

EASY CHECK PRO SINGLE User Guide

1. SAFETY NOTES

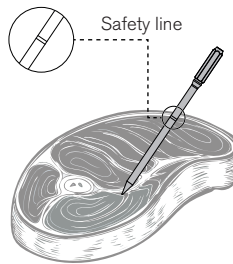
- The probe is designed for use in meat only.
- Always cross the safety line when inserting the probe into the meat.
- Do not use the probe in a microwave or pressure cooker.
- Keep the internal temperature of the probe below 100°C
- The charging station is not waterproof, please do not rinse the charging station with water.
- Do not touch the probe directly with your hand during use, the probe is very hot and you may burn yourself.
- Do not immerse the probe in cold water after cooking. Wait until it has cooled down before washing it.
- Do not wrap the probe in aluminium foil.
- When not in use, place the probe back in the charging station and store the product in a cool, dry place.
- Be careful with the tip of the probe.
- The thermometer is not a toy, please keep it away from children.

2. OPERATION

Before use, please fully charge the repeater and ensure that the probe is in the repeater's charging compartment. Make sure that the probe is also fully charged.

NOTE: As soon as low battery power is detected, the repeater will send notifications to the connected mobile phone and the app will trigger an alarm.

Insert the probe into the thickest part of the meat and make sure that the safety line on the top is completely covered by the meat. At the same time, the tip of the probe must be located inside the meat.



3. DOWNLOAD APP

Scan the code to download the app.



NOTE: The illustrations of the screens in this user guide are schematic diagrams for reference purposes only. Due to updates and upgrades to the app, the actual layout may differ slightly from this representation, please refer to the actual layout in the app.

4. USING THE APP

STEP 1

Download the app from the Apple Store or Google Play.

App name: EASY CHECK

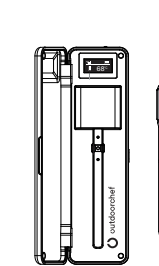


STEP 2



Launch the EASY CHECK app

STEP 3



Remove the probe from the charging station to start the device

STEP 4



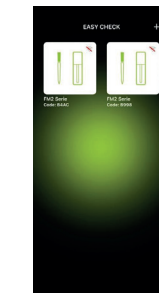
Add the device to the app (connection to the repeater)

STEP 5



Add the corresponding device to the "Devices found" table.

STEP 6



Once you have added the device, click on the icon to access the cooking interface.

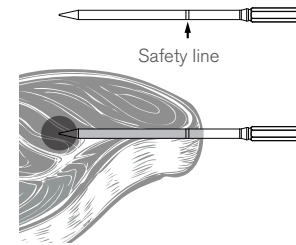
STEP 7



Click on the desired connection to open the interface for the temperature setting.

STEP 8

Insert the probe into the meat.



STEP 9



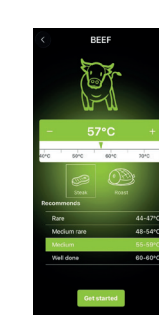
Click on Start.

STEP 10



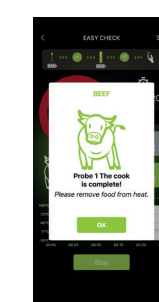
Select the meat type. For low&slow dishes, please select the "low&slow" button.

STEP 11



Set the target temperature and select the size of the piece of meat. If you make a Roast, also state the approximate weight. Press "Let's go".

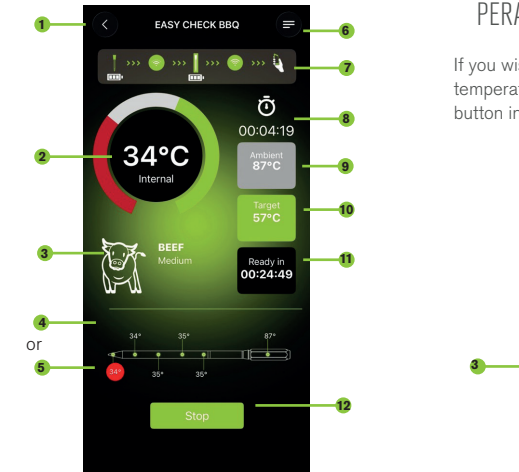
STEP 12



When the set temperature is reached, the finish screen appears to end the cooking process.

You will receive a message 3 minutes before the end of the cooking time.

5. MAIN VIEW



- 1 Go back
- 2 Current core temperature
- 3 Selected piece of meat
- 4 Temperature sensors
- 5 Temperature/time diagram
- 6 Settings
- 7 Connection status and charge level
- 8 Time indication and timer
- 9 Cooking chamber temperature and setting
- 10 Target temperature display and setting
- 11 Approximate cooking time to reach target temperature
- 12 Ending the cooking process

6. MONITOR COOKING CHAMBER TEMPERATURE

If you wish to monitor the cooking chamber temperature, you can set this using the grey button in the main view.

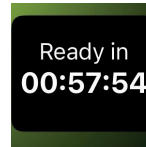


- 1 Minimum temperature
- 2 Maximum temperature
- 3 Recommendation

As soon as the temperature falls below the minimum or rises above the maximum, you will be alerted by an alarm.

7. EXPECTED COOKING TIME

The expected cooking time until the target temperature is reached is calculated based on the meat size, ambient and core temperature.



NOTE: Please note that this is an approximate figure. The consistency and fat content of the meat can also influence the cooking time.

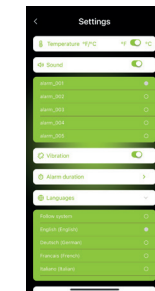
8. BASIC SETTINGS

TEMPERATURE UNIT



Click on this button to change between °C / °F.

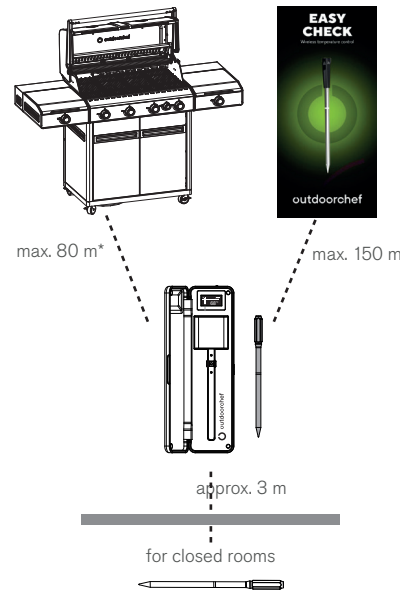
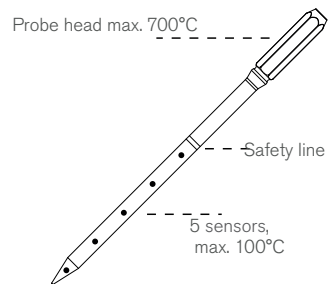
LANGUAGE SELECTION



Click on this button to select the language.

9. TECHNICAL INFORMATION: PROBE

- Stainless steel probe, IP67 waterproof
- Bluetooth range between probe and repeater: max. 80 m* outdoors
- Bluetooth range between repeater and mobile phone: max. 150 m* outdoors
- Measuring accuracy: ± 1.0°C
- Internal temperature range: -10~100°C
- Ambient temperature range 0°C to 700°C
- Temperature resistance: Probe max. 100°C probe head max. 700°C
- Duration of use: > 30 hours
- Dimensions: 125 mm x 4.9 mm
- Weight of the probe: 15 g
- Dishwasher safe



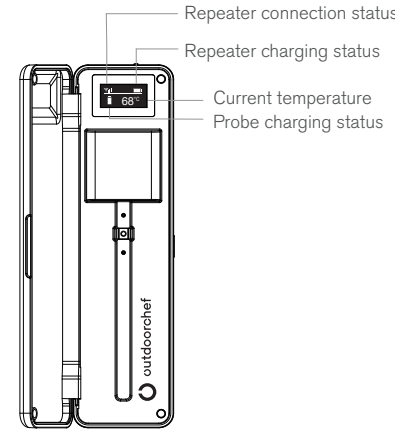
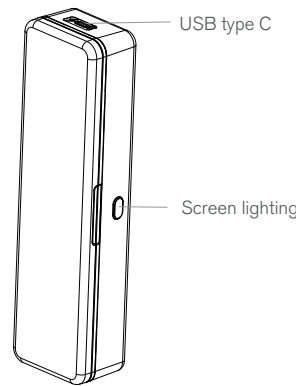
For a good wireless connection without interruption, we recommend a distance between the repeater and the probe of approx. 50 m*, and a distance between the mobile phone and the repeater of approx. 90 m*.

⚠ WARNING: Do not place the repeater in the barbecue or in an area subjected to high temperatures.

* Reference values for open areas

10. TECHNICAL INFORMATION: CHARGER

- Charging time of the repeater: 2-3 hours
- Battery capacity: 1000 mAh
- Usage time: > 120 hours
- Material: ABS/PC
- The display shows the battery status of the charger and the temperatures of the probe.
- Battery: Lithium-ion, 3.7 V, 1000 mAh,
- Charging method of the repeater: USB to type C
- Transmission power: 7 dB
- Transmission frequency: 2.4 Ghz
- Switch-off: Switches off automatically after the probe has been inserted into the repeater.



11. GUARANTEE / WARRANTY

For detailed information on the Consumer Warranty / Guarantee, please refer to the General Terms and Conditions (T&Cs) at

<https://www.outdoorchef.com/agb>

The registered brand OUTDOORCHEF is represented by the following enterprise:

Outdoorchef AG | Eggbühlstrasse 28 | Postfach | 8050 Zurich, Switzerland | www.outdoorchef.com

* You can find a dealer's certificate and other language versions of this instruction manual on our website at www.outdoorchef.com



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