



ME



Equipment



Setting



Instuction Manual



Help

VERSION 1.0.4



INSTRUCTION MANUAL

INFORMATION

Thank you for selecting the Landmann Digital Temperature Gauge. Simply program by selecting your meat type and target temperature or cooking time with your smart device using the corresponding app. While cooking there is no need to wait by the grill, the app will monitor temperature and cooking status for you. Best of all, the app allows you to share texts and integrate photos of dishes on social media.

CONNECT YOUR SMART DEVICE

Please enter “LANDMANN” to find the app for connecting your smart device and download the app. Ensure that your device is compatible with iOS7 or Android 4.3 or above and Bluetooth 4.0 and above.



LANDMANN

COMPATIBLE DEVICES

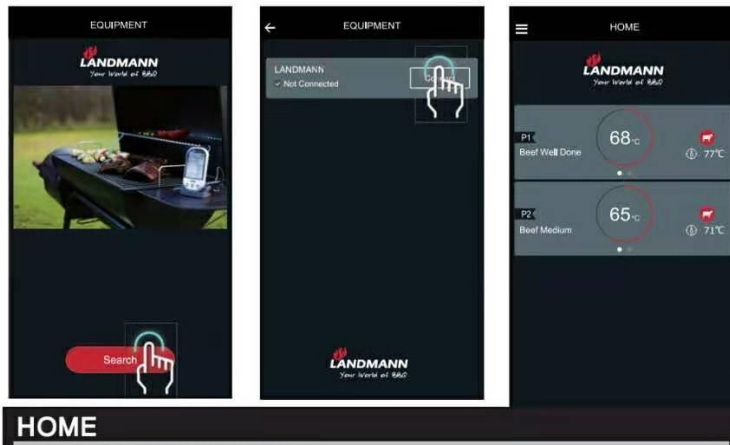
iOS7 and above
iPhone 4s and above
Android 4.3 and above
Bluetooth 4.0 version and above



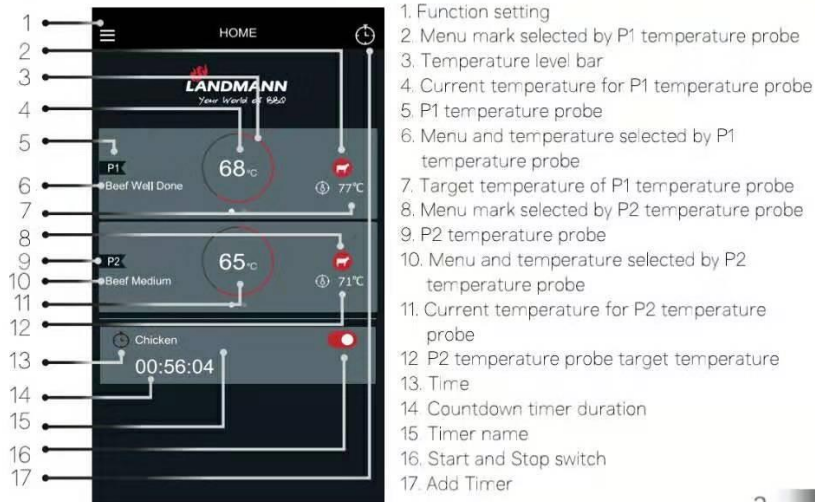
INSTUCTION MANUAL

CONNECT YOUR SMART DEVICE

1. Turn on device and plug temperature probe into thermometer.
2. Open the LANDMANN app on your mobile device then select search.
3. Click connect.
4. The home page will display confirming that your thermometer has been configured sucessfully.



HOME INTERFACE DISPLAY



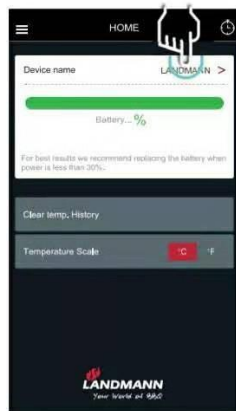


INSTRUCTION MANUAL

SETTING

OTHER SETTINGS AND HELP

1. From the home screen click the menu button on top left, then the settings icon.
2. This will bring you to the battery indicator screen which will be Green, Orange, Yellow or Red depending on the battery remaining in your thermometer.
3. Click on the device name to personalize the description.
4. Choose temperature Scale C (Celsius) or F (Fahrenheit).





INSTRUCTION MANUAL

PREINSTALL

PREINSTALLED SETTINGS

1. From the HOME screen drag the P1 or P2 working zone on the app to the left and a selection button of “Preinstall” or “Custom” will appear.
2. Click the “Preinstall” key
3. Choose the food icon of your choice that you will be preparing.
4. Select the done-ness that you prefer.
5. You can adjust the alarm Tone to your preferred sound
6. Select “Start Cooking” at the bottom of the screen.
7. Then return to the HOME page.



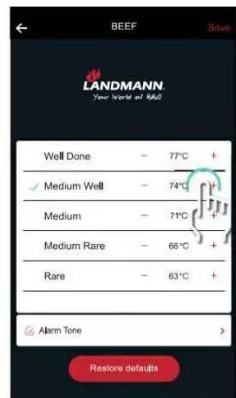


INSTRUCTION MANUAL

PREINSTALL

ADJUSTING PREINSTALLED TEMPERATURES

1. In the “Preinstall” section, click on the meat item of choice
2. Click the “Edit” button in the upper right corner to adjust cooking temperature.
3. The temperature levels can be adjusted by 1 degree by clicking “+” or “-”.
4. Once you have adjusted to the desired temperature, click “Save” and “Start Cooking”.



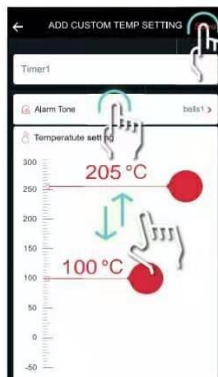
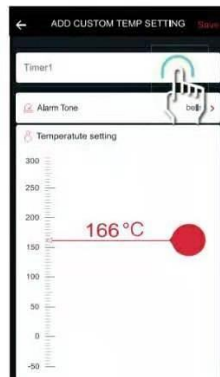


INSTRUCTION MANUAL

CUSTOM

CUSTOM GRILL TEMPERATURE SETTINGS

1. To add a custom setting, swipe the P1 or P2 working zone icon to the left on your screen.
2. Click on the “Custom” key
3. Choose either the “Max Grill Temp” to be alerted if the grill reaches too high a temperature or “Grill Temperature Range” to set a desired cooking range for your grill.
4. Then click the “Add” key
5. Create a name for your custom setting
6. Adjust the temperature setting(s) by sliding the orange button up or down.
7. After you've set it the temperature(s) to your liking, click “Save”.
8. Go to the HOME page and start cooking.





INSTRUCTION MANUAL

CUSTOM FOOD

CUSTOM FOOD TEMPERATURE SETTINGS

1. Swipe left on the P1 or P2 working zone on your mobile device and click on the “Custom” key.
2. Choose the “Max Grill Temp” to set your desired done-ness temperature.
3. Then click the “Add” key
4. Create a name for your custom food temperature setting
5. Adjust the temperature setting by sliding the orange button up or down.
6. After you have set it the temperature to your liking, click “Save” .
7. Go to the HOME page and start cooking.



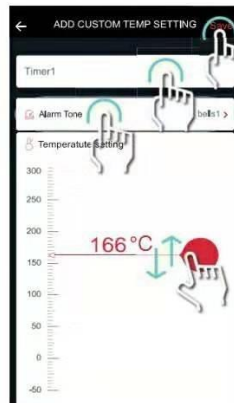
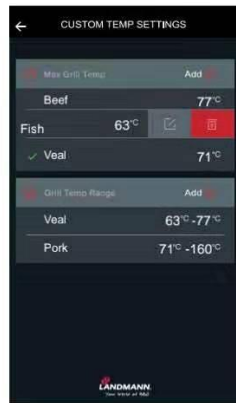
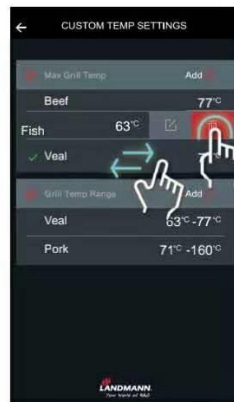
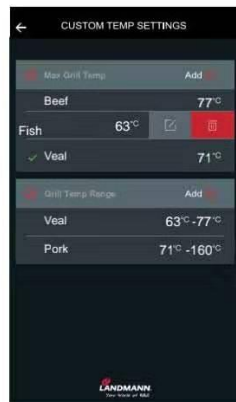


INSTRUCTION MANUAL

CUSTOM

EDIT & DELETE CUSTOM SETTINGS

1. The Custom settings on your device can be used for daily cooking over and over again.
2. While in the “Custom” setting, swipe left on the setting to edit or delete the setting.
3. If you edit your setting, make sure to click “Save” .
4. Go to HOME page and start cooking.



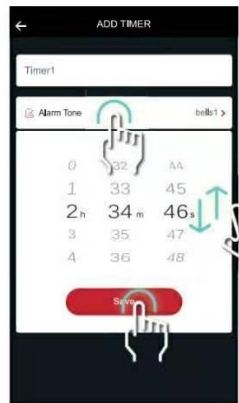


INSTRUCTION MANUAL

TIMER

CREATE TIMER SETTINGS

1. On the HOME page click the timer icon in the top right-hand corner of the screen.
2. Enter the “Timer Name” of your choice, along with the “Alarm Tone”
3. Set the timer duration by scrolling up or down to the desired number of hours, minutes & seconds.
4. Click “Save” once these have been set and return to HOME page.
5. On the HOME screen switch the toggle to ON for the timer name that you have set and your countdown will begin.





INSTRUCTION MANUAL

TIMER

TIMER MODIFICATION-1

1. On the HOME page, click the toggle on the desired timer to begin timer countdown.
2. To add more time or delete the timer, simply swipe left on the timer line and two icons will appear, "Edit" or "Delete".
3. Choose "Edit" to add or remove time from the timer.
4. Select "Delete" to remove the timer setting.





INSTUCTION MANUAL

SHARE

PHOTO AND CURVE SHARE-1

1. To share an image of the temperature curve, from the HOME screen click on the temperature icon that is displayed in the large circle. The history curve will appear.
2. Click on the history curve for a “zoomed in” view of the grilling temperature.
3. To share this information via Text, Email or Social Media, click the boxed/arrow icon in the top right of the screen and your media options will appear.
4. Click desired media and share.
5. Return to HOME screen.
6. To remove the temperature curve from the HOME screen, click on the temperature circle again and the curve will disappear.



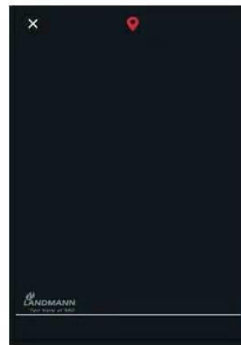


INSTUCTION MANUAL

SHARE

PHOTO AND CURVE SHARE-2

1. To share photos of your food, click the “Share” icon in the top right corner
2. Then select “Photo” .
3. This will open your mobile devices camera and you can take pictures and send them via email, text or social media.





INSTUCTION MANUAL

SHARE

PHOTO AND CURVE SHARING-3

1. When sharing a photo, select Social Media, Email or Text.
2. Click desired media
3. Input contact information via Email, Text or Social Media and click Share.





INSTRUCTION MANUAL

FOOD TEMPERATURE CHART

DONENESS FOOD	WELL	M-WELL	MEDIUM	M-RARE	RARE
BEEF	77 °C	74 °C	71 °C	66 °C	63 °C
	170 °F	165 °F	160 °F	150 °F	145 °F
LAMB	77 °C	74 °C	71 °C	66 °C	63 °C
	170 °F	165 °F	160 °F	150 °F	145 °F
VEAL	74 °C	71 °C	66 °C	63 °C	
	165 °F	160 °F	150 °F	145 °F	
PORK	77 °C	74 °C	71 °C		
	170 °F	165 °F	160 °F		
HAMBURGER	71 °C				
	160 °F				
TURKEY	74 °C				
	165 °F				
CHICKEN	74 °C				
	165 °F				
FISH	63 °C				
	145 °F				