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› Typhur Sync Gold Lite Wireless Smart Meat Thermometer User Manual

Typhur Sync Gold Lite

Typhur Sync Gold Lite Wireless Smart Meat Thermometer User Manual

Model: YS-WT10

INTRODUCTION

Thank you for choosing the Typhur Sync Gold Lite Wireless Smart Meat Thermometer. This device is designed to provide precise temperature monitoring for various cooking methods, including grilling, smoking, and oven use. Featuring Sub-1 GHz technology for extended range and a standalone smart base, it ensures reliable performance and perfect cooking results. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to help you maximize your cooking experience.

PACKAGE CONTENTS

- Device Base x 1
- Meat Probe x 1
- Charging Cable x 1
- User Manual x 1

PRODUCT OVERVIEW

The Typhur Sync Gold Lite system consists of a wireless meat probe and a smart base. The probe contains multiple sensors for accurate internal and ambient temperature readings, while the smart base provides a display for real-time data and controls. The system can also connect to a mobile application for enhanced monitoring and control.



Image: The Typhur Sync Gold Lite wireless meat thermometer, showing the probe, smart base, and a smartphone displaying the companion app.

SETUP

1. Charging the Device

Before first use, fully charge the smart base and ensure the probe is charged. The smart base is rechargeable via the included USB-C cable. Place the probe into the smart base to charge it.

2. App Installation (Optional)

For advanced features and remote monitoring, download the Typhur app from your device's app store. The app is compatible with both iOS and Android devices.

3. Initial Pairing

1. Ensure the smart base is powered on.
2. Remove the probe from the smart base. The probe will automatically attempt to connect to the base.
3. If using the app, open the Typhur app on your smartphone and follow the on-screen instructions to connect to the smart base via Wi-Fi. The app will guide you through the pairing process.

Unlimited WiFi Range

Use our unique, standalone Smart Base or the Typhur app

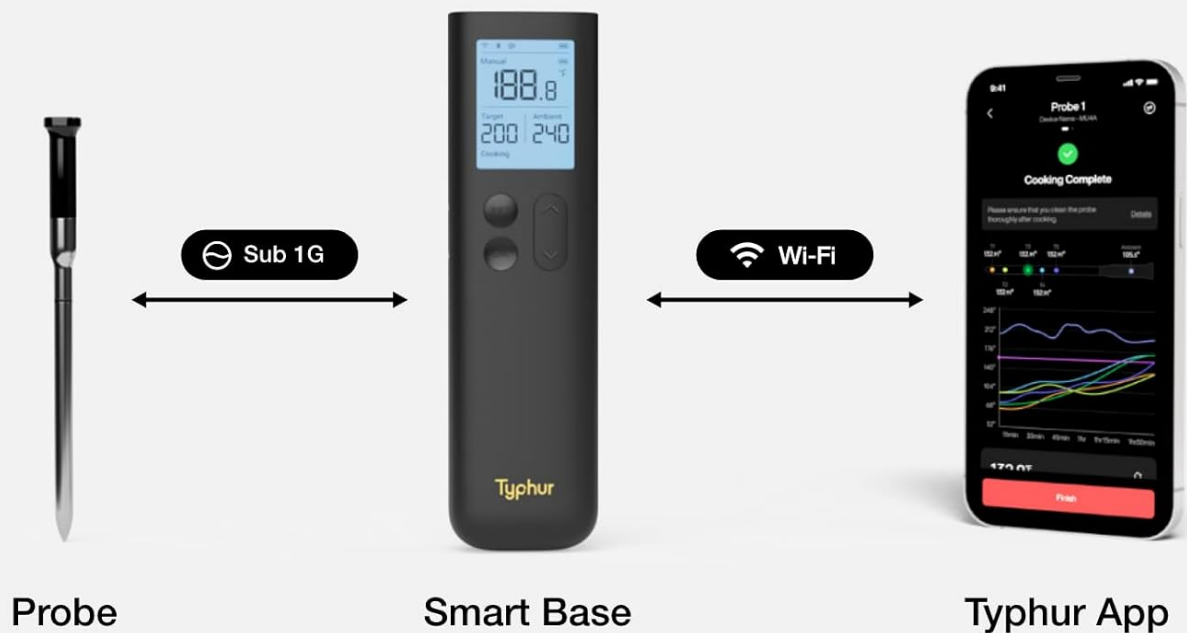


Image: Diagram illustrating the connection between the probe, smart base (Sub-1G), and the Typhur app (Wi-Fi).

OPERATION

1. Manual Mode (Using the Smart Base)

The smart base allows for direct control and monitoring without the app.

- **Set Target Temperature:** Use the navigation buttons on the base to adjust the desired target temperature.
- **Monitor Progress:** The LCD screen displays the current internal temperature of the food and the ambient temperature.
- **Alerts:** The base will provide audible alerts when the target temperature is reached.

Designed with Simplicity in Mind

① Insert Probe

② Set it and Forget it

It's that easy. No complicated setups, no apps needed. Just perfect doneness everytime.



Image: A hand operating the smart base next to a piece of meat with the probe inserted, demonstrating simple setup.

2. Smart Mode (Using the Typhur App)

The Typhur app offers enhanced control and monitoring capabilities.

- **Preset Cooking Modes:** Select from various meat types and desired doneness levels.
- **Real-time Graphs:** View temperature trends over time for precise cooking analysis.
- **Custom Alerts:** Set personalized temperature alerts and receive notifications on your smartphone.
- **Estimated Cook Time:** The app provides an estimated time remaining until your food is done.

3. Probe Placement

Insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted deep enough so that all internal sensors are within the meat for accurate readings. The ambient sensor at the tip should be exposed to the cooking environment.

Six Optimally Placed Sensors for Higher Accuracy

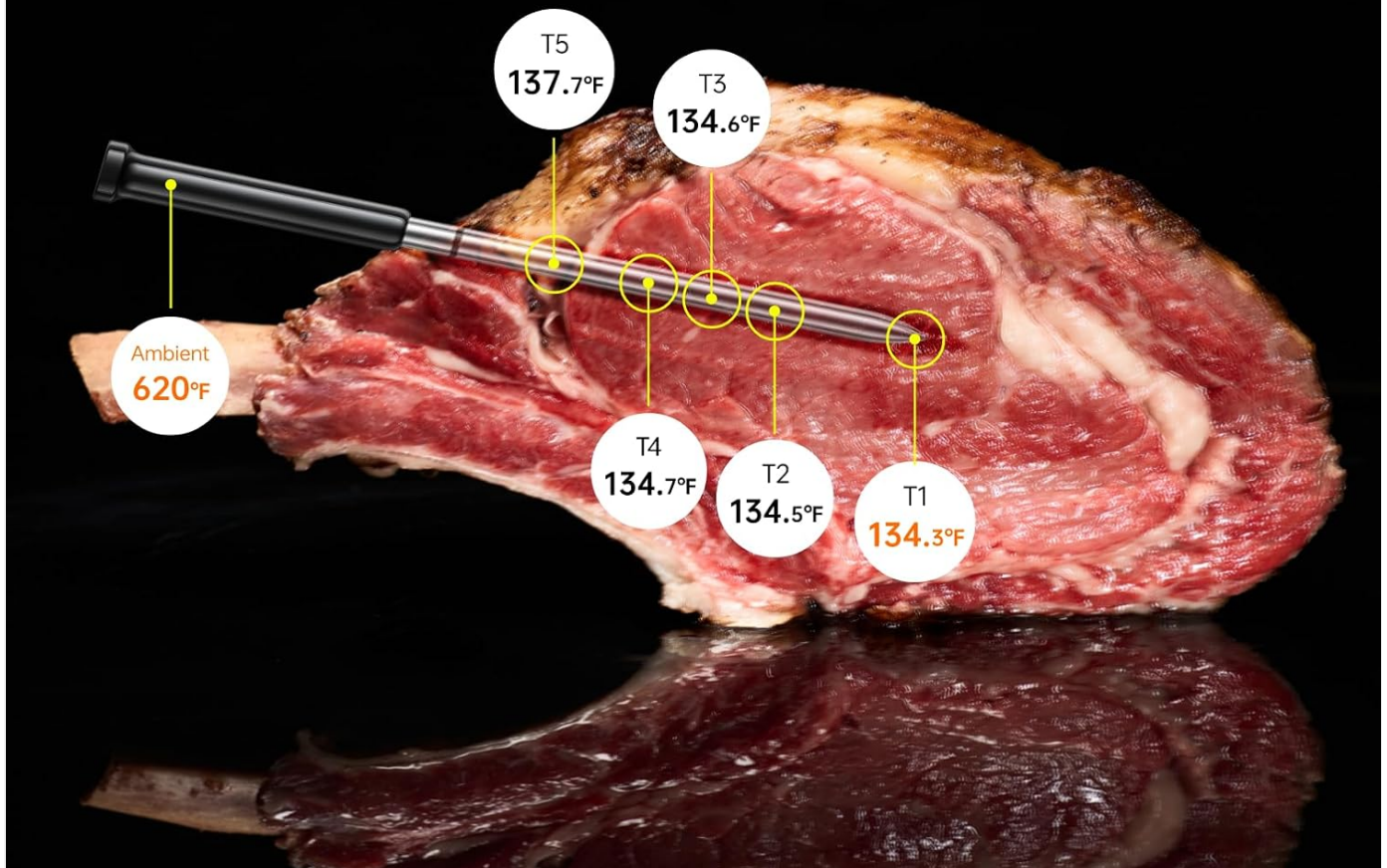


Image: A diagram showing the six optimally placed sensors within the probe, indicating internal and ambient temperature readings when inserted into meat.

KEY FEATURES

- **10x Signal Strength:** Utilizes Sub-1 GHz technology for a signal ten times stronger than traditional Bluetooth thermometers, ensuring reliable connectivity through walls, grills, and smokers.

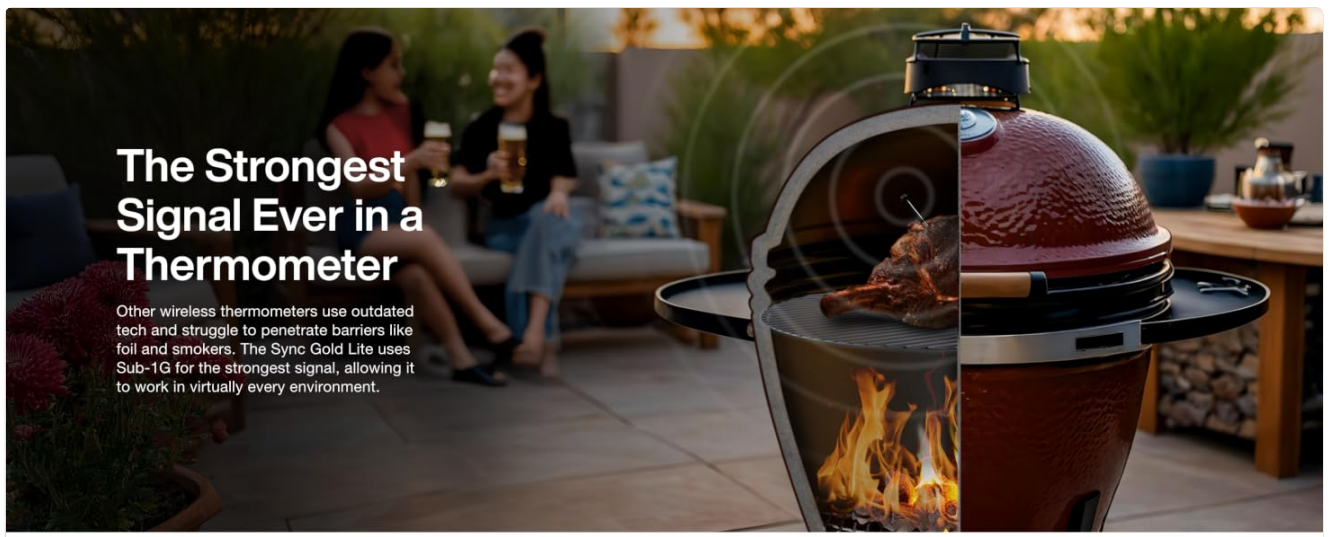


Image: A cross-section of a grill with the probe inserted into meat, illustrating the strong signal transmission through the grill and to the smart base.

- **Innovative Smart Base:** Allows direct viewing of readings and temperature adjustments on the device, offering flexibility alongside the mobile app.
- **Six Sensors:** Equipped with five internal sensors and one ambient sensor for precise readings and accurate forecasting of cooking completion.
- **NIST Certified Accuracy:** Delivers an impressive $\pm 0.5^\circ\text{F}$ accuracy and an ultra-fast 0.5-second response time, with each probe rigorously tested and calibrated.

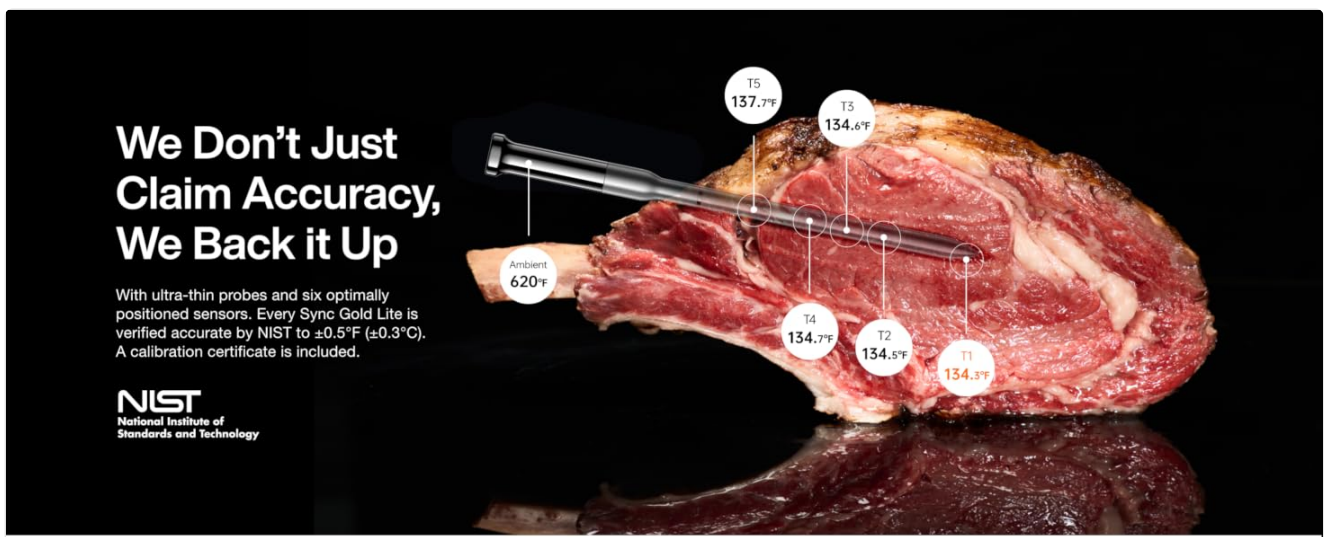
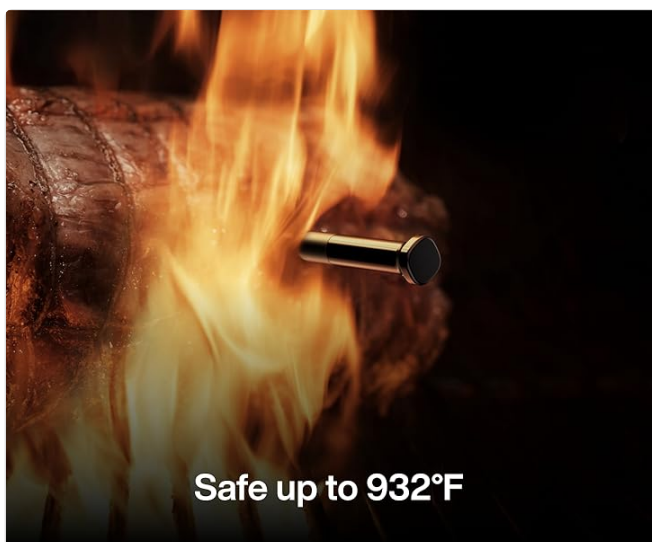
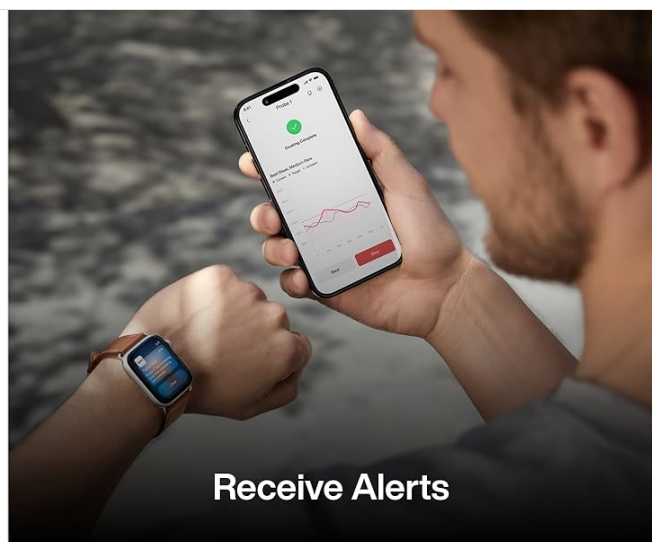


Image: A probe inserted into meat, with temperature readings for multiple sensors and the NIST logo, emphasizing certified accuracy.

- **Extreme Durability:** Designed to withstand temperatures up to 932°F and features an IPX8 waterproof rating, making it suitable for open-flame grilling and dishwasher-safe cleaning.



Safe up to 932°F

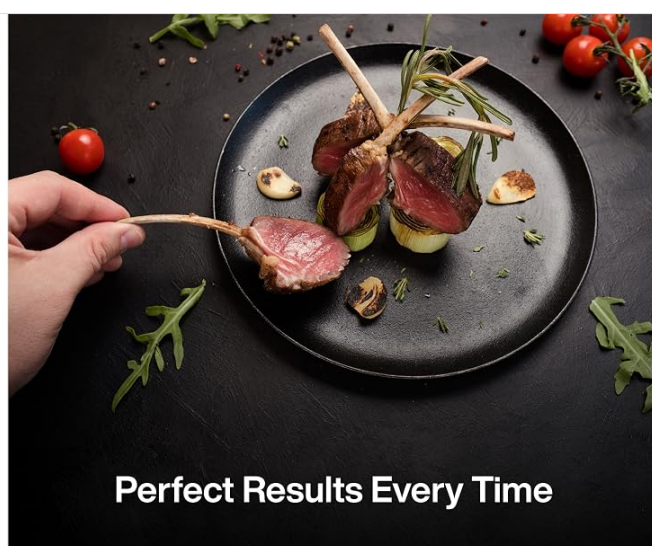


Receive Alerts

Image: A split image showing the probe enduring flames (Safe up to 932°F) and a person checking alerts on a smartwatch (Receive Alerts).



Dishwasher Safe



Perfect Results Every Time

Image: A split image showing a hand washing the probe under water (Dishwasher Safe) and a perfectly cooked rack of lamb (Perfect Results Every Time).

MAINTENANCE

Cleaning

To ensure longevity and hygiene, clean your Typhur Sync Gold Lite after each use.

- **Probe:** The probe is dishwasher-safe. Alternatively, wipe clean with a damp cloth and mild detergent. Ensure it is completely dry before storing.
- **Smart Base:** Wipe the smart base with a dry or slightly damp cloth. Do not submerge the base in water.

TROUBLESHOOTING

- **No Connection to Probe:**
Ensure the probe is fully charged and correctly seated in the smart base. Remove and reinsert the probe. Check if the smart base is powered on.
- **App Not Connecting:**
Verify your smartphone's Wi-Fi is enabled and connected to the same network as the smart base. Restart the app and the smart base. Ensure the app has necessary permissions.

- **Inaccurate Readings:**
Confirm the probe is inserted into the thickest part of the meat, away from bones. Ensure the ambient sensor is exposed to the cooking environment. If issues persist, contact customer support.
- **Limited Range:**
While the device offers extended range, extreme barriers or interference can affect signal. Try repositioning the smart base closer to the cooking appliance.

TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Typhur
Model Name	Sync Gold Lite (YS-WT10)
Connectivity Technology	Wi-Fi, Sub-1 GHz Wireless
Special Features	Alarm, App Companion, High Accuracy, Large Display, Wi-Fi Support
Accuracy	±0.5°F (NIST Certified)
Response Time	0.5 seconds
Upper Temperature Rating	932°F
Lower Temperature Rating	32°F
Water Resistance	IPX8 (Probe)
Power Source	Rechargeable Battery Powered
Product Care Instructions	Machine Wash (Probe), Oven Safe (Probe), Wipe Clean (Base)
Item Weight	5.9 ounces
UPC	850057819557

WARRANTY AND SUPPORT

Typhur products are designed for quality and reliability. For warranty information, technical support, or to purchase protection plans, please refer to the official Typhur website or contact customer service. A digital version of this user manual is available for download [here](#).

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question