Wireless smart meat thermometer

Product Instructions

PROBE   Host/Signal Amplifier   JOYBIBIQ APP

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

1

Download the APP

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

Available on the **App Store**   Get it on **Google Play**

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!

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Product Specifications

Bluetooth Version5.2	Internal temperature:-20~100°C/-4~212°F
APP name: JOYBIBIQ	Accuracy:±1°C/1.8°F
Wireless distance Max 500 feet	Probe charging time: 30 minutes
Probe standby time: 24 hours	Host/Repeater Charging Time:2 hours
Host/Repeater standby time: 48 hours	Waterproof: IP66 (probe)

Key setting

LCD display
Temperature increase key
Temperature decrease key
Probe charging negative contact
Buzzer
Charging indicator light
Charging port Type-c
Reset key

Magnet (for adhesion to metal surfaces)
Set key
°F/°C switch key
On/Off key (backlight key)
Magnet (for adhesion to metal surfaces)

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WARNING

The heat resistance varies in different components of the probe, DO NOT put the probe needle part directly in fire flame. And probes are NOT dishwasher safe.

Please clean the probe each time you use it to make sure there is no dust and oil on the charging electrode.

This part must be inserted into the meat to protect electronic components.

Ceramic Handle
Ambient max: 527°F/275°C

Safety Notch

304 Stainless Steel

Internal Temperature Sensor

Internal Max:
212°F/100°C

Pointed Tip

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APP link status icon
Host battery icon
Sound Icon
Probe power icon

Setting temperature
Food temperature

Operating instructions:

1.Before using, ensure that you charge the host for 2 hours, ensuring the probe is well placed inside the host's charging compartment.

2.Before each usage, it is recommended to charge the probe for a duration of 30 minutes to ensure it can remain in standby mode for up to 24 hours.

3.During the host's charging process, the indicator light will be red, and once it's fully charged, the indicator light will turn blue.

4.To operate the host, press and hold the power button for 3 seconds to turn it ON. To toggle the backlit display, simply perform a short press of the same power button.

5.When not connected to a phone, both the probe and the host device can be used wirelessly. Start by pressing the setting key (Temperature Customization Key) to initiate temperature adjustments, and utilize the temperature increase/decrease button to set your desired temperature.

6.In case charging does not commence or if the app cannot establish a connection, please press the reset button once to restore the host to its normal operating state.

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Single player version (without connecting to mobile app)

Probe work with the host
(without APP operation;transmission distance: 200ft if remote range over 200ft,please use it work withphone App.

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Operation and usage

Please ensure that the probe is in the charging compartment of the host and turn on the host. The probe and host will automatically connect and display real-time temperature within 30 seconds. After turning on the machine, press the setting button, and the temperature display area on the screen will flash. Press the temperature plus or minus keys to set the target temperature for the barbecue.Adjust therequired temperature and press the setting button again to confirm. You can start cooking delicious food.You don't need to connect to a mobile app, you can observe the temperature of cooking ingredients in real-time on the host.

Table for meat temperature setting: (°C/°F)

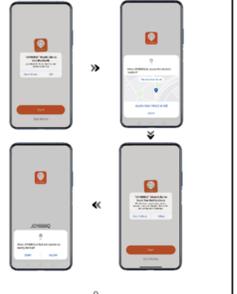|	Well Done	Medium Done	Medium	Medium Rare	rare
Beef cattle	71°C/170°F	72°C/161°F	62°C/143°F	58°C/136°F	52°C/125°F
Veal	74°C/165°F	72°C/161°F	62°C/143°F	58°C/136°F	52°C/125°F
Turkey	79°C/174°F	75°C/167°F	/	/	/
Lamb	75°C/167°F	72°C/161°F	70°C/158°F	65°C/149°F	/
Pork	83°C/181°F	75°C/167°F	68°C/154°F	/	/
Fish	72°C/161°F	63°C/145°F	/	/	/
Hamburg	76°C/168°F	72°C/161°F	/	/	/
PROGM	52°C/125°F	-20-100°C -4~212°F	/	/	/

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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 synctized. 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.

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Install applications and connect devices.

①Turn 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)

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Device Connection Application Operation Guide

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

2.Open the application and click Start.

4. Successfully connected to enter the application menu.

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

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JOYBIBIQ application operation guide.

1.Open the device and application to select the ingredients to be cooked for P1 and P2 probes.

2.Choose the desired taste Doneness degree

4.Programme temperature/taste: Open the application's settings to set the target temperature/taste.

3.Set the alarm tone for cooking completion.

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After the host is successfully connected to the mobile application, the phone and host establish seamless communication.

When you set the alarm temperature on your mobile phone, this temperature setting is synchronized with the host. Consequently, when the temperature you've set is reached, both the host and the mobile phone will sound an alarm simultaneously. Notably, any changes made to the alarm temperature on the host will also be automatically reflected and synchronized with the mobile app.

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Attention!

Please keep the distance between the host and the cooker within 5 feet.

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.

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Attention!

Safety Notch

Insert the probe into the thickest part of the meat, making sure that the notch on the probe is submerged within the meat, while ensuring that the tip of the probe is positioned inside the meat.

Continue

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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.

One-third of the probe   Probe partially exposed   Exceeds probe graduation line

Direct to flames

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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.

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- 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.

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- 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.

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.

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