

尺寸：63*157mm

CMP01

Smart Meat Thermometer

QUICK START GUIDE

Thank you for purchasing this samrt meat thermometer. It is exclusive for meat, fish and poultry. You only need to download the MSmartLife APP to monitor if the food is cooked well. Once the grilled food reaches the preset temperature, it will automatically alarm to make your grilling process much easier.

PRODUCT

①

Indicator:

Red light: Recharging.
Green light: Fully charged.
Light turns off: Run out of battery.

②

Button:

Long press to check charging status .

③

Battery:

1 x 1.5V AAA Battery.
(Insert battery before use)

④

Maximum Ambient Temperature:

572° Fahrenheit (300° Celsius)

⑤

Safety Line:

Please ensure the safety line is fully inside the meat when you insert the meat thermometer into meat.

⑥

Maximum Internal (Meat) Food Temperature:

185° Fahrenheit (85° Celsius)

TIPS:

④

⑤

⑥

FEATURES

- Stainless steel structured.The meat thermometer can monitor temperature of both the food and oven.
- Support with transmission distance of 30 meters.
- Tracking temperature by MSmartLife APP.
- Internal temperature range:0~85°C
- Ambient temperature range:0~300°C,≤95% RH.
- Operating temperature range of dock:0~40°C,≤80% RH.

OPERATION

STEP 1

Download the MSmartLife app* from Apple App Store, Google Play Store or the QR code shown.

* Works with iOS 9.0 or later and Android 5.0 or later

Download App MSmartLife

Launch the MSmartLife app and click “+” to connect the meat thermometer by selecting model “CMP01” or finding nearby device.

STEP 2

Open the battery lid. Insert one 1.5V AAA battery into the dock. Place the meat thermometer in the dock and allow it to charge for at least 5 minutes.

Take out the meat thermometer from dock for use.

STEP 3

Insert the meat thermometer into the food to be grilled. Open the MSmartLife APP to monitor the temperature.
Note: The insertion depth must beyond the safety line as shown below.

IMPORTANT NOTES

- Indoor use.
- Please be careful with the tip of the thermometer to avoid accidental stab injury.
- Do not place the meat thermometer in direct contact with flames.
- Please ensure meat thermometer is completely inserted into the dock while charging.
- Please ensure the safety line is fully inside the meat when you insert the meat thermometer into meat.
- Do not touch the meat thermometer with bare hands after cooking.
- Place the product in a dry and ventilated place when not in use.
- Do not use the meat thermometer in the microwave or pressure cooker.
- The dock should not be submerged in liquid in case of short circuit.
- Avoid dropping the product onto hard floor in case of damage.
- Clean the meat thermometer before inserting to dock for recharge.
- Do not let the tip of meat thermometer stay at temperature higher than 185° F (85°C) in case of damage.
- Do not let the bottom of meat thermometer stay at temperature higher than 572° F (300° C) in case of damage.
- This product is not intended for use by persons below the age of 12.
- Wait for the temperature to drop below 40°C or wear gloves before touching the meat thermometer with your hand.
- The protection provided by the equipment may be impaired if it isn't used in a manner specified by the manufacturer.
- The meat thermometer meets the IP68 waterproof and dustproof standard.

FCC STATEMENT

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 FCC responsible party could void the user's authority to operate the equipment.

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CONFORMS TO UL STD 61010-1
CERTIFIED TO CSA STD C22.2 NO. 61010-1

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Call our customer support team:

(866) 646-4332

Or visit our website for more information:

www.shop.feelcomfee.com

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Midea America Canada Corp.
Unit 2 - 215 Shields Court, Markham,
Ontario, Canada

Model: CMP01
Meat Thermometer FCC ID: 2A2YKCMP01
Made in China