🔥 **Combustion Inc.**

Quick Start Guide
Predictive Thermometer

Wireless cooking thermometer

SETUP

A. Charge

Charge Predictive Thermometer. The charger light will turn green when ready (20 min).

The Predictive Thermometer turns on automatically when you remove it from the charger, and turns off when you put it back.
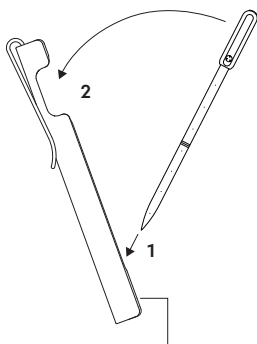
charging status LED

Charging type	USB-C
Charging time	15 min
Battery life	24+ hours

B. Link

Linking a mobile device
Charge Predictive Thermometer. The charger light will turn green when ready (20 min).

Launch the app and follow the onscreen instructions.

▸ *Or scan the QR code to download.*

Linking the Combustion Timer
Press temp to turn timer on.

Hold the thermometer and timer together.

Wait for the "beep." The icons will stop blinking. Linked!

▸ *For multiple thermometers, link one at a time.*

FEATURES

Instant-Read Mode

Mobile device
Insert thermometer into the food.

The app will swiftly display the temperature at the tip [about 1 sec].

Combustion Timer
Press (temp) to enter Temperature Mode.

Insert thermometer into the food.

▸ ***Warning:*** *Don't measure stuff above boiling!*

The timer will swiftly display the temperature at the tip [about 1 sec].

Predictive Cooking

1. Insert

Insert the Predictive Thermometer into food.

Be sure the thermometer reaches its minimum insertion line (halfway up).

Max temp

Celsius	300°	100°
Fahrenheit	575°	212°

▸ *It's fine if the pointy end goes past the food's center. The Predictive Thermometer always finds the True Core™ temp.*

2. Set

Mobile device
Follow onscreen instructions.

Combustion Timer
Press (temp) on the Predictive Timer.

Use (m +) (s −) buttons to set your target core temp (**cooking to**) for perfect doneness.

▸ *Core ≈ internal*

Press (start stop) to toggle **rest for** predictions.

3. Cook

Apply heat to food.

▸ *The Predictive Thermometer works great with many techniques and appliances: oven-baked, pan-roasted, grilled, smoked, slow-cooked, deep-fried, air-fried, sous vide and more.*

▸ ***Warning:*** *Keep it out of pressure cookers, broasters, instapots, and microwaves.*

4. Predict

Be patient.

After cooking is about 1/3 done, a **ready in** countdown will appear.

That's the magic number!

5. Rest

When **ready in** hits **00:00**, an alarm will sound.

Remove the food from the heat source.

Wait.

The thermometer will detect the drop in ambient temp.

A second countdown will start, labeled **rest for**.

This tells you exactly how long your food needs to rest to finish cooking.

When **rest for** hits **00:00**, it's time to eat.

6. Enjoy

What're you waiting for? That smells delicious!

CE UKCA Bluetooth RoHS Compliant Recycle Complies with IMDA Standards DB123456 CCXXxxYYyyyZzW