



Combustion Inc 1002 Display and Range Extender for Wireless Cooking Thermometer User Guide

[Home](#) » [Combustion Inc](#) » Combustion Inc 1002 Display and Range Extender for Wireless Cooking Thermometer User Guide 

Contents

- [1 Combustion Inc 1002 Display and Range Extender for Wireless Cooking Thermometer](#)
- [2 Start Cooking](#)
- [3 Link the devices](#)
- [4 Insert the thermometer](#)
- [5 Set target temperature](#)
 - [5.1 Relax](#)
- [6 Clean up and store](#)
- [7 Documents / Resources](#)
 - [7.1 References](#)
- [8 Related Posts](#)



Combustion Inc 1002 Display and Range Extender for Wireless Cooking Thermometer



Start Cooking

Charge the devices

Charge the Predictive Thermometer (20 min) and the Display (1 hr). Use USB-C (cable included).

Charging details

Link the devices

- Turn on the display by pressing the Start/Stop button.
- Turn on thermometer by removing it from the charger.
- Place thermometer next to display for a few seconds. When a temperature appears on-screen, that means they're linked.

(**Note:** you don't need to repeat this process, the display remembers.)

Linking details

Insert the thermometer

Insert the Predictive Thermometer into the food. Be sure it's at least as deep as the minimum insertion line (the three stripes halfway down).

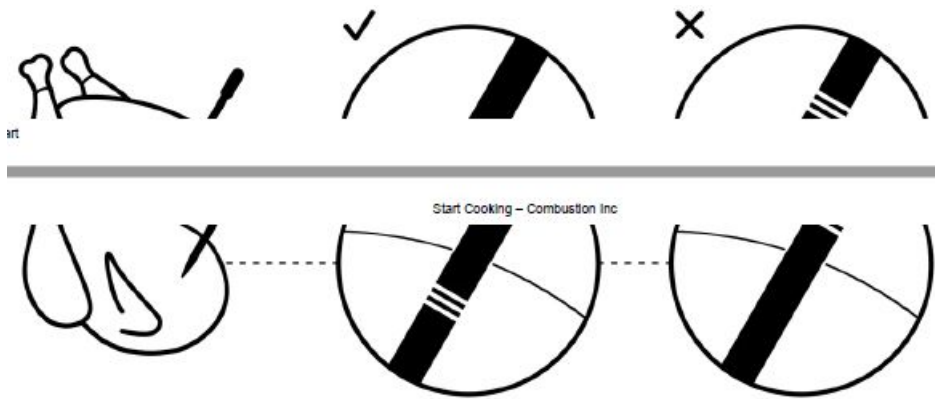
WARNING: Don't measure things hotter than boiling!

Keep the lower half below 212°F (100°C) at all times. Higher temps can cook the electronics, and the brainy part is down near the tip.

It's safe inside food because the water in the food keeps everything below boiling. Science!

The top half of the thermometer is built for high temps up to 570°F (300°C).

Avoid direct flame! Flare-ups can easily exceed temperature limits. The ceramic handle will provide brief protection, but not for long.

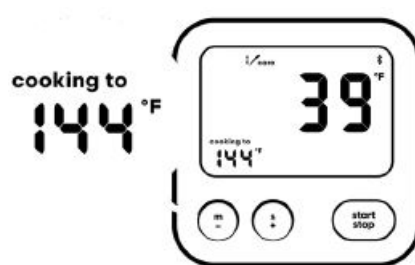


Set target temperature

Press m- and s+ buttons to set the cooking to temperature for your desired doneness.

Press the start button.

Put the food in your oven, smoker, grill, frying pan... you get the idea.



Predictive cooking details

What about sous vide?

Relax

The display will show progress by indicating % of cooking completed.

About a third of the way in, a countdown will appear: time to cook. That's the magic number!

When that number hits 00:00, an alarm will sound to let you know your food is ready.

What about low and slow?

Clean up and store

Wipe your Predictive Thermometer with a soapy sponge. Dry with a dishcloth.

No soaking! It's highly water-resistant but not 100% waterproof.

It's safe to use an abrasive cleaner (we use steel wool) to scrub the ceramic handle.

Store your clean and dry thermometer in its charger. It will go into low-power standby mode and will hold a usable charge for about 30 days. Use USB-C to recharge (20 min).

Wipe the display with a damp cloth. Use mild cleaning products if necessary, nothing scratchy.

Friendly Warnings

RESPECT THE MIN-LINE

Always insert to at least the minimum insertion line.

BOILING IS THE LIMIT

You can check a simmer, but keep the pointy end out of things that are much above 212°F (100°C). No candy, boiling oil, molten gold, etc.

WATER-RESISTANT

Avoid fully immersing your thermometer. It's not waterproof, just extremely water-resistant.

Other modes

Advanced settings

Mobile Apps

Coming soon

More watchouts

Service & support

Support

Getting started guide

FAQ

Returns & exchanges

Get help

Connect

Ask us a question on Twitter

Follow us on Instagram

Send us an email

Policies

- Terms of Service
- Privacy Policy
- Shipping Policy
- Refund Policy
- Warranty

More

- Media Kit
- Developers

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Caution: The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt

RSS(s) and Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

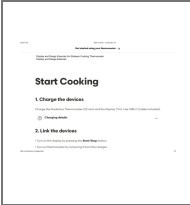
FCC& IC Radiation Exposure Statement:

This equipment complies with FCC and Canada radiation exposure limits set forth for an uncontrolled environment.

This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

<https://combustion.inc/pages/start>

Documents / Resources

	<p>Combustion Inc 1002 Display and Range Extender for Wireless Cooking Thermometer [pdf] User Guide</p> <p>1002, 2A88P-1002, 2A88P1002, 1002 Display and Range Extender for Wireless Cooking Thermometer, Display and Range Extender for Wireless Cooking Thermometer, 1002 Display and Range Extender, Display and Range Extender, Range Extender, Extender</p>
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References

- 🔥 [Start Cooking – Combustion Inc](#)