

GrillTech User Manual.





INSTRUCTIONS

Thank you for selecting Smart GrillTech. Simply program your choice of meat type, target temperature or cooking time either on the touch-key display unit or your smart device via the corresponding app. When your grill is cooked to perfection. You do not need to wait by the grill to monit- for the cooking status. Best of all, the APP allows you to even shore texts and integrating photos of dishes on social community.

CONNECT WITH YOUR SMART DEVICE

Please enter 'GrillTech' as search term to app store/Google play software store to download App, ensure that your device is compatible with IOS7 or Android 4.3 and above, and only the device compatible with Bluetooth 4.0 and above, and you can read the remote temper at measurement information.



GRILL TECH

IOS SERIES MODEL

- IOS series model IOS7 and above
- IPHONE4S and later updated versions
- · Android series model. Android 4.3 and above
- · Bluetooth 4.0 Version and above.



Connecting

CONNECT WITH YOUR SMART DEVICE

Turn on the device and plug in the probe. The mobile phone enters GrillTech opp, click 'search', find out the corresponding equipment, click 'connect equipment', ofter successful matching, the page on the mobile phone will skip to the home page and display the current temperature of the probe, and your thermometer has been configured successfully.









Settings

OTHER SETTINGS AND HELP

- Click the 'Setting' icon on the upper right corner on the home page of grill, and enter 'ME' page.
- 2. Click 'Setting' menu, and enter setting interface.
- On the setting interface, the colors of the remaining power indicate is changed with the remaining percentage in 'Green', 'Orange', 'Yellow' and 'Red'.
- Click the 'Device Name', can modify device name. Click the temperature curve history data and reset. Click C / F key, and switch temperature unit.











Preinstalling

PREINSTALL TEMPERATURE MEASUREMENT

- Drag the P1 or P2 probe working zone leftwards, and pop up the menu selection button. (Remarks: P1 or P2 represents 2 different temperature measurement probes, and meat of P1 or P2 represents menus selected on the probe).
- The left key of menu selection is the 'Pre-install', and the right key is 'Custom'. We click the 'Pre-install' key.
- 3. Select the proper menus.
- 4. Select the proper flavors.
- To set alarm bell individually, click 'Alarm Bell' to select the bells loved. (Based on needs, if not; select the default bell. Remarks: the ring tone of the mobile phone shall be turned on, not mute status). Setting is completed, click 'Start Cooking' button.
- 6. Return to the BBO Home.







Preinstalling











Preinstalling

PREINSTALL TEMPERATURE MEASUREMENT

- 1. On the 'Pre-install' , click the menu to be adjusted.
- 2. Click the 'Edit' button at the upper right corner on the flavor selection page.
- The flavor temperature values appear '+' and '-' icons, representing temperature increasing or decreasing of flavors of menus, with temperature in the range of +6°F to -6°F.
- Click and save, and always use the temperature in daily operation.
 (Note: If the finely temperature is not satisfying click 'Restore defaults'







Custom Settings

CUSTOM SETTINGS

- To add Custom, we can drag P1 leftwards (or P2 working zone), access the 'Pre-install' and 'Custom' menu, and select the 'Custom' key at the right.
- After entering 'Custom' menu, click 'Add' key. (Remarks: correctly select 'Peak value temp. meas', column or the 'Peak value temp. meas' column).
- Click 'Add menu' page, default name of the input frame is 'menu 1', and the remaining is done in a similar way. Click the input frame to enter me nu name.
- 4. The temperature is selected by upward and downward dragging: to set alarm bell individually, click the 'Alarm Bell' to set. If not, the default warning sound is applied, and click save and finish. (Remarks: if within the 'range temperature measurement', two temperature bars are set).







Custom Settings

CUSTOM FOOD TEMPERATURE MEASUREMENT

- 1. Drag the P1 or P2 probe working zone leftwards, and pop up the menu selection icon.
- 2. Click the 'Custom food' keu.
- In the 'Custom food' page, there are 'Peak temp. meas' and 'Range temp. meas' two kinds of temperature measurement dishes. Classified for the user selection, we click on the appropriate dishes.











Custom Settings

CUSTOM SETTINGS

- 1. If new dishes are added in the 'Custom', it can be used for daily cooking.
- Within the 'Custom' home page, drag the menu leftwards. Click the deletion menu, and delete the Custom.
- 3. To modify the Custom, click the edition icons.
- After entering the 'Edit menu' page, change the name of menu; then
 modify alarm sounds and measure temperature individually. After the
 modification is finished, click 'Save' key to return to 'Custom' page.
 (Remarks: the same for 'Range temperature measurement')











The Timer

CREATE NEW TIMER

- 1. Click the 'timer' icon at the upper right corner on the 'BBO Homepage' and add timer
- Default name of the input frame is 'timer 1', and the remaining shall be done in similar way. Click the input frame and enter the timer name.
- Set 'Hour', 'Minute' and 'Second' by upward and downward dragging.
 To set alarm bell individually, set by clicking the 'Alarm Bell', If not, the default alarm bell is applied, and click saving and finish setting.
- The timer establishment is finished, and return to the 'BBQ Home'. The 'BBQ Home' appears T1 timer column, Turn on, Timer starts.











The Timer

TIMER MODIFICATIONS-1

- Click the 'Start' icon, the countdown starts, when clicking the same position of the icon, the timer does not start, and the timers not started are behind the timer started automatically.
- 2. If more timer is needed, continue to add.
- When clicking the time reading of the timer, the time reading of the timer will be zoomed out. Click the time reading of the timer again, zoom in back to normal size.
- Under suspended countdown conditions, drag the times leftwards and rightwards, and appear the icons 'Modify' and 'Delete! (Remarks: available under original status or zoomina-out status).











The Timer

TIMER MODIFICATIONS 2

- 1. Delete timer by clicking the 'Delete' icon.
- 2. Click the 'Modify' icon, and enter the timer modifying page.
- Modify the timer name, drag up and down and adjust time, and modify the alarm bell. After the modification is finished, click "Save" key and return to "BBQ Home".
- 4. Enter BBQ Home, and restart the timer for cooking.











Sharing

PHOTO & CURVE SHARE 1

- Click the current temperature of the probe to be shared, access the miniature history curve, click the current temperature value again, and the history curve is recovered.
- 2. To view the zooming-out drawing, click the curve miniature drawing.
- In the curve zooming-out drawing, check temperature increasing of the probe, and click the 'Share' icon at the upper left corner.
- Of the popped share options, select 'Photo' and 'History screenshot' for social intercourse sharing. Click the 'Photo' icon.











Sharing

PHOTO & CURVE SHARE 2

- 1. Click the 'Photo' button and take photos.
- After taking photos, select "Facebook," Instagram" and "E-mail" for sharing; on the conditions of these applications installed on the mobile phones, if not installed, they will not appear on the sharing interface. We try to click "E-mail".
- 3. After entering E-mail interface, convey photos and love of BBQ to friends and family members.
- 4. To use curve sharing, click the 'History Curve' icon.
- 5. Of the popped up 'Facebook', 'Instagram', 'E-mail', we tru to click E-mail.
- 6. After entering E-mail interface, convey BBQ photos and love to friends and family members.







Sharing

PHOTO & CURVE SHARE 3

- 1. Of the popped up 'Facebook', 'Instagram', 'E-mail', we tru to click E-mail.
- After entering E-mail interface, convey BBQ photos and love to friends and familu members.











BBQ REFERENCE CHART

	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		
HAMBURG -	71 °C				
	160 °F				
TURKEY -	74 °C				
	165 °F				
CHICKEN -	74 °C				
	165 °F				
FISH -	63 °C				
	145 °F				

