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Typhur Sync Gold Quad Smart

Typhur InstaProbe Core + Sync Gold Quad Wireless Meat Thermometer User Manual

MODEL: SYNC GOLD QUAD SMART

Introduction

The Typhur InstaProbe Core + Sync Gold Quad Wireless Meat Thermometer is designed for precise and convenient temperature monitoring during cooking. Featuring rapid response times, high accuracy, and advanced wireless technology, it ensures perfectly cooked results every time. This manual provides essential information for setting up, operating, and maintaining your device.

What's in the Box

- Typhur InstaProbe Core + Sync Gold Quad Wireless Meat Thermometer Main Unit
- Wireless Probes (quantity may vary based on model)
- Charging Cable
- User Manual
- AA Batteries (for initial use)



Figure 1: Contents of the Typhur InstaProbe Core + Sync Gold Quad Wireless Meat Thermometer package.

Product Overview

The main unit features a bright digital display for clear temperature readings. The probes are designed to be slim and durable, incorporating multiple sensors for accurate internal and ambient temperature measurements. The device also includes a magnetic base for convenient storage.

Enhanced User Experience

Temp lock/scale switch



Needle tip storage



Figure 2: Enhanced User Experience features including temperature lock/scale switch and needle tip storage.

Don't Waste That Premium Cut

The Sync Gold Lite delivers unparalleled reliability by staying connected through the toughest barriers. It's the professional chef's go-to for perfect results every time.



Figure 3: The probe features six optimally placed sensors for higher accuracy.

Setup

1. Battery Installation

The device operates on 2 AA batteries. To install, locate the battery compartment on the back of the unit and insert the batteries, ensuring correct polarity. The device comes with initial batteries.

2. App Installation

Download the official Typhur app from your smartphone's app store. The app allows for advanced monitoring and customization of your cooking experience.

3. Connecting Probes and Base

The probes connect wirelessly to the main unit. Ensure the probes are fully inserted into the base for charging and connection. The base will automatically detect the probes and prepare for use.

Operating Instructions

1. Basic Temperature Reading

Extend the probe from the main unit to activate the display. Insert the probe into the thickest part of the food, avoiding bone. The temperature will display instantly within 0.5 seconds.



Figure 4: The thermometer provides speedy 0.5-second temperature readings.

2. Display Rotation

The digital display automatically rotates 180 degrees for easy viewing from any angle, enhancing user convenience.

3. Fahrenheit/Celsius Switch

Press the designated button on the side of the unit to switch between Fahrenheit and Celsius temperature units according to your preference.

4. Magnetic Storage

The thermometer features a magnetic back for convenient storage on metal surfaces such as a refrigerator or grill, keeping it easily accessible.

5. Wireless Monitoring (App)

Use the Typhur app to set target temperatures, select meat types, and monitor cooking progress remotely. The app provides estimated cook times and alerts, ensuring your food is cooked to perfection.

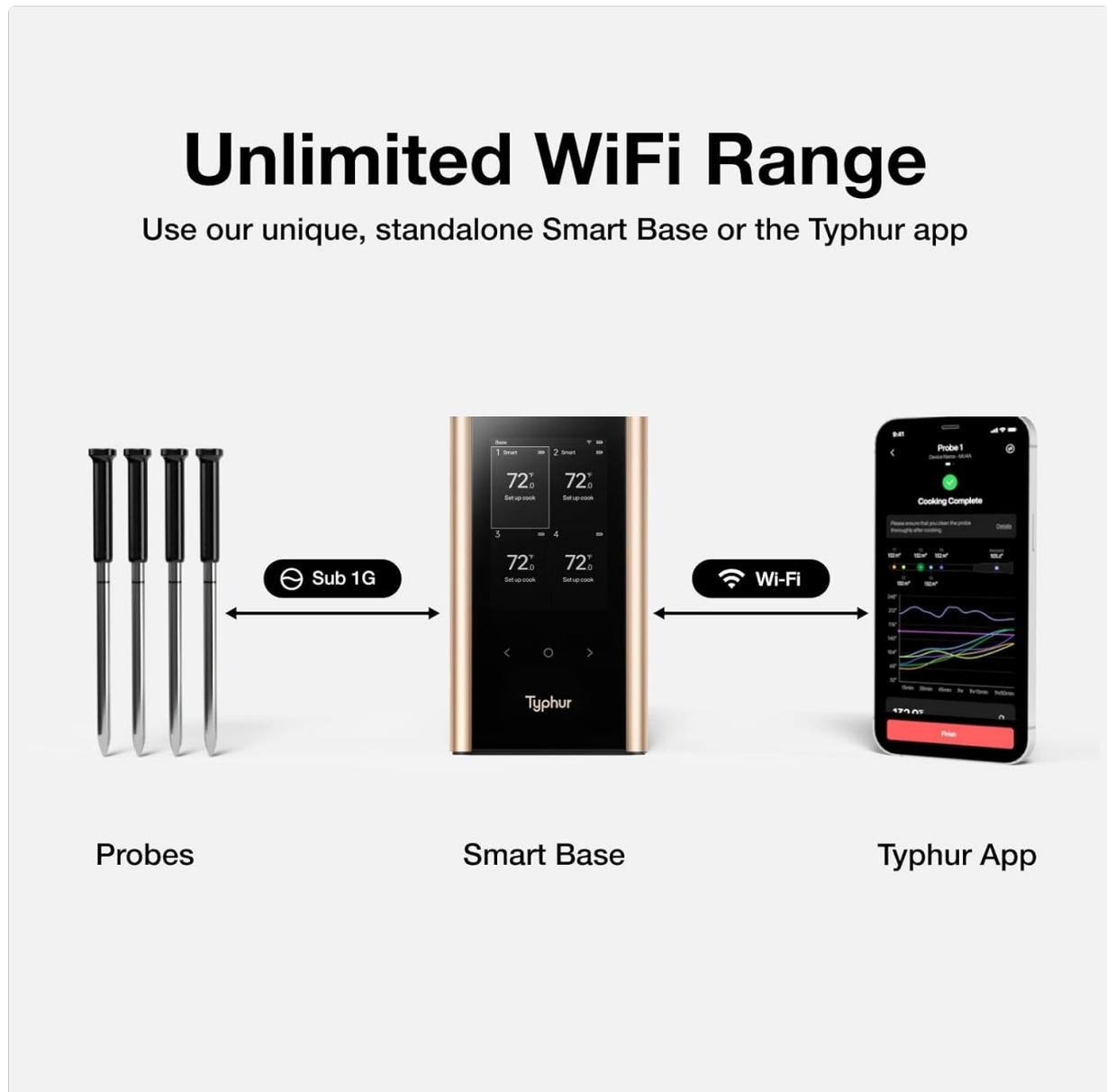


Figure 5: The Typhur wireless system offers unlimited Wi-Fi range for remote monitoring.

6. Signal Strength

The SYNC Gold series utilizes Sub-1 GHz technology for a signal ten times stronger than traditional Bluetooth thermometers. This allows for reliable monitoring through walls, kamado grills, smokers, and Dutch ovens, ensuring uninterrupted connectivity.

Say Goodbye to Dropped Connections

Typhur has conquered the most frustrating challenge of wireless thermometers by pioneering Sub-1G technology for the most reliable connection.



Figure 6: Sub-1 GHz technology ensures strong signal transmission, preventing dropped connections.

7. Probe Insertion

Insert the probe into the thickest part of the meat, ensuring the safe line on the probe is fully inside the meat. This prevents damage to the probe and ensures accurate readings.

Maintenance

1. Cleaning

The probes are waterproof and can be rinsed under running water or placed in a dishwasher. The base unit is not waterproof; wipe it clean with a damp cloth. Avoid using corrosive detergents that may damage the probes or unit.

2. Charging

The probes charge automatically when inserted into the base unit. The base unit itself is battery-powered and can be recharged via the provided USB-C charging cable. Ensure the base is fully charged before extended use.

Troubleshooting

- **No Power:** Check battery installation or ensure the base unit is charged.
- **Inaccurate Reading:** Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bone. Calibrate if necessary via the app.
- **Connection Lost:** Ensure the base unit is within range of the probes and your smartphone. Avoid physical obstructions if possible.
- **Display Not Working:** If the display is unresponsive, try restarting the device or checking the battery level.

Specifications

Feature	Detail
Brand	Typhur
Model Name	Sync Gold Quad Smart
Special Feature	Waterproof
Outer Material	Plastic or Silicone
Specification Met	NIST
Display Type	Digital
Connectivity Technology	Wi Fi
Product Care Instructions	Hand Wash Only
Power Source	Battery Powered
Upper Temperature Rating	212 Degrees Fahrenheit
Response Time	0.5 seconds
Reusability	Reusable
Indoor/Outdoor Usage	Outdoor

Warranty & Support

For warranty information and customer support, please refer to the official Typhur website or contact their customer service directly. Detailed warranty terms and conditions are available from the manufacturer.