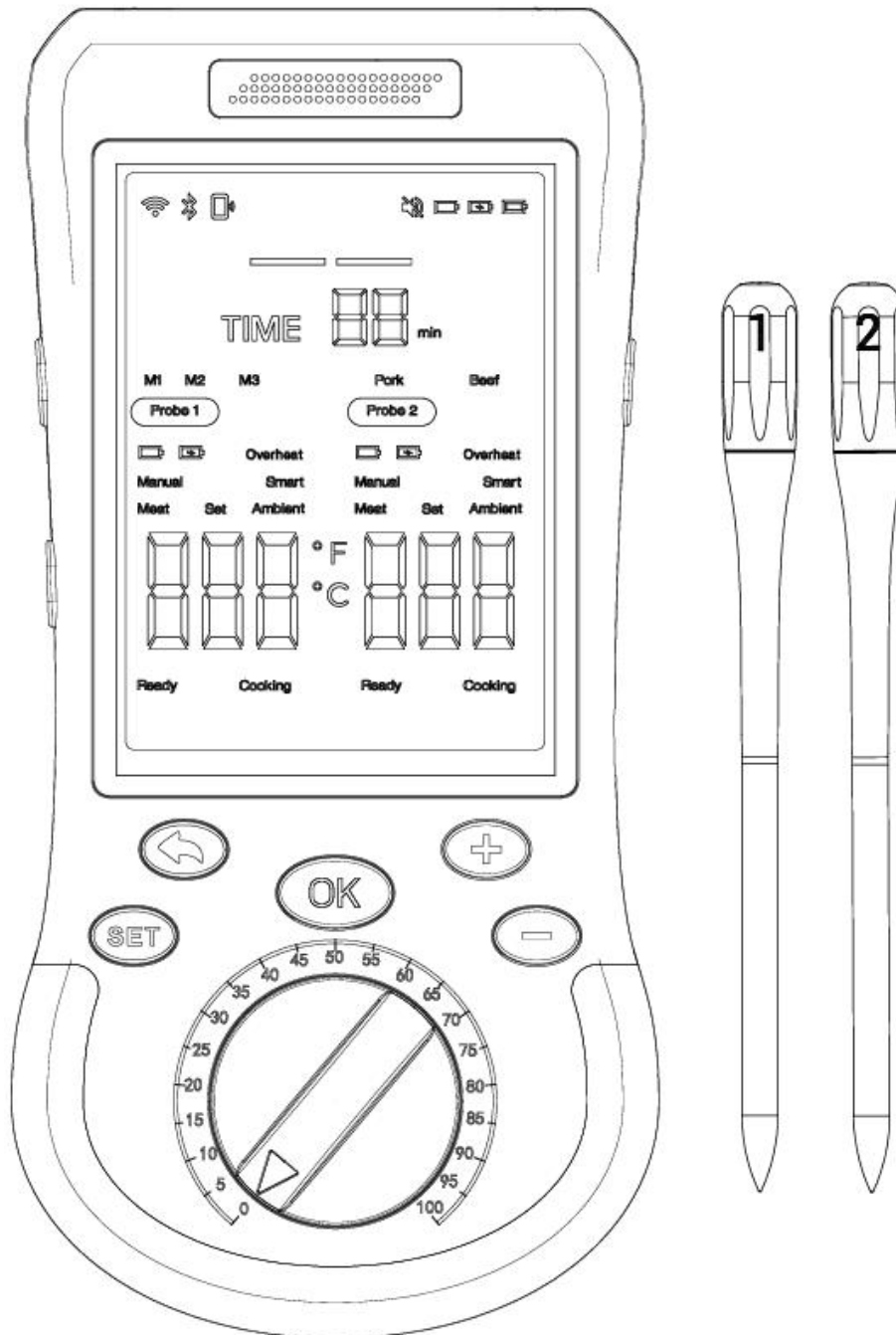


AIGrill User Manual

Make Cooking Easier



1. Product Overview

The AIGrill Thermometer is a high-precision monitoring device designed for the smart cooking of meat. Integrated with Bluetooth® LE, 2.4GHz Wi-Fi. Supported local and remote monitoring, voice alert, food cooking time prediction algorithm, and charging management functions. It delivers accurate and convenient temperature control and cooking assistance for users.

Core Features:

- Precise Sensing, Smart Prediction
- Detect Temp Remotely Anywhere Anytime
- Smart Alerts + Voice Prompts Cooking Safety Guaranteed
- Smooth and portable switch operation
- One-Tap Recall of Your Perfect Doneness
- Probe IPX8 Waterproof & Washable Ultra-Long Battery Life Worry-Free Cooking
- Apps suitable for Android and iOS.

Target Users:

- Home grillers, BBQ enthusiasts, and home cooks seeking professional-level temperature control.



2. Important Safety Warnings

- **Burn Hazard:** Probes and probe wires get extremely hot (up to 932°F/500°C). Always use heat-resistant gloves when handling.
- **Waterproof Limitation:** Probes are IPX8 waterproof, but the main unit is splash-proof only. Do not immerse the main unit in water.
- **Probe Placement:** Never insert probes into bone, gristle, or direct flame, as this will damage the sensor and skew readings.
- **Children & Pets:** Keep the device and its accessories out of reach of children and pets.
- The probe is SHARP! Care should be exercised when handling the probe.
- **Electrical Safety:** Only use the included USB-C cable for charging. Do not charge near flammable materials.
- Carefully remove the Probe from the cooked meat, taking caution as it may be hot.

3. Package Contents

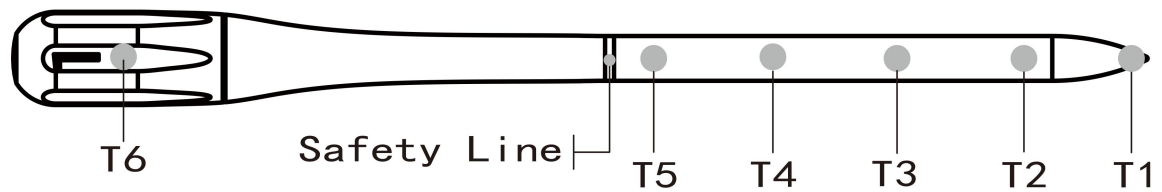
Verify all items are included before use. Contact customer support if any parts are missing or damaged.

- 1 x AIGrillr Thermometer Main Unit
- 2 x IPX8 Waterproof Food Probes

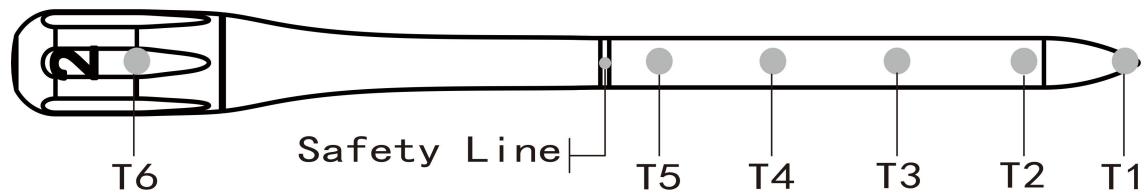
4.Component Description

4.1Probe

Probe 1



Probe 2



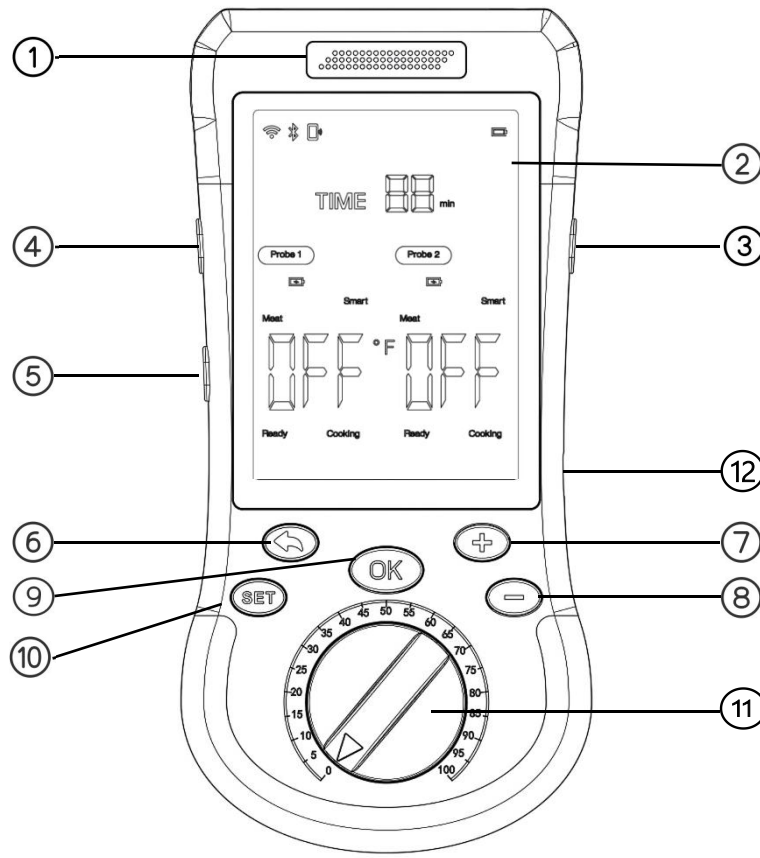
Note:

T1-T5: Internal Temperature Sensor (Internal Max 221°F/105°C)

T6: Ambient Temperature Sensor (Ambient Max 932 °F/500°C)

Safety Line: Insert the safety line fully into the meat, no part shall be exposed.

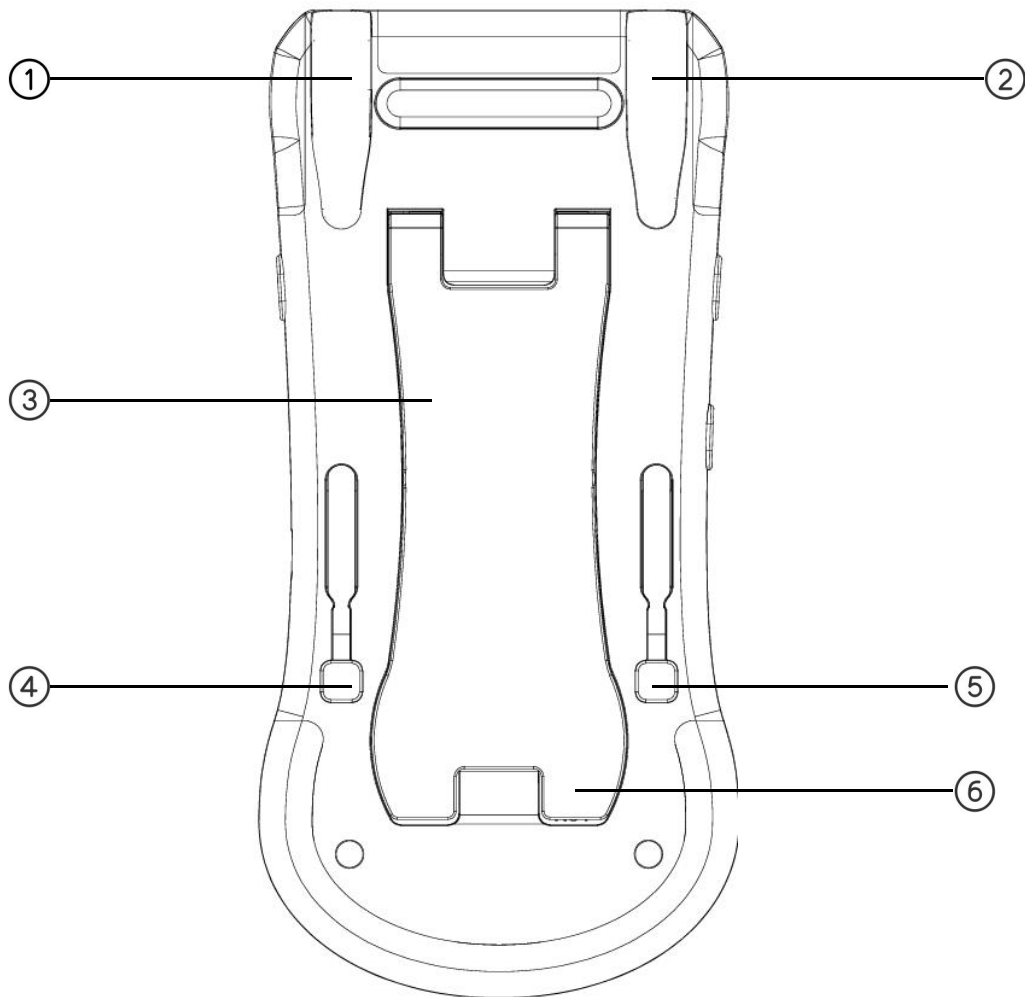
4.2 Front View of the Smart Base



1. **Built-in Speaker:** Supports voice announcements in all scenarios
2. **LCD Display:** Unobstructed real-time readings
3. **Power Button:** Power on/off / Screen on/off
4. **Volume + Button:** Increases speaker volume
5. **Volume - Button:** Decreases speaker volume
6. **Back Button:** Returns to the previous menu / Long press: Exit the ongoing cooking
7. **+ Button:** Fine-tunes temperature / Adjust temperature value display / In selection mode, switch between different modes.
8. **- Button:** Fine-tunes temperature / Adjust temperature value display / In selection mode, switch between different modes.
9. **OK Button:** Confirms operations / Clears alarms
10. **SET Button:** Enters settings mode / Switches between settings / Long press: Quick access to the cooking menu
11. **Reverse Button:** Rapidly adjusts temperature/time values
12. **USB Type-C Port:** Charging Only (Typ. 5V/2A)

Note: Long-press the +/- buttons to switch temperature units.

4.3 Back View of the Smart Base



1. Probe 1 Charging Cradle

2. Probe 2 Charging Cradle

3. Support Bracket: Provides stable vertical support for the device, preventing tipping or sliding during cooking, and serves as a storage base when not in use.

4. Ejector Mechanism: Ejects the Probe1 smoothly from the charging cradle for quick and easy access.

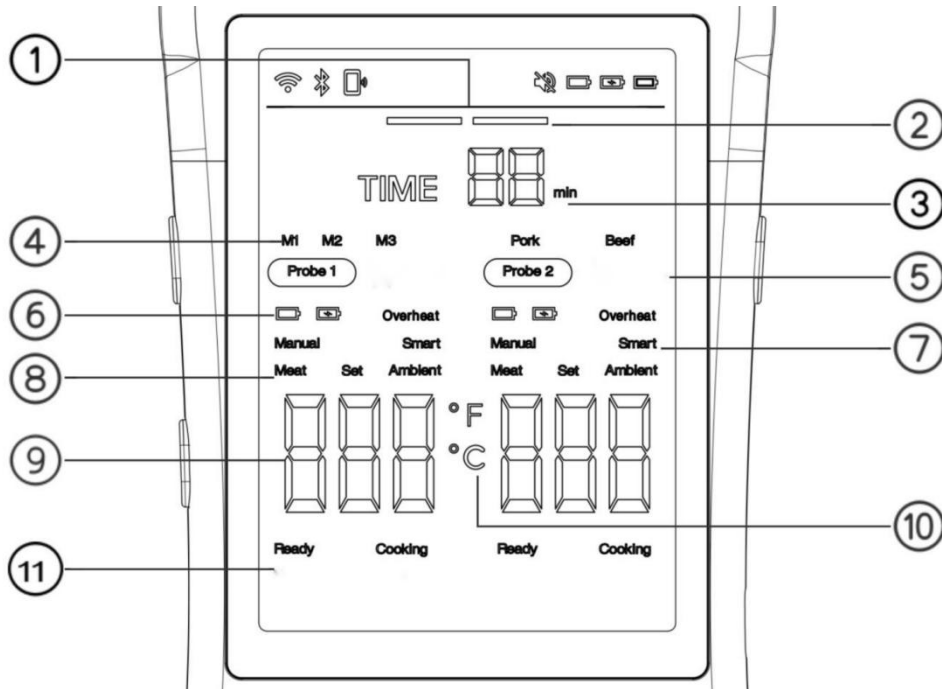
5. Ejector Mechanism: Ejects the Probe2 smoothly from the charging cradle for quick and easy access.

6. Reset Button: Featuring a recessed pinhole design (identical to that of home router reset buttons), it is used to trigger a system reset and restore the device to its initial state in case of anomalies.

Magnetic Attachment

Equipped with a strong built-in magnet, the device can securely attach to the metal surfaces of ovens, microwaves, refrigerators, and other household appliances, saving counter space and allowing easy visibility of cooking status.

4.4 LCD display icons



1. Top Status Bar:

- Wi-Fi Icon: Connected=On
Disconnected=Off
- Bluetooth Icon: Connected=On
Disconnected=Off
- Data Transfer Icon: Transferring=On
- Mute Icon: Active=On
- Low Battery Icon: Low=On
- Charging Icon: Charging=On / Full= Stable
- Battery Icon: Full= Stable

2. Cooking Progress Bar:

- Light (L):Cooking Progress Bar:
50%= Stable
- Light (R):Cooking Progress Bar:
100%= Stable
- Cooking Complete

3. Cooking Timer:

- TIME min
Cooking Timer: Set=On
(Countdown Active)

4. Preset Icon M1/,M2/M3

- M1: Pork (Default)
- M2: Beef (Default)
- M3: Custom setting

5. Probe number

6.Probe Status Indicator

- Low Battery
- Charging
- Overheat: warning

7. Cooking Mode

8. Temperature category

9. Temperature

10. Temperature scale (°F/°C)

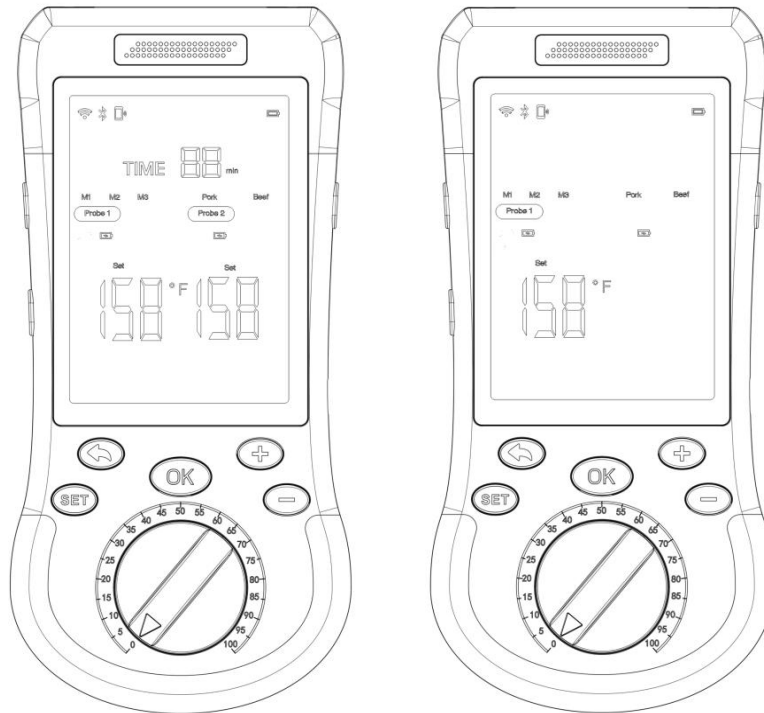
11. Bottom Status Bar

- Ready: Cooking Complete
- Cooking: Cooking in Progress



5. Start Cooking

5.1 Set Cooking Parameters



Primary Settings Page

Secondary Settings Page

1. Press the SET button to enter the primary settings page. And use the SET button to switch setting probe1, probe2 or timers.
2. Press the OK button to select a setting item and enter the secondary settings page. Here you can select setting pork(value saved in M1), beef(value saved in M2), others (value saved in M3) by the SET button. Then adjust the value using the rotary button, or fine-tune the values with +/- buttons.
3. After setting the value, press the OK button to enter primary settings page.
4. You can continue to set other parameters, or press the return button to go back to the main page.

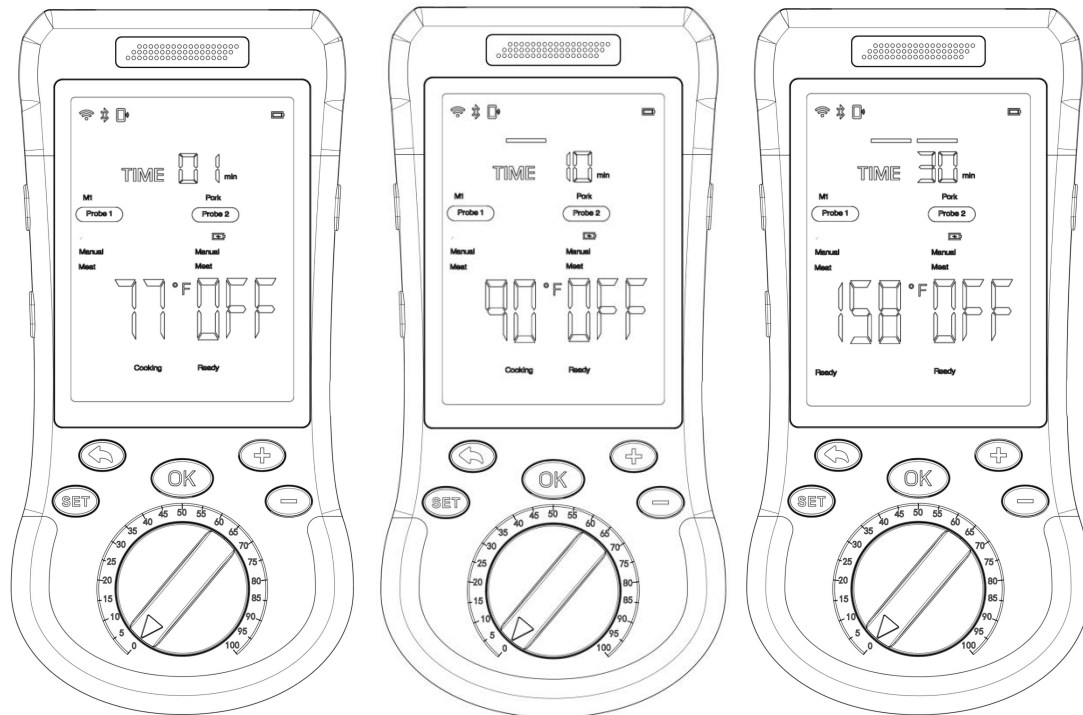
Note: A blinking icon indicates the current cursor position. Press the SET button to move the cursor and switch between setting items.

Cooking mode:

Smart Mode: Use the mobile App to get smart recommendations for different foods, doneness levels and flavors, then select your pick with one tap.

Manual Mode: Customize manually on the thermometer based on your preferred food texture and doneness. (Refer to 5.1)

5.2 Start Cooking → Cooking Completed



Start Cooking → Cooking in Progress → Cooking finished
 Initial temperature: 77°F Temperature rising gradually Speaker activates alarm; Ready indicator lights up

1. Unplug the probe after setup to start cooking; alternatively, insert the probe into the food first, then enter SET to configure parameters
2. Start Cooking: If no timer is set, the TIME icon will start counting to record your cooking duration once cooking begins
3. Cooking in Progress: When the meat cooking progress reaches 50%, the first progress bar will light up and the second one will blink
4. Cooking Complete: The speaker will sound an alarm, the READY icon will display, and both progress bars will stay lit to indicate cooking is finished.

Note: If two probes are used for cooking, the TIME icon/progress bar icons will poll to display the time and progress information of each probe

Polling Logic:

1. When the Probe1 icon is blinking, the TIME icon/progress bars indicate the status of Probe1
2. When the Probe2 icon is blinking, the TIME icon/progress bars indicate the status of Probe2

6. Quick Cooking

Quick Parameter Retrieval

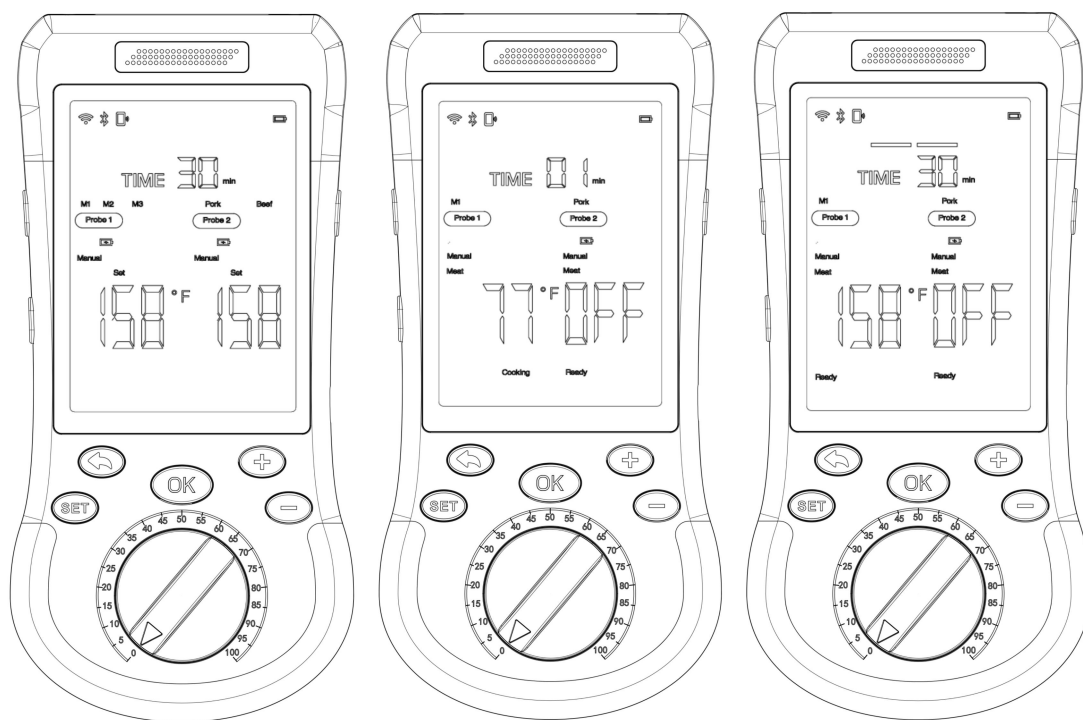
1. Press and hold the SET button for 2 seconds to retrieve the cooking parameters pre-saved in M1/M2/M3;
2. Press +/- buttons to switch selecting items
3. Press the OK button to confirm, and the device will complete the setup quickly and start cooking.
4. Use the M1 parameters default.

Note: Parameters for M1/M2/M3 can be configured either locally on the device or remotely via the mobile App

M1: The parameters stored in M1 are related to barbecued pork (default).

M2: The parameters stored in M2 are related to barbecued beef (default).

M3: The parameters stored in M3 are related to others meat.

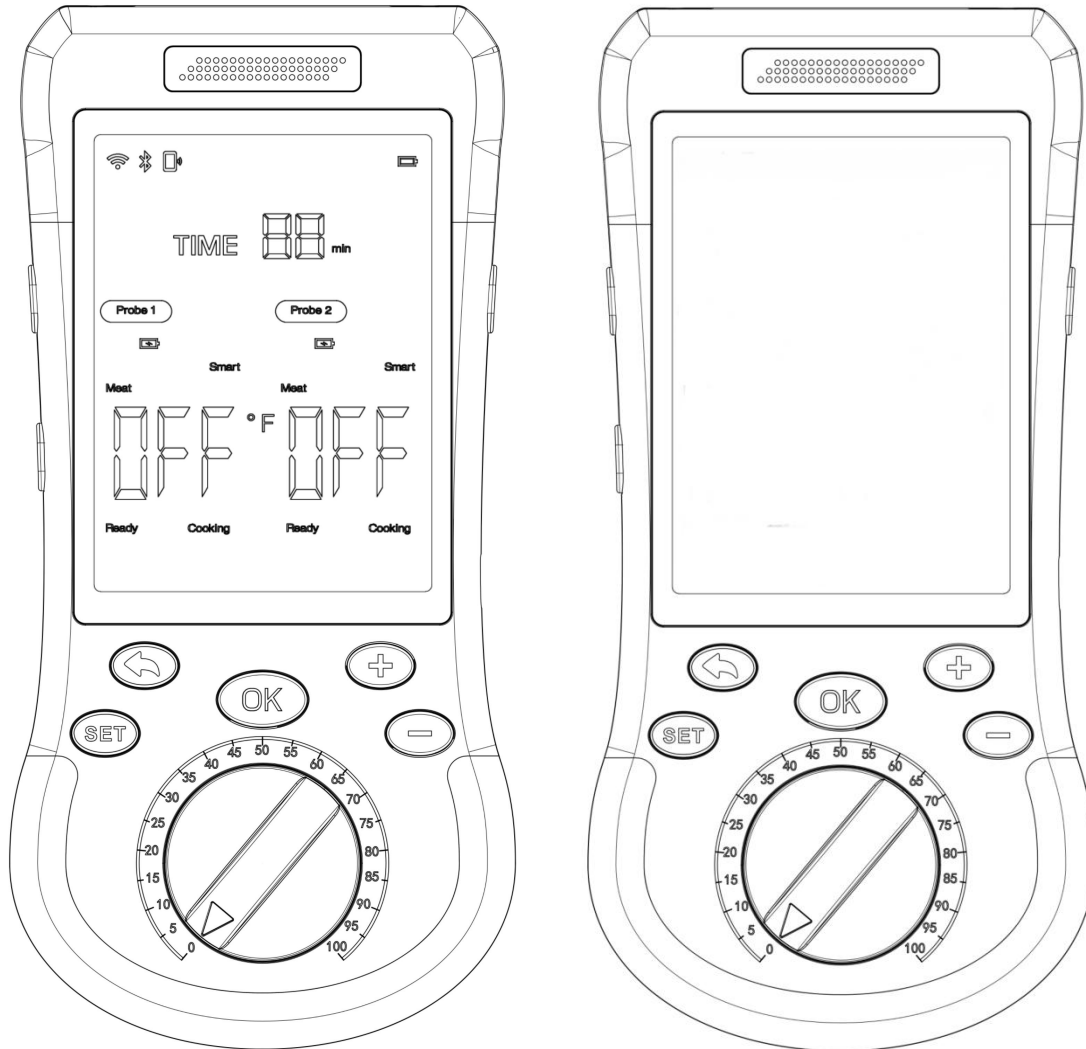


①Parameter Retrieval Start → ②Cooking → ③Cooking finished

If the retrieved parameters do not meet your requirements, press the SET button to enter the settings interface. The specific operation steps are consistent with those described in Clause 5.1 above.

7. Additional Operations & Status

7.1 Power Key Function



1. Power-On Operation : Press and hold the power button for 2 seconds. The device is successfully powered on when you hear the "power on" prompt tone or the standby interface is displayed.

2. Screen-On State

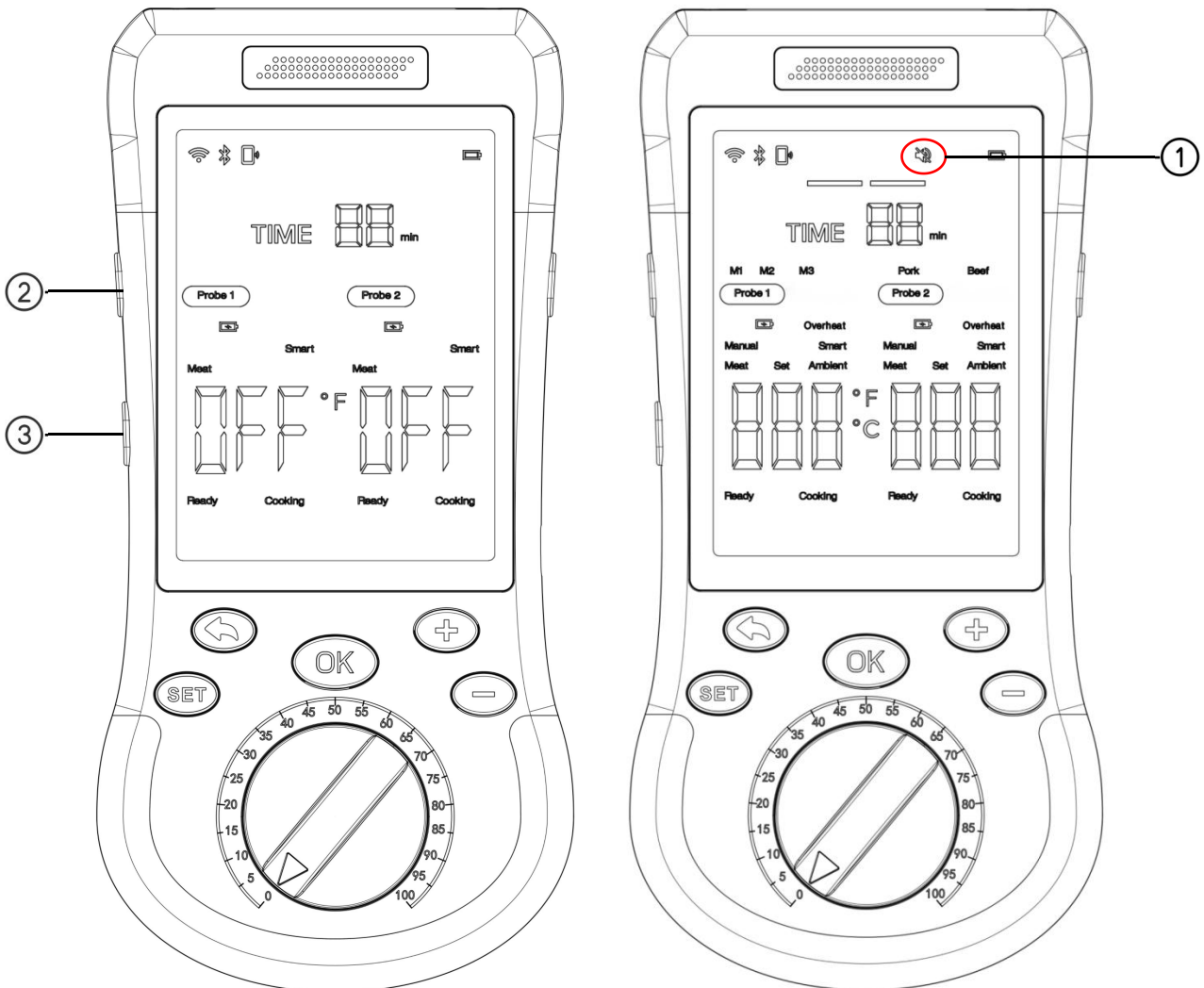
1. Power-Off Operation : Press and hold the power button for 2 seconds. The device is successfully powered off when you hear the "power off" prompt tone or the screen turns completely black.

2. Screen-Off State

Not: When powered on, a short press of the Power button activates standby mode to save battery. The screen turns off, but other functions remain active. The device will also enter standby mode automatically after 5 minutes of inactivity, and you can press any button to exit standby mode.



7.2 Volume Adjustment Function



1.Indicates that the device is currently in Mute mode

2.Volume + Button

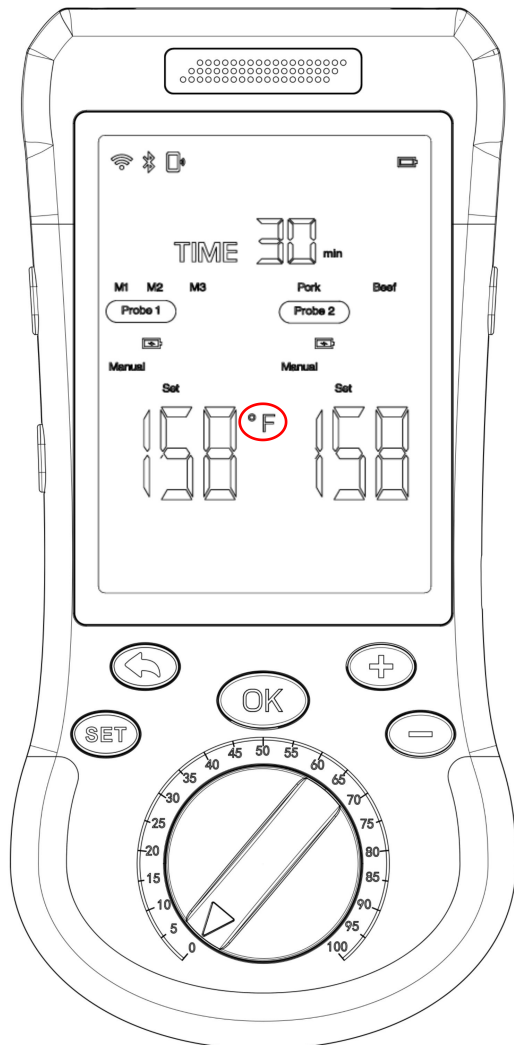
3.Volume - Button

Volume Adjustment Function: The device offers 4 volume levels: High, Medium, Low, and Mute. Press the volume +/- buttons briefly to adjust the volume, and the current volume level will be announced via voice prompt during adjustment.



7.3 °C/°F Button Function

Long Press the +/- buttons more than 2 seconds to switch the device's temperature unit.



This icon indicates the probe temperature unit is "°F"

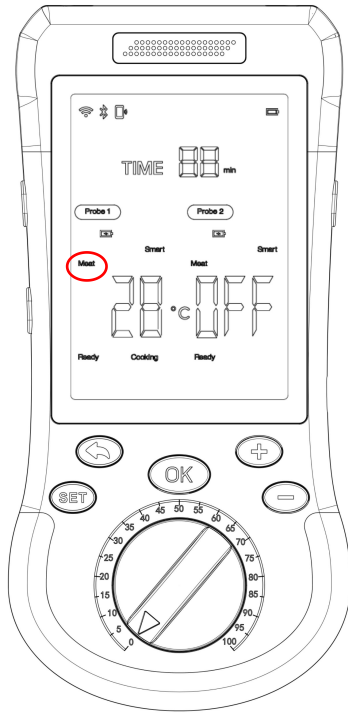


This icon indicates the probe temperature unit is "°C"

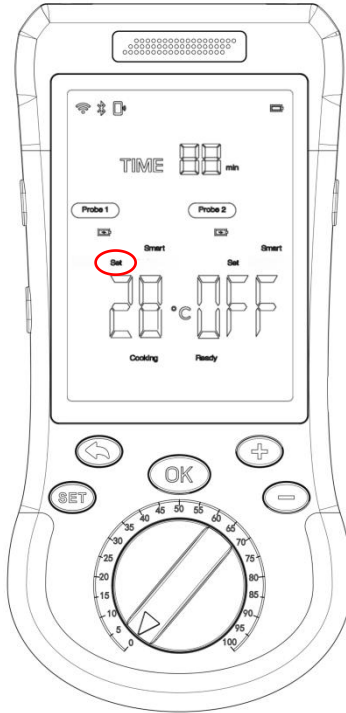


7.4 View Meat, Set, and Ambient Temperatures Function

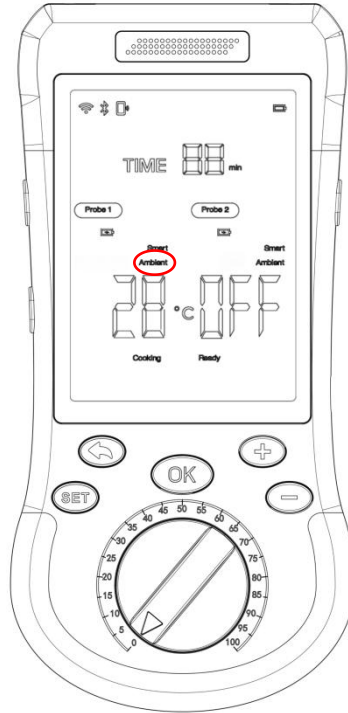
On the initial main interface, press the +/- buttons to check the Meat, Set, and Ambient temperatures.



Meat temperature



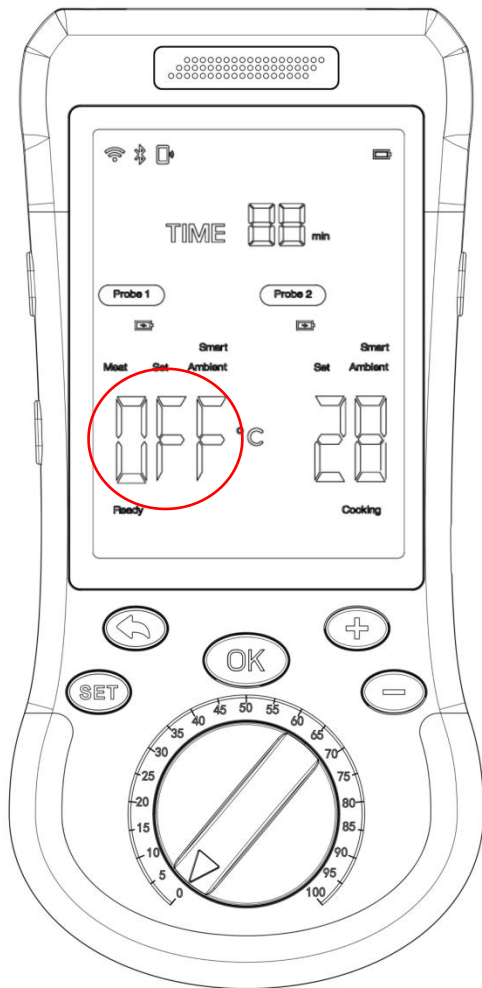
Preset temperature



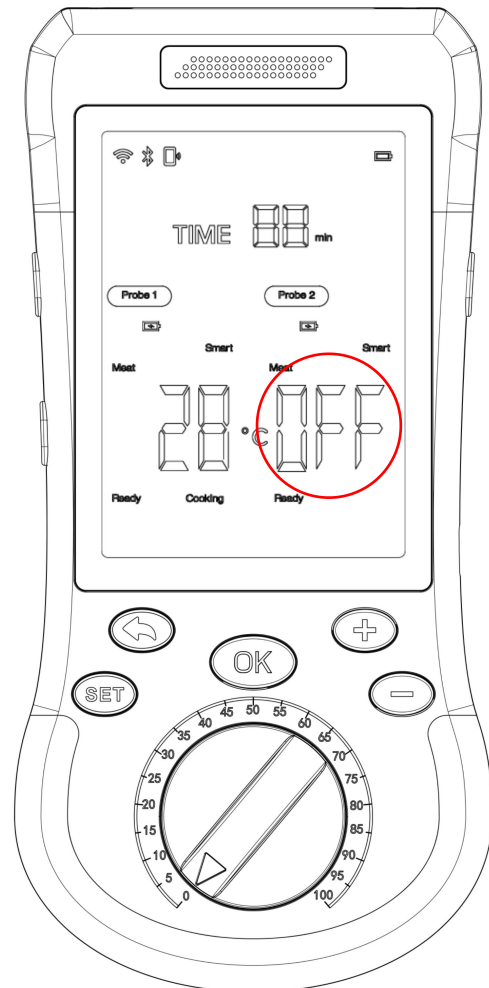
Ambient temperature



7.5 Probe Insertion/Removal Status Indicator Function



Probe 1 Removal

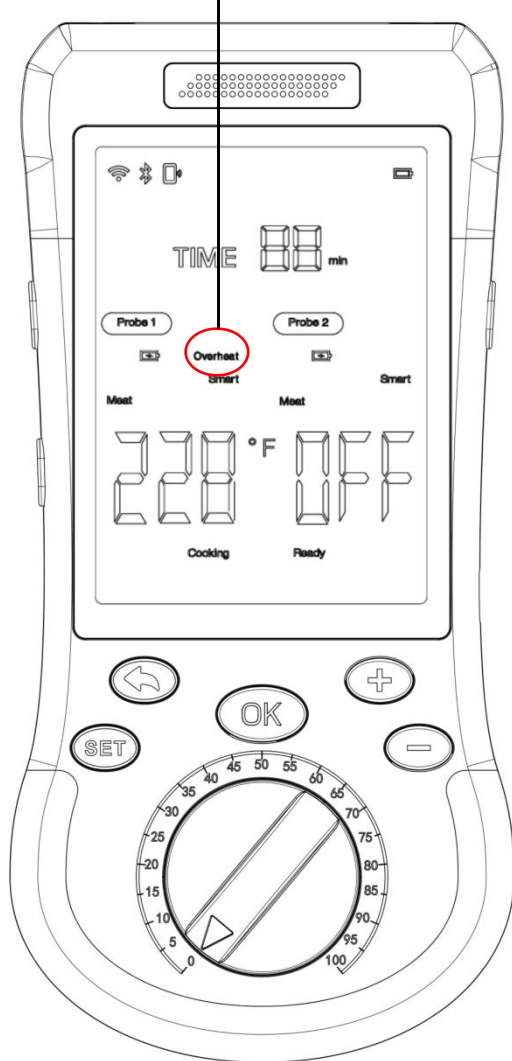


Probe 2 Removal



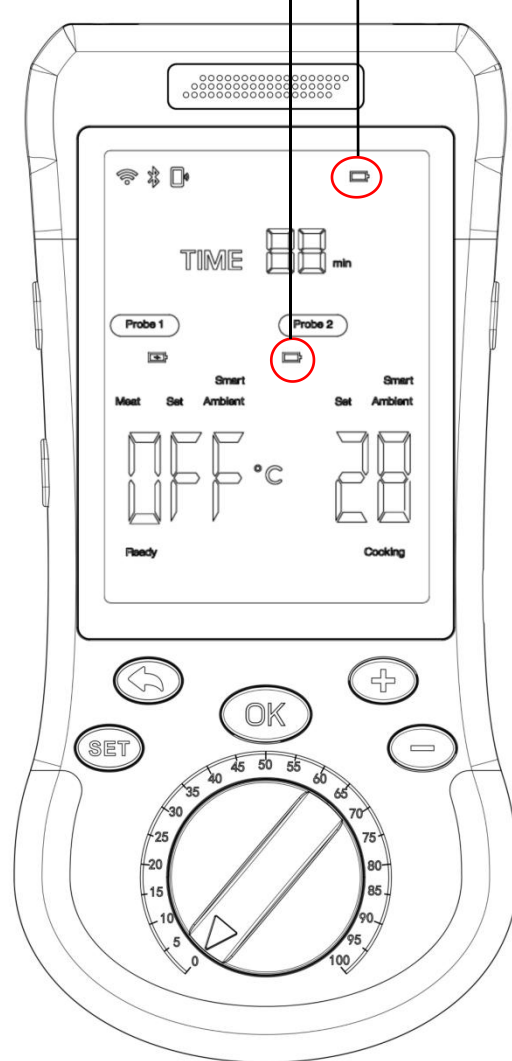
7.6 Probe & Thermometer Abnormal Status Indication

Probe 1 Overheating



Probe Overheat Alert

Probe 1 Low Battery Base Low Battery



Probe & Thermometer Low Battery Alert



8. Voice Prompt Guide

ID	Announcement Content	Description
1	Temperature Value (0–212°F)	Basic Number Composition: The voice announcement of temperature values is composed of the number words zero, one through nineteen, twenty, thirty through ninety, and hundred, covering the full temperature range of 0–212.
2	Power-On Prompt	power on
3	Power-Off Prompt	power off
4	SET Button Prompt	SET
5	Back Button Prompt	back
6	OK Button Prompt	OK
7	"+" Button Prompt	up
8	"-" Button Prompt	down
9	Volume Mute Prompt	mute
10	Low Volume Level Prompt	low
11	Medium Volume Level Prompt	middle
12	High Volume Level Prompt	high
13	Bluetooth Connection Prompt	connect
14	Bluetooth Disconnection Prompt	disconnect
15	Cooking finished	Probe1 cooking complete Probe2 cooking complete cooking complete
16	Overheat	Probe1 overheat Probe2 overheat Overheat
17	Cooking time is up	time complete
18	Probe disconnect	Probe1 disconnect Probe2 disconnect Disconnect
19	Insertion error	Probe1 insertion error Probe2 insertion error Insertion error
20	Cooking cancel	Cooking cancel

Specifications

Probe:

Number of Temperature Sensors	6 (5 Internal and 1 Ambient)
Temperature Range	Internal 32°F - 221°F / 0°C-105°C Ambient 32°F-932°F/0°F-500°C
Accuracy	Internal $\pm 0.5^{\circ}\text{C}$ from 32°F - 221°F/0°C-105°C
Dimensions	$\phi 5\text{mm}$
Water Resistance	IPX8
Bluetooth Output Power	6dBm
Probe Material	S304

Smart Base:

Display	LCD
Dimensions	185mm x 86mm x 19.9mm
Battery	3000mAh
Connection	Bluetooth/Wi-Fi (device only supports 2.4 GHz Wi-Fi)
Sleep Mode	When the system detects that the probe is not removed, the probe is fully charged, or there is no operation for 5 minutes, it will automatically enter sleep mode.

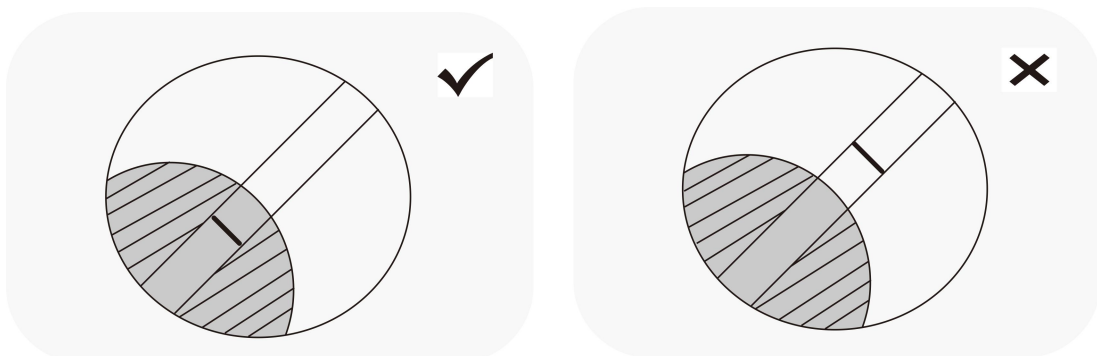
Tips for First-Time Use:

1 Before using your AIGrillr, ensure the product is fully charged and you have reviewed the important safety information.

2. Download the free AIGrillr App for iOS or Android

TBD

3. Insert the probe completely into the meat, ensuring that it passes the safety line but does not exceed the ceramic handle and that the internal sensors are in the center of the meat.



This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation. Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. NOTE: This equipment has been tested and found to comply with the limits for a Class 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. The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction.

FCC ID: 2BHQV-E208