# Instruction

Thank you for selecting Chileaf Bluetooth BBQ Thermometer. You may choose meat profile, target temperature or cooking time either on the touch-key display unit or your smart mobile phone via the corresponding app. When your food is cooked to perfection, the thermometer will alert. Chileaf BBQ will simplify your grill, let's enjoy smart cooking.

Download the Chi-BBQ App in Apple store or Google play store, also scan QR code to directly install APP.

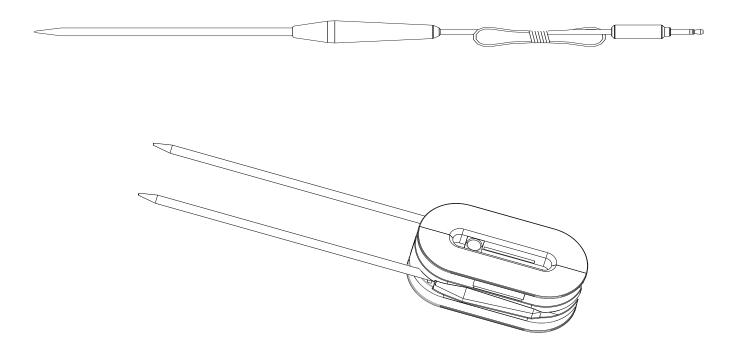


Packaging contents(上图片)

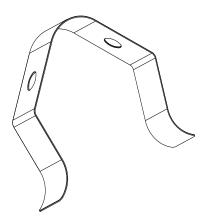
1. proudct image



2. Temperature probe & probe holder



3. Metal probe bracket

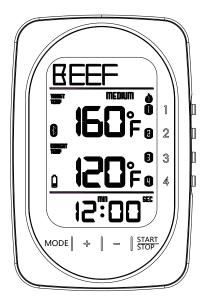


4. 3xAAA battery

Accessory-metal probe

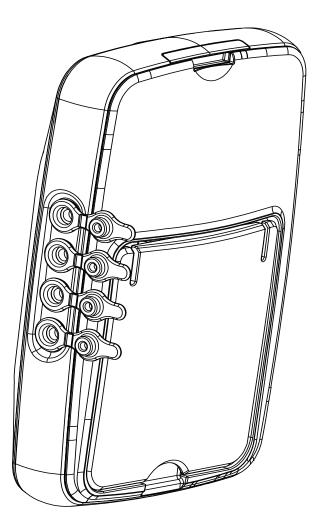
The BBQ thermometer can work with four metal probes simultaneously. To order an extra metal probe, please visit our website at www.chileaf.com for more

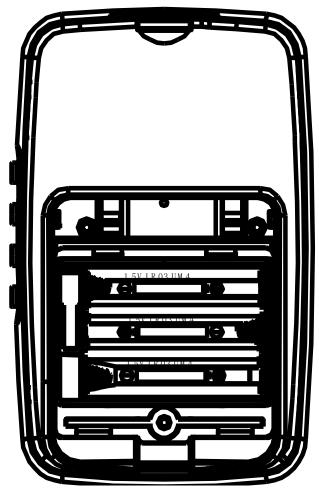
Overview (需要新图)



- 1. cooking mode; cooking status , name of food; doneness level;
- 2. Target temperature;
- 3. connecting/pairing icon
- 4. current temperature
- 5. Timer
- 6. Doneness level
- 7. alert icon for channel
- 8. Probe of channel
- 9. °C/°F: temperature measurement unit
- 10. Probe jack
- 11.Touch key
- 12.Low battery indicator

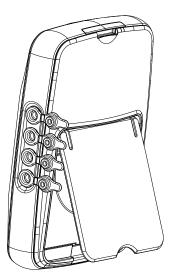
Rear Overview(需要新图)

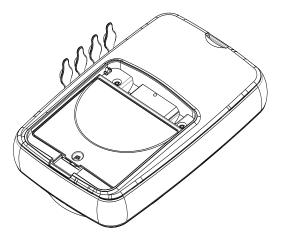


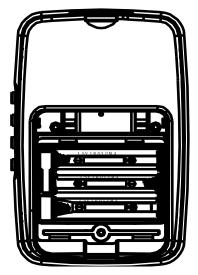


- 1. Jack cover
- 2. °C/°F switched button
- 3. Battery compartment
- 4. Stand
- 5. Sliding hook

Getting start(需要上图)



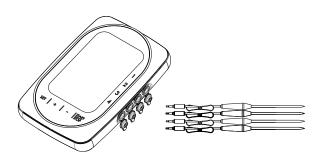




Slide upwards to remove the stand and loosen the screw of battery compartment cover.
 Install three AAA batteries in the compartment as indicated by the polarity symbols (+/-).

3. Return the battery compartment cover and stand

Connecting the probe(需要图片)



To connect the probe with the unit, Carefully pull out the rubber cap and then plug the meat probe into the socket.

For an accurate temperature reading of your grill, you need to insert the tip of the metal probe as close to the middle of the food as possible ,the wire of the probe is about 1 meter length and made of heat-resistant material up to 300 °C, do not heat the wire by a direct fire source.

# Setting

You have three options to select your desired mode for your grill. They are

• **Meat profile mode**: select food type which has been programmed to grill in a preset USDA approved doneness levels temperature

• Target temperature mode : directly set a desired temperature for your grill

• Timer mode: directly set a timer program for your grilled food

After battery installation of your first use, select a channel for your plugged probe. You need to set the program for each channel individually.

• Tap -/+ to toggle between CH1,CH2,CH3,CH4

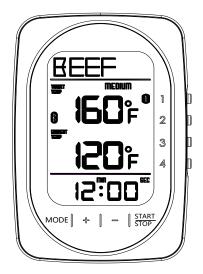
#### **KEY and Operation**

# The unit will shut down and go into off mode if no operation within 1hour

Press &hold 0.5s any key to wake up during off mode

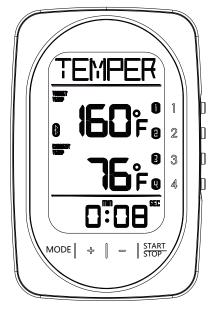
Press any key to trigger backlight firstly and press again to function in normal mode. **[mode]** 

- Tap to toggle mode selection : meat --> temper --> timer 用图来标示一下三个模式的画面



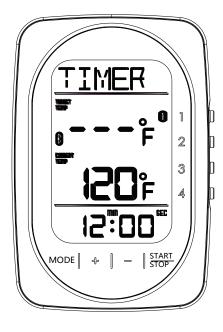
## a. Meat profile mode

In meat profile mode, Press & Hold 2 sec to setting meat type , Tap to confirm. Then go to set doneness level , Tap to confirm.



b. Temper mode

After mode selection , set target temperature , Tap to confirm.



#### C. Timer mode

After mode selection, set counterdown time mm→ss, Tap to confirm.
 All above Only enable when cooking is stop

# [+]

Tap to change probe display, sequence CH1→CH2→CH3→CH4→CH1 Tap to increase value in blinking during setup

#### Meat profile mode

meat type is BEEF->VEAL->LAMB->BURGER->PORK->CHICK->TURKEY->FISH->BEEF Doneness level is RARE->MED RARE->MEDIUM->MED WELL-> WELL DONE->RARE

#### Temper mode

Target temperature range: 100~464 degree F

#### Timer mode

Minutes up 99

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Seconds up 59
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Press & hold 2s to quickly increase value in setting mode.

Press & Hold 2 sec to enable BLE pair up 30s in non setting mode

# [-]

-

- Tap to change probe display, sequence CH1→CH4→CH3→CH2→CH1
- Tap to decrease value in setting mode .

#### Meat profile mode

meat type is BEEF->FISH->TURKEY->CHICK->PORK->BURGER->LAMB
->VEAL->BEEF

Doneness level is RARE->WELL DONE->MED WELL->MEDIUM->MED ->RARE

## **TEMPER mode**

Target temperature range: 100~464 degree F

Timer mode

Minutes up 99

Seconds up 59

- Press & hold 2s to quickly increase value in setting mode.

Press & Hold 5 sec to resume default in non setting mode
 Iminutes time out in setting mode.

#### [start/stop]

- Tap to start / stop cooking
- Tap to stop alert and cooking if alert is trigger.
- Press &hold 2s to turn off the unit if no cooking.

Battery cover

C/F button to change C and F unit.

You can also set all including cooking mode, doneness

level ,temperature ,timer etc. through the

application on your mobile phone.

NOTE

doneness level follows the USDA standards.

## Alert

Beep sound will be activated and backlight will be blinking once cooking is ready.

#### Specification

UNIT

item	Description
Size LxWxH	116x78x24.5mm
Weight(including battery)	159g
Temperature measuring rang	14°F to 572°F(-10~+300°C)
Temperature accuracy	±1.8°F(±1°C)
Measurement cycle	6s
Power	3xAAA 1.5 battery
Heat resistance for table stand	Around 60 °C (140 °F)
RF range	300feet(100m)

# METAL PROBE

item	description
Probe Length	5.7"(145mm)
weight	20.8g
Cable length	3feet(1m)
Temperature range	14°F to 572°F(-10~+300°C)

Visit our website www.Chileaf.com to learn more about Chileaf products. For any enquiry, please contact our Customer Services At support@chileaf.com.

# CE and FCC statement

Hereby, Chileaf, declares that Chi- BBQ Thermometer (model: BBQ100) is in compliance with the essential requirements and other relevant provisions of Directive RED 2014/53/EU. A copy of the signed and dated Declaration of Conformity is available

# changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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.