



Intelligent Wireless Food Thermometer

Model : ET180

User Manual

1.0 Introduction

Congratulations on your purchase of the truly professional Wireless Food Thermometer, a truly Wireless and Smart Food Thermometer. You will now be able to remotely real time monitor the temperature of the meat/food cooking in your oven.

1.1 Before you start using the Thermometer

1. Please make sure to read the instruction manual carefully. This information will help you to familiarize yourself with your new device, to find out important details about its first use and how to operate it and to get advice in the event of malfunction.
2. Following and respecting the instructions in your manual will prevent damage to your device and loss of your statutory rights arising from defects due to incorrect use.
3. We shall not be liable for any damage due to non-following of these instructions or misuse of the device.
4. Please take note of the safety advice.
5. Please keep this instruction manual for future reference.

1.2 Inside the Box

1. Intelligent Wireless Food Thermometer
2. Charger
3. USB cable
4. Quick Start Guide

1.2 Product Description

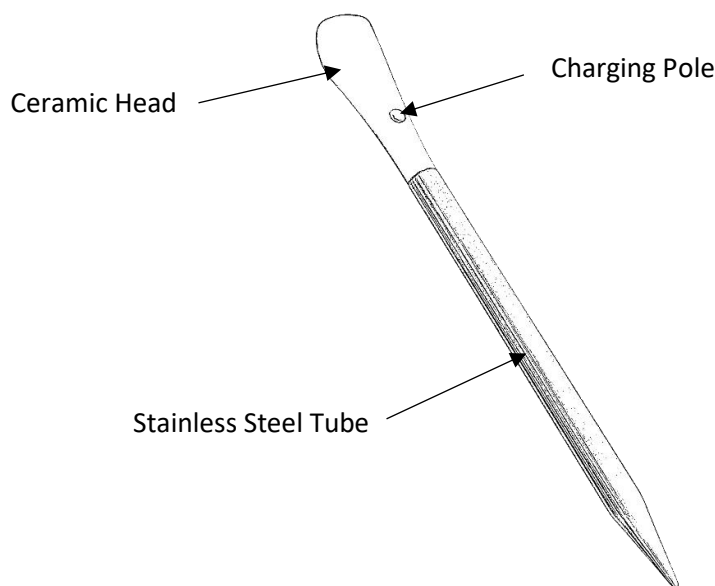


Figure 1. Intelligent Wireless Food Thermometer

1.4 Product Specification

Item	Specification
Dimension (metal part)	Length : 81 mm Diameter : 6 mm
Oven temperature	Up to 300 °C
Connectivity	2.4GHz Bluetooth (BLE)
Transmission Range	Up to 10 meter
Operating Time	Up to 4 hours
Standby Time	Up to 6 hours
Charging Time	Less than 3 minutes
Temperature precision	1 °C
Waterproof	Water-resistant
Multi-probe	Support
OS for Software APP	iOS 10.3.3 or above; Android 6.0 or above

1.5 For your safety

1. This product is exclusively intended for cooking food in grill or oven. It should only be used as described within these instructions.
2. DO NOT TOUCH THE WIRELESS THERMOMETER WITH BARE HANDS AFTER COOKING. Always wear oven glove to remove the thermometer (especially on the ceramic head) from the meat/food after cooking. The ceramic head will be hot after cooking and it takes a while to cool down.
3. This product is not intended for using by persons with ages 12 and under.
4. Always use the given official charger to charge the wireless thermometer.
5. Before use, clean the thermometer with cloth and hot soapy water and dry thoroughly. Do not immerse the thermometer in water while cleaning.
6. Do not use the thermometer in microwave oven.
7. Do not expose the stainless steel part of the thermometer to direct heat.
8. The thermometer has to insert into the meat/food during cooking.
9. Do not let the wireless food thermometer stay at high temperature (meat or food temperature above 80°C or 176°F) for a long time.

10. Make sure the mobile phone is within the range of monitoring distance during cooking, i.e. stay closer to the wireless thermometer when there is “Signal Loss”.

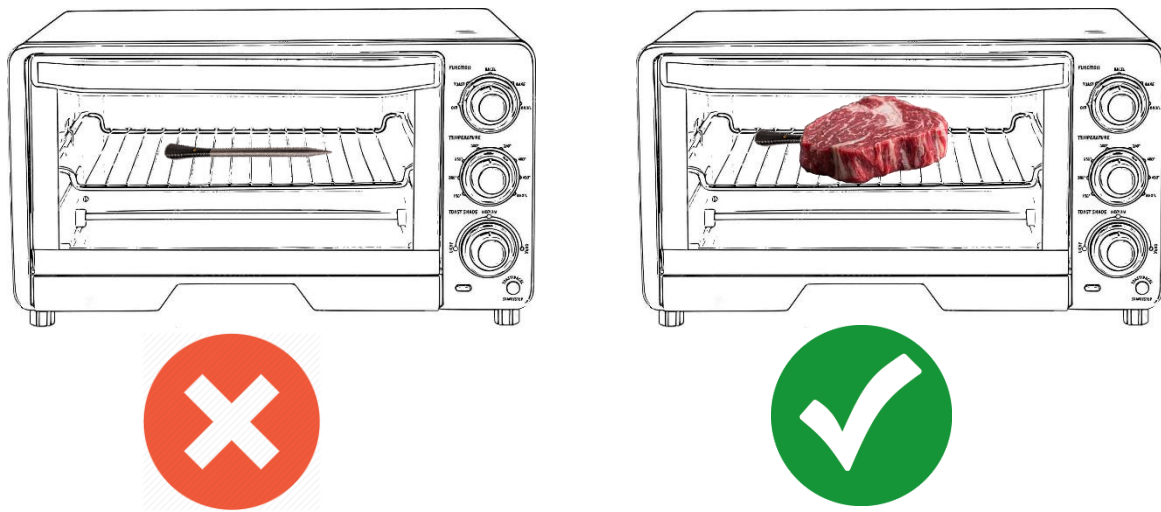


Figure 3. Safety in using Wireless Thermometer

2.0 Using the Wireless Food Thermometer for Cooking

2.1 Getting Start

1. Install the mobile phone software APP (name) in your mobile phone. Please go to Google Play (for Android OS mobile phone) or Apple App Store (for Apple iphone) to download the APP or go to www.ectherm.com to download the corresponding APP.

When you are running the app for the first time, there will be a welcome screen and a setup screen. After going through the welcome, setup and tutorial screens, the display will be shown on the screen as shown Figure 4.

2. Clean the wireless thermometer with cloth and hot soapy water. Dry it thoroughly with a clean cloth.
3. Connect the charger to USB power source with the USB cable. The USB power source can be power bank, output of USB adapter or any USB socket of PC/notebook.
4. Put the wireless thermometer into the charger. Please make sure that the charging pole of the wireless thermometer is connected to the charging pin of the charger.
5. The LED of the charger will be switched on.
6. When the LED is switched off, the wireless thermometer is fully charged.
7. Launch the software APP. You are requested to turn on the Bluetooth. Please allow the APP to turn on the Bluetooth of your mobile phone accordingly.
8. The APP will search any available wireless thermometer near you and show the corresponding reading on the screen of your mobile phone. When you see the reading of the wireless thermometer (see example in Figure 4), it is now ready for use.

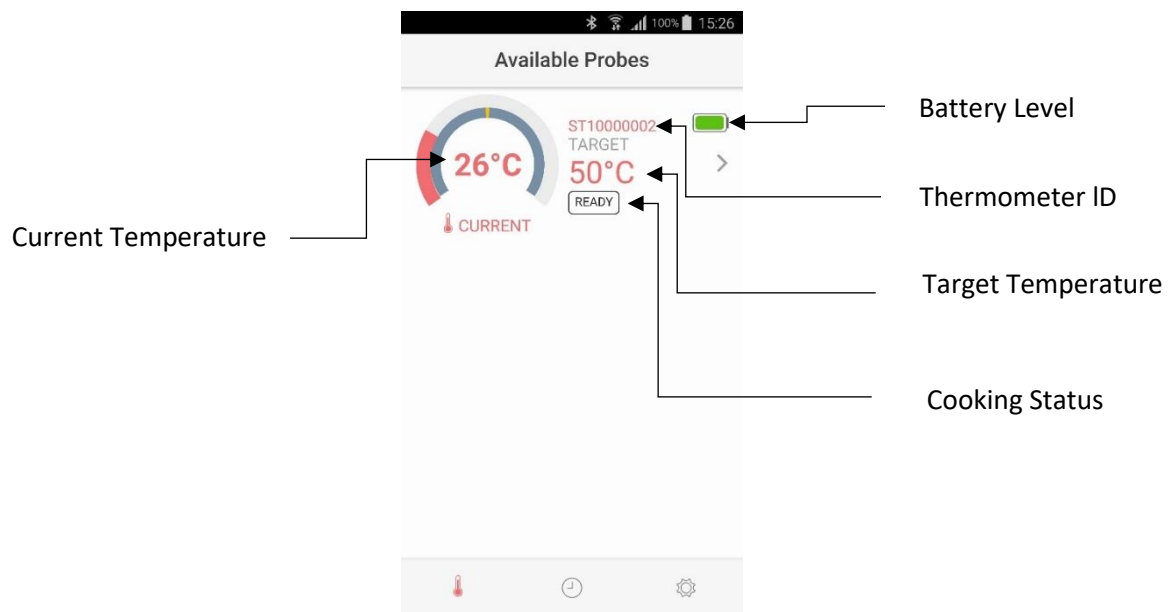


Figure 4. Example of Intelligent Wireless Thermometer Reading

2.2 Guided Cook

1. Insert the wireless food thermometer to the meat/food.
Please make sure the wireless food thermometer is fully charged. To obtain the best result, please make sure the tip of the metal tube is at the centre of the meat/food.
2. Press the area of the information of the probe on the “Available Probes” screen, the “Cook Setup” screen will be shown in Figure 5.
3. Choose type of meat to cook by pressing “I want to cook” once and then select the meat type. (see Figure 6)
4. Choose cut of meat to cook by pressing “Cut of meat” once and then select the cut of meat. (see Figure 6)
5. Choose the doneness by pressing “Doneness” once and then select the desirable doneness. (see Figure 6)

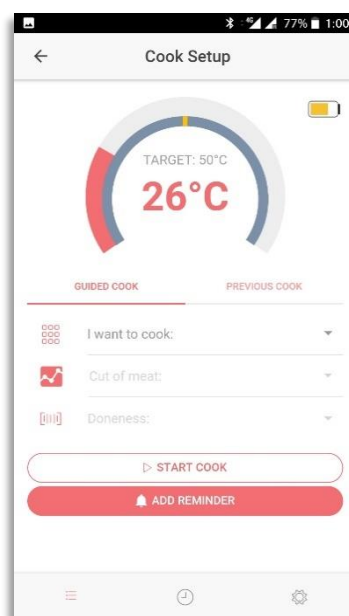


Figure 5. Display of Cook Setup

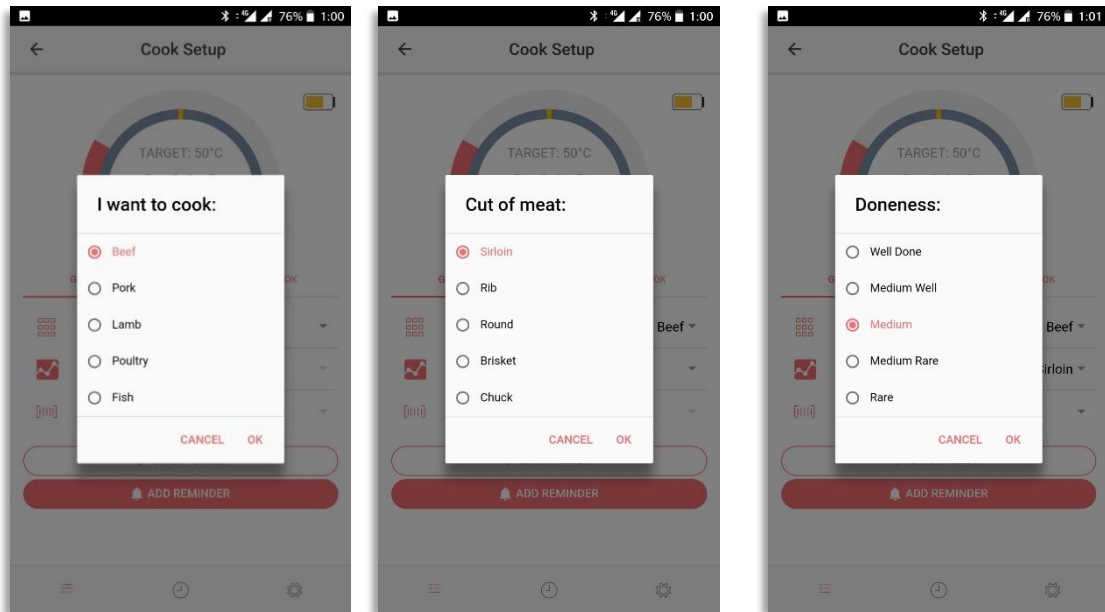


Figure 6. Displays of “Type of Meat”, “Cut of Meat” and “Doneness”

6. Setting up temperature reminder or time reminder(optional). You can setup reminders on temperature and time. For example, if you want to flip over the steak after 1 minute of cooking, you can setup a time reminder at 1 minute. Once the timer reaches 1 minute, a reminder message is popped up on the screen with alerts.
7. Preheat the oven to the desirable temperature and put the meat/food into the oven.
8. Press the “Start Cook” to start monitoring the meat/food during cooking. You will see the cooking screen in your mobile phone as shown in Figure 7.



Figure 7. Cooking

9. When the temperature is close to the target, you will receive an alert and the corresponding message will be shown in the cooking screen as shown in Figure 8. Please start get close to the oven.

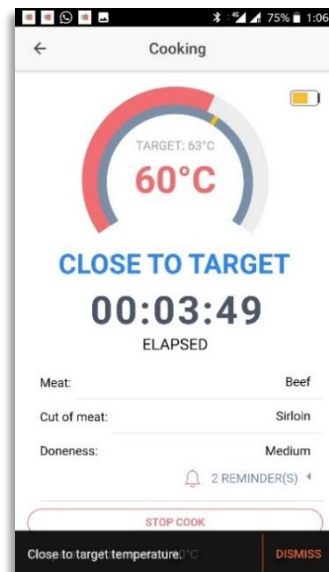


Figure 8. Close to Target

10. When the temperature reaches the target temperature, you will receive an alert and the corresponding message will be shown in the cooking screen as shown in Figure 9. Please wear the oven gloves and use tools (if needed) to take out the meat/food from the oven.

NOTE : Please note that the ceramic head of the thermometer is **HOT** after cooking. If you want to take out the thermometer from the meat/food, please use the oven gloves to prevent from hurting your hands.

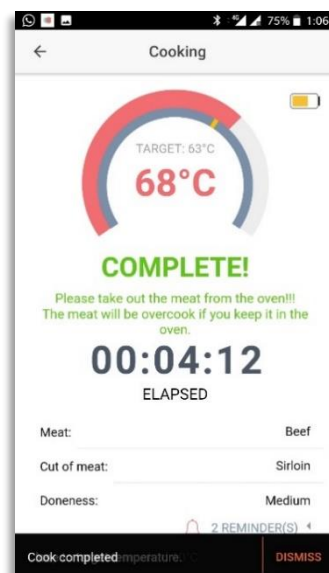
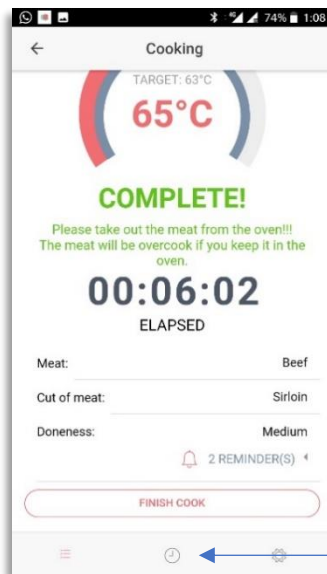


Figure 9. Cooking Completed

11. Cooking Records. You can view the previous cooking records by pressing the “Clock” tap.



Press the “Clock” tap to review previous cooking records

Figure 10.

After press the “Clock” tap, a list of previous cook records can be seen (see Figure 11). Tap on the records, corresponding cooking curve can be seen (see Figure 12).

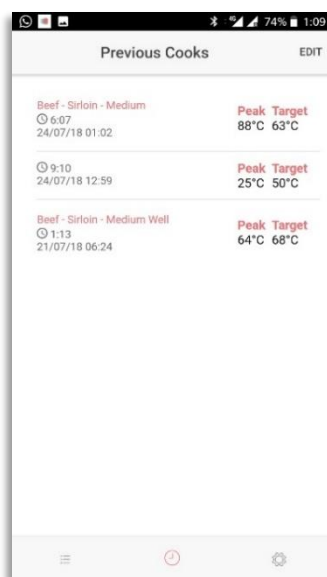


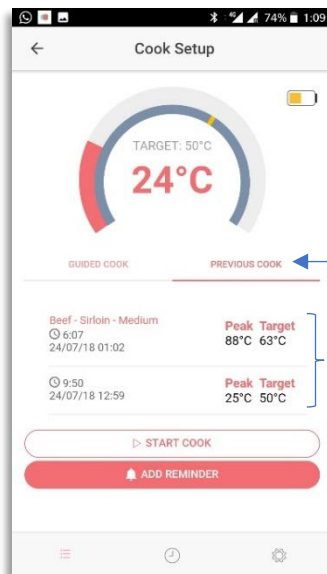
Figure 11. Previous Cook Records.



Figure 12. Temperature Profile

2.2 Use Previous Cooking Records for Cooking

1. You can use previous cook record to setup the cook instead of entering type of meat, cut of meat and doneness information every time.
2. In the cook setup screen, press previous cook to show a list of previous records.
3. Scroll and choose which cook the user wants to repeat.
4. The corresponding setting is chosen automatically.
5. Simply press “Start Cook” to start monitoring.



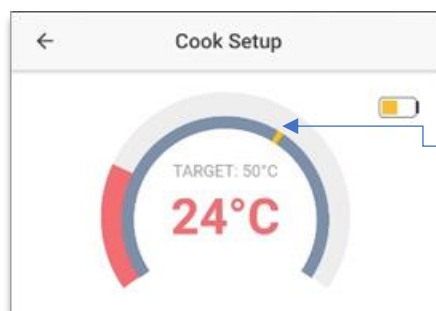
1. Press "Previous Cook" and a list of previous cook can be seen.

2. Scroll and choose which previous cook that user wants to repeat.

Figure 13. Previous Cook

2.3 Custom Cook

1. You can select the final temperature of the meat/food instead of using the temperature setting in Guide Cook menu in order to cook the meat/food to your desirable texture and taste.
2. In the Cook Setup screen, you can touch the yellow target bar and move to the final meat/food temperature that you want the meat/food to be reached. Press Start Cook button once when you put the meat/food into the oven.



Set the target temperature manually by moving this bar

Figure 14. Adjust the Target Temperature

2.4 Setup of Reminder/Alert

There are two types of reminders, Temperature and Time, that you can set during the monitoring and cooking process. For each cooking, you can set maximum of two reminders in order to help you to take actions during cooking, such as flip over the steak. Please follow the following steps to setup the reminder.

2.4.1 Temperature Reminder setup

In Cook Setup screen, press “ADD REMINDER” button. Select the “Temperature reaches” and move the centre button of the temperature bar to the set the temperature that you want to have the alert. Press “Add Reminder” button to finish the setup.

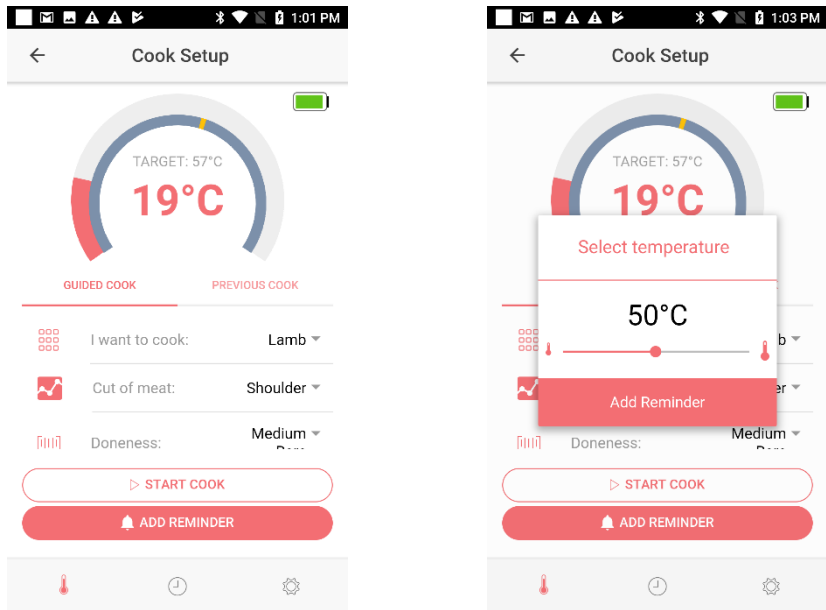


Figure 15. Setup of Temperature Reminder

2.4.2 Time Reminder setup

In Cook Setup screen, press “ADD REMINDER” button. Select the “Time reaches” and scroll the dials to setup the timer. Press “Done” to finish the setup.

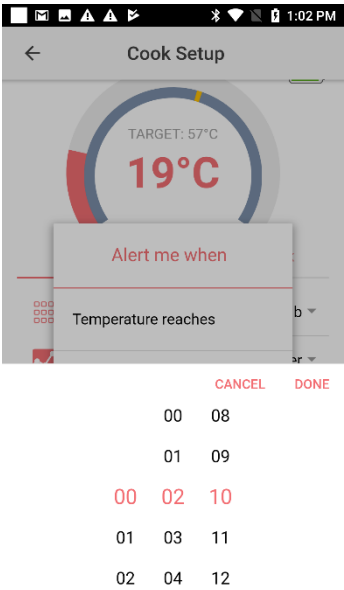


Figure 16. Setup of Time Reminder

2.5 Overheat Alert

To prevent the wireless food thermometer from damage by applying high temperature directly to the electronic parts, there is a built-in Overheat Alert. When the measured temperature is equal to or higher than 80°C or 176°F, the Overheat Alert will be triggered. The meat should be overcooked for a while and please take out the wireless food thermometer from the heat source as soon as possible. Let the wireless food thermometer resting at room temperature. Please do not immediately immerse the wireless food thermometer into cold water after taking out from the heat source.

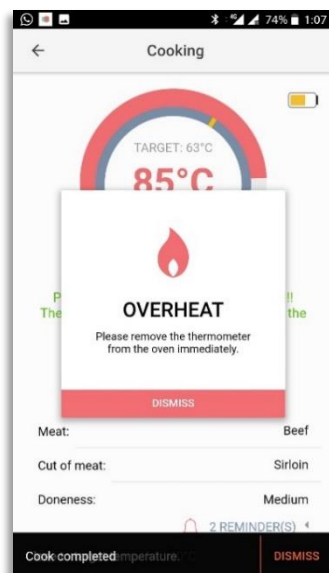


Figure 17. Overheat Alert

3.0 Change the default setting

You can change the setting of the APP in the Settings manual by tapping the setting icon  at the bottom.

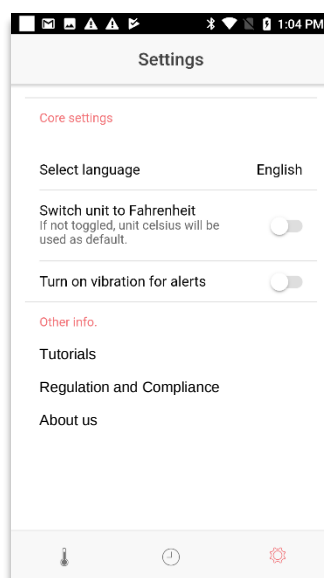


Figure 18. Setting

4.0 Regulation and Compliance

ECPIN complies of different regulation and standard. You can find the information of regulation by tapping the setting icon ⚙️ and then selecting the “Regulation and Compliance”. For more details, please visit our website www.ectherm.com

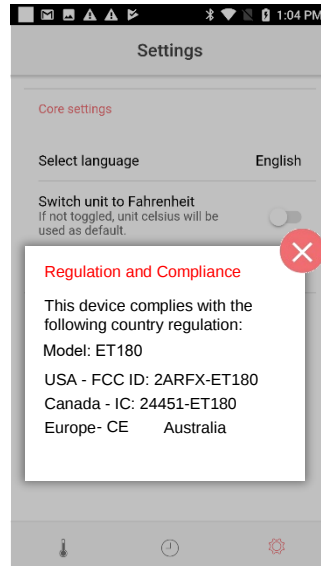


Figure 19. Regulation and Compliance

FCC REGULATION

FCC Compliance Statement

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.

Any changes or modifications not expressly approved by the party responsible for compliance could void your authority to operate the equipment.

RF exposure statements

1. This Transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.
2. This equipment complies with FCC RF radiation exposure limits set forth for an uncontrolled environment.

Canadian Compliance Statement

This device complies with Industry Canada license-exempt RSSs. Operation is subject to the following two conditions:

- 1) This device may not cause interference, and
- 2) This device must accept any interference, including interference that may cause undesired operation of the device.

Le présent appareil est conforme aux CNR d'Industrie 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'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

Radiation Exposure Statement:

This equipment complies with IC radiation exposure limits set forth for an uncontrolled environment.