

Hyper BBQ

Smart Wireless BBQ Thermometer



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Kat.Nr.: 14.1513.01



Bedienungsanleitung
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Vielen Dank, dass Sie sich für dieses Gerät aus dem Hause TFA entschieden haben.

D

Bevor Sie mit dem Gerät arbeiten: Lesen Sie sich bitte die Bedienungsanleitung genau durch.

Die Bedienungsanleitung liegt dem Gerät bei oder zum Download unter

www.tfa-dostmann.de/en/service/downloads/anleitung

Verwenden Sie das Gerät nicht anders, als in der Anleitung dargestellt wird.

Durch die Beachtung der Bedienungsanleitung vermeiden Sie auch Beschädigungen des Gerätes und die Gefährdung Ihrer gesetzlichen Mängelrechte durch Fehlgebrauch.

Beachten Sie besonders die Sicherheitshinweise! Bewahren Sie die Bedienungsanleitung gut auf!

Thank you for choosing this instrument from TFA.

GB

Before you use this product: Please make sure you read the instruction manual carefully.

The operating instructions are enclosed with the device or can be downloaded at

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

This product should only be used as described within these instructions.

Following and respecting the instructions in your manual will prevent damage to your instrument and loss of your statutory rights arising from defects due to incorrect use.

Please take particular note of the safety advice! Please keep this instruction manual safe for future reference.

Nous vous remercions d'avoir choisi l'appareil de la société TFA.

F

Avant d'utiliser votre appareil : Veuillez lire attentivement le mode d'emploi.

Le mode d'emploi est joint à l'appareil ou peut être téléchargé à l'adresse suivante

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

N'utilisez jamais l'appareil à d'autres fins que celles décrites dans le présent mode d'emploi. En respectant ce mode d'emploi, vous éviterez d'endommager votre appareil et de perdre vos droits légaux en cas de défaut si celui-ci résulte d'une utilisation non-conforme.

Suivez bien toutes les consignes de sécurité ! Conservez soigneusement le mode d'emploi !

Vi ringraziamo per aver scelto l'apparecchio della TFA.

I

Prima di utilizzare l'apparecchio: Leggete attentamente le istruzioni per l'uso.

Le istruzioni per l'uso sono allegate all'apparecchio o possono essere scaricate da

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

Non utilizzate il prodotto in maniera diversa da quanto descritto in queste istruzioni.

Seguendo le istruzioni per l'uso, eviterete anche di danneggiare il prodotto e di pregiudicare, a causa di un utilizzo scorretto, i diritti del consumatore che vi spettano per legge.

Prestate particolare attenzione alle misure di sicurezza! Conservate con cura le istruzioni per l'uso.

Hartelijk dank dat u voor dit apparaat van de firma TFA hebt gekozen.

NL

Voordat u met het apparaat gaat werken: Leest u a.u.b. de gebruiksaanwijzing aandachtig door.

De gebruiksaanwijzing is bij het apparaat gevoegd of kan worden gedownload van

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

Gebruik het product niet anders dan in deze handleiding is aangegeven. Door rekening te houden met wat er in de handleiding staat, vermijdt u ook beschadigingen van het product en riskeert u niet dat uw wettelijke rechten door verkeerd gebruik niet meer gelden.

Volg in elk geval de veiligheidsinstructies op! De gebruiksaanwijzing goed bewaren a.u.b.!

Muchas gracias por haber adquirido este dispositivo de TFA.

E

Antes de utilizar el dispositivo: Lea detenidamente las instrucciones de uso.

Las instrucciones de uso se adjuntan al dispositivo o pueden descargarse de

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

No emplee el dispositivo de modo distinto al especificado en estas instrucciones.

Si sigue las instrucciones de uso, evitará que se produzcan daños en el dispositivo y no comprometerá a sus derechos por vicios, previstos legalmente debido a un uso incorrecto.

Tenga en cuenta ante todo las advertencias de seguridad. Guarde las instrucciones de uso en un sitio seguro.

Tack för att du väljer detta instrument från TFA.

S

Innan du använder den här produkten: Var god se till att du läser igenom bruksanvisningen noggrant.

Bruksanvisningen följer med enheten eller kan laddas ner på

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

Denna produkt ska endast användas enligt beskrivningen inom dessa anvisningar.

Att följa och respektera anvisningarna i din manual kommer att förhindra skador på ditt instrument och förlust av dina lagstadgade rättigheter som uppstår på grund av felaktig användning.

Vänligen ta särskild hänsyn till säkerhetsråden! Vänligen förvara denna instruktionsbok säkert för framtida referens!

Děkujeme, že jste si vybrali výrobek značky TFA.

CZ

Před použitím: Následující instrukce k použití čtěte velmi pozorně.

Návod k použití je přiložen u zařízení nebo je možné si ho stáhnout z

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

Tento produkt je možné používat pouze tak jak je popsáno v návodu k použití. Pozorným přečtením a dodržáním instrukcí obsažených v tomto manuálu předejdete poškození přístroje a ztrátě práv vyplývajících z poškození vlivem nesprávného použití.

Dbejte zvýšené pozornosti bezpečnostním pokynům. Uchovejte si manuál pro případ budoucího použití.

Dziękujemy, że zdecydowali się Państwo na to urządzenie firmy TFA.

PL

Zanim zaczniecie Państwo użytkować to urządzenie: prosimy zapoznać się dokładnie z instrukcją obsługi.

Instrukcja obsługi jest załączona do urządzenia lub może zostać pobrana ze strony:

www.tfa-dostmann.de/en/service/downloads/instruction-manuals

Nie należy używać urządzenia inaczej, niż zostało to przedstawione w instrukcji. Przestrzegając instrukcji unikniecie Państwo uszkodzeń urządzenia oraz zagrożenia utraty swoich ustawowych praw konsumentów poprzez nieprawidłowe użytkowanie.

Przestrzegajcie szczególnie zasad bezpieczeństwa ! Zachowujcie instrukcję obsługi w dobrym stanie!

Fig. 1

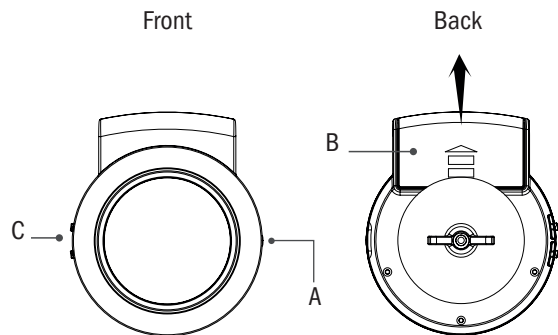


Fig. 2

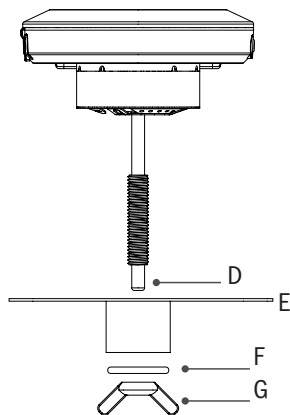


Fig. 3

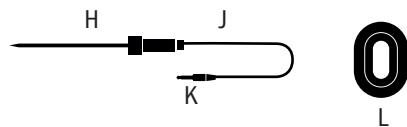
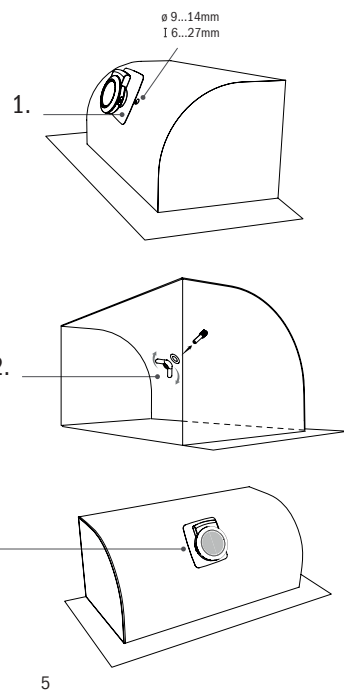
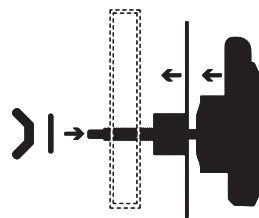


Fig. 4



HYPER BBQ

Smart Wireless BBQ Thermometer

Cat. No. 14.1513.01

Delivery contents:

- Wireless BBQ Thermometer
- Two stainless steel probes with approx. 120 cm cable and cable wrap
- Heat isolation plate
- Wing nut and washer
- Instruction manual

Range of application and all the benefits of your new instrument at a glance:

- Thermometer for barbecue / grill / smoker/ smoker oven / grill cart
- With two stainless steel probes with approx. 120 cm cable
- For simultaneous monitoring of the cooking chamber temperature and the core temperature of a maximum of two BBQ cooking items
- Comfortable operation via smartphone with free app for iOS & Android™, range up to 50 metres (in free field)
- Pre-programmed settings for different types of meat and doneness:
 - Beef, veal, lamb, pork, chicken, turkey, fish, hamburger and smoke
 - Well done, medium done, medium, medium rare and rare
- Individual target temperature or upper and lower limit can be set
- Backlit thermometer display, alternating between current and target temperatures
- Various alarm settings can be configured (on thermometer and / or mobile device, signal and / or vibration, alarm interval)
- To be installed to the lid, as a spare part, for retrofitting or for self-built
- Simply insert the stem through a pre-drilled hole and secure it with the nut from the inside

For your safety:

- This product is exclusively intended for the range of application described above. This product should only be used as described within these instructions.
- Unauthorized repairs, alterations or changes to the product are prohibited.



Caution!

Risk of injury:

- Wear heat-resistant protective gloves when touching the probes during or after cooking.
- Be careful when handling the pointed probes. Store the device with its protective cap.
- Do not use the instrument in the microwave.
- Keep the devices and the batteries out of reach of children.



- Batteries contain harmful acids and may be hazardous if swallowed. If a battery is swallowed, this can lead to serious internal burns and death within two hours. If you suspect a battery could have been swallowed or otherwise caught in the body, seek medical help immediately.
- Batteries must not be thrown into a fire, short-circuited, taken apart or recharged. Risk of explosion!
- Low batteries should be changed as soon as possible to prevent damage caused by leaking. Never use a combination of old and new batteries together, nor batteries of different types.
- Wear chemical-resistant protective gloves and safety glasses when handling leaking batteries!

! Important information on product safety!

- **Caution!** Attach the thermometer to the **outside** of the barbecue's lid. Make sure your barbecue has a double-walled lid, otherwise heat can damage the thermometer. Use the heat insulation plate!
- Do not expose the thermometer to extreme temperatures, vibrations or shocks. Only the cooking chamber sensor (up to 400 °C) and the probes with handle and cable (up to 380 °C) are heat-resistant. Never hold the probes directly over a fire.
- The thermometer and the probes are splashproof, but not watertight. Do not immerse in water. Not suitable for dishwasher.
- Do not leave the barbecue with the screwed-on thermometer unprotected in the open, but cover it with a water-repellent protective cover.

Elements:

Thermometer

Fig.1-A - Control button

- ON/OFF
- Pair
- Alarm stop
- Backlight

Housing

Fig.1-B - Battery compartment

Fig.1-C - Temperature probe jacks with rubber protection covers

Fig.2-D - Cooking chamber sensor

Fixing material

Fig.2-E - Heat isolation plate

Fig.2-F - Washer

Fig.2-G - Screw nut

Display

Fig.5-A - Wireless connection

Fig.5-B - Battery symbol

Fig.5-C - Temperature unit (°C/°F)

Fig.5-D - Timer progress bar

Fig.5-E - Target temperature / Current temperature

Fig.5-F - Alarm signal

Fig.5-G - Temperature display

Fig.5-H - Cooking chamber symbol

Fig.5-J - Probe 1 + 2

Fig.5-K - Mute

Probe

Fig.3-H - Insertion probe

Fig.3-J - Cable

Fig.3-K - Probe connector

Fig.3-L - Cable wrap

Getting started

Inserting the batteries in the thermometer

- Remove the protective film from the display.
- Open the battery compartment (Fig.1-B) on the back of the thermometer and insert two new batteries 1.5 V AAA. Make sure the polarities are correct. Close the battery compartment. The device will alert you with a beep, all LCD segments will be displayed and the backlight will turn on for a short moment. The device is ready for use.
- The current temperature, the cooking chamber symbol (Fig.5-H) and the battery symbol (Fig.5-B) appear on the display.

Connect the probes

- Pull off the rubber protection cover (Fig.1-C) carefully from the opening of the first probe on the left side of the thermometer. Plug the probe cable connector (Fig.3-K) into the jack (Fig.3-J).
- Repeat the process for the second probe.
- The display now alternately shows the current temperatures measured by the cooking chamber sensor, the insertion probe 1 and 2 (Fig.5-G).
- You can also operate the device with only one or without probe.

Mounting the thermometer on the barbecue lid (Fig.4)

- Make sure your barbecue has a double-walled lid, otherwise heat can damage the thermometer.
- The pre-drilled hole must have a diameter of 9 to 14 mm and a depth of 6 to 27 mm.
- Put the heat insulation plate (Fig.2-E) on the hole. The flat, longer side facing up. Now put the shaft through the hole and fix the thermometer on the back of the lid with the washer (Fig.2-F) and the screw nut (Fig.2-G).

Switch the devices off and on

- Press and hold the control button (Fig.1-A) for three seconds.
- The device is switched off.
- Press and hold the control button to turn the device back on.

IMPORTANT: To increase the life of the batteries, switch off the device after each use!

Download the app

- Download the free HyperBBQ app from the "Apple App Store" or "Google Play Store".
- Make sure your mobile phone meets the following requirements:
Compatible with iPhone 4S (or later), iPad touch 5th generation (or later), iPad 3rd generation (or later), iPad mini
Android™ Smartphone 4.3 (or later).



Connect to the mobile device

- Start the app and follow the instructions on the screen to establish connection.
- Hold down the control button (Fig.1-A) for 3 seconds and switch on the thermometer.
- Briefly press the control button to pair.
- You do not have to repeat the pairing process for other applications unless you switch to another mobile device.

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HyperBBQ App (Fig.6)

The app's appearance can differ between iOS and Android™ and may change after an update. Please always follow the current instructions in the app.

Fig. 6-A - Options

Fig. 6-B - Connection status

Fig. 6-C - Duration

Fig. 6-D - Timer

Fig. 6-E - Photo function

Fig. 6-F - Current temperature probe 1

Fig. 6-G - Probe 1 and 2 with selected colour marking

Fig. 6-H - Selected dish with target temperature

Fig. 6-J - Current temperature cooking chamber

Fig. 6-K - Cooking chamber sensor with selected colour marking

Fig. 6-L - Selected dish with lower/upper temperature limit

Fig. 6-M - Battery symbol for the thermometer

Fig. 6-N - Device settings

Temperature monitoring when cooking BBQ

- The device can be used to monitor the cooking chamber temperature in the barbecue and the core temperature of a maximum of two BBQ cooking items.
- Connect the two probes. For measuring the core temperature of meat, plunge the corresponding probe at least 2-3 cm into the middle of the thickest part of the meat; for poultry, between the torso and the thigh - it should not touch bones or cartilage and it should not protrude from the meat. The probe should remain in the meat throughout the cooking process.
- We recommend the clip for BBQ meat thermometers (Cat. No. 30.3525.60) to attach the temperature probe to the grill.
- Now simply run the cable to the outside. Close the lid again. Be careful with sharp-edged frames and hinges. Do not use the cable wrap in the grill!
- In the app, select the cooking chamber sensor and the two probes one after the other and choose your desired settings. Select a preset target temperature via the type of meat and the desired cooking level or enter an individual target temperature or an upper and lower limit. Different levels of doneness available depending on type of meat.
- The current temperatures and the target temperatures are shown in the app and alternately on the thermometer display.

Temperature alarm

- The alarm settings can be configured in the app.
- The alarm is activated on the thermometer and the app
 - as soon as the core temperature is reached
 - if the set upper temperature limit is exceeded
 - if the set lower temperature limit has fallen below
 - when the timer has expired.
- Press the control button (Fig.1-A) on the thermometer to stop the alarm.
- The alarm is reactivated after a selectable interval as long as the alarm event exists.

Illumination

- Press the control button on the thermometer (Fig.1-A).
- The backlight is activated briefly.

Care and maintenance

- Clean the thermometer and the probes with a soft damp cloth. Do not use solvents or scouring agents. Do not immerse the devices in water.
- Should water or steam enter the device's jack, it could affect the contact with the probe. Dry the probe connector with a cloth before connecting it to your thermometer.
- Turn off the device after use. Use the rubber protection covers for the jacks.
- Remove the batteries if the device will not be used for an extended period of time.

Battery replacement

- The charging status of the thermometer's batteries is shown on a symbol with three bars (Fig.5-B, Fig.6-M).
- If only one segment is displayed, please change the batteries.

Troubleshooting

Problem	Solution
No display on the thermometer	Switch on the device Ensure the batteries' polarities are correct Change the batteries
Incorrect indication	Change the batteries Check the contact between probe connector and jack, dry it if necessary
No contact between the thermometer and the app	Reduce the distance between the mobile device and the thermometer (max. 50 m in open field), Re-pair devices
Core temperature is too high/too low	Check the position of the probe in the meat

If your device fails to work despite these measures, contact the retailer where you purchased the product.

Specifications

Dimensions for installation:

Hole diameter: 9...14 mm

Hole depth: 6...27 mm

Measuring range probe:

0...300°C (32...572°F)

Accuracy:

± 1% (0...99°C | 32...210°F)

± 2% (100...199°C | 212...390°F)

± 3% (200...300°C | 392...572°F)

Measuring range cooking chamber sensor:

30...400°C (86...752°F)

Accuracy:

± 2% (30...300°C | 86...572°F)

± 4% (301...400°C | 574...752°F)

Resolution:

1°C

Cable:

appr. 120 m, heat resistant up to 380 °C

Range:

up to 30 m indoor

up to 50 m in open field

Protection class:

Splashproof IP 64

Power consumption:

Batteries 2 x 1,5 V AAA (not included)

Use alkaline batteries

Housing dimension:

105 x 123 x 109 mm

Weight:

241 g (device only)