

## CILICO CT180-BT

# CILICO CT180-BT AI Bluetooth Candy & Meat Thermometer Instruction Manual

Model: CT180-BT

## PRODUCT OVERVIEW

The CILICO CT180-BT is an AI Bluetooth Candy & Meat Thermometer designed for precise temperature monitoring in various cooking applications, including candy making, BBQ, deep frying, and liquids. It features a digital instant reading display, an 8-inch long probe, and is Type-C rechargeable. The thermometer integrates with a dedicated mobile application for smart alerts and customizable presets, ensuring optimal cooking results.



Figure 1: CILICO CT180-BT Thermometer and its accompanying mobile application interface.

## WHAT'S IN THE BOX

Upon opening the product packaging, verify that all the following components are included:

- CILICO CT180-BT Thermometer Unit with 8-inch Probe
- Adjustable Probe Clip (1 HOLDER)
- USB Type-C Charging Cable
- Protective Storage Tube for Thermometer
- Instruction Manual

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Video 1: This video demonstrates the unboxing process of the CILICO CT180-BT thermometer, showcasing all included components such as the thermometer unit, probe clip, USB-C charging cable, and protective storage tube.

## SETUP

### 1. Powering On the Thermometer

To power on the thermometer, press and hold the **On/Off** button located on the device. The digital display will illuminate and show the current temperature reading. A short press of the **On/Off** button will light up the backlight.

### 2. Downloading the HeatMaster App

For full functionality and smart features, download the "HeatMaster: CandyAlert" application. It is available on both Google Play Store for Android devices and the Apple App Store for iOS devices.

# Remotely Monitoring

The app interface on the smartphone shows the following data:

Recording	
12-02 07:44:14	-7.4°C / 18.7°F
12-02 02:04:25	-12.1°C / 10.2°F
12-02 02:03:10	-11.8°C / 10.8°F
12-02 01:11:51	-3.9°C / 25.0°F
12-02 01:11:48	-4.0°C / 24.8°F
11-29 17:43:34	71.9°C / 161.4°F
11-29 17:33:56	86.0°C / 186.8°F
11-29 17:33:53	84.1°C / 183.4°F

Buttons for 'Record', 'Monitor', and 'Alarms' are visible at the bottom of the app interface.

HeatMaster: CandyAlert

GET IT ON Google Play

Download on the App Store

Figure 2: HeatMaster app interface showing real-time temperature monitoring and app download options.

### 3. Connecting via Bluetooth

Once the app is installed, open it and ensure your device's Bluetooth is enabled. The app will guide you through the

connection process. Tap the Bluetooth icon (usually a plus sign) in the top right corner of the app to connect to your CT180-BT thermometer. The connection should be established quickly.

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*Video 2: This video provides an overview of the HeatMaster app features, including Bluetooth connectivity, setting high and low temperature alerts, pre-alert settings, and monitoring temperature changes in real-time.*

#### 4. Attaching the Probe Clip

The included adjustable probe clip can be used to secure the thermometer's probe to the rim of a pot or pan, allowing for hands-free monitoring during cooking. This ensures the probe remains at the desired depth for accurate readings.



Figure 3: The adjustable probe clip attached to the thermometer probe, ready for use with cookware.

## 1. Direct Temperature Measurement

Insert the 8-inch stainless steel probe into the food or liquid you wish to measure. The digital display on the thermometer will show an instant reading within 3 seconds. You can switch between Celsius (°C) and Fahrenheit (°F) by pressing the °F/°C button.

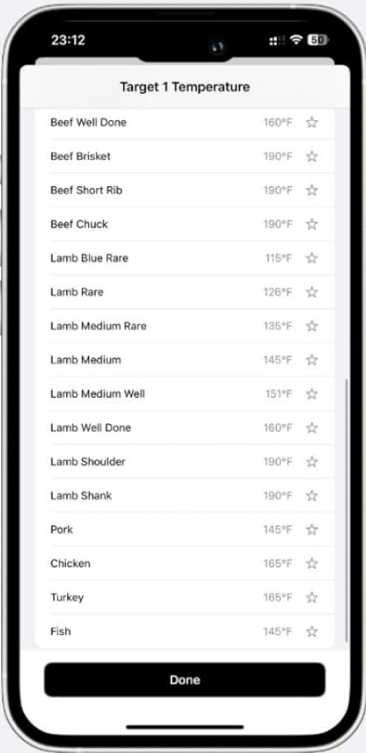
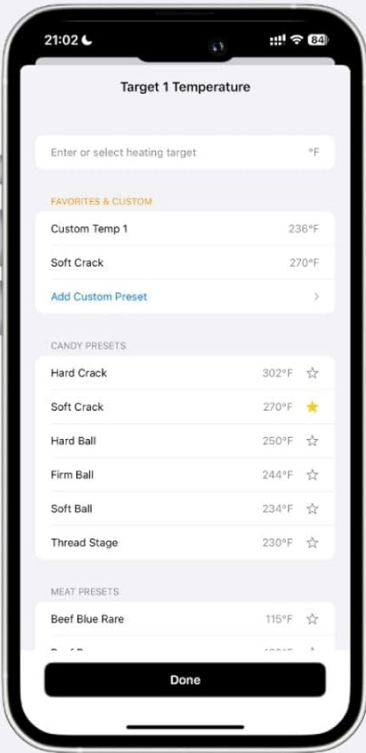
## 2. App-Based Monitoring and Alerts

The HeatMaster app allows for real-time temperature monitoring from up to 33 feet (10 meters) away via Bluetooth. The app interface visually indicates the temperature status (heating, cooling, or target reached) with color changes.

### Setting Presets and Custom Temperatures

The app comes preloaded with over 20 USDA-recommended temperature presets for various meats and 6 candy-making stages. You can also add fully customizable temperature settings. To set an alert, navigate to the "Alarms" section in the app. You can set a high target temperature (Target 1) and an optional low target temperature (Target 2). The app will provide pre-alerts when the temperature is within 9°F (5°C) or 18°F (10°C) of your target, and a final notification when the set temperature is reached.

# Alerts when target temperature is reached with rich presets



6

Candy Stages

20+

USDA-Approved  
Meat Presets

Unlimited

Custom &  
AI-Suggested  
Temperatures

HEATMASTER REQUIRES IOS 17 OR LATER. FOR OTHER DEVICES, USE TCOOK; UPDATES ARE COMING SOON.

Figure 4: HeatMaster app displaying a wide range of temperature presets for different food types.

## AI Assistant for Temperature Settings

The HeatMaster app features an integrated AI Assistant. You can use natural language to describe what you want to cook, and the AI will suggest a suitable name and temperature for a new preset. This feature also provides in-depth answers to cooking temperature-related questions.

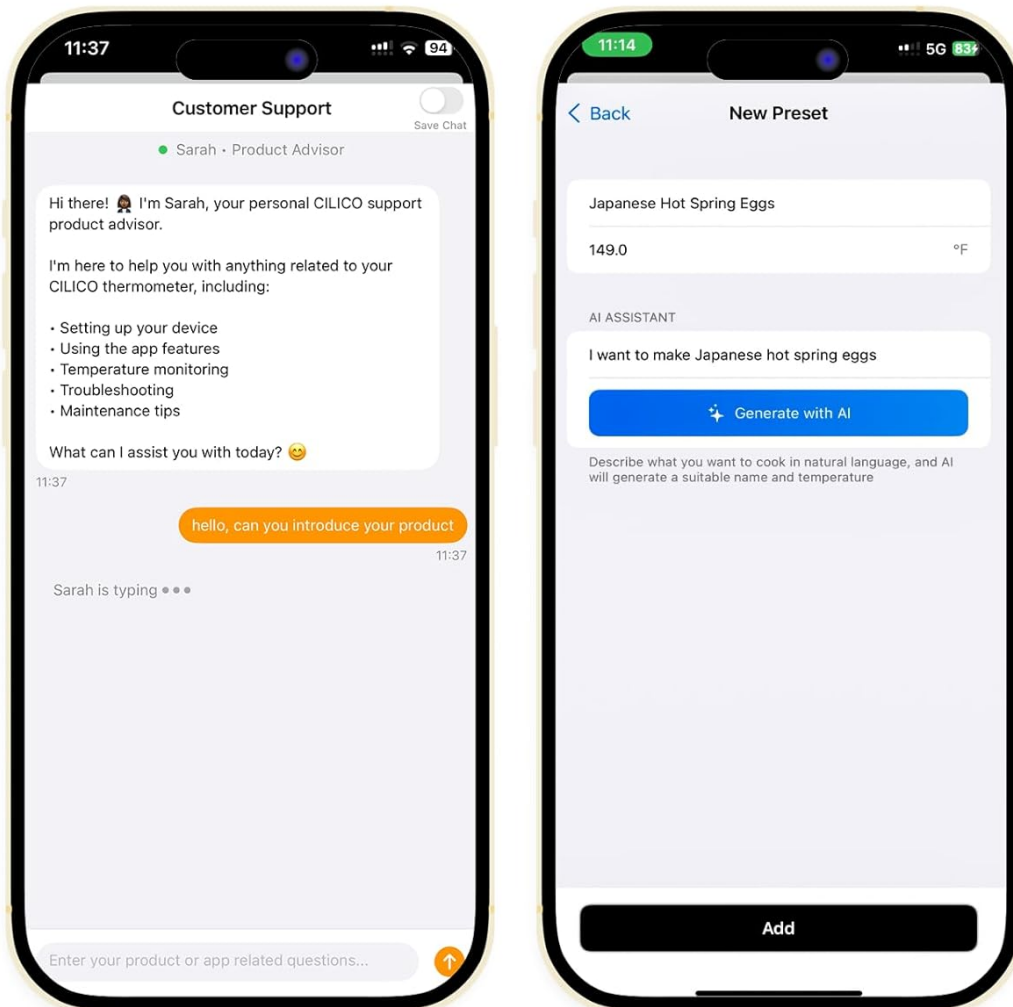


Figure 5: The AI Assistant feature within the HeatMaster app, allowing for intelligent temperature suggestions.

## Temperature History Recording

The app automatically records temperature data, allowing you to review past cooking sessions. This feature can help you refine your cooking techniques and ensure consistent results.



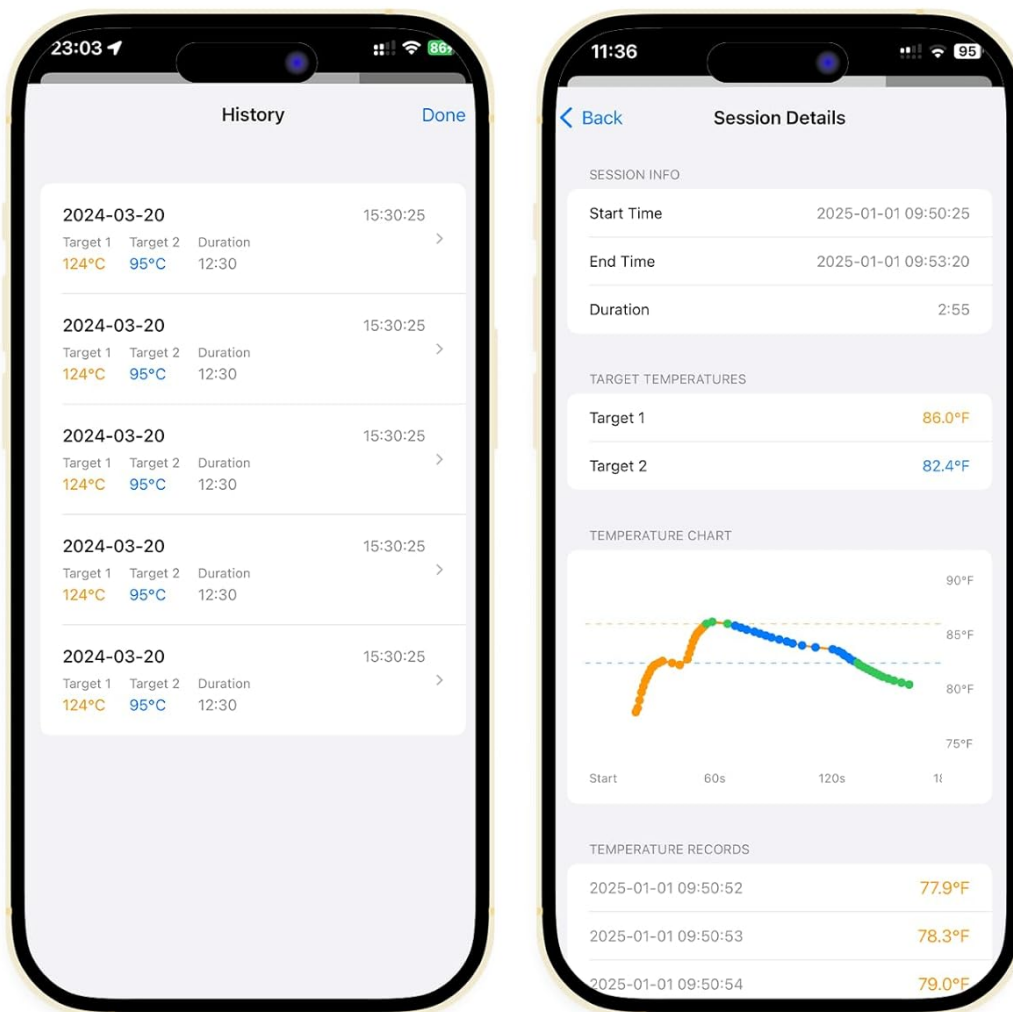


Figure 6: Temperature history and session details viewable within the HeatMaster app.

### 3. Versatile Applications

The CT180-BT thermometer is designed for a wide range of culinary uses:

- **Candy Making:** Monitor precise sugar syrup temperatures for various candy stages.
- **BBQ & Grilling:** Ensure meats are cooked to the perfect doneness.
- **Deep Frying:** Maintain optimal oil temperatures for crispy results.
- **Liquids:** Accurately measure temperatures for milk, water, and other beverages.

# Simplify Your Kitchen. Unmatched Versatility.



Candy Making



Grilling & BBQ



Deep Frying

**3-Second**

Instant Readings

**-40°F to 572°F**

Wide Range

**8-Inch**

Long probe with clip  
for any pot depth

**±0.9°F**

High Accurate

Figure 7: Examples of the thermometer's versatile use in candy making, grilling, and deep frying.

## MAINTENANCE

Proper maintenance ensures the longevity and accuracy of your CILICO CT180-BT thermometer:

- **Cleaning the Probe:** Rinse the stainless steel probe under running water immediately after use. Wipe it dry with a paper towel or soft cloth.
- **Avoid Immersion:** Do not fully immerse the thermometer's main unit in water. While splash-proof, it is not designed for full submersion.
- **Heat Exposure:** Avoid exposing the thermometer unit to direct heat or placing it on hot surfaces, as this can damage internal components.
- **Stirring:** Do not use the stainless steel probe to stir food, as this can bend or damage the probe.
- **Physical Shocks:** Handle the device with care. Avoid dropping it or subjecting it to sudden impacts.



- **Charging:** Recharge the thermometer using the provided Type-C USB cable when the battery is low.

## TROUBLESHOOTING

If you encounter issues with your CILICO CT180-BT thermometer, refer to the following common problems and solutions:

Problem	Cause	Solution
Meat over/under cooked	Probe not inserted correctly into the thickest part of the meat.	Ensure the probe is inserted into the thickest part of the meat, avoiding bone or fat.
Bluetooth device won't connect	Bluetooth connection issues through system settings.	Check your phone's Bluetooth settings. Ensure the thermometer is powered on and within range.
App won't connect to thermometer	Previous connection issues or app glitch.	Disconnect and "forget" the device in your phone's Bluetooth settings. Reconnect through the HeatMaster app.
No alarm sound from app	Phone's "Do Not Disturb" mode is active or volume is low. App running in background.	Ensure "Do Not Disturb" mode is off and phone volume is turned up. If app is in background, you may receive a push notification instead of an audible alarm.

## SPECIFICATIONS

- **Model Number:** CT180-BT
- **Temperature Range:** -40°F to 572°F (-40°C to 300°C)
- **Accuracy:** ±0.9°F (±0.5°C)
- **Response Time:** 3 seconds
- **Probe Length:** 8 inches
- **Connectivity:** Bluetooth
- **Power Source:** 1 Lithium Polymer battery (included), Type-C rechargeable
- **Charging Time:** Approximately 1.5 hours
- **Waterproof Rating:** IPX5 (Splash-proof)
- **Material:** Stainless Steel (probe)
- **Special Features:** Alarm, App Companion, Fast Reading System, Rechargeable, Auto Off, AI Assistant
- **Dimensions:** 12.91 x 1.77 x 1.73 inches (Package)
- **Weight:** 3.21 ounces (Package)

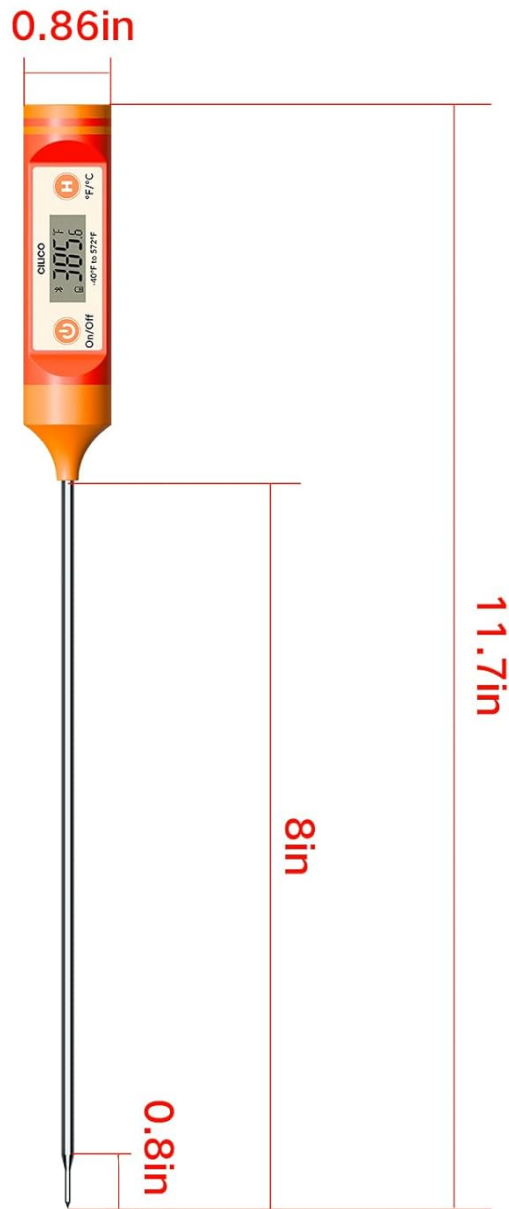


Figure 8: Detailed dimensions of the CILICO CT180-BT thermometer.

## WARRANTY AND SUPPORT





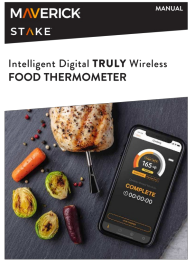
CILICO provides a warranty for the CT180-BT thermometer against defects in materials and workmanship. For specific warranty terms and conditions, please refer to the warranty information provided in the product packaging or contact CILICO customer support.

For any questions, technical assistance, or support, please contact CILICO customer service. 24/7 customer support is available to assist you with device setup, app features, temperature monitoring, troubleshooting, and maintenance tips.

### Contact Information:

- Email: [support@cilico.store](mailto:support@cilico.store)
- Website: [CILICO Official Amazon Store](#)

Related Documents - CT180-BT

 <p>CILICO CT180 COOK LIKE A PRO. EFFORTLESSLY.</p> <p>Instant read! Read and monitoring Type C vegetables! Smart alerts!</p> <p>Device Overview</p> <p>TCook App</p> <p>Setting Alerts</p> <p>Recording Temps</p>	<p><a href="#">CILICO CT180 Digital Meat Thermometer: User Guide &amp; Features</a></p> <p>Learn how to use the CILICO CT180 digital meat thermometer for instant read, real-time monitoring, and smart alerts. Includes setup, use cases, troubleshooting, maintenance, and specifications.</p>
 <p>nutricon</p> <p>PWIRBBQ90 Wireless BT BBQ Thermometer USER GUIDE</p>	<p><a href="#">NutriChef PWIRBBQ90 Wireless BT BBQ Thermometer User Guide</a></p> <p>User guide for the NutriChef PWIRBBQ90 Wireless Bluetooth BBQ Thermometer, covering features, app usage, setup, and safety information.</p>
 <p>BT-600 Extended Range Barbecue Thermometer</p> <p>Thank you for selecting the BT-600 Extended Range Barbecue Thermometer with Insta-Spec™ Technology. Simply download the Free iChef BT-600 App from the Apple Store or Google Play Store, and follow the easy instructions that will turn your iPhone, iPad, Android or Tablet into a remote thermometer.</p> <p>iChef By Maverick</p>	<p><a href="#">BT-600 Extended Range Barbecue Thermometer User Manual and Setup Guide</a></p> <p>Comprehensive guide for the Maverick BT-600 Extended Range Barbecue Thermometer, covering setup, app connection via Bluetooth, usage, features, cooking tips, and warranty information. Learn to monitor your cooking remotely.</p>
 <p>nutricon</p> <p>PWIRBBQ90 Wireless BT BBQ Thermometer Digital Kitchen &amp; Outdoor Grill Thermometer with Smartphone App Monitoring USER MANUAL</p>	<p><a href="#">NutriChef PWIRBBQ90 Wireless BT BBQ Thermometer User Manual</a></p> <p>Comprehensive user manual for the NutriChef PWIRBBQ90 Wireless BT BBQ Thermometer. Covers setup, app pairing, operation, features, and technical specifications for digital kitchen and outdoor grilling.</p>
 <p>MAVERICK STAKE</p> <p>Intelligent Digital TRULY Wireless FOOD THERMOMETER</p>	<p><a href="#">Maverick STAKE™ Intelligent Digital TRULY Wireless Food Thermometer User Manual</a></p> <p>Comprehensive user manual for the Maverick STAKE™ Intelligent Digital TRULY Wireless Food Thermometer. Learn how to set up, use guided cook, custom cook, set reminders, and manage multi-probe cooking with the STAKE™ app.</p>