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## Typhur YS-WT10

# Typhur Sync Gold Wireless Meat Thermometer (Gen2) Instruction Manual

Model: YS-WT10

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## 1. PRODUCT OVERVIEW

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The Typhur Sync Gold Wireless Meat Thermometer (Gen2) is designed to provide precise temperature monitoring for various cooking methods. Featuring advanced Sub-1 GHz technology, it offers an extended wireless range and stable connectivity. The device includes a smart base for direct temperature readings and adjustments, complemented by a mobile application for enhanced control and monitoring.



Figure 1.1: Typhur Sync Gold Wireless Meat Thermometer (Gen2) Base Unit and Probe.

## Key Features:

- **10x Signal Strength:** Utilizes Sub-1 GHz technology for a signal up to ten times stronger than traditional Bluetooth thermometers, ensuring reliable monitoring through various cooking environments.
- **Innovative Smart Base:** Allows direct viewing of temperature readings and adjustments on the device itself.
- **Six Sensors:** Each probe is equipped with five internal sensors and one ambient sensor for accurate temperature measurement and cooking time prediction.
- **Accurate and Fast:** Provides  $\pm 0.5^{\circ}\text{F}$  accuracy and a 0.5-second response time.
- **Extreme Durability:** IPX8 waterproof probes designed to withstand temperatures up to  $932^{\circ}\text{F}$  (ambient) and  $221^{\circ}\text{F}$  (internal).
- **Versatile Use:** Suitable for BBQ, oven, smoker, grill, air fryer, deep frying, and sous vide.



Video 1.1: Introducing the Typhur Sync Gold Lite Gen 2 Thermometer. This video provides a general overview of the product's features and capabilities.

## 2. SETUP GUIDE

### 2.1. Unboxing and Initial Charge

Upon opening the package, ensure all components are present:

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

Before first use, fully charge the meat probe by inserting it into the device base and connecting the base to a power source using the provided USB-C charging cable. The base unit itself is also battery-powered and rechargeable.

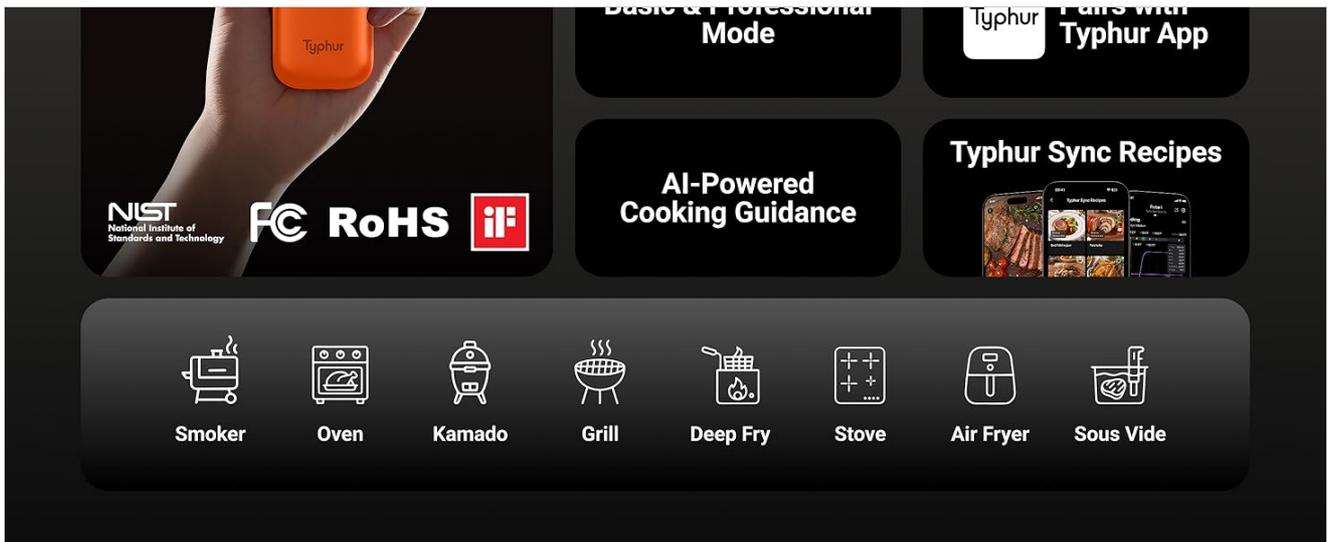


Figure 2.1: The probe charges when inserted into the base unit, which is powered via USB-C.

### 2.2. App Download and Connection

The Typhur Sync Gold Thermometer can be operated directly from its smart base or via the dedicated mobile application. For advanced features and remote monitoring, download the Typhur app from your smartphone's app store.

1. Search for "Typhur" in your device's app store.
2. Download and install the official Typhur application.
3. Follow the in-app instructions to pair your thermometer with your smartphone via WiFi or Bluetooth.

## 3. OPERATING INSTRUCTIONS

### 3.1. Basic Operation (Using the Smart Base)

The smart base allows for direct control and monitoring without the need for a smartphone.

1. **Power On:** Press the power button on the base unit to turn it on.
2. **Insert Probe:** Carefully insert the meat probe into the thickest part of the food, avoiding bone. Ensure the safety notch on the probe is fully inside the meat.
3. **Set Target Temperature:** Use the 'SET' button and arrow keys on the base to adjust your desired internal target temperature. The display will show the current internal temperature, target temperature, and ambient temperature.
4. **Monitor Cooking:** Place the food with the probe in your cooker. The base will continuously display the temperatures.
5. **Alerts:** The base unit will beep when the target temperature is reached.



Figure 3.1: The smart base displays current, target, and ambient temperatures, allowing for app-free cooking.

### 3.2. Advanced Operation (Using the Typhur App)

The Typhur app provides comprehensive control and monitoring features.

1. **Connect to App:** Open the Typhur app on your smartphone. Ensure your device is paired.
2. **Select Cooking Mode:** Choose between 'Smart' mode for guided cooking based on protein type and desired doneness, or 'Manual' mode for custom temperature settings.
3. **Set Doneness:** In 'Smart' mode, select your protein and desired doneness (e.g., Rare, Medium-Rare, Medium, Well-Done). The app will suggest a target temperature.
4. **Custom Alerts:** Set custom alerts for time or temperature thresholds.
5. **Real-time Monitoring:** View real-time temperature graphs, estimated remaining cook time, and receive notifications on your phone or smartwatch.
6. **Typhur Sync Recipes:** Access a library of recipes with integrated cooking guidance.
7. **AI-Powered Guidance:** Utilize the AI feature to get cooking recommendations by simply snapping a picture or typing in your dish.

# Auto, Smart, Precise

6 Basic Proteins



Choose Your Doneness Preferences



Customizable Alerts for Perfect Cooking

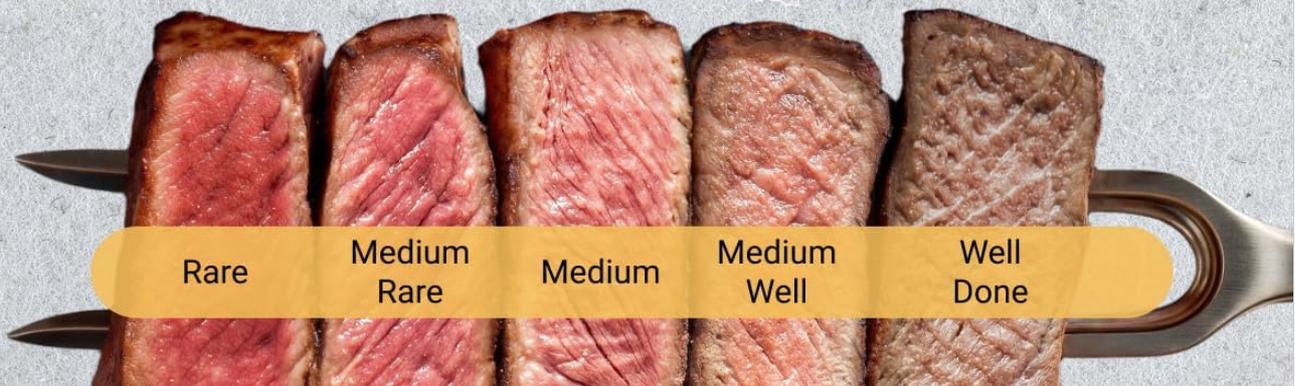
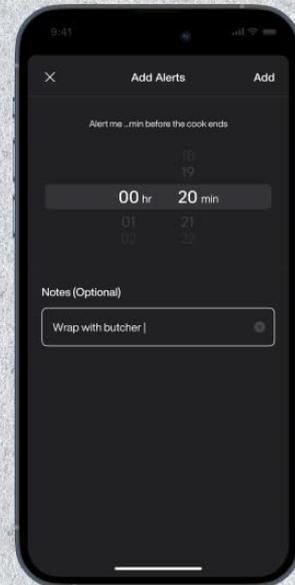


Figure 3.2: The Typhur app offers smart cooking modes, doneness preferences, and customizable alerts for precise cooking.

## Cook More Ways

Versatile For Deep Frying And Sous Vide,  
Dishwasher Safe For Easy Cleanup

752°F  
Ambient Max

Safety Notch

221°F  
Internal Max

⚠️ Note: insert the probe so that the safety notch is entirely inside the meat

The image shows a probe thermometer with a stainless steel body and a gold-colored tip. The probe is inserted into a piece of golden-brown fried food, likely a chicken drumstick, which is being cooked in oil. The probe's display shows two temperature readings: 752°F Ambient Max and 221°F Internal Max. A 'Safety Notch' is visible on the probe's tip. A warning icon and text at the bottom of the image state: 'Note: insert the probe so that the safety notch is entirely inside the meat'.

Figure 3.3: The app provides detailed cooking graphs and real-time updates, allowing you to monitor progress remotely.

## 3.3. Probe Placement and Compatibility

Proper probe placement is crucial for accurate readings. Insert the probe into the center of the thickest part of the meat, ensuring the safety notch is fully embedded. The thermometer is designed for use in various cooking environments:

- Smoker
- Oven
- Kamado Grill
- Open-flame Grill
- Deep Fryer
- Stovetop (Pan)
- Air Fryer
- Sous Vide

## Any Cooker, Anywhere



Figure 3.4: The Typhur Sync Gold Thermometer is compatible with a wide range of cooking methods and appliances.

# 6 Temp Sensors

Probe-Perfect Doneness, Certified Precise



Figure 3.5: The probe features six sensors for precise internal and ambient temperature monitoring.

## 4. CARE AND MAINTENANCE

### 4.1. Cleaning

- **Probe:** The IPX8 waterproof probe is dishwasher safe for easy cleaning. Alternatively, wash with warm soapy water and rinse thoroughly.
- **Base Unit:** Wipe the base unit with a damp cloth. Do not submerge the base unit in water.

# IPX8 Waterproof Probe

Heat  
Resistance

Dishwasher  
Safe



Figure 4.1: The IPX8 waterproof probe is safe for dishwasher cleaning.

## 4.2. Storage

Store the probe securely within the base unit when not in use. The base unit features a magnetic design, allowing it to be conveniently attached to metal surfaces like a refrigerator or oven side.

# Convenient Storage



Figure 4.2: The magnetic base allows for convenient storage on metal surfaces.

## 5. TROUBLESHOOTING

### 5.1. Connection Issues

- **Weak Signal:** The Sub-1 GHz technology provides a strong signal, but extreme distances or very thick obstructions (e.g., multiple walls, heavy cast iron cookers) can affect range. Try moving the base unit closer to the cooker or ensuring a clear line of sight.
- **App Disconnection:** Ensure your smartphone's Bluetooth and/or WiFi is enabled and the app is running in the foreground or background. Restarting the app or the base unit may resolve minor connectivity glitches.

# Sub-1GHz, 10X the Distance

Maximum Range, Ultimate Stability



Figure 5.1: Sub-1GHz technology offers significantly greater range and stability compared to standard Bluetooth connections.

## 5.2. Inaccurate Readings

- **Improper Probe Placement:** Ensure the probe is inserted correctly into the thickest part of the meat, away from bone. The safety notch must be fully inside the food.
- **Calibration:** Each probe is factory calibrated at three stages during production. If you suspect a significant discrepancy, refer to the full user manual for advanced calibration checks or contact customer support.

## 5.3. Overheat Warning

The probe is designed for high temperatures (up to 932°F ambient, 221°F internal). If an overheat warning occurs, immediately remove the probe from the heat source and allow it to cool. Ensure the ambient temperature does not exceed the maximum rating for prolonged periods.

## 6. PRODUCT SPECIFICATIONS

Feature	Detail
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Brand	Typhur
Model Name	Sync Gold Lite (YS-WT10)
Color	Orange
Special Feature	App Companion
Included Components	Device Base x 1, Meat Probe x 1, Charging Cable x 1, User Manual x 1
Outer Material	Plastic
Specification Met	FCC, NIST, RoHS
Display Type	LCD
Connectivity Technology	Sub-1GHz, Wi Fi
Product Care Instructions	Machine Wash (Probe)
Power Source	Battery Powered
Number of Batteries	2 Nonstandard Battery batteries required (included)
Item Length	6.6 Inches
Upper Temperature Rating (Ambient)	752°F
Internal Temperature Rating (Max)	221°F
Response Time	0.5 seconds
Reusability	Rechargeable
Lower Temperature Rating	32°F
Indoor/Outdoor Usage	Indoor, Outdoor
Item Weight	7.8 ounces
UPC	850074930471

## 7. WARRANTY & SUPPORT

### 7.1. Warranty Information

Typhur stands behind the quality of its products. While specific warranty details may vary, some users have reported a lifetime warranty for the probe. Please refer to the warranty card included in your product packaging or visit the official Typhur website for the most current and detailed warranty information.

### 7.2. Customer Support

For technical assistance, troubleshooting, or any product-related inquiries, please contact Typhur customer support through their official website or the contact information provided in your user manual. Timely support is available to ensure your satisfaction with the Typhur Sync Gold Wireless Meat Thermometer.

