

TRUE Wireless Meat Thermometer

The MeatStick

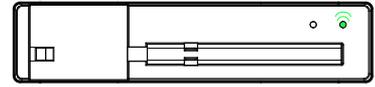


FIRST-TIME GUIDE

1. Download the app and create an account.



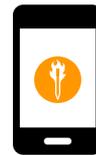
2. Open the back of the charger, insert 2 AAA batteries (not included), click the button, wait for the light to turn on to know the charger has power and leave for 4 hours to let probe charge completely.



3. Set up Wi-Fi Bridge (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.



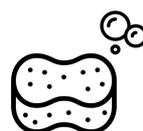
The MeatStick WiFi Bridge set includes:

- 2 MeatStick probes
- 1 MeatStick charger
- 1 MeatStick WiFi Bridge
- 1 MeatStick carrying case

7. Enjoy your meat!



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



Thank you for choosing The MeatStick!

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

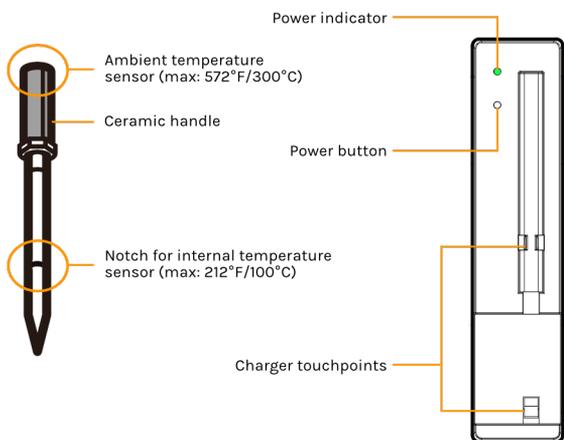
For more information please visit:

www.themeatstick.com

If you need help, contact support:

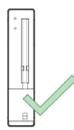
support@themeatstick.com

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.

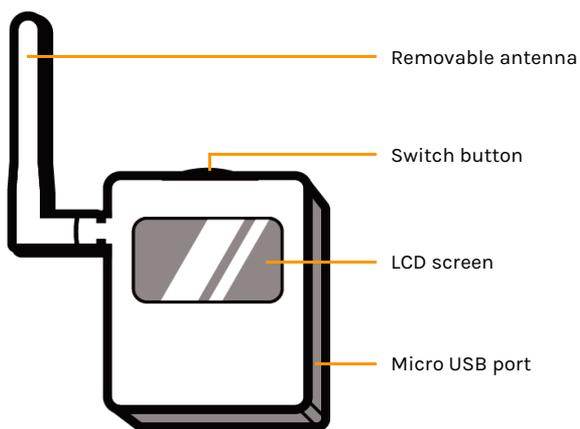


If not being thrown into a heat source, probe will turn off after 30 minutes of inactivity.



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.

WIFI BRIDGE



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 WiFi Bridge to be as close as possible to the probes (6ft/2m).

- The WiFi Bridge is USB powered and does not include its own battery. For portability, please use a portable USB battery pack.

- Make sure your router is on, and follow the instructions in the app so the WiFi Bridge will connect to your home network

- Log in to your account on the app to access the cloud and you can access your live data on your phone from anywhere with internet

- If you're in an area with no internet, you can use your WiFi Bridge in Xtender mode, just press the switch button when the LCD says "Check app"

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.

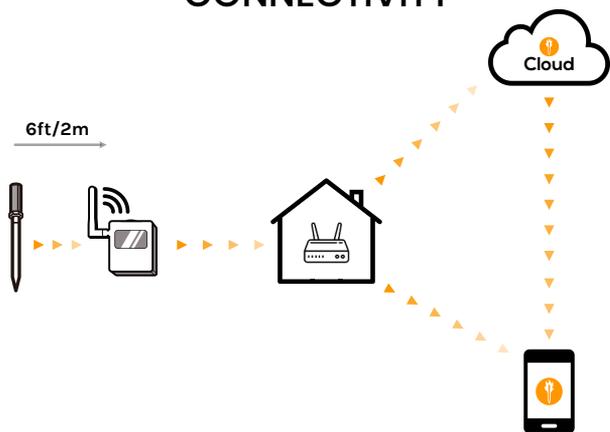


The MeatStick is fully waterproof. Don't hesitate to use it for sous-vide cooking, and to wash it in the dishwasher.



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

CONNECTIVITY



- The MeatStick is recommended to be used with the Xtender or the WiFi Bridge

- The WiFi Bridge is recommended to be within a 6ft/2m range to the meat)



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 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.