

Wireless Temperature Sensor

Series 9



Perfect for both the indoor and outdoor kitchen – from roasting, baking, steaming, and sous vide to grilling, searing, and smoking.

- With eight sensor points that measure internal and ambient temperatures
- Removes the guesswork with temperature accuracy to within 0.4-0.8°F
- Instant read capability on a variety of cooking applications
- Download the SmartHQ™ app for easy-to-follow guided cooking

FEATURES & BENEFITS

Mastery of temperature

Taking the guesswork out of achieving perfect results, the Wireless Temperature Sensor monitors your food in real time to your preferred level of doneness. Sensors measure the internal and ambient temperature of food and liquids, with accuracy to within 0.4-0.8°F.

Indoors or outdoors

This sensor can be used in the oven, or on the cooktop or range for roasting, baking, slow cooking, frying, making delicate sauces, and sous vide. Or if you prefer outdoor cooking, use it on the BBQ or grill for smoking, searing, reverse searing or rotisserie. Featuring a long Bluetooth range of 10-33ft in oven or closed grill, and 250-500ft on open grill or cooktop.

Smarter cooking

Create restaurant quality meals at home with the app-based guided cooking system. Choose from a variety of food types, recommended temperatures and desired doneness. The easy-to-follow app instructions and accuracy of temperature control ensure perfect, predictable results every time.

Multi-task with confidence

Receive instant alerts for when to remove your food from heat and when it is ready to eat. A reliable tool with accurate tracking and instant read capability, this sensor provides the feedback needed to better manage busy lives.

Quality and durability

Enjoy hassle-free cooking and added versatility with our sleek wireless design. Crafted from stainless steel and heat-resistant ceramic, and built to withstand high heats of up to 575°F on sensor head and 212°F on sensor body.

Long-lasting battery

Perfect for overnight smokes, slow cooks and sous vide, this smart sensor has a cooking battery life of up to 24-30 hours. It's ready to go when you are, with a standby battery life lasting up to 30 days, and charges in 20 minutes using the USB rechargeable case.

Easy cleaning

Easy to clean, simply rinse the sensor under running water or wipe with a damp cloth after each use.

SPECIFICATIONS

Cleaning

- Easy clean •
- Water resistant •

Compatible appliances

- Cooktop •
- Grill/BBQ •
- Oven •
- Range •
- Smoker •
- Steam oven •

Compatible cooking techniques

- Baking •
- Delicate sauces •
- Frying •
- Grilling •
- Poaching •
- Reverse searing •
- Roasting •
- Rotisserie •
- Slow cooking •
- Smoking •
- Sous vide •
- Steaming •



Connections

Charging case connection	USB-C
USB power source to charge	Not included
USB-C rechargeable battery	•

Cooking Performance

Accuracy -10°C to 65°C (14°F)	0.4°F
Accuracy 65°C to 85°C (149°F)	0.6°F
Accuracy above 85°C (185°F)	0.8°F
Cook by food type	•
Data logging	5 second intervals
Guided cooking	•
Instant temperature read out	•
Minimum insertion depth	2 1/8"
Number of temperature	8
Probe data storage	Up to 5 hours
Response time	2-3 seconds
Resting and Ready alerts	•
Sous vide safe	•
Temperature range	- 4 to 575°F (handle), - 4 to
Thermal centre detection	•

Features

Charging case	Included
Pot clip	Included
Recyclable Packaging	•
USB-C to USB-A cable	Included

Finish

Material	Stainless steel & white ceramic
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Performance

Bluetooth connectivity	Bluetooth Smart 4.0,
Charge time	20mins
Cooking battery life	Up to 24 - 30 hours
Instant read battery life	Up to 7 - 8 hours
Obstructed range (wall oven,	Up to 10 - 33ft
SmartHQ app compatible	•
Standby battery life	Up to 30 days
Unobstructed range (cooktop,	Up to 250 - 500ft

Product dimensions

Body length	3 13/16"
Diameter	3/16"
Length	5 9/32"
Product weight	6.3lbs

Warranty

Parts and labor	2 years
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SKU	82766
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The product dimensions and specifications in this page apply to the specific product and model. Under our policy of continuous improvement, these dimensions and specifications may change at any time. You should therefore check with Fisher & Paykel's Customer Care Centre to ensure this page correctly describes the model currently available. Fisher & Paykel Appliances Ltd 2020

Where applicable:

All appliances use energy, and energy usage typically generates carbon emissions. **Fisher & Paykel Appliances' In-use Energy Carbon Emissions Estimate** indicates carbon emissions from a product's in-use energy. This is calculated either annually or per cycle, using the product's market-specific energy label energy consumption data multiplied by the carbon emissions factor for energy in your country or region.

Our In-use Energy Carbon Emissions Estimate is designed to assist customers in making informed purchasing decisions when comparing different Fisher & Paykel products. For example, a heat pump dryer typically has a lower In-use Energy Carbon Emissions Estimate than a vented dryer.

Other product downloads available at fisherpaykel.com



User Guide Wireless Temperature Sensor



A PEACE OF MIND SALE

24 Hours 7 Days a Week Customer Support

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