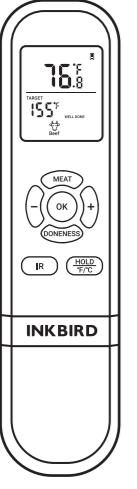


INKBIRD



Multi-Functional Thermometer
IHT-1M

USER MANUAL

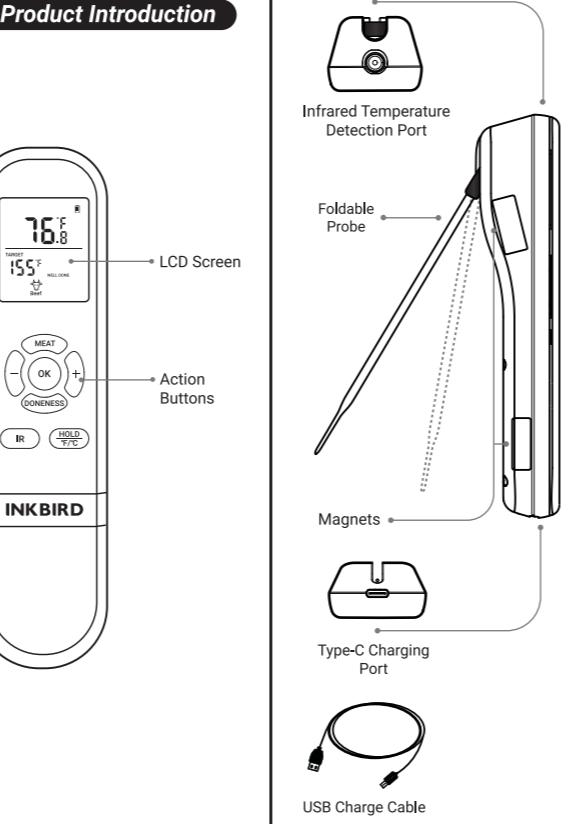
Overview

This multi-functional thermometer integrates functions of a foldable probe and infrared temperature measurement and supports settings of various types of meat and tastes. We will get alerted when it reaches a preset target temperature. Its foldable probe responds fast and is easy to use. Infrared temperature measurement can avoid touching the food while measuring, which is safer and more hygienic. This food thermometer will be a good helper for you to make more delicious meals for your family and friends.

Features & Specifications

- Product Name: Multi-functional Thermometer
- Model: IHT-1M
- Probe Readout Time: 2~3 Seconds
- Probe Temperature Range: -58.0°F~572°F/-50.0°C ~ 300 °C
- Probe Temperature Measurement Accuracy: ±1.0°F/±0.5°C

Product Introduction



Action Button Instructions

MEAT: Press it to select Meat/Mustom /Timer mode. Press and hold it for 2 seconds to enter the setting of temperature calibration.

DONENESS: Press it to select the doneness of the meat. In the timer mode, press and hold it for 2 seconds to select the positive timer or countdown timer, then press the +/- button to adjust the value.

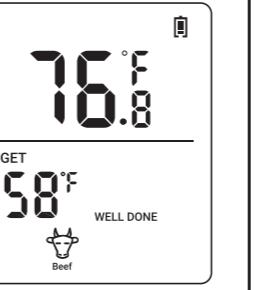
IR: Press and hold it to execute an infrared measurement, and release it to lock the temperature display. Once the display is locked, press any button to unlock it.

OK: Confirm button

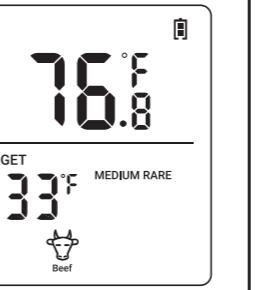
HOLD/F/C: When the probe is measuring the temperature, press it to lock/unlock the display of the measured temperature. In the timer mode, press it to start/stop timing. Press and hold it for 2 seconds to switch the temperature unit between °F and °C.

How to set the meat type and doneness?

For example, select the meat type as Beef and the doneness as MEDIUM RARE. Step1: Press the MEAT button to select "Beef".

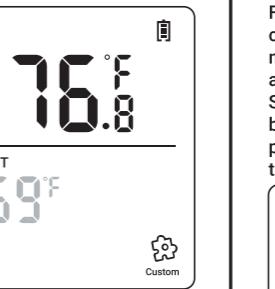


Step2: Press the DONENESS button to select "MEDIUM RARE".

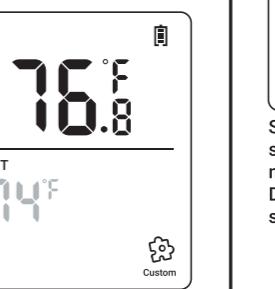


How to set custom temperature?

For example, set the custom temperature as 174°F. Step1: Press the MEAT button to select "Custom". The corresponding target temperature value will flash.

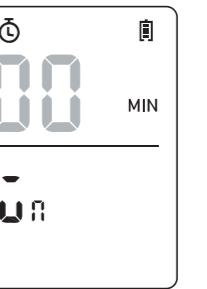


Step2: Press the +/- button to set the target temperature to 174°F.

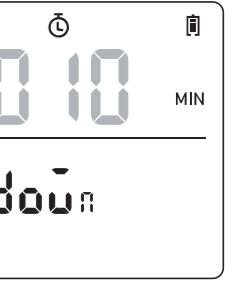


How to implement a countdown timer (default timing mode)?

For example, set the countdown timer to run for 10 minutes and then sound an alarm. Step1: Press the MEAT button to select ⏳. The time parameter will flash by this time.



Step4: Press the OK button or no operation for 30 seconds to confirm and save the set parameters.

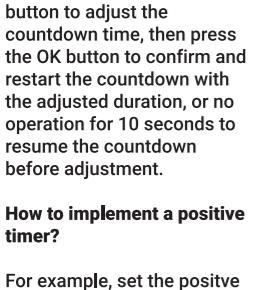


Step3: Press the OK button or no operation for 30 seconds to confirm and save the set parameters.

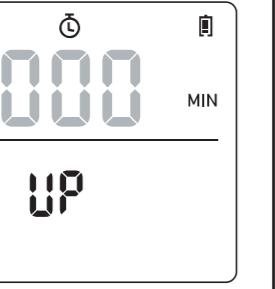
Step4: Press the + or - button to adjust the time to 10MIN.

How to implement a positive timer?

For example, set the positive timer to run for 10 minutes and then sound an alarm. Step1: Press the MEAT button to select ⏳. The time parameter will flash by this time.



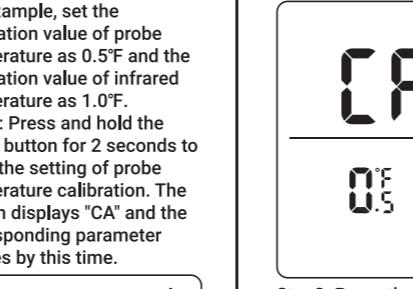
Step2: Press and hold the DONENESS button to toggle to the positive timer function. The screen displays "UP" by this time.



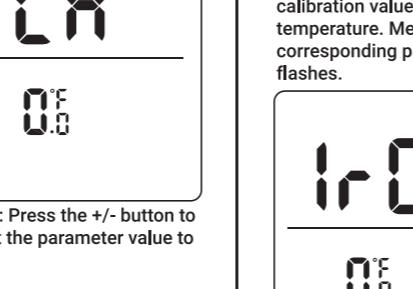
to confirm and save the set parameters. Step5: Press the HOLD button to start/stop the timer. When the timer starts, the character "UP" will flash.



For example, set the calibration value of probe temperature as 0.5°F and the calibration value of infrared temperature as 1.0°F. Step1: Press and hold the MEAT button for 2 seconds to enter the setting of probe temperature calibration. The screen displays "CA" and the corresponding parameter flashes by this time.



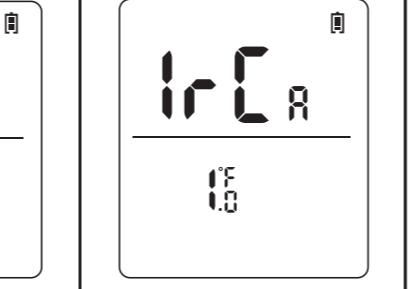
Step2: Press the +/- button to adjust the parameter value to 0.5°F.



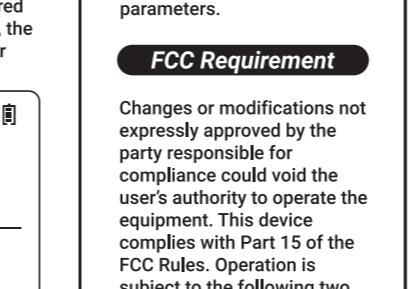
Note: After the positive timer starts, we can press the +/- button to adjust the counting time, then press the OK button to confirm and restart the timing with the adjusted duration, or no operation for 10 adjusted duration, or no operation for 10 seconds to resume the timer before adjustment.

How to set the calibration value of probe temperature/infrared temperature?

Step3: Press the OK button or no operation for 30 seconds



Step4: Press the OK button or no operation for 30 seconds to confirm and save the set parameters.



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:

Annexed Table: Temperature Relationship Between Meat Type And Doneness

MEAT	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Chicken					165°F/74.0°C
Pork					142°F/62.0°C 150°F/65.0°C
Beef	125°F/52.0°C	133°F/56.0°C	140°F/60.0°C	150°F/66.0°C 155°F/68.0°C	
Lamb				145°F/63.0°C	160°F/71.0°C 170°F/77.0°C
Turkey					165°F/74.0°C
Custom					165°F/74.0°C

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