger or the wireless grill thermometer, make sure the probe is completely dry.
- The probe is waterproof, but it should not be immersed in water. Do not immerse in water for a long time.
- Please pay attention to the tip of the probe to avoid injury.
- During the cooking process or just after cooking, the probe will be very hot, please do not touch them with bare hands.
- Do not immerse the probe in cold water after cooking. Wait until the probes cool down by itself before washing.
- The probe is not toy. Close supervision is required if you use the probe near children.
- Do not use this product outdoors in rain, thunderstorm or other severe weather conditions.
- If it shows that the temperature is too high or the temperature rises too fast, check whether the probe is inserted into the food or not. Please reinsert the probe into the food correctly and make sure that the probe is not exposed to flames. Please reposition the probe tip to the center of the thickest part of the food. Avoid it touching the bones or fatty areas. Keep good contact.



- The maximum temperature of the sensor inside the probe is 212°F (100°C). Temperatures above the maximum temperature may damage the probe.
- The maximum temperature of the probe handle is 527°F (275°C). Temperatures higher than the maximum temperature may damage the probe.
- When cooking, make sure that no part of the ambient sensor or probe touches any hot cooking surface.
- When removing the probe from the meat, avoid applying left/right/up/down pressure on the ceramic handle of the probe. Please move out the probe on the same level.
- Eating raw or undercooked meat, poultry or seafood may increase the risk of foodborne illness. To reduce the risk of disease, cook food to the safe temperature recommended by the U.S. Department of Agriculture.
- When the probe is not in use, please retract the probe to the wireless grill thermometer and take out the battery.

Important security information

- Use the probe only for the intended purpose. The probe is designed for meat (food).
- To prevent the risk of electric shock, do not immerse the charging block in water or other liquid.
- To avoid damage to the probe, the probe must be inserted into the safety line in the meat.
- In order to maintain the best performance of the product, please do not insert any part of the probe's ceramic handle into the meat.
- Do not use the probe in a microwave oven or pressure cooker.

User information

Warning: Changes or modifications to this device that are not expressly approved by the part responsible for compliance may invalidate the user's authority to operate the device.