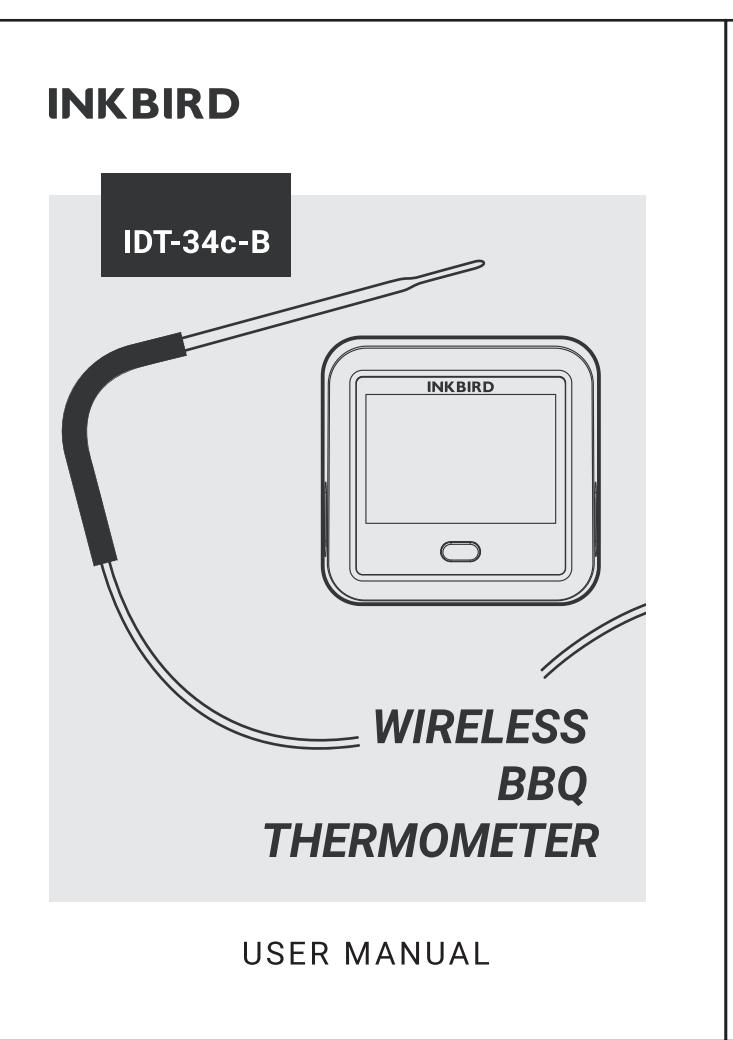


尺寸：100mmX135mm

材质：105g双铜

风琴折



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IMPORTANT NOTES/WARNINGS		
1. Keep children away to prevent them from being hurt by sharp probes.		
2. This product is not suitable for use in microwaves and pressure cookers.		
3. Do not expose this product to high temperatures, such as hanging/placing it on a hot surface of a hearth, oven, or grill, or placing it inside the oven or grill.		
4. Do not expose the probes directly to fire or burning charcoal, or use them in an environment other than -22°F~572°F. Otherwise, the probe and probe cord will be damaged.		
5. Do not touch the probe or probe cord with your hands during/at the end of cooking. Wear heat-insulation gloves if necessary to avoid burns.		
6. Do not immerse the probe in water, put it in the dishwasher, or use aggressive detergents to clean it. Rinse under running water and dry for storage.		
7. This thermometer is not waterproof. Be careful not use it in high-humidity environments such as bathrooms and gardens. Otherwise, it will be damaged.		
8. When it is necessary to replace the batteries, please be sure to choose high-quality alkaline batteries and safely dispose of the original batteries. When the power is insufficient, the temperature measured by the thermometer may be inaccurate or unusable.		

• Reference Table for Minimum Internal Temperature of Food Safety (USDA Database)		
Food	Type	Internal Temperature (°F)
Pork	Steaks, roasts, chops	145 Rest time: 3 minutes
	Ground meat and sausage	160
Rabbit and venison	Wild or farm-raised	160
	Fish (whole or filet) such as salmon, tuna, tilapia, cod, bass, cod, catfish, trout, etc	145 or cook until flesh is no longer translucent and separates easily with a fork
Seafood	Chicken, turkey, and other poultry	165
	Shrimp, lobster, crab, and scallops	Cook until flesh is pearly or white, and opaque
Eggs	Raw eggs	Cook until yolk and white are firm
	Egg dishes (such as tritata, quiche)	160
	Casseroles (containing meat and poultry)	165
Hams	Raw ham	145 Rest time: 3 minutes
	Precooked ham (to reheat)	165 Note: Reheat cooked hams packaged in USDA-inspected plants to 140°F
Leftovers	Any type	165

01 Overview		
INKBIRD IDT-34c-B, a smart wireless BBQ thermometer, uses Bluetooth 5.1 to help you accurately measure the internal temperature of the food when grilling or cooking, reducing the waste of energy and food resources and preventing foodborne diseases. You can set the desired temperature and food doneness through the mobile application and remotely monitor the changes in food status through the phone. When the cooking is done, this smart thermometer will remind you that it is time to enjoy these delicious foods.	1	2

02 Technical Specifications		
Model Number	IDT-34c-B	
Bluetooth Version	BLE 5.1	
Bluetooth Connection Distance	260ft/80m (without obstacles; for reference only)	
Screen Type	HD Backlit LCD	
Screen Size	5.7*36mm	
Probe Number	4	
Probe Jack Size	ø2.5mm; length 11mm	
Probe Sensor Type	NTC	
Temperature Measurement Accuracy	±1°C/±1.8°F	
Temperature Measurement Range	-30~300°C / -22~572°F (Short-Time Measurement) -20~250°C / -4~482°F (Continuous Monitoring)	
Probe Cord Length	1.2m/3.9ft	
Temperature Calibration Range	±7°C (±12.6°F)	
Temperature Refreshing Time	<1s	
Power Source	2 AA Batteries	
Dimension	86*83*38.5mm	
Weight	110g	
Package Contents	Thermometer 1 (IDT-34c-B) Probes Probe Clamps AA Batteries*2 User Manual*1	
Probe Jacks (1-2)		

03 Product Diagram		
HD Backlit LCD Screen	Log	Temperature is being logged.
Button	*	Backlight is turned on.
Probe Jacks (3-4)	■	Mute mode.
Battery Compartment	■■	Alarm mode.
Hanging Hole	■■■	Bluetooth connection.
Probe Jacks (1-2)	■■■■	Bluetooth connection is disconnected.
	■■■■■	Device battery level.
	■■■■■■	The device is low on power. Replace the batteries immediately.
	■■■■■■■	Temperature unit.
	■■■■■■■■	Reminder you when the current temperature is detected to exceed the preset temperature.
	■■■■■■■■■	Reminder you when the current temperature is detected to be lower than the preset temperature.
	■■■■■■■■■■	Set a timer.
	■■■■■■■■■■■	Alarm when the timer reaches.

04 Key Definitions		
① Open the battery compartment.	② Pay attention to the battery polarity and correctly install two new alkaline batteries.	③ Cover the battery compartment and close the cover for 3 seconds to turn on the device.
④ Two new alkaline batteries do not mix old new, do not use rechargeable batteries, do not use standard carbon-zinc batteries.	⑤ Correctly install the batteries and turn on the device. After the probe is inserted into the probe jack, the part of the probe corresponding to the channel will display the current temperature.	⑥ Insert the probe tip into the middle of the food to measure the internal temperature of the food.
⑦ To perform parameter settings for the thermometer, set the food type, temperature, and doneness levels, monitor temperature changes, you should download and open the INKBIRD APP on your phone and connect it via Bluetooth.	⑧ During cooking, please ensure that the probe is inserted into the food and does not move. The internal temperature of the food will be displayed in the corresponding area of the thermometer screen.	⑨ This device is suitable for continuous monitoring of food cooking progress. During cooking, please ensure that the probe is inserted into the food and does not move. The internal temperature of the food will be displayed in the corresponding area of the thermometer screen.
⑩ Before using your Bluetooth thermometer IDT-34c-B, please ensure that the device has two new alkaline batteries installed and that you have read the important safety information in this manual.	⑪ If the device has two new alkaline batteries installed and that you have read the important safety information in this manual.	⑫

05 Battery Installation & Precautions		
Before using your Bluetooth thermometer IDT-34c-B, please ensure that the device has two new alkaline batteries installed and that you have read the important safety information in this manual.	6	7

1) When cleaning the stainless steel temperature probe included in the product packaging, please be careful not to immerse the probe or wire in water or use aggressive cleaners as the probe may be damaged.
2) Prepare a smartphone running iOS 12 (or higher) or Android 7.1 (or higher), download the INKBIRD APP and complete the connection. (Please refer to section 7. APP Installation & Connection in this manual)
3) Insert the cleaned probe into the probe channels of the thermometer in sequence, and the screen will display the real-time temperatures corresponding to the probes.
4) Open the APP and set the parameters for the food to cook.
5) Insert the probe into the center of the meat, avoiding nearby bones or cartilage. Be careful not to twist the probe wire, and keep the probe away from flames during cooking. You can use a probe clamp to secure the probe during cooking for stable and reliable measurements.
6) If you will be using an oven, place the thermometer on a non-metallic and non-heated flat surface outside the oven and leave enough slack for the probe wire to prevent the probe from leaving the food during the closing of the oven door or from being connected loosely to the thermometer.
7) When the internal temperature of the food reaches the set temperature, the thermometer will sound a sound alarm, and the APP will also send an alarm notification. To stop the alarm, you can press the button on the thermometer once or operate the APP to stop it. If you do not perform any operation, the alarm will not stop.

07 APP Installation & Connection
7.1 INKBIRD APP
Search the INKBIRD App from Google Play or App Store to get it for free, or you can scan the QR code left to download it directly.
NOTE: 1. Your iOS devices must be running iOS 12.0 or above to download the app smoothly. 2. Your android devices must be running android 7.1 or above to download the app smoothly. 3. APP Location Permission Requirement: We need to obtain your location information to discover and add nearby devices. INKBIRD promises to keep your location information strictly confidential. And your location information will only be used for the location function of the App and will not be collected, used, or disclosed to any third party. Your privacy is very important to us. We will abide by relevant laws and regulations and take reasonable security measures to protect your information security.

7.2 Registration Step1: Registering an account is necessary before using the INKBIRD app for the first time.
Step2: Open the app, select your Country/Region, and a verification code will be sent to you.
Step3: Enter the verification code to confirm your identity, and the registration is complete.
7.3 How to Connect
7.3.1 Open the INKBIRD app and Click “+” on the top right corner to add a device. Then, follow the app instructions to complete the bluetooth connection.

NOTES: ① Do not immerse the thermometer or probe in water and do not wash it in a dishwasher. ② Do not use corrosive detergents to clean the probes. ③ When in use, do not expose the thermometer to high temperatures. Do not place it on high-temperature appliances such as ovens or grills. That may cause product damage. ④ Do not use or store this device in extreme weather or high-humidity environments. That may cause property loss or injury. ⑤ This product is specially designed for grilling and cooking. Any other usage is not recommended.
09 Important Notes/Warnings
① Do not immerse the thermometer or probe in water and do not wash it in a dishwasher. ② Do not use corrosive detergents to clean the probes. ③ When in use, do not expose the thermometer to high temperatures. Do not place it on high-temperature appliances such as ovens or grills. That may cause product damage. ④ Do not use or store this device in extreme weather or high-humidity environments. That may cause property loss or injury. ⑤ This product is specially designed for grilling and cooking. Any other usage is not recommended.
10 Troubleshooting Guide
What can you do if the device is not working? Here are some possible reasons and relative solutions for reference. We hope they are helpful. For any further questions, please feel free to contact us at support@inkbird.com.

08 Cleaning and Maintenance
① Please store the thermometer and probes in a cool, dry place and keep children away. ② If you intend not to use this product for an extended time, we recommend removing the battery and keeping the battery compartment closed. ③ After use, clean the probe with non-corrosive detergents, rinse under running water, and wipe it clean. ④ If necessary, use a wet cloth to clean the thermometer and prevent water from entering the probe channel.
11 FCC Requirement
This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

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