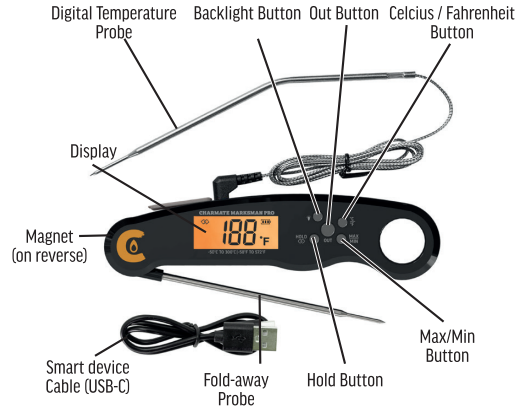



Features

- Quick-read probe thermometer
- 110mm stainless steel food grade, fold-away probe
- Wide measuring range of -50°C to 300°C (-58°F to 572°F)
- Measuring accuracy +/- 1 degree at temperatures from -20°C to 150°C (-4°F to 302°F)
- Easily switch the display between celsius and fahrenheit
- "Hold" temperature function
- Power saving 10-minute auto shut-off
- LCD display with backlight function
- Internal magnet attaches to metal surfaces
- USB rechargeable lithium battery



Operating Instructions

1. To turn on the Marksman Pro thermometer, fold the probe out from the thermometer body. The LCD screen will automatically turn on and display the current probe temperature. To turn the Marksman Pro off, close the probe.
2. To check the temperature of food, insert the probe into the thickest part of the food.
3. Data-Hold. Before withdrawing the probe from the food, press the "HOLD" button. This will hold the temperature reading on the display until the button is pressed again.
4. MAX/MIN function
A quick press cycles from MAX and MIN function. Press again to exit the function.
MAX - displays the highest temperature recorded
MIN - displays the lowest temperature recorded
5. The thermometer will turn off automatically after 10 minutes if no other buttons are pressed.

6. To charge the battery, plug the USB-C cable into the side of the thermometer and into a USB charging device.
7. To illuminate the screen, press the  button to activate the backlit display.
8. The 'Out' button switches between the Fold-away Probe and Digital Probe. If the display reads 'Out' in the top left corner, the display is reading the fold-away probe.

Warning

- Do not leave thermometer in BBQ/Smoker while cooking.
- Do not touch the hot probe with bare hands.
- Wash the metal probe in soapy water. Clean the thermometer by hand. The metal probe can be sterilised by soaking in boiling water for several minutes.
- Do not submerge body of thermometer in water.
- The thermometer is a non-toy product and needs to be used under adult guidance.

Connecting to the App

To control the Marksman Pro Thermometer from a smart device, the thermometer needs to be paired to a device with the App downloaded. The App requires 2.4G Wi-Fi or Bluetooth activated.

1. To download the App, scan the QR code here, or search for 'Tuya Smart' in mobile App stores.
2. Download, open and Sign Up to the App. You will be emailed a verification code. Enter the code emailed to you. Set a new password.
3. To pair the Marksman Pro Thermometer to your device, plug the bluetooth probe into the body of the Thermometer. On the App, press 'Add Device' (the '+' button in the top right corner). On the thermometer, press the 'Hold' button until it appears on the App. Add the thermometer to the mobile App. Press 'Done' on the App to complete the pairing.

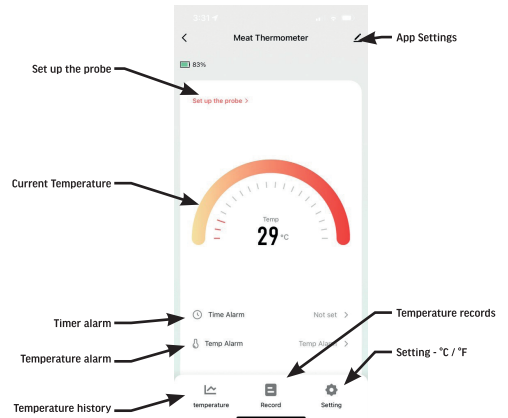
App Operating Instructions

1. To switch to Celsius or Fahrenheit, press the Setting icon and choose °C or °F.
2. To set a temperature alarm, insert the probe into your meat. On the App, click on the 'Temp Alarm' icon, set the temperature you want the alarm to go off at and confirm. The thermometer will beep and the App will notify you when the temperature is reached.
3. To set a time alarm, on the App, click on the 'Time Alarm' icon. Set the time you would like the alarm to go off at and confirm. The thermometer will beep and the App will notify you when the time is reached. The timer range is 23 hours and 59 minutes max.
4. To use a temperature preset, on the App, click on the 'Set up the Probe' icon. Click the circle next to the meat and doneness you would like to achieve. The thermometer will beep and the App will notify you when the temperature is reached. Customised temperature settings can also be added here.
5. To monitor temperature history, press the Temperature icon. To save Records of your cooks, press the 'Generate Record' button. Records are saved in the 'Record' section of the App.

Tuya Smart App QR Code



App control interface



Set up the probe interface

