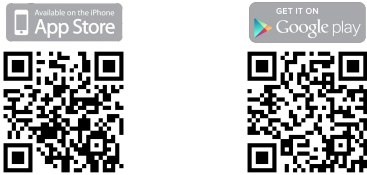




## FIRST-TIME GUIDE

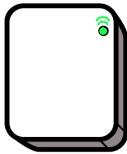
1. Download the app and create an account.



2. Open the back of the charger, insert 2 AAA batteries (not included), click the button, wait for the light to turn on to know the charger has power and leave for 4 hours to let probe charge completely.



3. Set up Xtender (more info on the back).



4. To start a new cook, press the button on the charger (with probe) and open the app. Setup a recipe with the probe by picking a built in one or choosing 'Quick Start' to use your own.



5. Remove probe from charger and insert probe completely (up to the ceramic handle) in the meat.



6. Begin cooking your meat. The app will let you know when your meat is done. Remove probe (it's hot!) and enjoy.



## Thank you for choosing The MeatStick!

Please follow this manual and the instructions within The MeatStick app for best experience.

For more information please visit:

[www.themeatstick.com](http://www.themeatstick.com)

If you need help, contact support:

[support@themeatstick.com](mailto:support@themeatstick.com)

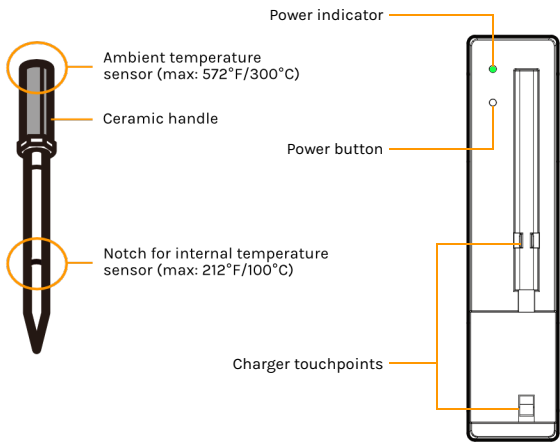
7. Enjoy your meat!



8. Allow the probe to cool down and clean to look like new (dishwasher safe)

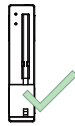


## PROBE & CHARGER



- Charger requires 2 AAA battery
- Probe lasts 24+ hours per charge

## CAUTION



**Charge The MeatStick probe with the included battery-powered charger. Do not use the similar USB-powered version of the charger with the included probe.**

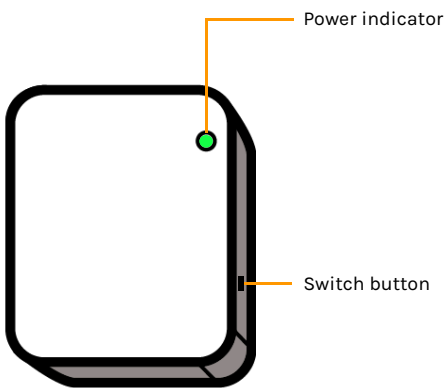


**If not being thrown into a heat source, probe will turn off after 30 minutes of inactivity.**



**The internal and ambient sensor can measure and withstand up to 212°F/100°C and 572°F/300°C respectively. Temperatures above this may damage The MeatStick.**

## XTENDER



- The Xtender requires 2 AA batteries
- Just toggle the switch and you're good to go



**Cooks over direct heat sources may cause fire flares ups that can easily exceed over 900°F/500°C instantly. Please be aware and remove The MeatStick during this time as these heats can cause the ceramic handle to break.**

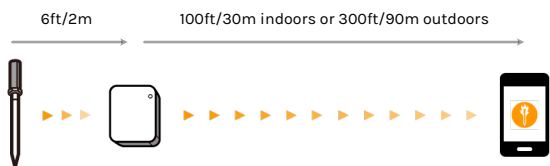


**Position the probe completely into the meat. This allows the probe to withstand the high temperatures of the oven.**



**To ensure the full functioning of The MeatStick connectivity, we recommend the Xtender to be as close as possible to the probes (6ft/2m).**

## CONNECTIVITY



- The MeatStick is recommended to be used with the Xtender or the WiFi Bridge
- The Xtender is recommended to be within a 6ft/2m range to the meat)

## INSTRUCTIONS



**Do not use The MeatStick probes in a microwave or pressure cooker.**



**The MeatStick will be hot after use, do not touch and remove from meat with bare hands.**



**Consumption of raw or under-cooked meats can result in food poisoning. Refer to your national cooking temperatures recommendations.**

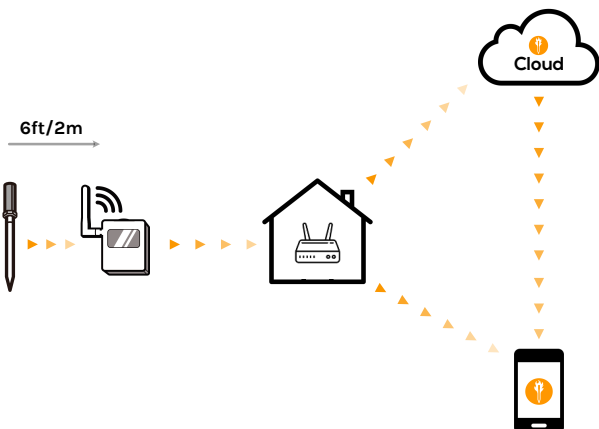


**The MeatStick is fully waterproof. Don't hesitate to use it for sous-vide cooking, and to wash it in the dishwasher.**



**The tip of the probe is very pointy, use with caution.**

## YOU NEED TO GO FURTHER AWAY FROM YOUR MEAT? GET THE WiFi BRIDGE!



Monitor your meat temperatures from anywhere! The WiFi Bridge allows you to monitor your cooks from wherever you are by connecting your MeatSticks to your WiFi and internet. Check our website for prices.



**Use The MeatStick only for its intended purpose: to cook meat and seafood.**



**All MeatStick products are covered by a 1-year limited warranty policy. Visit [themeatstick.com/warranty](http://themeatstick.com/warranty) for details.**



**The MeatStick is modular, you create the set you want. Visit our website to add more probes or accessories to your collection!**



**Protect the planet, recycle our packaging and our product at the end of its life-cycle.**



**If you like us, tell us on our social media! @themeatstickig on Instagram, TheTrueMeatStick on Facebook, and #mymeatstick across platforms.**