

- Simple perfection



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Quick Start Guide to Lynguide til En snabbguide till Kurzanleitung für

CookPerfect Comfort

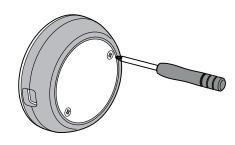
- **EN Quick Start Guide to** 1-12
- DK Lynguide til 13-23
- **SE** En snabbguide till 24-34
- **DE** Kurzanleitung für 35-45



Download the free CookPerfect App

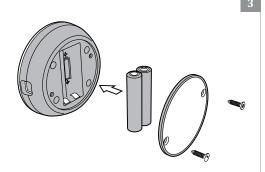






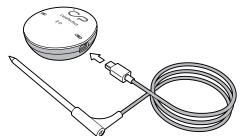
Prepairing for setup

Remove back cover by unscrewing the 2 screws.



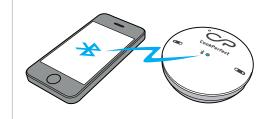
Insert Batteries

- Insert the 2 provided AAA batteries.
- · Make sure batteries are in the proper +/- orientation!
- · Replace the back cover.



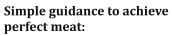
Plug in the intelligent meat thermometer

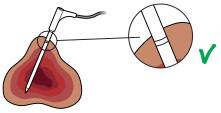
- Receiver wakes up when sensor is connected and search for a bluetooth device.
- Center LED is flashing blue.
- Sensor LED is slowly flashing green.



Launch App and connect via Bluetooth

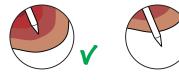
- When connection is established center LED is solid blue.
- Go to www.cookperfect/support to get more information including videos on how to use the CookPerfect App.





3 simple steps for accurate calculation of the meats core temperature:

- · Place the sensor in the meat to or through the marking on the sensor.
- Place the sensor at the thickest place in the meat.
- Important not to penetrate the meat.

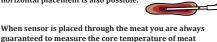


Guidance for placement of

Place the sensor from top and deep into the mea without penetrating the meat.

For smaller piece of meat place the sensor in lower angle in meat.

For very thin piece of meat horizontal placement is also possible



guaranteed to measure the core temperature of meat (which is not necessarily in the center of the meat).

- Find more user tips at www.cookperfect.com/support

WARNING:In a BBQ it is strongly recommended to avoid closing the Lid and using direct heat when sensor is horizontal placed in a thin piece of meat. This is due to heat radiation that can cause temperatures of sensor to exceed much higher temperature than 300°C (662°F) even if air temperature is much less.

Safety instruction:

Read the instruction manual carefully before use. The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Children should be supervised and instructed not to play with the appliance.

Sensors can only be cleaned by hand wash. Avoid oil/ marinade on sensors as it can cause flames and burning of the sensors.

The sensor is not to be used in water or liquids. The sensor maximum temperature is 300°C (662°F). Temperatures above limit may damage the sensor . DO NOT immerse the receiver in water or liquids in general.

DO NOT put the receiver in a microwave, Ovens, grills and other heating elements.

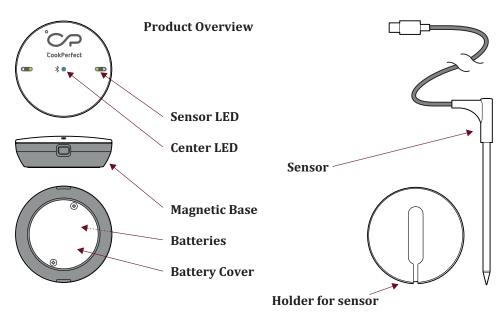
Operation is subject to the following two conditions:

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

EC Declaration of Conformity:

CookPerfect ApS hereby confirms that following accessory comply with all pertinent and essential requirements as per the EU directive 2014/53/EU.

Model name: CookPerfect Comfort, Brand name: CookPerfect. Product type: Intelligent meat thermometer.



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What the LED's tell

Center LED:
- Flashing blue:The
receiver is in pairing mode
- will look for mobile device
in 2 min,before entering
Sleep-mode.

 Solid Blue: The receiver is paired to a mobile device.

Connector LED:

 Slowly flashing green:Thermometer is detected.

• Fast blinking green:The target temperature is<5° away.

 Solid green:Target temperature has been reached.

Phases:

Receiver wakes up by connecting the intelligent meat thermometer. (full awake for 2min.) If receiver enter Sleep-mode (thermometer is still plugged into the receiver), the receiver will look for mobile device one-time for each minute (blue LED flash one-time) to save the batteries. If no sensor is connected to the receiver, the receiver never looks for mobile device.

The cookperfect calculates when the meat will be ready to be served. The calculation of "Time when finished" will be showed 5 minutes after starting your cooking activity!

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.

FCC Warning Statement

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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.
- $\boldsymbol{-}$ Consult the dealer or an experienced radio/TV technician for help.

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