

## Weber 7203

# Weber iGrill 2 Thermometer User Manual

Model: 7203 | Brand: Weber

## INTRODUCTION

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The Weber iGrill 2 is an app-connected thermometer designed to enhance your grilling and smoking experience. It allows you to monitor the doneness of up to four cuts of meat simultaneously, from beginning to end, and notifies you on your smart device once your food has reached the perfect temperature. This manual provides detailed instructions for setting up, operating, and maintaining your iGrill 2 thermometer to ensure perfectly cooked meals every time.



## WEBER IGRILL INFINITE POSSIBILITIES

If you're looking for the best and smartest, the Weber iGrill app-connected thermometer is your answer. It makes barbecuing a whole lot smarter.



*The Weber iGrill 2 thermometer unit with two meat probes and a smartphone showing the connected app.*

### WHAT'S IN THE BOX

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Your Weber iGrill 2 package includes the following components:

- Weber iGrill 2 Thermometer Unit
- Two (2) Meat Probes
- Two (2) AA Batteries
- Probe Wraps (for organization)
- Magnetic Disc (for mounting on non-magnetic surfaces)
- Quick Start Guide



## IGRILL 2

# PERFECTLY COOKED FOOD, EVERY TIME

The iGrill 2, app-connected thermometer, monitors food from beginning to end, displaying real-time temperatures on your smart device.



*All components included in the Weber iGrill 2 package.*

## SETUP

1. **Install Batteries:** Open the battery compartment on the underside of the iGrill 2 unit and insert the two (2) AA batteries provided, ensuring correct polarity.
2. **Download the App:** Download the free Weber iGrill app from the Apple App Store or Google Play Store on your smart device.
3. **Power On:** Press the power button on the iGrill 2 unit to turn it on. The LED display will illuminate.
4. **Pair with Smart Device:** Open the Weber iGrill app on your smart device. The app will guide you through the Bluetooth pairing process. Ensure Bluetooth is enabled on your device.
5. **Connect Probes:** Plug the meat probes into any of the four available ports on the side of the iGrill 2 unit. The unit comes with two probes, but supports up to four.
6. **Position the Unit:** The iGrill 2 features a magnetic base, allowing it to be securely attached to a metal surface on your grill or a nearby metal object. If your grill is not magnetic, use the included magnetic disc. Position the unit away from direct heat to protect it.



**Four probe capacity (two meat probes included)**



*The iGrill 2 unit supports up to four probes for monitoring multiple items.*





4ft cable to conveniently locate the base unit away from the BBQ heat



*The iGrill 2 unit positioned on a grill's side table, demonstrating probe placement.*

Your browser does not support the video tag.

*Official video demonstrating the setup and features of the iGrill 2 Bluetooth Smart Meat Thermometer.*

## OPERATING INSTRUCTIONS

1. **Insert Probes:** Carefully insert the tip of each meat probe into the thickest part of your food, avoiding bones. Ensure the probe is fully inserted for accurate readings.
2. **Select Food Type & Doneness:** In the Weber iGrill app, select the type of meat you are cooking (e.g., beef, poultry, pork) and your desired doneness level (e.g., rare, medium, well-done). The app provides USDA guidelines for safe cooking temperatures. You can also set custom target temperatures.
3. **Monitor Temperature:** The iGrill 2 will display the current temperature of each probe on its LED screen. The app on your smart device will show real-time temperature graphs, estimated cooking times, and allow you to track the progress from a distance (up to 150 feet via Bluetooth).
4. **Receive Alerts:** The app will send notifications to your smart device when your food is approaching its target temperature and when it has reached the desired doneness. This allows you to manage your

cooking without constantly checking the grill.



# A GRILL FOR EVERY GRILLER

*The iGrill 2 in action, monitoring meat on a grill with the app providing real-time updates.*

## MAINTENANCE

Proper care ensures the longevity and accuracy of your iGrill 2 thermometer:

- **Cleaning:** Clean the thermometer unit and probes with a lint-free cloth and a non-abrasive cleanser.
- **Avoid Submersion:** The iGrill 2 unit is not waterproof. Never submerge the main unit in fluid. While probes are heat-resistant, avoid submerging the probe connections in water.
- **Storage:** Store the iGrill 2 and its probes in a dry place when not in use. Use the provided probe wraps to keep cables organized and prevent damage.

## TROUBLESHOOTING

- **No Power:** Ensure batteries are correctly installed and have sufficient charge. Replace batteries if necessary.
- **Bluetooth Connectivity Issues:** Ensure Bluetooth is enabled on your smart device and the iGrill 2 unit is powered on. Keep the smart device within the 150-foot Bluetooth range. Walls and other obstructions can reduce range. Try restarting both the iGrill 2 and your smart device.
- **Inaccurate Temperature Readings:** Ensure probes are fully inserted into the thickest part of the meat, avoiding bones. Check that probe cables are not damaged. If a probe consistently reads inaccurately, it may need replacement.
- **App Not Responding:** Close and reopen the Weber iGrill app. Ensure your smart device's operating system is up to date.

## SPECIFICATIONS

Feature	Specification
Brand	Weber
Model Name	iGrill

Part Number	7203
Connectivity Technology	Bluetooth
Probe Capacity	Four (4) (Two meat probes included)
Meat Probe Heat Resistance	Up to 716°F (380°C)
Display Type	LED
Battery Life	200 hours (2 AA batteries included)
Special Feature	Magnetic Base
Item Weight	8 ounces
Item Dimensions (LxWxH)	2.2 x 2.2 x 3.2 inches
Country of Origin	China

### WARRANTY AND SUPPORT

The Weber iGrill 2 Thermometer comes with a 2-year warranty. For support, please refer to the official Weber website or contact their customer service directly. Ensure you retain your proof of purchase for warranty claims.