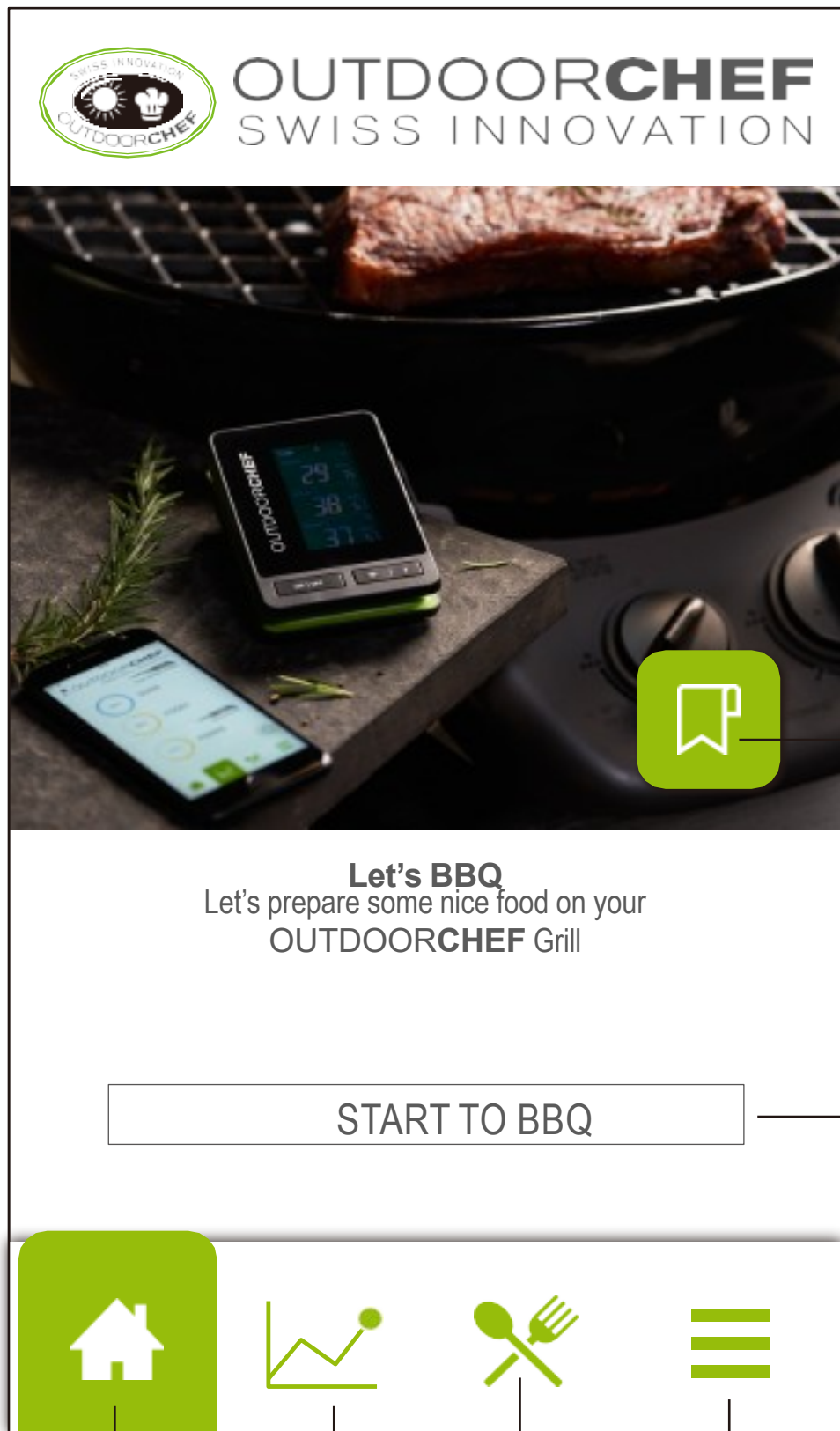




1



History

Press to start BBQ

Main Page

Temp page

Food info page

Setting page



2

Probe Temperature  
Press to select the probe  
Process ring

The screenshot shows the 'OUTDOORCHEF SWISS INNOVATION' app interface. At the top left, there is a back arrow and the word 'PROBE'. Below this, there are two sections of probes. The first section features a 'Dual Sensor Probe' labeled 'P1' with a temperature of 85°C for 'OVEN'. The second section features a 'Meat Probe' labeled 'P2' with a temperature of 22°C for 'FOOD 2'. Each temperature is displayed inside a circular 'Process ring'. The 'OVEN' section also includes a 'FOOD 1' entry with a temperature of 26°C. The app interface is clean and uses a light gray color scheme.



3

SWISS INNOVATION  
OUTDOORCHEF

OUTDOORCHEF  
SWISS INNOVATION

< MEAT CUT

P1 P2

Flank steak

Hanging tender

Short ribs

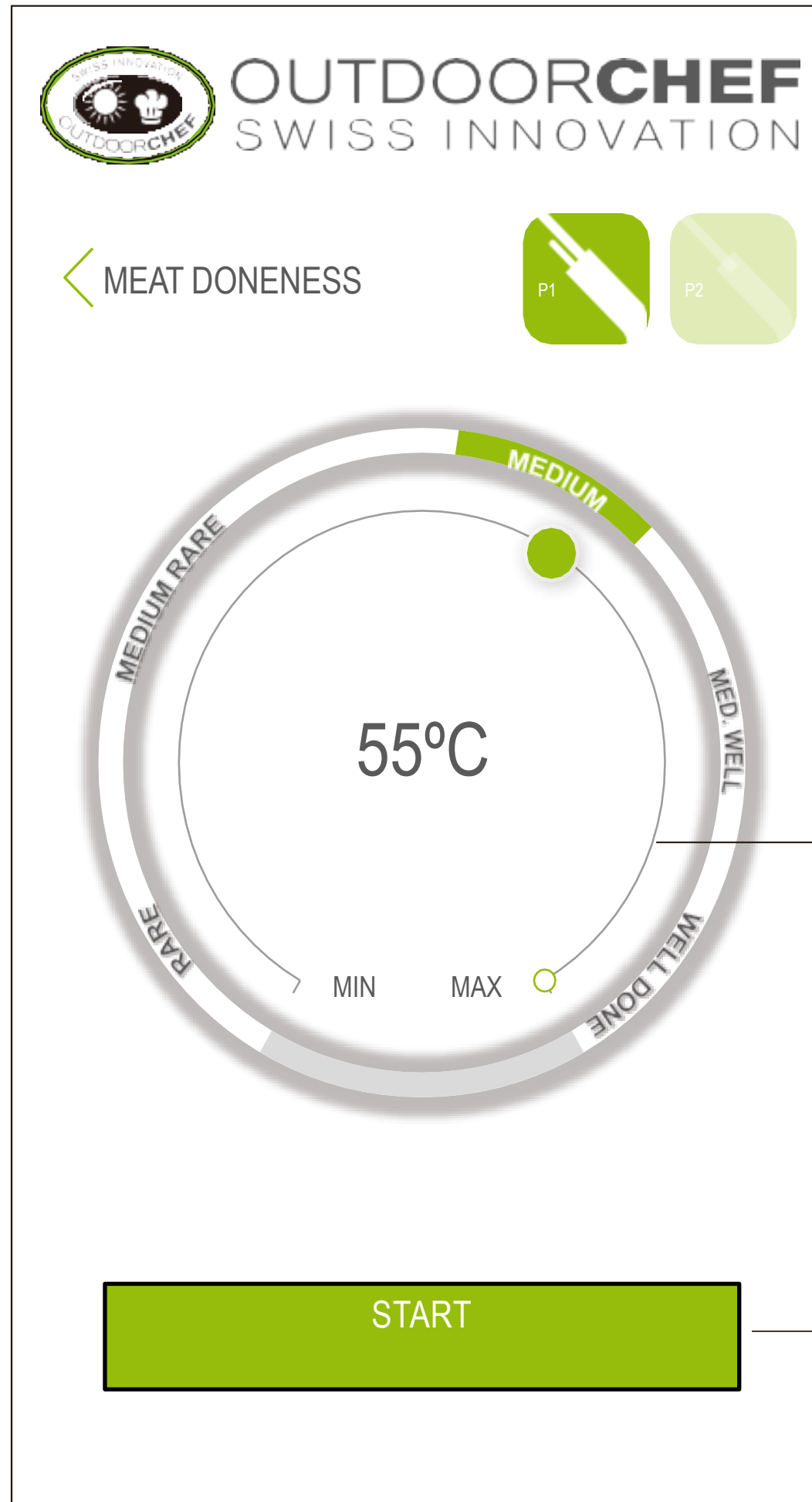
NEXT

Short press to switch to P2. Long Press to switch from food to oven setting.

Press to select part



4

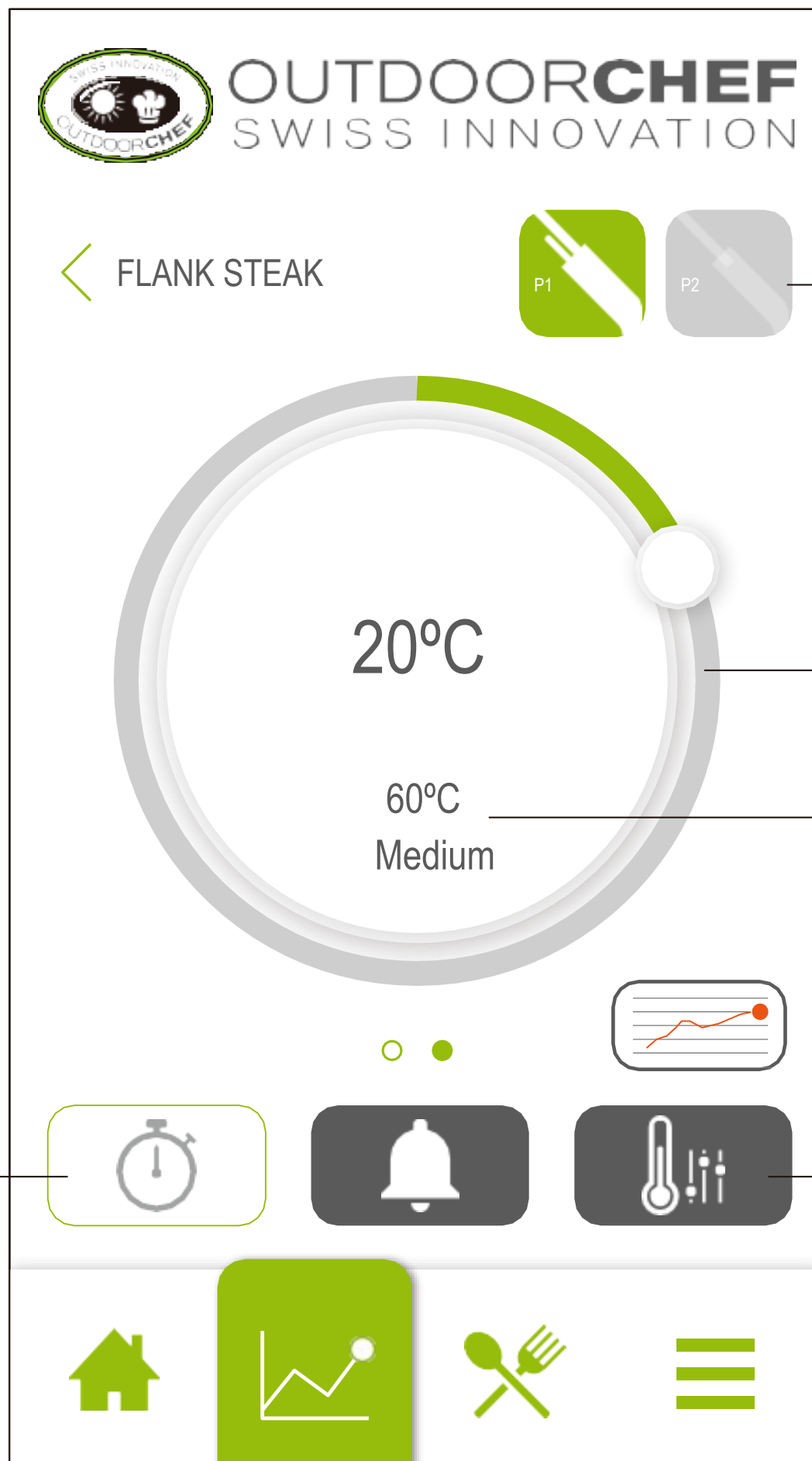


select the doneness and temperature

Confirm Start BBQ



5



Select P1 and P2 probe

BBQ process ring

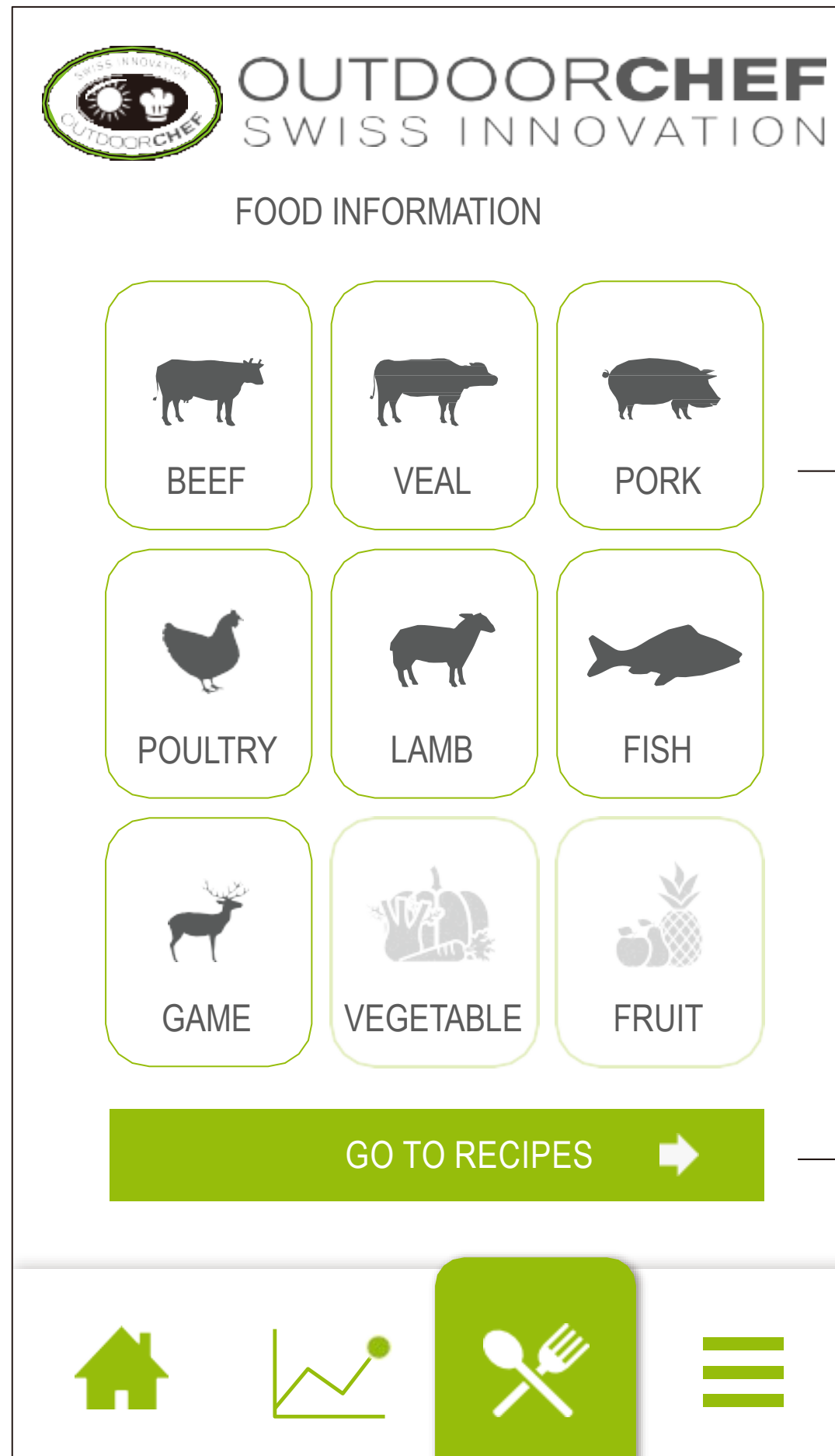
Target temperature

Timer

Doneness and temperature setting



6



Enter to check food information

Go to Outdoorchef recipe website