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outdoorchef

EASY CHECK QUADRO

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.
- Do not expose the probe to open flames and always keep the oven temperature below 300°C.
- 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 cowered by the meat.
At the same time, the tip of the probe should be located inside the meat.

3. DOWNLOAD APP

Scan the code to download the app

ios

Android

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.

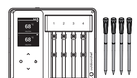
App name: EASY CHECK

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 devices to the "Devices found" table.

STEP 6

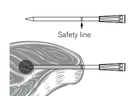
Once you have added the device, click on the icon to access the cooking interface.

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.
When 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: COOKING

1 Go back
2 Current core temperature
3 Selected piece of meat
4 Line target temperature
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.

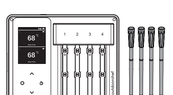
LANGUAGE SELECTION

Click on this button to select the language.

9. OPERATION WITHOUT THE APP

STEP 1

Remove the probe from the charger to switch it on.

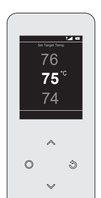


STEP 2

Click on the confirmation button to select the probe.
The selected probe is displayed in a white box.

STEP 3

Tap the confirm button to open the target temperature setting screen. Tap the forwards and backwards buttons to select the target temperature.
The selected temperature is highlighted.



STEP 4

After selecting the target temperature, tap the confirm button to save the current temperature as the target and return to the operating status screen. After saving the target temperature, "Target: 75° flashes for 5 seconds to remind the user that the target temperature has been set.

STEP 5

When the target temperature is reached, the corresponding symbol for the end of the grilling process appears: "Cooking complete" flashes and the alarm is triggered. Press "confirm" to stop the alarm and return to the "Probe off" state. The alarm ends automatically after 120 seconds.

CANCEL SETTING

Briefly press the back button on the target temperature setting screen to exit the setting mode without saving your current changes and return to the previous operating state.

CHARGING THE PROBE

After plugging the probe into the repeater, the probe switches off automatically and charges itself. The charging symbol flashes and stops when it is fully charged.

CHARGING THE REPEATER

Repeater type C input
The repeater's power symbol flashes and stops when it is fully charged.

AUDIBLE ALARM

The following events trigger an alarm:

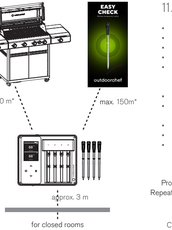
1. The alarm is triggered when the meat temperature reaches the set target temperature.
2. The alarm is triggered if the repeater and the probe are not connected.

Stopping the alarm:

After 120 seconds of inactivity, the alarm will stop automatically. Tap the confirm (or back) button to stop the alarm and return to the probe's status outside the repeater.

10. 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 300°C
- Temperature resistance:
  Probe max.100°C Probe head max. 300°C
- Duration of use: > 30 hours
- Dimensions: 125 mm x 5 mm
- Weight per probe: 18 g
- Dishwasher safe



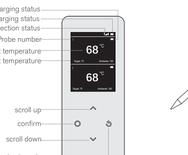
For a good wireless connection without interruption, we recommend a distance between the repeater and the probe of approx. 50 m*, and a distance between the mobile phone and the repeater of approx. 90 m*.

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

* Reference values for open areas

11. TECHNICAL INFORMATION: CHARGER

- Charging time of the repeater: 2-3 hours
- Battery capacity: 2000 mAh
- Usage time: >190 hours
- Material: ABS/PC
- The display shows the battery status of the charger and the temperatures of the individual probes.
- Battery: Lithium-ion, 3.7 V, 2000 mAh,
- Charging method of the repeater:
  USB to type C
- Transmission power: 4 dB
- Transmission frequency: 2.4 Ghz
- Switch-off: Switches off automatically after all four probes have been inserted into the repeater.



12. PROBE LABELLING

Numbered stainless steel clips are included for easy differentiation of the probes.

13. 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

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