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GrillBliss GB-21-K

GrillBliss Instant Read Meat Thermometer

Model: GB-21-K

INTRODUCTION

The GrillBliss Instant Read Meat Thermometer is designed to provide ultra-fast and accurate temperature readings for various cooking needs. Equipped with a K-type thermocouple sensor, it delivers results in just 0.5 seconds with a high accuracy of $\pm 0.3^{\circ}\text{C}/\pm 0.5^{\circ}\text{F}$. Its wide temperature range makes it suitable for grilling, deep frying, baking, brewing, and more. The thermometer features an IP65 waterproof rating for easy cleaning, a clear VA LCD display for effortless readability, and a magnetic back for convenient storage.



Image: GrillBliss Instant Read Meat Thermometer displaying a temperature reading in a steak.

PACKAGE CONTENTS

Please ensure all items are present in the package:

- 1 x GrillBliss Digital Meat Thermometer
- 1 x User Manual
- 1 x Type-C Charging Cable

**Driven by State-of-the-Art
Thermocouple K Sensors**

 **Faster**
Response time **≤0.5s**



Image: Contents of the GrillBliss thermometer package, including the thermometer, manual, and charging cable.

PRODUCT FEATURES

- Ultra-Fast & Accurate Reading:** K-type thermocouple sensor provides 0.5s readings with $\pm 0.3^{\circ}\text{C}/\pm 0.5^{\circ}\text{F}$ accuracy.
- Wide Temperature Range:** Measures from -58°F to 572°F (-50°C to 300°C).
- Waterproof & Easy to Clean:** IP65 waterproof rating allows rinsing under running water.
- Clear VA LCD Display:** 36x22mm VA LCD screen ensures readability in various lighting conditions.
- Magnetic Back:** Dual built-in magnets for convenient storage on metallic surfaces.
- Switchable Units & Calibration:** One-touch °C/°F conversion and temperature calibration for long-lasting accuracy.

More Accurate

$\pm 0.5^{\circ}\text{F}(0.3^{\circ}\text{C})$

Range:-58.0°F~572°F/-50.0°C~300°C



Image: GrillBliss thermometer showing its wide temperature range while measuring a roasted chicken.

Bright Readout, Even in Darkness

Backlit LCD provides crisp, accurate temperature readings in any lighting, day or night.



Image: GrillBliss thermometer displaying a bright readout on a grill, highlighting its VA LCD display.

Grab-and-Go Organization



Image: GrillBliss thermometer attached to a metallic surface, demonstrating its magnetic back for easy access.

SETUP

Charging the Thermometer

The GrillBliss thermometer is equipped with a rechargeable battery. Use the provided Type-C charging cable to charge the device. The charging port is located on the side of the thermometer and is protected by a waterproof cap. Ensure the cap is securely closed after charging to maintain the IP65 waterproof rating.

Powering On/Off

To power on the thermometer, simply unfold the probe. The display will automatically illuminate. To power off, fold the probe back into the housing. The device also features an auto-off function if left idle with the probe unfolded for an extended period.

Switching Temperature Units (°C/°F)

To switch between Celsius (°C) and Fahrenheit (°F), locate the unit button (often integrated with the HOLD button) on the top of the thermometer. Press and hold this button for approximately 3 seconds until the unit changes on the display.

OPERATING INSTRUCTIONS

Taking a Temperature Reading

1. Unfold the probe to power on the thermometer.
2. Insert the stainless steel probe into the thickest part of the food, avoiding bones or gristle. Ensure the probe is immersed at least 4.6 inches for accurate readings.
3. Wait for approximately 0.5 seconds for the temperature to stabilize on the VA LCD display.
4. Read the temperature.
5. Remove the probe from the food.

Holding the Temperature

After taking a reading, you can press the 'HOLD' button (often the same button used for unit switching) once to freeze the current temperature on the display. This is useful when you need to remove the thermometer from the food to read the temperature more clearly. Press the 'HOLD' button again to release the reading and resume live temperature monitoring.



Image: GrillBliss thermometer measuring the temperature of a cold beverage.



Image: GrillBliss thermometer being used to check the internal temperature of a steak in a pan.

MAINTENANCE

Cleaning

The GrillBliss thermometer has an IP65 waterproof rating, making it easy to clean. After each use, rinse the probe and the body of the thermometer under running water. Use mild soap if necessary. **Do not immerse the entire thermometer in water.** Wipe dry with a clean cloth before storing.



Image: Hand rinsing the GrillBliss thermometer under a kitchen faucet.

Storage

Fold the probe back into the thermometer body to turn it off and protect the probe. The magnetic back allows you to conveniently store the thermometer on a refrigerator, oven, or any other metallic surface for quick access.

TROUBLESHOOTING

- **Display not turning on:** Ensure the probe is fully unfolded. Check the battery level and charge the thermometer using the provided Type-C cable if the battery is low.
- **Inaccurate readings:** Ensure the probe is inserted deep enough into the food, avoiding bones or fat pockets. The thermometer can be calibrated if needed; refer to the full user manual for detailed calibration instructions.
- **Temperature unit not changing:** Make sure to *long press* the unit button (often the HOLD button) for approximately 3 seconds to switch between Celsius and Fahrenheit. A short press activates the HOLD function.

SPECIFICATIONS

Feature	Detail
Brand	GrillBliss
Model Name	GrillBliss InstantRead (GB-21-K)
Special Features	Auto Off, Fast Reading in 0.5s, IP65 Waterproof, VA LCD Backlit Display, $\pm 0.5^{\circ}\text{F}$ High Accuracy
Color	Red
Outer Material	Plastic
Display Type	VA Backlit LCD
Temperature Range	-58°F to 572°F (-50°C to 300°C)
Accuracy	$\pm 0.3^{\circ}\text{C}$ / $\pm 0.5^{\circ}\text{F}$
Response Time	0.5 seconds
Power Source	Rechargeable Battery Powered
Immersion Depth	4.6 Inches
Product Care	Hand Wash Only, Oven Safe (probe only)
Usage Environment	Indoor, Outdoor

WARRANTY AND SUPPORT

The GrillBliss Instant Read Meat Thermometer is designed for durability and performance. For information regarding warranty coverage, product registration, or technical support, please refer to the contact details provided in the full user manual included with your product or visit the official GrillBliss website. Our customer support team is available to assist you with any questions or concerns.