INKBIRD

SMART HOME SMART LIFE

IBT-24S
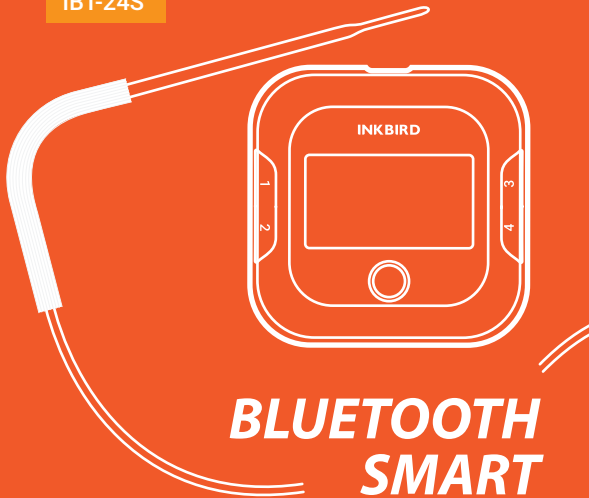
BLUETOOTH SMART FOOD THERMOMETER

Contents

01 *Overview*

Inkbird IBT-24S is a smart food thermometer with Bluetooth function, designed for accurate temperature measurement in grilling, cooking, etc. You could control it via the phone application and remotely monitor the food temperature via your phone. This smart thermometer will alert you once the food is done.

02 *Features & Specification*

Brand	**INKBIRD**
Model	**IBT-24S**
Item Size	**87.5 x 84.5 x 40.5mm**
Net Weight	**120 Grams**
Screen Type	**High Definition Segment LCD**
Screen Size	**50.6 x 30.6mm**
Magnetic Suction Grade	**N30**
Battery Type	**Li-ion Polymer Battery**
Battery Capacity	**1000 mAh / 3.7 Wh**
USB Type-C Input Voltage	**DC 5V**

USB Type-C Input Current	*600mA Standard*
Bluetooth Version	*BLE 4.2*
Bluetooth Radio Frequency	*2400~2483.5Mhz*
Bluetooth Connection Range	*150 feet (45 meters)*
Bluetooth Maximum Output Power	*+10 dBM*
Operating Temperature	*-10℃~55℃ (14℉~131℉)*
Temperature Units	*℃/℉*
Temperature Calibration Range	*-7℃~7℃ / -12.6℉~12.6℉*
Temperature Response Time	*0.1 second (minimum)*
Temperature Refresh Rate	*4Hz*
High/Low Temperature Alarm	*Synchronize on the phone app and device*
Alarm Sound Setting	*Mute Mode / Alarm Mode*
Alarm Modes	*Single Trigger Mode / Repeat Trigger Mode*
Alarm Time Interval	*Set via Repeat Trigger Mode*
Probe Connector	*Jack 2.5mm mono plug 11mm*
Probe Sensor Type	*Thermistor*
Number of Probe Channels	*4*
Short-time Measurement Temperaure Range	*-30℃~300℃ (-22℉~572℉)*

Continuous Monitoring Temperature Range	*-20℃~250℃ (-4℉~482℉)*
Temperature Resolution	*0.1℉/℃*
Temperature Accuracy	*±0.5℃ (maximum) from 25℃~140℃*
	±1.0℃ (maximum) from 0℃~185℃
	±1.5℃ (maximum) from -10℃~250℃
	±2.0℃ (maximum) from -20℃~300℃
Phone System Requirement	*Android 4.2 / iOS 11 or above*
More Functions on the Application	*Historical temperature graphs; Probe colored labels*
Product Warranty	*1 Year*
Package Content	*IBT-24S *1*
	*Meat Probes *4*
	*Probe Clamps *2*
	*USB Power Cable *1*

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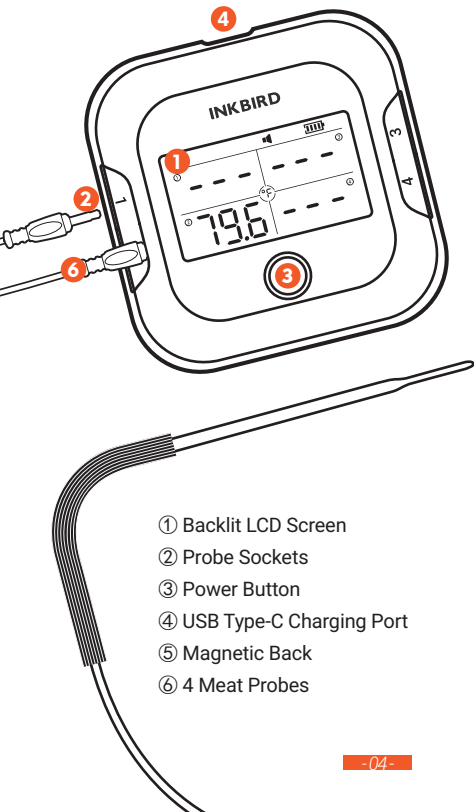
① Backlit LCD Screen
② Probe Sockets
③ Power Button
④ USB Type-C Charging Port
⑤ Magnetic Back
⑥ 4 Meat Probes

Length:
1.2 meters/3.9 feet

04 *Display Reference*

🔇×	*Mute Mode*
🔊	*Alarm Mode*
((○)) always on	*Bluetooth is connected.*
((○)) disappeared	*Bluetooth is disconnected.*
((○)) flashing	*Bluetooth is requesting a match.*
⚡ always on	*USB Power is connected.*
🔋	*100% of Battery level*
🔋	*80%~99% of Battery level*
🔋	*60%~79% of Battery level*
🔋	*40%~59% of Battery level*
🔋	*20%~39% of Battery level*
🔋 flashing	*0%~19% of Battery level*
H flashing	*Alarm warning that the current temperature is higher than the preset temperature*
L flashing	*Alarm warning that the current temperature is lower than the preset temperature*
- H -	*Probe temperature is higher than 300℃ or 572℉.*
- L -	*Probe temperature is lower than -30℃ or -22℉.*
⏱ flashing	*Timer Alarm*
⏱ temp record	*The temperature record is enabled.*

Power Button

≡
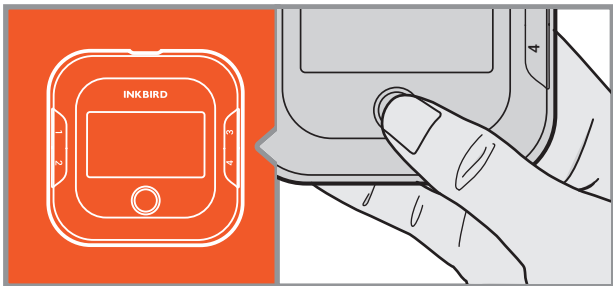
① **TURN ON/OFF:** Press the button and hold for 3 seconds to turn on/off the device.

② **BLUETOOTH CONNECTION:** When Bluetooth is requesting a match, press the button to complete the connection.

③ **CANCEL ALARMS:** When the temperature alarm is triggered, press the button to cancel the alarm.

④ **COMPULSIVE RESET:** Press the button and hold for 30 seconds to reset the device.

APP Installation ☰

Please scan the QR code below or search 'BBQGO Pro' at Google Play or APP Store to download the application, then install it on your phone.

Android 4.4 or above

iOS 11 or above

Bluetooth Connection ☰

1 / Open the application

2 / Click to Add Device, and then choose the device model, IBT-24S.
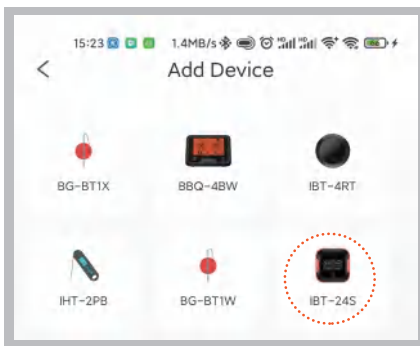
3 / Press the POWER button for 3 seconds to turn on the device.

4 / After the application searches and finds the device, press the POWER button to complete the connection.

Please touch the button on the panel to complete the pairing.

02/30
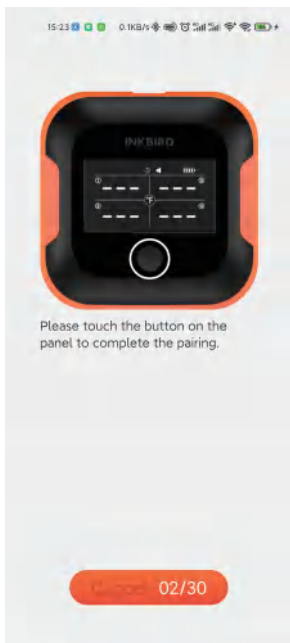
5 / Connection Succeeded

NOTE:

1.When using Bluetooth, your phone should get as close as possible to the device. The signal would be weakened or even disconnected if the distance between your phone and the device is too long or obstructed.

2.When using a wireless connection, the signal would be weakened or even disconnected if you place the device on a metal table or stick it to a metal object.

3.When using a wireless connection, you should keep the device away from metal objects and keep it at least 1 meter above the ground.

4.You should make sure that your device is enabled position and allow the application to accession location information before setting up a Bluetooth connection.

5.Please note that Bluetooth is always on after the device is turned on. Bluetooth will be turned off only when the device is turned off.

Probe Connection ≡

1) Insert the probes into probe sockets one by one. The screen will display real-time temperatures.

2) Insert the pinpoint of a probe into the food so as acquire food temperature.

3) Open the application to set parameters and check data via Bluetooth connection.

NOTE: When you detect the oven temperature or room temperature, you should fix the probe with a clamp to get stable measurement results.
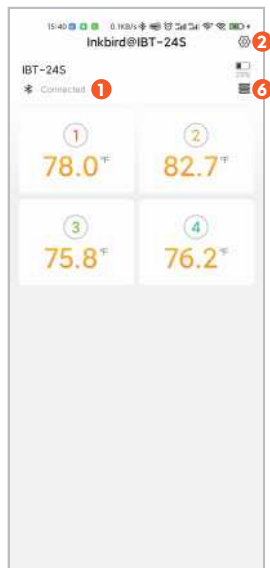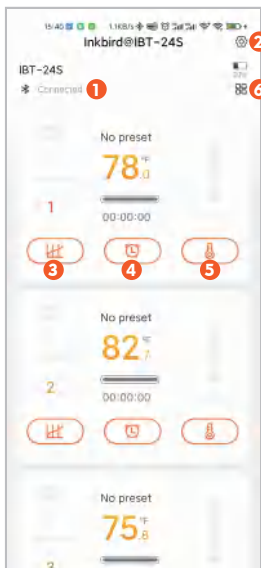
① Bluetooth Connection Status

② Settings

③ Historical Data Graph

④ Timer Setting

⑤ Target Temperature Alarm Setting

⑥ View Transition

06 *Notes of Battery*

This product is equipped with a rechargeable lithium battery that contains 1000 mAh/3.7 Wh. Please be aware of the information below about the battery before use.

1.When the battery level is 0%, the backlight and alarm functions will be disabled, and the device will automatically shut down. In that case, you should charge the battery in time.

2.You should use a standard USB type-C 2.0 or 3.0 cable to charge the battery.

3.You should charge the battery with a 5V 1A USB power adapter. In an environment with 23℃, the maximum charge is 45% in 60 minutes and 80% in 120 minutes.

4.Working Environment:

Discharging status: -10℃~60℃, maximum humidity 90% RH.

The optimal discharging temperature is 15℃~25℃, which is the ideal temperature that enables the battery to perform best.

Charging status: 0℃~45℃, maximum humidity 90% RH.

The optimal discharging temperature is 20℃~25℃, which is the ideal temperature that enables the battery to be charged to its maximum capacity in the shortest time.

5.Using the device in an environment where the temperature is higher than 40℃ or below 0℃ may affect the lifespan of the battery.

6.If you use the device in an environment where the temperature is below 0℃, it is normal for the battery to be inaccurate because the temperature affects the chemical activity of the battery.

7.Storage Environment: -20℃~45℃, 65%±20%RH (best in 0℃ ~30℃, 65% ±10% RH)

If you store the device when the battery is completely drained, the battery can sink into a deep discharge that can't be recharged. On the contrary, if you store the device when the battery is fully charged, a part of the battery capacity may lose which shortens the service time of the battery. You should charge the device to 50% power every six months if you plan to store it for more than six months. The optimal storage temperature is 0℃ to 30℃.

8.You should not use the device in a high-temperature or cold low-temperature environment.

9.You should not use the device in a high-humidity or splashing environment such as a bathroom. That may cause damages.

07　*Q & A About Operation*

1.What is the working duration of the battery? How long should the battery be charged?

It takes about three hours to fully charge the battery. The battery could last about 20 hours on a full charge.

2.What should you do if you fail to set up a Bluetooth connection?

1)Make sure the positioning service is enabled.

2)Make sure the device is disconnected from any other phones and turn off the Bluetooth functions on those phones.

3)Reboot the device and reopen the application on your phone.

4)Power off any other Bluetooth devices or disable their Bluetooth functions in the connection range.

5)Long press the POWER button for 30 seconds to reset the device.

6)Try to delete other Bluetooth connections on your phone or tablet.

7)Make sure that your phone or tablet is running the latest version of the operating system.

8)Avoid physical obstructions in the path of your wireless signal. For example, a metal surface between your Bluetooth mouse and computer could cause the mouse to perform poorly, and a metal-reinforced concrete floor between your Bluetooth and Bluetooth device could cause poor Bluetooth performance.

- Low interference potential: wood, glass, and many synthetic materials

- Medium interference potential: water, bricks, marble

- High interference potential: plaster, concrete, bulletproof glass

- Very high interference potential: metal

08 Meat & Taste Temperature Reference Table

FOOD TYPE	DONENESS	FAHRENHEIT(℉)	CELSIUS(℃)
Beef	Blue Rare	110℉	43℃
	Rare	120℉~130℉	49℃~54℃
	Medium Rare	130℉~135℉	54℃~57℃
	Medium	135℉~145℉	57℃~63℃
	Medium Well	145℉~155℉	63℃~68℃
	Well Done	155℉~165℉	68℃~74℃
	USDA Recommendations	160℉	71℃
GROUND MEATS Ground Beef, Pork, Lamb	USDA Recommendations	Minimum 160℉	Minimum 71℃
Meats Beef, Pork, Veal & Lamb Steaks, Chops, Roasts	USDA Recommendations	Minimum 145℉	Minimum 63℃
POULTRY Breasts, Whole Bird, Legs, Thighs, Wings, Ground Poultry, Giblets, And Stuffing	USDA Recommendations	Minimum 165℉	Minimum 74℃

FOOD TYPE	DONENESS	FAHRENHEIT(℉)	CELSIUS(℃)
Ground Poultry	USDA Recommendations	Minimum 165℉	Minimum 74℃
Beef Brisket BBQ	/	190℉~205℉	88℃~96℃
Pork	Medium	137℉	58℃
	Well Done	150℉+	66℃+
Sausage	/	160℉	71℃
Pre-Cooked Ham	/	120℉	49℃
Pork Ribs-Bbq	/	190℉-205℉	88℃~96℃
Porkshoulder-BBQ	/	190℉-205℉	88℃~96℃
POULTRY-Legs And Thigh	/	170℉~180℉	77℃~82℃
Fresh Ham	USDA Recommendations	Minimum 145℉	Minimum 63℃
Reheat Fully Cooked Ham	USDA Recommendations	Minimum 140℉	Minimum 60℃
Other Hams	USDA Recommendations	Minimum 165℉	/
Fish	USDA Recommendations	Minimum 145℉	Minimum 63℃
Shellfish	USDA Recommendations	Minimum 145℉	Minimum 63℃
Shrimp	USDA Recommendations	Minimum 145℉	Minimum 63℃

FOOD TYPE	DONENESS	FAHRENHEIT(℉)	CELSIUS(℃)
Salmon	USDA Recommendations	Minimum 145℉	Minimum 63℃
Halibut	USDA Recommendations	Minimum 145℉	Minimum 63℃
Scallops	USDA Recommendations	Minimum 145℉	Minimum 63℃
Lobster	USDA Recommendations	Minimum 145℉	Minimum 63℃

Smoky grilling is much slower than barbecuing, so the meat is more tender. For food safety, the temperature of USDA Recommendations in smoky grilling should stay around 250℉~300℉ (121℃~149℃).

09 Product Warranty

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.

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. This equipment should be installed and operated with a minimum distance of 20cm between the radiator & your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

INKBIRD TECH.C.L

FC CE ♻ ⊠ RoHS ⊠

❁ Bluetooth ⊜回

V 1.0

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尺寸 ： 100mm *130mm