尺寸:98X114MM

材质:

封面用200g铜版纸
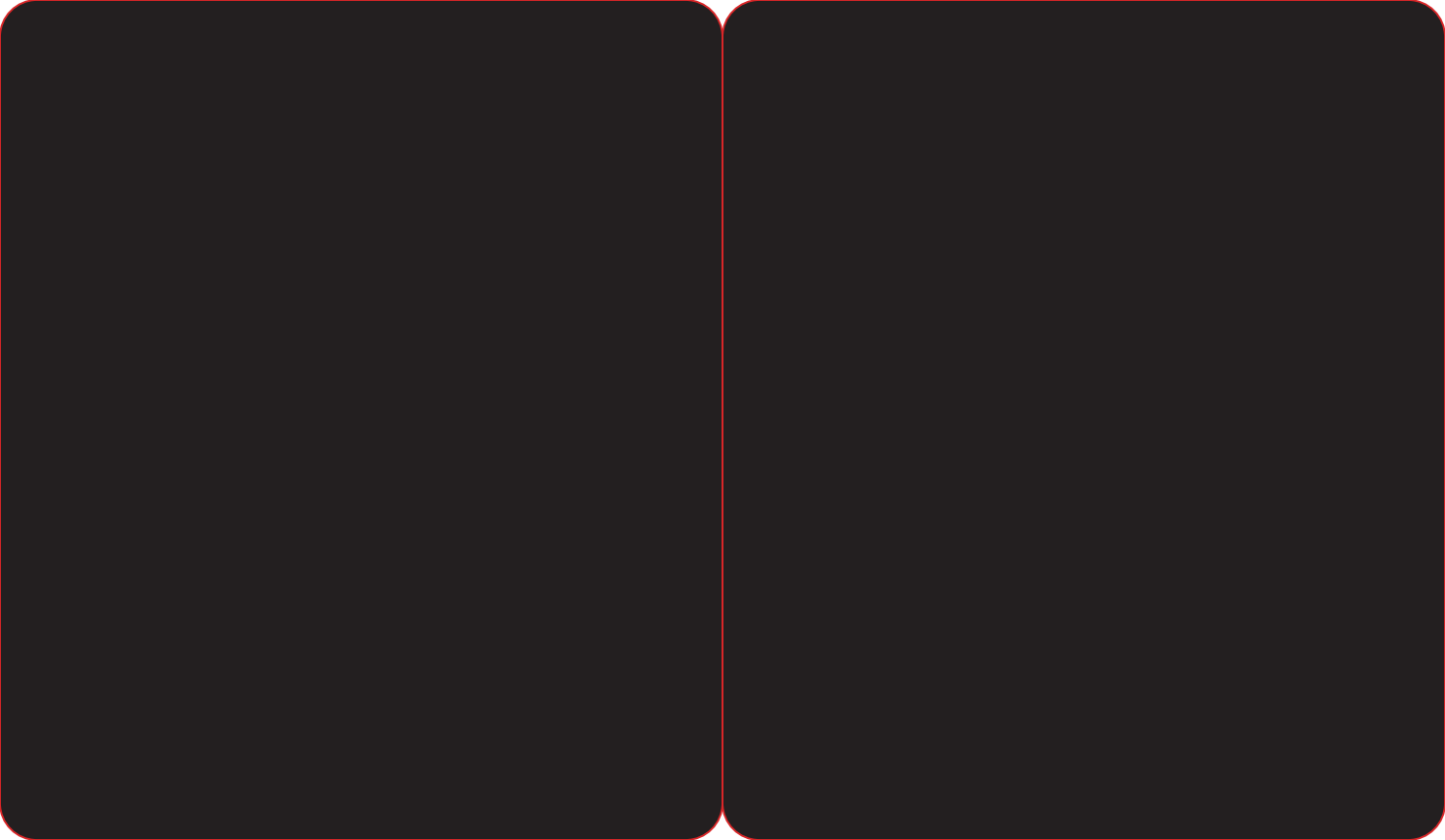
其他用105g铜版纸

四色印

装订:骑马订

INKBIRD

B B Q T H E R M O M E T E R **INT-11P-B**

INKBIRD TECH.C.L.
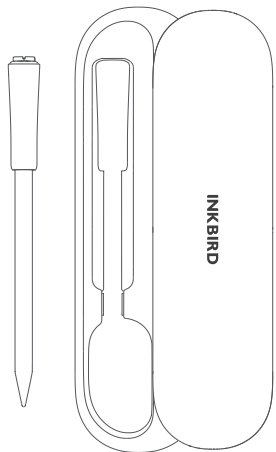
support@inkbird.com

Factory address: 6th Floor, Building 713, Pengji Liantang Industrial Area,
NO.2 Pengxing Road, Luohu District, Shenzhen, China

Office address: Room 1803, Guowei Building, NO.68 Guowei Road,
Xianhu Community, Liantang, Luohu District, Shenzhen, China

V1.0

MADE IN CHINA

INKBIRD

Please keep this manual properly for reference. You can also scan the QR code below to visit our official website for product usage videos. For any usage issues, please feel free to contact us at **support@inkbird.com.**

(1) This device may not cause interference.
(2)This device must accept any interference, including interference that may cause undesired operation of the device.
L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :
1)L'appareil ne doit pas produire de brouillage;
2)L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

13 Customer Service

This item carries a 1-year warranty against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of INKBIRD, be either repaired or replaced without charge. For any problems in use, please feel free to contact us at support@inkbird.com. We will do our best to help you.

● Please read this instruction manual before use.

Please read this manual thoroughly before using the INT-11P-B. Use in violation of this manual may result in product damage, property damage, or personal injury.

● Reference Table for Minimum Internal Temperature of Food Safety（USDA Database）

Food	Type	Internal Temperature (℉)
Beef,bison,veal, goat. and lamb	Steaks, roasts, chops	145 Rest time: 3 minutes
	Ground meat and sausage	160
Cassoroles	Meat and meatless	165
Chicken,turkey, and other poultry	Alt: whole bird, breasts, legs. thighs, wings. ground poultry. giblets, sausage, and stuffing inside poultry	165
Eggs	Raw eggs	Cook until yolk and white are firm
	Egg dishes (such as tritata quiche)	160
	Casseroles (containing meat and poultry)	165
Hams	Raw ham	145 Rost time: 3 minutes
	Precooked ham (to reheat)	165 Note: Reheat cooked hams packaged in USDA-inspected plants to 140℉

Food	Type	Internal Temperature (℉)
Leftovers	Amy type	165
Pork	Steaks, roasts, chops	145 Rest time: 3 minutes
	Ground meat and sausage	160
Rabbit and venison	Wild or farm-raised	160
Seafood	Fish (whole or filet) such as saimon.tunatiapia.collock bass.cod,catfish, trout,etc	145 or cook until fiesh is no longer translcent and secarales easily with a fork
	Shrimp. lobster, crab, and scalops	Cook unti fiesh is pearly or white, and opaque
	Clams, oysters, mussels	Cook unti shelis open during cooking

🔥 **01** **Overview**

INKBIRD INT-11P-B is a truly wireless and intelligent BBQ thermometer that adopts a Bluetooth 5.1 connection, allowing you to eliminate the shackles of the wired probes and remotely monitor food temperatures more conveniently. It helps you accurately measure the internal temperature of food in grilling, smoking, and cooking, reducing the waste of energy and food resources and preventing foodborne diseases; no more worries about overcooking and undercooking. When using it, you only need to insert the probe into the food, connect the smartphone App, select the desired food temperature and doneness, and then you can rest and wait for the cooking to be complete. It will remind you when to enjoy this delicious food.
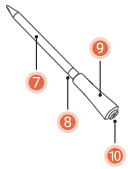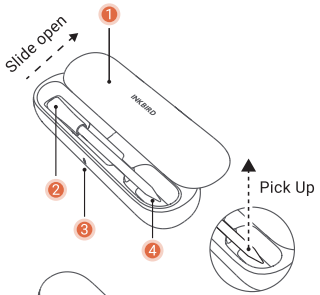
Brand	INKBIRD
Model	INT-11P-B
Connection Method	BLE 5.1
Bluetooth Connection Distance	300ft/91m (without obstacles, for reference only)
Probe Waterproof Rating	IP67 (dishwasher safe)
Sensor Number	Two sensors, for measuring food temperature and ambient temperature
Probe Measurement Accuracy	±1℃/±1.8℉
Temperature Measurement Range	Food Temperature：-10~100℃/14~212℉ Ambient Temperature：0~300℃/32~572℉
Probe Battery Life	25h
Probe Battery Voltage	3.8V
Probe Charging Time	25min for fully charged
Charging Base Battery Capacity	500mAh Lithium Battery
Charging Base Battery Voltage	3.7V
Package Contents	Charging Base *1 Wireless Probe*1 USB-C Charging Cable*1 User Manual*1

• Product Appearance

Slide open

Pick Up

INKBIRD

① ② ③ ④

⑤ ⑥

⑦ ⑨ ⑧ ⑩

• Probe Charging Case

① Top Cover（Slide open）

② Probe Charging Dock

③ Indicator Light

④ Take out the probe

• Probe Charging Case

⑤ Operation Button

⑥ Type-C Charging Port

• Probe

⑦ Food-grade Stainless Steel

⑧ Safe Cooking Line

⑨ Ceramic Handle

⑩ Charging Contact Point

● Indicator Light Reference Table

Probe	Low Battery	• When the probe battery level is lower than 10%, the indicator light of the charging dock will flash red to prompt you to stop cooking within 1 hrs and put the probe back in the charging dock to charge the probe battery. • The probe stops working and the indicator light turns off after the battery is exhausted.
	Battery Charging	The indicator light turns green and blinks at the breathing rate, and then turns off after the probe battery is fully charged.
	Remove the Probe	Take out the probe from the charging case, and the indicator light will change color to remind you of the remaining battery of the charging case.
	Pair the Probe	While the probe is pairing, the indicator light will alternately flash red and green. It will light green if the pairing is successful and red if it fails, and then turn off.
Charging Base	Battery Level Display	• 35~100%; Press the button, and the indicator light will turn green, prompting that the battery is sufficient. • 15~35%; Press the button, and the indicator light will turn yellow, prompting that the battery is insufficient. • 10~15%; Press the button, and the indicator light will turn red, prompting that the battery is low.
	Low Battery	• When the battery level is below 10% , the indicator light remains red to remind you to charge the device. • When the battery is exhausted, the indicator light will flash red for 5 seconds, and then the device will turn off.
	Battery Charging	The indicator light turns green and flashes at the breathing rate, remains on after the base is fully charged, and turns off after the charging stops.

04 Key Definition

• Press the button on the base, and the indicator light will turn on to prompt the battery level. For battery status definition, please see the above indicator light reference table.

• Press and hold the button for 10 seconds to enter the probe pairing mode. Follow the app instructions to operate it, and the indicator light on the base will display the pairing status and result.

• Press and hold the button for 30 seconds to restore the device's factory setting (Force Reset).

• When the base is in the warning state, press the button to turn off the warning sound.

Note: Pressing the button can turn off alarms, except for the high-temperature alarm. After the high-temperature alarm is triggered, you should immediately stop heating, put the device in a shady and cool place, then turn off the alarm through the app. Alternatively, the device will automatically stop the alarm if it detects that the temperature has dropped into a safe range.

05 Battery Details & Maintanence

◉ **Battery Details**
INKBIRD INT-11P-B includes a probe and a base that can extend the range of Bluetooth connection, emit a warning and charge the probe battery.

• The probe with a full charge can continuously monitor cooking for 25 hours. You don't need to worry about the battery being unable to meet the required cooking time during any cooking process. (Constant high temperatures may shorten battery life.)

• The charging base has a built-in 500mAh large-capacity lithium battery, which can last for 8 days and charge the probe.

⬤ **Battery Charging Steps & Methods**

● **Probe**

① Put the probe that needs to be charged into the charging place of the base. When it starts charging, the device will emit a warning tone once.

② The indicator light of the base will turn green and flash at the breathing rate to remind you. The probe will be fully charged within about 25 minutes.

● **Base**

1. Please use the charging cable included in the package to charge the base, and it will be fully charged in about 3hrs.

2. If you need to use another charging cable to charge this product, please select a charging cable with a 5V 1A type-c interface.

● **Use & Maintanence**

1. Please do not use the probe in a cooking environment over 300℃ (527℉) or when cooking directly on a fire. Continuously measuring high temperatures with the probe may shorten its battery life and cause battery damage.

2 . When the ambient temperature is below -10℃ (14℉), do not use the probe, as it may cause damage to the probe battery.

3 . Please do not wash the charging base under running water or place it in the dishwasher or sink, as it may damage the battery.

4 . Please do not store this product in extreme weather or a high-humidity environment, as it may affect the product's battery life or cause battery damage.

5 . When you turn on the device but don't intend to use it for a short time, the device will automatically sleep or shut down to save power. But if you don't plan to use this product for a long time, please charge it to about 50% power to prevent the battery from entering a deep discharging state. Do not store this product when it is fully charged, as it may shorten the battery life.

6 . When the device battery is too low, measurement results may be incorrect, the indicator light and alarm sound of the device may not be used, or the device may be disconnected from your smartphone. Please charge the device in time, and do not use a charging cable other than 5V 1A Type-C to charge the device, as it may cause product damage.

7 . During use, please be sure not to place the charging base on a hot stove, the surface of a working oven or grill, or place it inside an oven or grill, as it may damage the product, or even cause personal injury.

06 **Operation Instructions**

Before using this device, please make sure that you have read the important safety information in this manual and strictly abide by the following warnings during use.

1. Take out the probe from the package, clean it with a non-corrosive detergent, and wipe it dry. Push the cover on the base to fully place the probe in the charging position. The indicator light on the base will turn green and blink at the breathing rate.

2. Wait for about 25 minutes, and the probe will be fully charged and the indicator light on the base will turn off. Then take out the probe and start the connection.

3. Prepare a smartphone running iOS 12/Android 7.1 or above to download the INKBIRD App and complete the connection. (Refer to Section 7 APP INSTALLA-TION & CONNECTION in this manual)

4. Select the food type you want to cook on the app, adjust/select the setting to your liking, then insert the probe into the middle of the food and ensure it exceeds the safe cooking line of the probe.

5. When the cooking temperature exceeds the probe measurement range or when the food needs to be grilled directly on hot coals or fire, do not/immediately stop using the probe and cool it down in time.

6. Place the charging base as close as possible to the probe. Do not leave the charging base in a place more than 5 meters away from the probe, and make sure there are no metal or obstacles between them. Do not place this device on a working oven, grill, or any hot surface.

7.When the internal temperature of the food reaches the preset value, the thermometer and your phone App will remind you at the same time that it is time to enjoy this delicious meal. (To stop the alarm, you can operate it on the App or press the button on the charging base.)

Note: After cooking, please do not touch the hot probe immediately. Wait enough time for it to cool down. If necessary, use heat-insulated tools to avoid burns.

7.1 INKBIRD APP

7.1 Search the INKBIRD App from Google Play or App Store to get it for free, or you can scan the QR code below to download it directly.

NOTE：
1. Your iOS devices must be running iOS 12.0 or above to download the app smoothly.
2. Your Android devices must be running Android 7.1 or above to download the app smoothly.
3. APP Location Permission Requirement: We need to obtain your location information to discover and add nearby devices. INKBIRD promises to keep your location information strictly confidential. And your location information will only be used for the location function of the App and will not be collected, used, or disclosed to any third party. Your privacy is very important to us. We will abide by relevant laws and regulations and take reasonable security measures to protect your information security.

🔴 7.2 Registration

Step1: Registering an account is necessary before using the INKBIRD app for the first time.
Step2: Open the app, select your Country/Region, and a verification code will be sent to you.
Step3: Enter the verification code to confirm your identity, and the registration is complete.

🔴 7.3 How to Connect

1. Put the probe into the charging case to charge. (The indicator light on the charging base will turn green and flash. After about 25 minutes, the probe will be fully charged, and the light will turn off.)
2. Take out the probe, press the button, and the indicator light will turn green.
3. Turn on the Bluetooth on your smartphone, open the INKBIRD App, , click "+" in the upper right corner to find this product, then follow the app instructions to complete the connection.

Note: Make sure that location permission is enabled and place the device as close to your smartphone as possible during connection.

🔥 08 Cleaning and Maintanence

1. After use, please clean the probe with a non-corrosive detergent, wipe it dry, and put it back in the charging base. And the entire product should be stored in a cool, dry place and stay away from children.

1. After use, please clean the probe with a non-corrosive detergent, wipe it dry, and put it back in the charging base. And the entire product should be stored in a cool, dry place and stay away from children.
2. If you do not intend to use this product for a long time, please place the probe in the charging base and keep the device battery to about 50% before storage, preventing the battery from entering the deep discharge state and being unable to be recharged.
3. Please do not store this device in an environment with direct sunlight, high temperature, below 0℃, or high humidity, as it may cause product damage and property loss.
4. Please notice that the charging base is not waterproof, and do not rinse or immerse it in water. If necessary, use a slightly wet cloth to clean the charging base to prevent water from seeping in and causing damage to the product.

09 Important Notes/Warnings

1. This product is not suitable for microwave ovens and pressure cookers.
2. During use, make sure the probe is inserted into the middle of the food, beyond its safe cooking line and avoiding hard bones.
3. When the cooking temperature exceeds the probe measurement range, please stop/do not use the probe immediately.
4. During use, make sure the charging base stays away from fire/heat sources. Do not expose it to direct sunlight, or place/stick it on an oven/grill surface, or place it inside an oven/grill.
5. Do not touch the probe with your hands during/after cooking. If necessary, wear gloves with adequate heat insulation to avoid burns.

6. Please do not expose the probe directly to the fire or burning charcoal. If the probe drops, please stop heating immediately, and remove the probe after cooling down.

7. The probe is waterproof, but do not use corrosive detergents to clean it. The charging base is not waterproof, and please do not use it in any high-humidity environment, such as bathrooms and gardens.

8. Please do not disassemble or replace the internal battery by yourself. If you do not intend to use this product for a long time, please keep the device power at about 50%.

9. This product is specially designed for grilling and cooking. Any other use is not recommended.

10 *Troubleshooting Guide*

Issues	Possible Solutions
My probe readouts are inaccurate?	**1.** You can calibrate the temperature to what you think is accurate (through the app). **2.** Please check whether the current temperature exceeds the probe measurement range or once exceeded it before, which caused probe damage. **3.** Please do not immerse the probe in water for a long time. This probe is designed for food only and should not be used for other purposes.

Issues	Possible Solutions
What if my device cannot connect to Bluetooth?	**1.** Make sure Bluetooth on your smartphone/tablet is turned on, the device power is sufficient, and the probe is removed. **2.** Make sure the phone location is turned on and the location permission of the app is allowed. **3.** Be sure that the distance between the probe and the base is not more than 6 meters and that your smartphone/tablet is as close to the base as possible. We recommend keeping the device away from metal or obstacles. **4.** Restart the device and reopen the phone app to repeat the connection steps. **5.** Turn off other Bluetooth devices or their Bluetooth function within the connection range.
Why can't I charge the device?	**1.** The probe can only be charged by the charging base. **2.** Please use the charging cable that comes with the product to charge the base. If you need another charging cable, please choose a charging cable with a 5V 1A Type-C interface.

⚠ **Warnung**

Anderungen oder Modifikationen an diesem Gerat, die nicht ausdrucklich von der fundie Einhaltung der Vorschriften verantwortlichen Stelle genehmigt wurden, konnen dazu fuhren, dass der Benutzer die Erlaubnis zum Betrieb des Gerats verliert.

WIRELESS BBQ THERMOMETER Model: INT-11P-B	
Charging Base: 11P-B	**Wireless Probe:** INT-11P
FCC ID： 2AYZD-11P-B	**FCC ID：** 2AYZD-INT-11P
IC： 30368-11PB	**IC：** 30368-INT11P

Declaration of Conformity

Hereby,the manufacturer declares that this product with the basic requirements and applicable regulations of the Radio Equipment Directive2014/53/EU.

🔥 *11* **FCC Requirement**

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. This device complies with Part 15 of the FCC Rules. Operation is subject to the **following two conditions:**

1. this device may not cause harmful interference, and

2. this device must accept any interference received, including interference that may cause undesired operation.

Note: 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.
This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment.

12 **IC Warning**

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions: