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Inkbird iP2E-WH

Inkbird Short Meat Thermometer Probe (Model iP2E-WH) Instruction Manual

Brand: Inkbird | Model: iP2E-WH

1. Introduction and Overview

This manual provides essential instructions for the safe and effective use of your Inkbird Short Meat Thermometer Probe, Model iP2E-WH. This probe is specifically designed as a replacement or additional probe for the INKBIRD INT-12-BW WiFi Meat Thermometer system, offering precise temperature monitoring for various cooking applications, especially for small meat steaks.

The probe features a food-grade stainless steel construction with a zirconia ceramic handle, ensuring durability and safety. Its IP67 waterproof rating allows for easy cleaning. With an ultra-fast 1-second response time and high accuracy, it helps achieve perfectly cooked results every time.



Figure 1: Inkbird Short Meat Thermometer Probe (Model iP2E-WH)

2. Product Features

- **Compatibility:** Specifically designed for use with the INKBIRD INT-12-BW WiFi Meat Thermometer system.
- **Material:** Constructed from food-grade stainless steel for the probe and a heat-resistant zirconia ceramic handle.

- **Fast Response:** Achieves temperature readings within 1 second.
- **High Accuracy:** Provides precise temperature measurements with an accuracy of up to ±1.8℉.
- **Waterproof Rating:** IP67 rated, making it dishwasher safe and resistant to water immersion.
- **Safety Line:** Features an engraved safety cooking line on the probe body to guide proper insertion depth for accurate readings.
- **Optimal for Small Meats:** Ideal for monitoring internal temperatures of small meat steaks and similar items.

3. Package Contents

Your Inkbird Short Meat Thermometer Probe package includes:

- 1 x Inkbird Short Meat Thermometer Probe (Model iP2E-WH)

4. Setup

The iP2E-WH probe is a component of the INKBIRD INT-12-BW system. Ensure you have the main INT-12-BW unit for full functionality.

1. **Unpack:** Carefully remove the probe from its packaging.
2. **Initial Charge (if applicable):** If this is a new probe or has been stored, ensure your main INT-12-BW unit's charging base is powered and the probe is properly seated to charge. Refer to your INT-12-BW manual for charging instructions.
3. **Pairing:** The probe should automatically pair with your INKBIRD INT-12-BW unit when removed from the charging base. If not, refer to the INT-12-BW manual for specific pairing instructions.

5. Operating Instructions

Follow these steps for accurate temperature monitoring during cooking:

1. **Prepare Food:** Ensure your food is ready for cooking.
2. **Insert Probe:** Carefully insert the stainless steel part of the probe into the thickest part of the meat, avoiding bones. The engraved safety line on the probe body indicates the minimum insertion depth required for accurate internal temperature readings. Ensure the probe is inserted past this line.

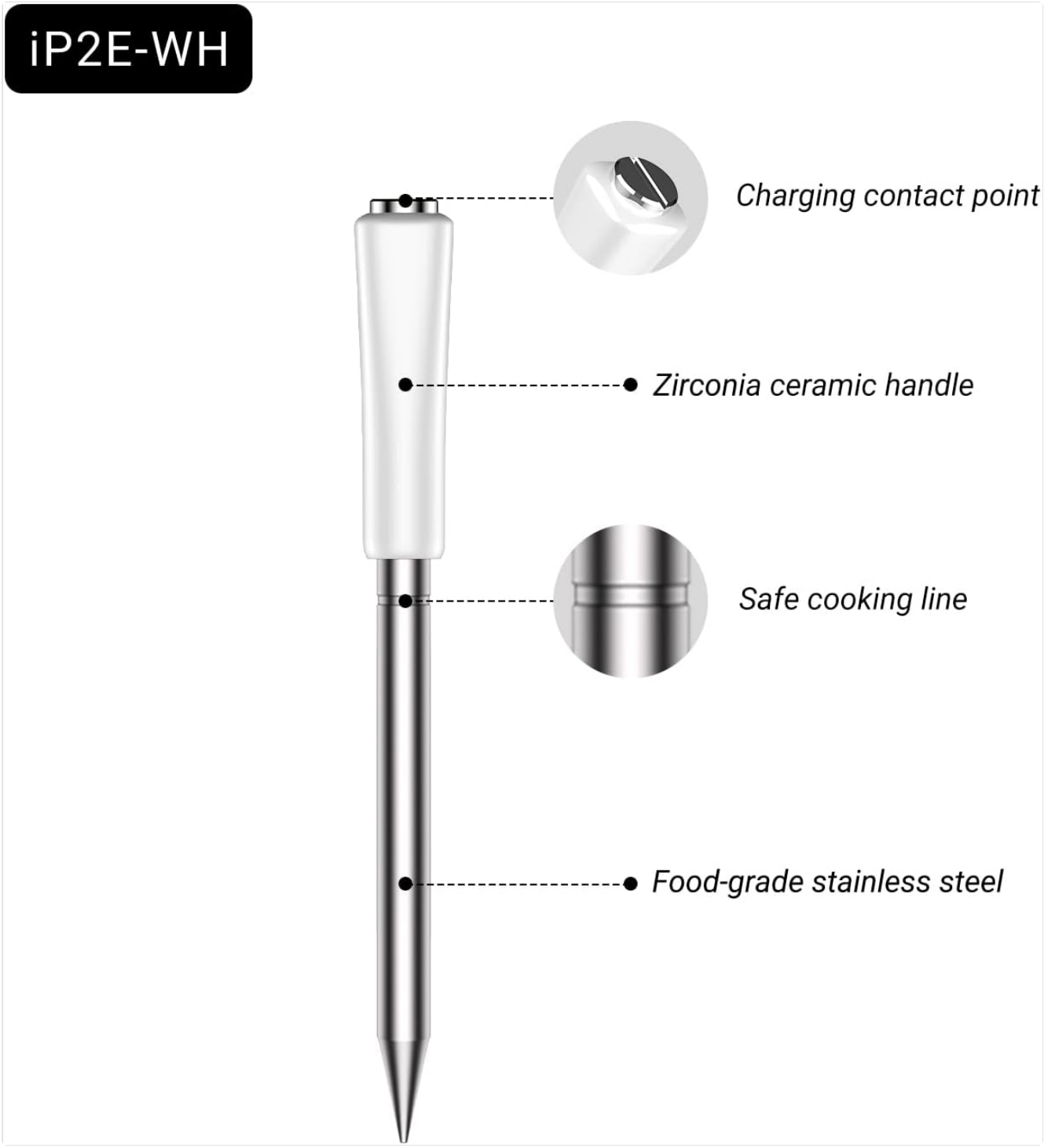


Figure 2: Probe Components and Safety Line

3. **Monitor Temperature:** Once inserted, the probe will transmit the internal food temperature to your INKBIRD INT-12-BW unit and its connected mobile application. Monitor the temperature in real-time.



Figure 3: Food Sensor Location and Temperature Range

4. **Set Target Temperature:** Use the INKBIRD app to set your desired target temperature for the food. The system will alert you when the target temperature is reached.
5. **Remove Probe:** Once the food reaches the desired temperature, carefully remove the probe from the meat using the ceramic handle. The probe will be hot.

Important Safety Note:

- Do NOT use the probe in a microwave oven or pressure cooker.
- Avoid exposing the ceramic handle directly to flames or extreme heat for prolonged periods.

6. Maintenance and Care

Proper care ensures the longevity and accuracy of your probe:

- **Cleaning:** The probe is IP67 waterproof and dishwasher safe. However, for best results and to prolong its lifespan, hand washing with mild soap and water is recommended. Ensure all food residue is removed.
- **Drying:** Thoroughly dry the probe before returning it to the charging base or storing it.

- **Storage:** Store the probe in its charging base or a clean, dry place when not in use.

7. Troubleshooting

If you encounter issues with your probe, consider the following:

- **No Reading/Inaccurate Reading:** Ensure the probe is fully inserted past the safety line into the thickest part of the meat, avoiding bones.
- **Connectivity Issues:** Verify that your INKBIRD INT-12-BW main unit is powered on and within range. Check the INT-12-BW manual for specific pairing or connectivity troubleshooting.
- **Charging Issues:** Ensure the probe is correctly seated in the charging base and the base is powered.

For further assistance, please refer to the complete INKBIRD INT-12-BW instruction manual or contact Inkbird customer support.

8. Specifications

Feature	Detail
Model	iP2E-WH
Compatibility	INKBIRD INT-12-BW
Material	Food grade stainless steel probe + zirconia ceramic handle
Length	4.02 inches (102mm)
Diameter of Steel Needle	0.24 inches (6mm)
Length of Stainless Steel Part	2.56 inches (6.5cm)
Length from Safety Line to Tip	2.33 inches (5.91cm)
Probe Waterproof Rating	IP67
Food Temperature Range	14~212℉ (-10~100℃)
Temperature Accuracy	±1.8℉
Temperature Response Time	Within 1 second
Item Weight	1.12 ounces
Included Components	1*probe

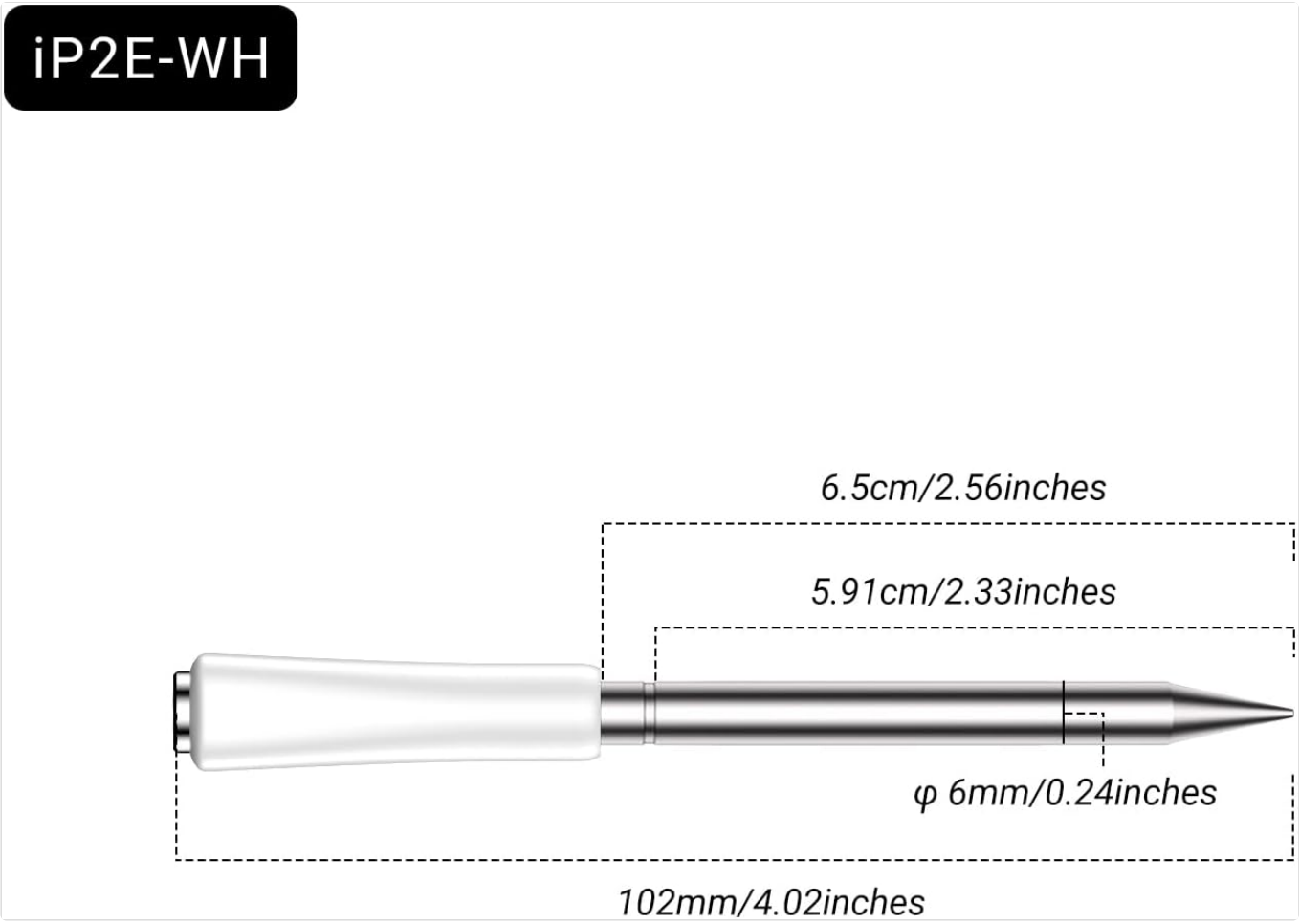


Figure 4: Probe Dimensions

9. Warranty and Support

For detailed warranty information and customer support, please refer to the documentation included with your complete INKBIRD INT-12-BW system or visit the official Inkbird website.

You can also visit the Inkbird Store on Amazon for more product information and support resources.

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