

ChefsTemp[®]

PROTEMP S1 SMART THERMOMETER HUB

USER MANUAL



Alerts
on Phone



Wireless
Fan Control



High
Accuracy



Easy
Installation

SMARTEN YOUR GRILL IN A SNAP

Scan the following QR code to download and install ChefsTemp App based on your phone operating system.



iOS



Android

IMPORTANT!

Before using your product, please visit our Help Center first!

Go to: <https://help.chefstemp.com>

(or scan the QR code below)



Our online Help Center is more up-to-date and detailed than the printed manual.

You'll find:

- **Must-watch tutorial videos**
- **Comprehensive FAQs**
- **Step-by-step troubleshooting guides**

We continuously update these resources based on real customer feedback to ensure you have the best experience possible. Your success in the kitchen is our priority!

Questions? Phone: **+1(559)563-8838**

Email: info@chefstemp.com

TABLE OF CONTENTS

1. FEATURES	02
2. KNOW YOUR DEVICE	03
2.1 YOUR PROTEMP S1.....	03
2.2 HOW TO CHARGE YOUR PROTEMP S1.....	04
3. HOW TO INSTALL	04
3.1 REMOVE THE ORIGINAL ANALOG THERMOMETER	05
3.2 INSTALL THE PROTEMP S1	05
3.3 ABOUT THE PROTEMP S1 BASE	06
3.4 INSTALLATION LOCATION	07
4. PAIRING WITH YOUR PHONE AND GETTING STARTED	08
5. HOW TO SET UP THE PROTEMP S1	09
5.1 KNOW MORE DETAILS ABOUT THE 4 BUTTONS ON THE DEVICE	09
5.2 PROTEMP S1 APP SETTING	10
5.3 PROTEMP S1 FIRMWARE UPDATE	12
6. HOW TO USE THE CHEFSTEMP WIRELESS PROBE (OPTIONAL, SOLD SEPARATELY)	14
6.1 ABOUT THE PROBE	14
6.2 HOW TO ADD A PROBE	17
6.3 HOW TO SET UP A COOK	18
7. HOW TO USE THE BREEZO FAN (OPTIONAL, SOLD SEPARATELY)	22
7.1 CONNECT THE BREEZO FAN WITH PROTEMP S1	22
7.2 HOW TO PAUSE/UNPAUSE THE BREEZO FAN DURING COOKING WITH PROTEMP S1	22
8. CLEANING AND MAINTENANCE	23
9. TROUBLESHOOTING	24
10. WARRANTY	26
11. FCC STATEMENT	27
12. AFTER-SALES SUPPORT	28

1. FEATURES



Unlimited Range Monitoring Distance



Pair with ChefsTemp App



Wi-Fi or Bluetooth Connection



Connect up to 4 Wire-Free Probes



Smart Temperature Control



Monitoring Temp Range: 32-1022°F (0-550°C)



Compatible with Breezo Fan



Ambient Temperature Probe Heat Resistant
up to 1112°F (600°C)



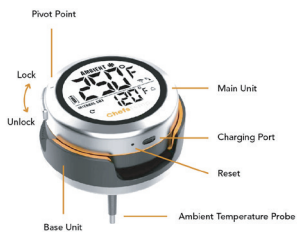
Rechargeable Battery Built-in Last for 40
Hours (Wi-Fi Condition) and 300 Hours
(Bluetooth Condition)

2. KNOW YOUR DEVICE

2.1 YOUR PROTEMP S1

What's included:

- 1* ProTemp S1 Main Unit
- 1* ProTemp S1 Base Unit
- 1* User Manual
- 1* 5V/2A DC Adapter
- 1* Type-C Charging Cable



- 1: Pairing Button
- 2: Wi-Fi On/Off Button
- 3: Power On/Off Button (Fan Pause/Resume)
- 4: °C/°F Switch / Channel Cycling Button
- 5: Ambient Temperature
- 6: Fan Icon
- 7: Battery Power Display
- 8: Internal Channel
- 9: Channel Cycling Mode Icon
- 10: Temperature Unit
- 11: Bluetooth Pairing Icon
- 12: Wi-Fi Icon
- 13: Alarm Icon
- 14: Internal Temperature

2.2 HOW TO CHARGE YOUR PROTEMP S1

The ProTemp S1 features a built-in rechargeable lithium battery that provides up to 40 hours of runtime.

To charge ProTemp S1, use the included Type-C charging cable, connect one end to the charging port on the ProTemp S1 (located near the Reset button), and plug the other end into a 5V/2A DC adapter (included in the box).

During charging, a charging animation will appear on the battery icon on the screen. When fully charged, the battery icon will flash to indicate completion.

Note:

- Do not use any fast charging adapters and AC adapters, as they may damage the device.
- Keep the charging port dry and free from moisture.
- If the device is not used for an extended period, charge it at least once every 2 months to prevent battery damage.
- We recommend using the original cable and adapter for best results.

3. HOW TO INSTALL

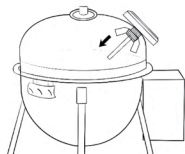
Please watch instructional videos before using the ProTemp S1:
<https://www.youtube.com/@ChefsTemp/playlists>

You can also scan the QR code below:

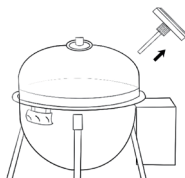


3.1 REMOVE THE ORIGINAL ANALOG THERMOMETER

Step 1. Find the original analog thermometer on the lid, loosen the fixing nut from the back of the grill.

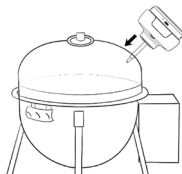


Step 2. Remove the analog thermometer.

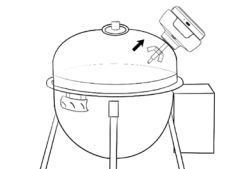


3.2 INSTALL THE PROTEMP S1

Step 1. Install the ProTemp S1 through the hole on the lid.



Step 2. Tighten the fixing nut from the back of the lid.



Step 3. Installation complete.



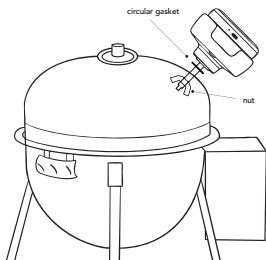
3.3 ABOUT THE PROTEMP S1 BASE

The ProTemp S1 Universal Base and the BGE Base accessories differ in their installation procedures. The Universal Base comes with one circular washer and one nut. (The 5.5" Stem Special Edition and 1.5" Short Stem Edition include the same accessories.)

The BGE Base comes with one silicone pad, one spring, and one nut.

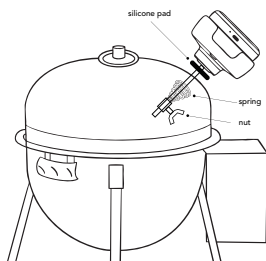
To install the ProTemp S1 Universal Base:

1. Place the Base and the circular washer on top of the grill.
2. From underneath the unit, install and tighten the nut to secure everything in place.



To install the ProTemp S1 BGE Base:

1. Place the Base and the silicone pad on top of the grill.
2. From underneath the unit, install the spring, then tighten the nut to secure everything.



3.4 INSTALLATION LOCATION

You can install the ProTemp S1 on any available port on your grill/smoker lid. You can even manually drill a hole on the lid to install the ProTemp S1.

Note: Do not drill holes on ceramic grills!



4. PAIRING WITH YOUR PHONE AND GETTING STARTED

Step 1. Download the ChefsTemp App from the Apple App Store or Google Play Store. Or scan the following QR code to download it directly.

Note: The app can only work with iOS 11 or later and Android 9.0 or later.



Step 2. Open the App, register your account, and log in.

Step 3. Press Add Device and select ProTemp S1.

Step 4. Press and hold the Power On/Off Button for 4 seconds to turn it on, then tap "Next" on the App.



Step 5. Long press Pairing Button to start Bluetooth pairing. After C-1 appears on the screen, tap "Next" on the App and wait a moment until Bluetooth pairing completes, then tap "Next" again.



Step 6. Tap "connect to Wi-Fi" on the App, then tap the magnifying glass icon to automatically match your Wi-Fi , enter the Wi-Fi password, tap "next" and wait a moment.

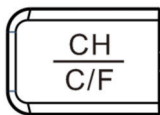
Step 7. When the Wi-Fi connection is completed, you can use your ProTemp S1 now.

5. HOW TO SET UP THE PROTEMP S1

5.1 KNOW MORE DETAILS ABOUT THE 4 BUTTONS ON THE DEVICE



① **Power On/Off Button (Fan Pause/Resume):** Press and hold this button to turn the ProTemp S1 on or off. A short press will pause or resume the BREEZO FAN (if installed).



② **Channel Cycling Button:** Press and hold this button to switch between Celsius and Fahrenheit. A short press will change the channel. When a circular arrow appears on the screen, the temperatures of the four channels will cycle through automatically.



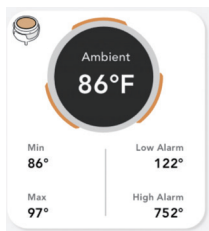
③ **Wi-Fi On/Off Button:** Press and hold this button to enable or disable the ProTemp S1's Wi-Fi connection.



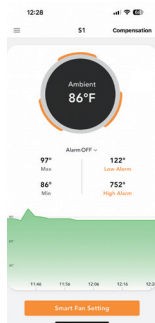
- ④ **Pairing Button:** This button is used to pair the ProTemp S1 with your phone. When using the S1 for the first time, press this button to start the pairing process. After pressing the Pairing Button, the screen will display "C-1", indicating that the device has entered pairing mode.

5.2 PROTEMP S1 APP SETTING

Once your phone is connected to the ProTemp S1, the app's main screen will display the information for the S1, including the current ambient temperature, the historical lowest and highest ambient temperatures (Min and Max), and the low and high temperature alarm settings.



Tap the S1 page will enter the S1 settings:



① **Alarm Setting**

Tap "Alarm ON" / "Alarm OFF" to turn the ambient temperature alarm on or off.

Tap "Low Alarm" or "High Alarm" to enter the ambient temperature alarm setting, slide the dial to set the alarm temperature, then tap "Set Up" to confirm. The temperature alarm can be set within the range of 112-752°F.



② Temperature Compensation

Tap the "... " on the upper right corner to set the ambient temperature compensation. This allows you to manually adjust the current temperature reading displayed on the ProTemp S1 up or down. Slide the dial to set the temperature compensation, then tap "Set Temperature" to confirm.



What is Ambient Temperature Compensation (and Why Use it with Caution)?

The Temperature Compensation feature does not imply that the ProTemp S1 is inaccurate. In fact, the ProTemp S1 is equipped with a high-end platinum sensor, which is ten times more accurate than the NTC sensors typically used in standard wired probes or analog gauges on the market. However, because of natural air temperature variations within a grill or smoker due to

different distances from the heat source, the sensor may record slightly different temperatures depending on its location.

Some users may notice that their wired probe reads a bit higher or lower than S1. This is often caused by these natural variations in temperature across different areas of the grill. The Temperature Compensation feature allows users to adjust the current temperature reading up or down, commonly referred to as calibration.

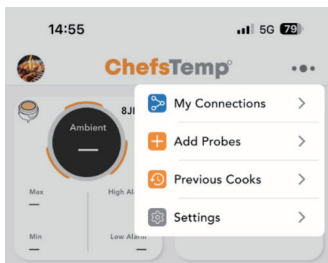
However, once this adjustment is made, the ProTemp S1 will no longer display the true temperature but rather the modified value.

We recommend using this feature with caution. After each cooking session, it's best to reset the compensation value back to 0 to ensure that the ProTemp S1 continues to provide accurate, true temperature readings.

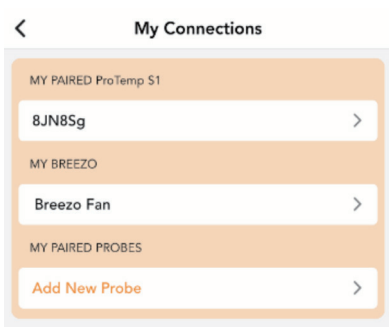
5.3 PROTEMP S1 FIRMWARE UPDATE

If you need to update the ProTemp S1 firmware, please following the steps below:

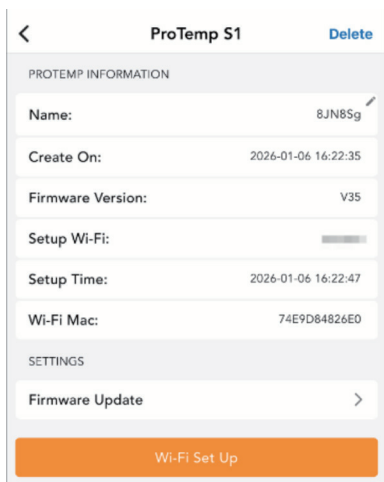
1. Tap the "... " on the upper right corner, then tap "My Connections".



2. Tap your ProTemp S1 device name in "MY PAIRED ProTemp S1".



3. Tap "Firmware Update" to enter firmware update page.



If your firmware update page displays "Firmware is up to date", it means your firmware version is already the latest version.

When a firmware update is available:

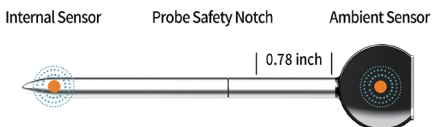
Tap "Download and Update", wait approximately 1–2 minutes for the update to install, the the ProTemp S1 will restart automatically, once the temperature reading appears on the ProTemp S1 screen, tap Complete to finish the firmware update.

You can also watch the video: "How to Update Firmware on ProTemp S1 & Breezo Fan | Step-by-Step Guide" on our YouTube channel (scan the QR code for the video channel in the user manual) to follow the step-by-step instructions.

6. HOW TO USE THE CHEFSTEMP WIRELESS PROBE (OPTIONAL, SOLD SEPARATELY)

6.1 ABOUT THE PROBE

① Original Wireless Probe :



Made of stainless steel and zirconia ceramic, the wireless probe has sensors for reading both the internal temperature of your food (where the probe is inserted) and the ambient temperature (the temperature of the air surrounding your food).

The Temperature Range:

The internal temperature sensor is positioned at the tip and has a range of 32°F to 212°F (0°C to 100°C). The ambient temperature sensor is housed toward the ceramic end and has a range of 122°F to 662°F (50°C to 350°C).

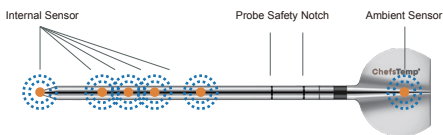
Maximum Heat Resistance:

The internal sensor of the probe can withstand a maximum temperature of 212°F (100°C). The ambient tip of the probe can withstand a maximum temperature of the 662°F (350°C).

Note When Using the Probe:

Make sure to always insert the probe into the food past the safety notch to avoid damage to the internal sensor. The food needs to be 0.78 inch (2cm) away from the ceramic tip of the probe.

② 2nd-Gen Probe:



The 2nd-Gen Probe features an ultra-slim 0.17-inch (4.55 mm) needle that leaves virtually no mark on food and a built-in battery offering up to 40 hours of continuous use. Crafted from premium NSF/ANSI-certified 316 stainless steel, it provides superior corrosion resistance against acids, humidity, and fats—outperforming 304 steel—while ensuring no metal leaching for safe, hygienic performance.

With multi-sensor technology, five sensors at the tip deliver pinpoint internal temperature accuracy, while an additional sensor on the handle monitors real-time ambient grill or oven temperatures.

Designed for extreme conditions, it withstands ambient temperatures up to 1000°F (530°C) and internal food temperatures up to 221°F (105°C), making it perfect for grilling, deep-frying, smoking, and more.

Note When Using the Probe:

Ensure that the probe is always inserted into the food between the two safety Notchs to avoid damaging the internal sensor.

Warning:

Failure to follow the instructions below may damage the probe:

- Always insert the probe past the safety notch (the minimum insertion point) to avoid product damage.
- DO NOT let the probe contact objects over 212°F (100°C), as this can easily cause damage to the internal sensors and other components.

- For Original Wireless Probe, DO NOT exceed the probe's internal temperature limit of 212° F (100°C) or the ambient temperature limit of 662°F (350°C).

- For 2nd-Gen Probe, DO NOT exceed the probe's internal temperature limit of 221° F (105°C) or the ambient temperature limit of 1000°F (530°C).

Exceeding these limits may damage the probe.

- DO NOT remove the probe while it is exposed to heat. The probe must be inserted in and removed from food away from all heat sources.

- Wear eye protection when taking out a probe that has been heated beyond the maximum temperature, or has been in contact with hot charcoals or direct flames.

- If the probe falls into the fire or a direct heat source, turn off the cooking appliance and close the lid immediately. Let the probe cool down first before removing it.

- DO NOT touch the probe with your bare hands when the probe is hot. Wear heat-resistant gloves when handling the probe.

- DO NOT use the probe in a microwave, pressure cooker, or steam oven.

- DO NOT drop the probe onto hard surfaces.

- DO NOT use cleaning products containing alcohol, ammonium, benzene, or abrasives to clean the probe.

- DO NOT submerge the probe in water or other liquids for long periods.

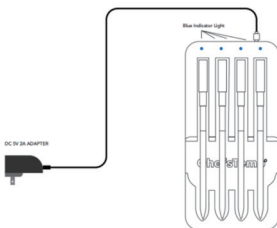
- DO NOT run the probe under cold water immediately after cooking. Let the probe cool down before washing.

- DO NOT apply excessive pressure and avoid extreme changes in direction when removing and inserting the probe.
- DO NOT use the probe for taking bodily temperatures. The probe is only designed for use in food.

6.2 HOW TO ADD A PROBE TO PROTEMP S1

Step 1. Place the probe that needs to be added on the 4-in-1 Charger for charging.

When the probe is charged, the corresponding position on the Charger will light up with a blue light. When the blue light disappears, it indicates that the probe is fully charged.

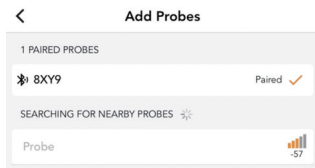


Step 2. After charging, remove the probe from the 4-in-1 Charger and open the App.

Step 3. Tap the "..." button on the upper right corner of the main page, and tap "Add Probes".



Step 4. Select the probe you want to add from the "SEARCHING FOR NEARBY PROBES" list.



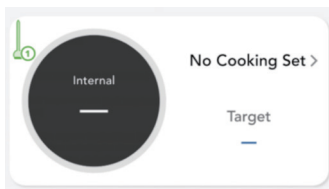
If your probe cannot be added to the app, please check the following steps:

- Ensure your ProTemp S1 is turned on, and place it close to the probe so it can receive and transmit the signal properly.
- Before adding a probe, also ensure your thermometer is connected to Wi-Fi through the app. The Wi-Fi icon on the display should be solid (not flashing).
- Confirm that your probe is fully charged. When connecting, remove it from the 4-in-1 Charger or ProTemp Plus Stand, as Bluetooth cannot be detected while the probe is charging in the slot.
- Please note that each probe can only be connected to one thermometer at a time (either ProTemp S1 or ProTemp 2 Plus).

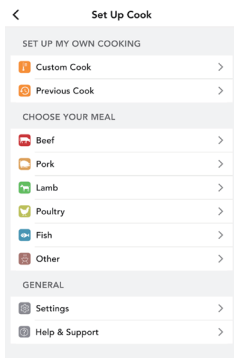
If you are unsure about the probe's pairing status, please delete all connections in the app, exit and restart your app, reconnect your thermometer, and then re-add the probe.

6.3 HOW TO SET UP A COOK

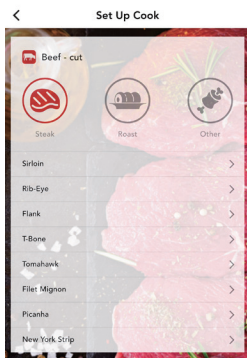
Step 1. Once the probe is connected, tap on the probe information on the main page, then click "Set Up Cook" on the probe page.



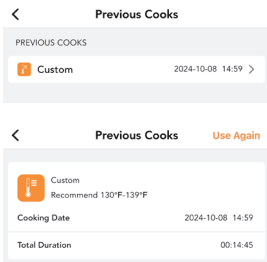
Step 2. Tap "Custom Cook" to set the temperature manually, or select a meat type to use the system's preset temperatures. You can also choose a previously used temperature from the "Previous Cook" section.



You can select a specific type of meat in "CHOOSE YOUR MEAL".



In the "Previous Cook" section, tap a previous cooking record, then tap "Use Again" to use the same temperature setting from that cook.



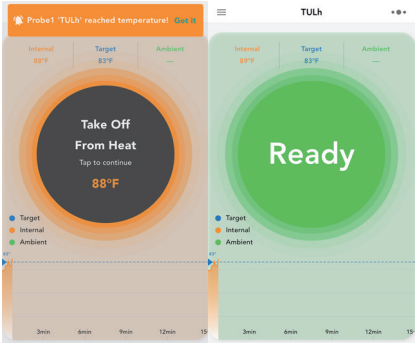
Step 3. Slide the dial to set your target temperature, then tap "Start Cook" to begin cooking.



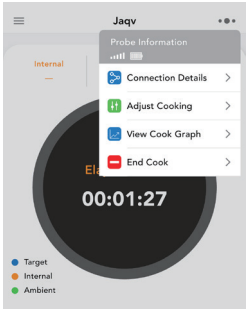
You can also tap "Set Doneness" to choose from the system's preset temperatures.

Doneness		
ChefsTemp	Recommend	
		130°F-139°F
Rare		120°F-129°F
Medium Rare		130°F-139°F
Medium		140°F-149°F
Medium Well		150°F-159°F
Well Done		160°F-169°F

Step 4. When the probe temperature reaches the set temperature, the app will alert. Tap "Got it", then tap the center of the screen, then click "Ready" to complete the cooking process.



During cooking, you can tap the "... " button on the top right corner to adjust the target temperature (Adjust Cooking) or end the cooking session (End Cook).



7. HOW TO USE THE BREEZO FAN (OPTIONAL, SOLD SEPARATELY)

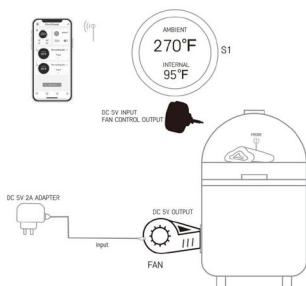
The ProTemp S1, Breezo Fan, and ProTemp 2 Plus constitute a complete system. They can be used together.

Breezo Fan (not included, available on chefstemp.com) allows users to precisely control the pit temperature of charcoal grills and smokers, eliminating the need to frequently adjust the vent's airflow.

7.1 CONNECT THE BREEZO FAN WITH PROTEMP S1

Connect a Pro Temp 2 Plus with the Type-C charging cable and insert the cable into any port on the back of the Breezo Fan to turn it on.

When the ProTemp S1 is connected with the App, the Breezo Fan will automatically connect to the ProTemp S1 after being plugged in. You can use a 5V 2A adapter to charge the Breezo Fan

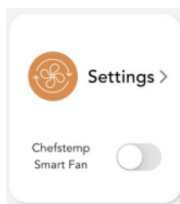


7.2 HOW TO PAUSE/UNPAUSE THE BREEZO FAN DURING COOKING WITH PROTEMP S1

You can press the Fan Pause/Resume Button on the ProTemp S1, or use the fan switch on the main page of the App to pause or restart the Breezo Fan.



Please note that the ProTemp S1 cannot be used to turn on the Breezo Fan, it can only pause and unpause it.



8. CLEANING AND MAINTENANCE

When the ProTemp S1 is not in use, place it in a cool and dry environment.

The ProTemp S1 Main Unit has an IP54 rating, which provides limited protection against dust and splashing water. Please avoid exposing the unit to water. For enhanced protection, we recommend installing the optional ProTemp S1 Waterproof Silicone Protective Cover (sold separately).

If the ProTemp S1 gets dirty, wipe it down with a damp cloth (please ensure the damp cloth is wrung out and not dripping wet). ProTemp S1 is not dishwasher-safe and is not waterproof, do not immerse it in water.

If you don't use ProTemp S1 for a long time, please charge it at least once within 2 months. Long periods without charging may lead to damage to the internal lithium battery.

9. TROUBLESHOOTING

Q1: Can not connect the ProTemp S1 to Wi-Fi.

A1: If you are stuck on the step to connect to the WiFi, please check the following tips:

1. Check App Permissions: Make sure the ChefsTemp app has all required permissions—especially location access—enabled on your device.
2. Check Wi-Fi Settings: Ensure your Wi-Fi is on a 2.4GHz network. If 5GHz Wi-Fi only, simply create a guest 2.4GHz Wi-Fi network in the router app, making it easier for smart devices to join.
3. Password and SSID: Use the orange magnifying glass to auto-detect the SSID, and double-check that the Wi-Fi password is entered correctly, as spell-check may alter it.
4. Router Settings: Disable fast roaming (e.g., 802.11r) on your router, as it may prevent the S1 from connecting.
5. Confirm the Wi-Fi icon on your S1 screen is solid (not flashing). A missing icon indicates Wi-Fi is off, while a flashing icon suggests an unstable connection.

If your S1 is still unable to connect to Wi-Fi, you can watch the video "How to Pair Your S1 Wi-Fi in 1 Minute: Easy Steps" on our YouTube channel (scan the QR code for the video channel in the user manual) to follow the step-by-step instructions.

Alternatively, please contact our customer service by phone or email, and we will be happy to assist you.

Q2: Bluetooth won't connect/Bluetooth connection is stuck on C-1.

A2: If your S1 is unable to connect to Bluetooth or is stuck on C-1 during pairing, please follow these steps to resolve the issue:

1. Check App Permissions: Make sure the ChefsTemp app has all required permissions—especially location access—enabled on your device.
2. Clear Existing Connections: Ensure all previous connections are removed from the ChefsTemp app.
3. Reset the S1: Press the RESET button next to the charging port.

4. Test with LightBlue App: If the issue persists, download the LightBlue app and check for "ProTemp S1 Base" in the device list.

If your S1 is still unable to connect to Bluetooth, you can watch the video "How to Pair Your ProTemp S1 with Bluetooth and Wi-Fi | Step-by-Step" on our YouTube channel (scan the QR code for the video channel in the user manual) to follow the step-by-step instructions.

Alternatively, please contact our customer service by phone or email, and we will be happy to assist you.

Q3: The ambient temperature is not correct.

A3: The ProTemp S1 is designed to replace the original grill thermometer, providing reference temperature data. Since temperature differences within various areas of the grill/smoker can be significant, sometimes varying by over 100°F, we recommend installing the ProTemp S1 in the original thermometer port for more accurate readings.

If your grill/smoker does not have a thermometer port, you may need to create one and position the ambient probe of ProTemp S1 closer to the meat for more accurate temperature measurements.

If there are still issues, please contact our customer service via phone or email for support.

Q4: Can not charge the ProTemp S1.

A4: When charging your S1, a charging animation will appear on the battery icon. A flashing, fully charged icon indicates the S1 is completely charged.

A fully charged S1 provides at least 40 hours of usage. For optimal charging performance, please use the original 5V/2A power adapter and charging cable (DO NOT use any fast charging adapter).

If your S1 fails to charge fully or the battery life becomes noticeably shorter, try the following steps:

1. Try a different compatible 5V/2A power adapter and Type-C charging cable, then recharge the device.
2. Make sure your S1 firmware is updated to the latest version.

Alternatively, please contact our customer service by phone or email, and we will be happy to assist you.

Q5: My S1 does not display temperature data/ S1 displays LLL.
A5: If your S1 does not display temperature data or display LLL, we recommend that you confirm whether the S1 Main Unit is correctly installed on the Base and ensure that all contact points between the Main Unit and the Base are in normal contact. You can also reset S1 by pressing the RESET button next to the charging port to see if it can solve the problem. If the problem persists, please contact our customer service by phone or email, and we will be happy to assist you.

Q6: My S1 can not be turned off/I turned off S1, but the backlight is still on.
A6: Please reset S1 by pressing the RESET button next to the charging port to see if it can solve the problem. We suggest that you use the original 5V2A DC adapter and Type-C charging cable in the packaging for charging. If the problem persists, please contact our customer service by phone or email, and we will be happy to assist you.

10. WARRANTY

ChefsTemp ProTemp S1 is warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of delivery or the original date of retail purchase. This warranty covers any defects in materials or workmanship that may occur under normal use. If your product does not work as it should, please contact Customer Support at info@chefstemp.com. We may ask you to submit photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

This warranty does not cover:

1. Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter.
2. General lack of proper care.
3. Damage that occurs from commercial use.

4. Damage or degradation expected to occur due to normal use over time.
5. Damage that occurs from alterations or modifications by any entity other than ChefsTemp.
6. Damage that occurs from fire, floods, or natural disasters.
7. Claims of loss of interest or enjoyment.

11. FCC STATEMENT

This equipment has been tested and found to comply with the limits for a Class A (or 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.

Any changes or modifications not expressly approved by the FCC responsible party could void the user's authority to operate the equipment.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. In order to avoid the possibility of exceeding the FCC radio frequency exposure limits, human proximity to the antenna shall not be less than 20cm during normal operation.

- 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.


Any changes or modifications not expressly approved by the FCC responsible party could void the user's authority to operate the equipment.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. In order to avoid the possibility of exceeding the FCC radio frequency exposure limits, human proximity to the antenna shall not be less than 20cm during normal operation.

12. AFTER-SALES SUPPORT

If you have any issues with your device, or if your experience with the thermometer is less than perfect in any way, we encourage you to contact us.

You can also join our Instagram or Facebook group (<https://www.facebook.com/groups/chefstempofficial/>) for more support and discount information.

 : +1(559)563-8838

 : info@chefstemp.com

 : www.facebook.com/ChefsTemp/

 : <https://www.instagram.com/chefstemp/>

 : www.chefstemp.com



Instructional Videos



Community

