



Combustion Inc Wireless Cooking Predictive Thermometer User Guide

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Combustion Inc

Quick Start Guide
Predictive Thermometer
Wireless cooking thermometer

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Wireless Cooking Predictive Thermometer

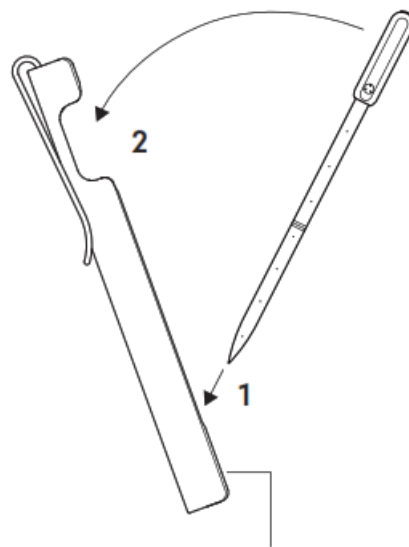
SETUP

A. Charge

Charge Predictive Thermometer.

The charger light will turn green when ready (20 min).

The Predictive Thermometer turns on automatically when you remove it from the charger, and turns off when you put it back.



charging status LED

Charging type	USB-C
Charging time	15 min
Battery life	24+ hours

B. Link

Linking a mobile device

Charge Predictive Thermometer.

The charger light will turn green when ready (20 min).

Launch the app and follow the onscreen instructions.



<https://combustion.inc/download>

Or scan the QR code to download.

Linking the Combustion Timer

Press temp to turn timer on.

Hold the thermometer and timer together.

Wait for the “beep.” The icons will stop blinking. Linked!

For multiple thermometers, link one at a time.

FEATURES

Instant-Read Mode

Mobile device

Insert thermometer into the food.
The app will swiftly display the temperature at the tip [about 1 sec].

Combustion Timer

Press **temp** to enter Temperature Mode.
Insert thermometer into the food.
Warning: Don't measure stuff above boiling!
The timer will swiftly display the temperature at the tip [about 1 sec].

FEATURES CONTINUED

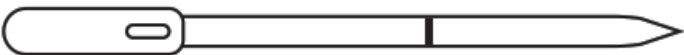
Designed by Combustion Inc., in Seattle WA, USA.
Patent Pending. Assembled in China.
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FEATURES

Predictive Cooking

1. Insert

Insert the Predictive Thermometer into food.
Be sure the thermometer reaches its minimum insertion line (halfway up).
Max temp



Celsius	300°	100°
Fahrenheit	575°	212°

It's fine if the pointy end goes past the food's center. The Predictive Thermometer always finds the True Core™ temp.

2. Set

Mobile device
Follow onscreen instructions.
Combustion Timer
Press **temp** on the Predictive Timer.
Use **m + s –** buttons to set your target core temp (**cooking to**) for perfect doneness.
Core ≈ internal
Press **start stop** to toggle **rest for** predictions.

3. Cook

Apply heat to food.
The Predictive Thermometer works great with many techniques and appliances: oven-baked, pan-roasted, grilled, smoked, slow-cooked, deep-fried, air-fried, sous vide and more.
Warning: Keep it out of pressure cookers, broasters, instapots, and microwaves.

4. Predict

Be patient.
After cooking is about 1/3 done, a **ready in** countdown will appear.
That's the magic number!

5. Rest

When ready in hits 00:00, an alarm will sound.

Remove the food from the heat source.

Wait.

The thermometer will detect the drop in ambient temp.

A second countdown will start, labeled **rest for**.

This tells you exactly how long your food needs to rest to finish cooking. When **rest for** hits **00:00**, it's time to eat.

6. Enjoy

What're you waiting for? That smells delicious!



Complies with IMDA Standards DB123456

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:

- (a) Reorient or relocate the receiving antenna,
- (b) Increase the separation between the equipment and receiver,
- (c) Connect the equipment into an outlet on a circuit different from that to which the receiver is connected,
- (d) 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.

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Skip these instructions!

Scan this code to watch a short video that shows you what you need to know to get started.



<https://combustion.inc/start>



RoHS
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Documents / Resources



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1001, 2A88P-1001, 2A88P1001, Wireless Cooking Predictive Thermometer, Cooking Predictive Thermometer, Predictive Thermometer, Thermometer

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