



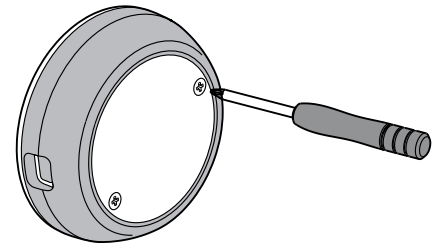
CookPerfect

- Simple perfection

Quick Start Guide to CookPerfect Comfort

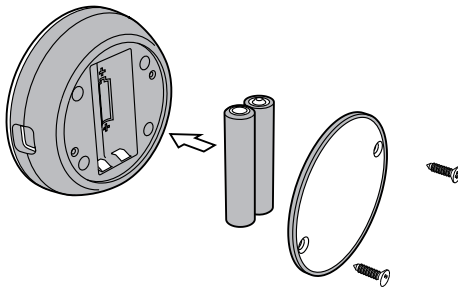


Download the free CookPerfect App



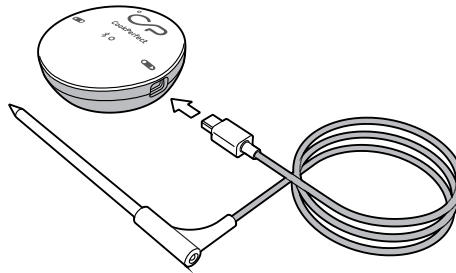
Preparing for setup

- Remove back cover by unscrewing the 2 screws.



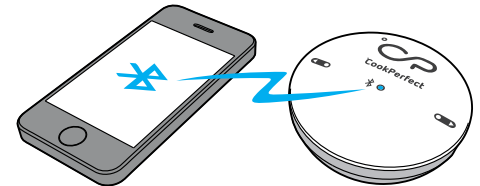
Insert Batteries

- Insert the 2 provided AAA batteries.
- Make sure batteries are in the proper +/- orientation!
- Replace the back cover.



Plug in the intelligent meat thermometer

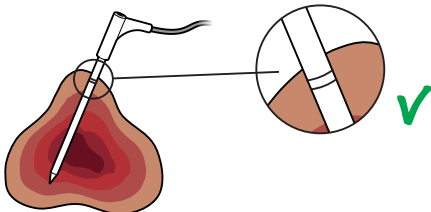
- Receiver wakes up when sensor is connected and search for a bluetooth device.
- Center LED is flashing blue.
- Sensor LED is slowly flashing green.



Launch App and connect via Bluetooth

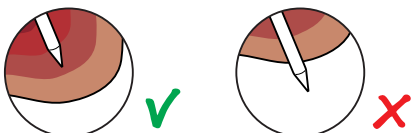
- When connection is established center LED is solid blue.
- Go to www.cookperfect/support to get more information including videos on how to use the CookPerfect App.

Simple guidance to achieve perfect meat:

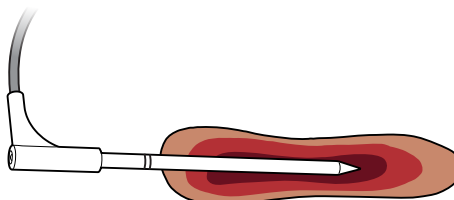


3 simple steps for accurate calculation of the meats core temperature:

- Place the sensor in the meat to or through the marking on the sensor.
- Place the sensor at the thickest place in the meat.
- Important not to penetrate the meat.



- For thin meat like a chicken fillet or a thin steak, then you can place the intelligent thermometer horizontal like you will do with a regular thermometer and it will work as expected.
- Placing the sensor to the marking is not important.



Safety instruction:

Read the instruction manual carefully before use.
The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Children should be supervised and instructed not to play with the appliance.

Sensors can only be cleaned by hand wash.
Avoid oil/ marinade on sensors as it can cause flames and burning of the sensors.

The sensor is not to be used in water or liquids
The sensor maximum temperature is 300 degrees.
Temperatures above limit may damage the sensor
DO NOT immerse the receiver in water or liquids in general
DO NOT put the receiver in a microwave, Ovens, grills and other heating elements

Operation is subject to the following two conditions:

- (1) this device must not cause interference, and
- (2) this device must accept any interference, including interference that may cause undesired operation of the device.

CookPerfect ApS hereby confirms that following accessory comply with all pertinent and essential requirements as per the EU directive (2014/53/EU)

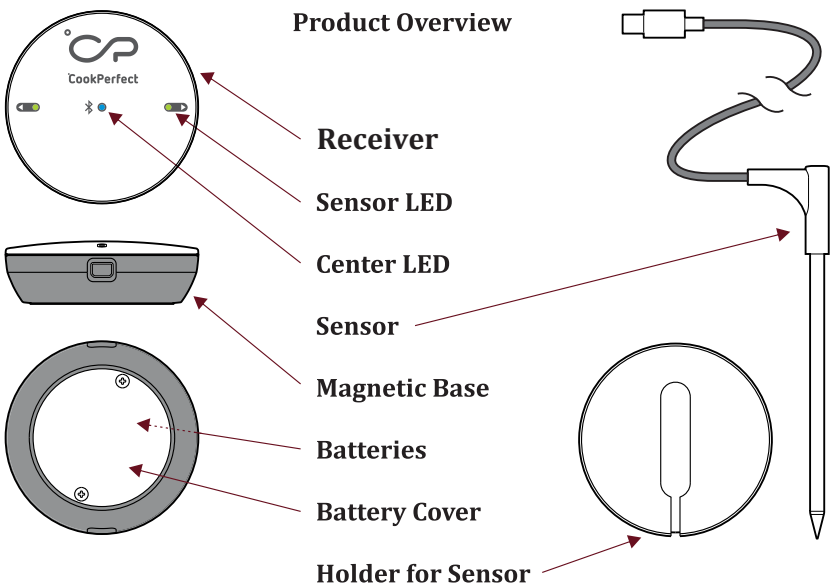
Model name: CookPerfect Comfort.
Brand name: CookPerfect.
Product type: Intelligent meat thermometer.

Applied standards according to corresponding EU directive:

ETSI EN 301 489-1 V2.2.1(2017-03)
ETSI EN 301 489-17V3.2.0(2017:Q3)
ETSI EN 300 328V2.1.1(2016-11)

EN 62479:2010
EN 60950-1: 2006+A11: 2009+A1: 2010+A12: 2011+A2: 2013

TMC171101102-E
TMC171101102-S
TMC171101102-R
TMC171101102-H



What the LED's tell

-
- Center LED:**

 - Flashing blue: The receiver is in pairing mode - will look for mobile device in 2min, before entering Sleep-mode.
 - Solid Blue: The Receiver is paired to a mobile device.
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- Connector LED:**

 - Slowly flashing green: Thermometer is detected.
 - Fast blinking green: The target temperature is <5° away.
 - Solid green: Target temperature has been reached.

Phases:
Receiver wakes up by connecting the intelligent meat thermometer. (full awake for 2min.)
If receiver enter Sleep-mode (thermometer is still plugged into the receiver), the receiver will look for mobile device one-time for each minute (blue LED flash one-time) to save the batteries.
If no sensor is connected to the receiver, the receiver never looks for mobile device.

The cookperfect calculates when the meat will be ready to be served. The calculation of "Time when finished" will be showed 5 minutes after starting your cooking activity!

