4K Companion App
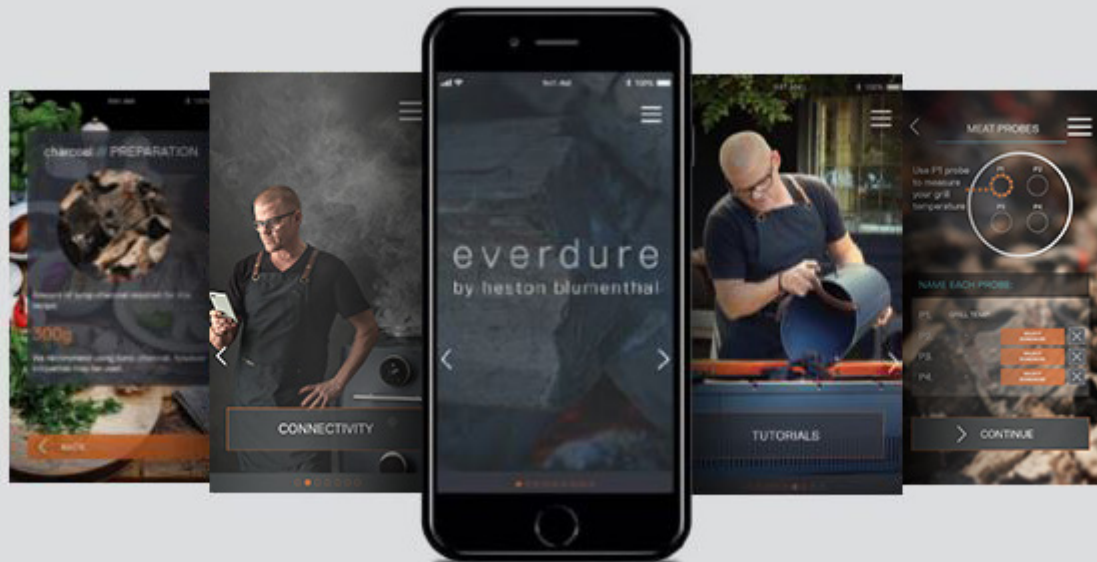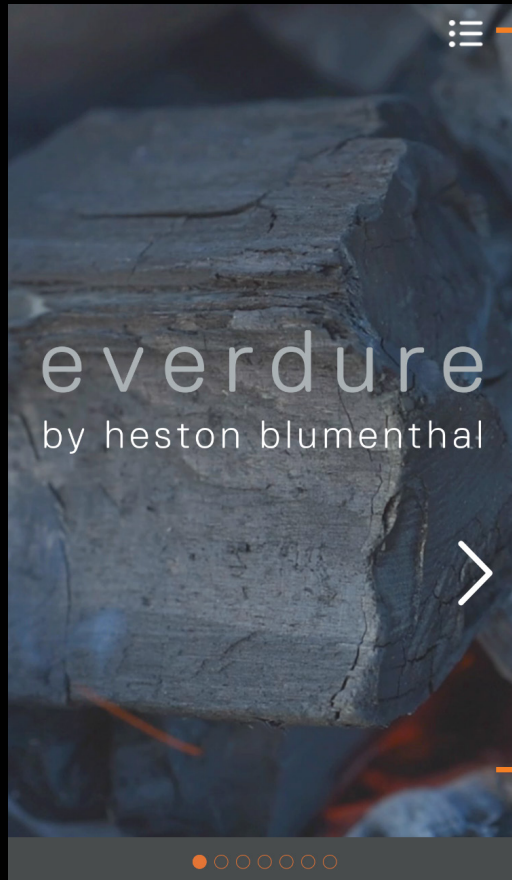
User Guide

everdure
by heston blumenthal
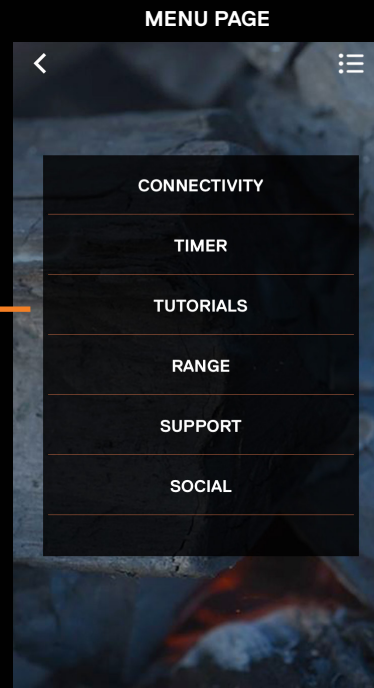
Press MENU bar to view the different sections of the app

CONNECTIVITY

TIMER

TUTORIALS

RANGE

SUPPORT

SOCIAL

everdure
by heston blumenthal

CONNECTIVITY TITLE PAGE

Alternatively you can also keep scrolling right to explore the different categories.
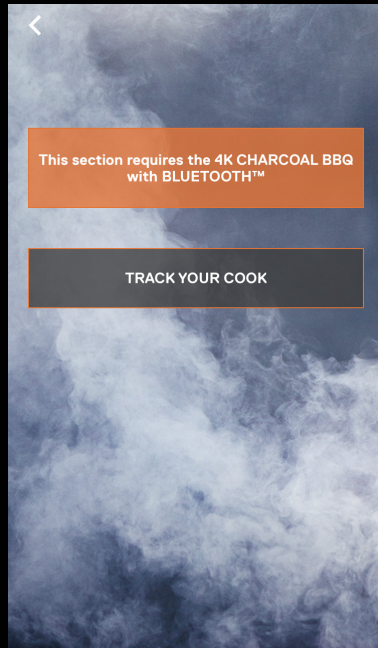
CONNECTIVITY

HOME PAGE

The bar at the bottom of the screen will display how far along the categories you are.

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TO CONNECT TO THE 4K:

1. CONNECTIVITY

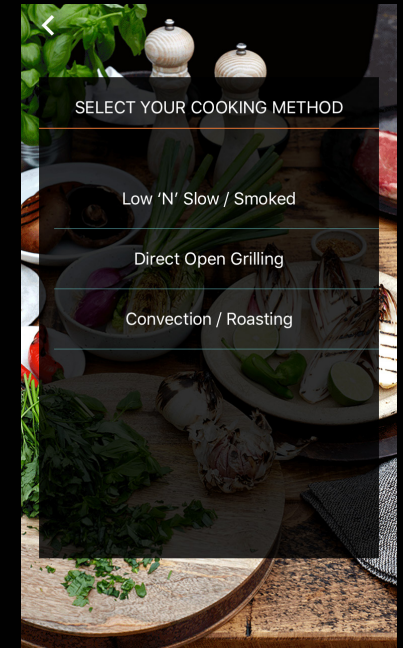**2. Select:**
TRACK YOUR COOK

3. If this is the fist time you are using the app or you are starting a new recipe, select:
START NEW RECIPE

If you exited the app and would like to return to a previous cook, select:
GO TO PREVIOUS RECIPE

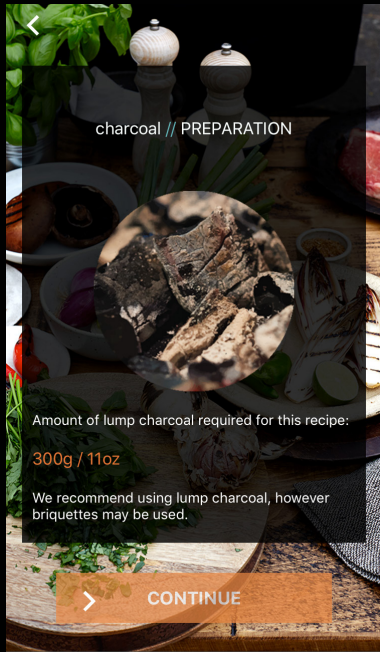**4. Scroll tnrough to select the protein/recipe base you will be cooking**

5. Select the cooking method you would like to use for your base

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TO CONNECT TO THE 4K (continued):

charcoal // PREPARATION

Amount of lump charcoal required for this recipe:

300g / 11oz

We recommend using lump charcoal, however briquettes may be used.

> CONTINUE

✳ PAIR YOUR DEVICE

CONNECTED TO 4K-18290566 ✓

LET'S COOK >

Not your 4K?
SCAN FOR OTHER DEVICES

SCAN

4K-18290566

6. The next screen will inform how much charcoal is recommended to start with, based on the cooking method selected
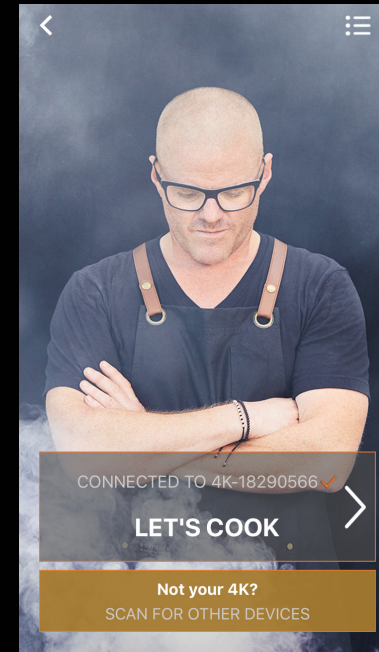
7. You are now ready to connect to the 4K. Press PAIR YOUR DEVICE

8. This loading screen should temporarily display while the app connects to the 4K (max. 10 seconds)
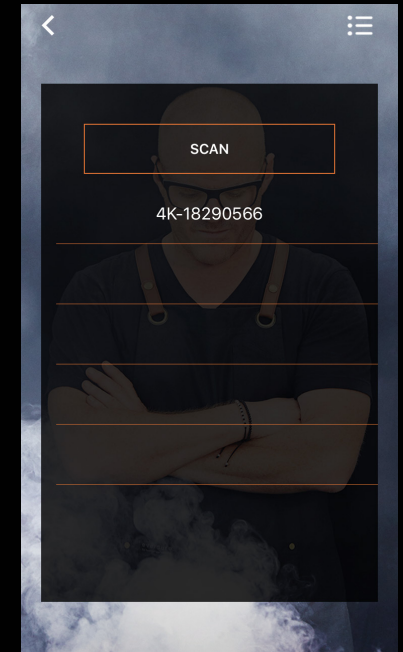
NOTE: The app will not move past this screen if you:
- are not in front of a 4K product
- are out of the bluetooth range of the product
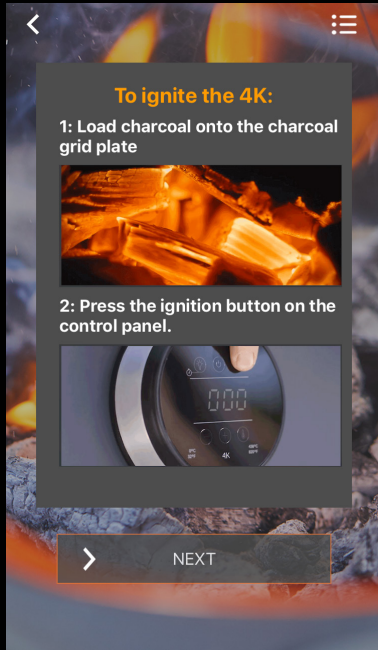- need to switch your 4K product on

9. You are now connected to the 4K and will be able to see a blue light now on the control panel of the 4K.

Once connected, select LET'S COOK to continue

If you happen to be in the vicinity of multiple 4K products and have not connected to the unit you require, you may select the "Not your 4K?" button to scan for other units

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10. As per the screen instructions, load the amount of charcoal you require straight onto the circular charcoal grid inside the 4K, ensuring it is in a pyramid formation.

Once the charcoal is in, on the 4K control panel press the ignition button (flame symbol)
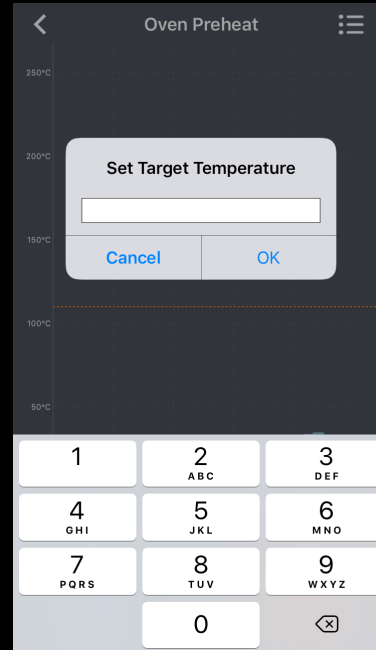
Then on the app, press NEXT
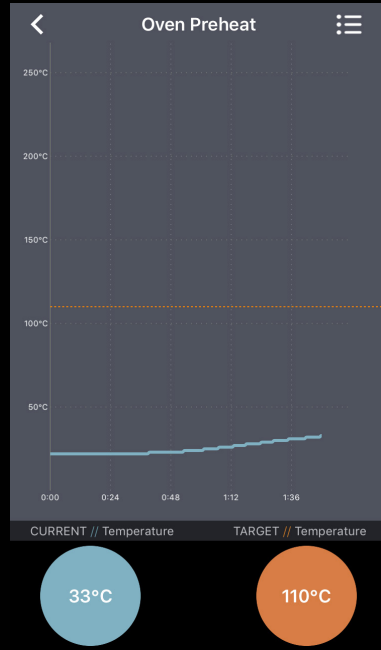
11. You will now enter a graph screen, that displays a live feed of the ambient temperature (blue line).

NOTE: The hood will need to be closed to display an accurate ambient temperature reading.

The app will remain on this screen until the ambient temperature target is reached (dotted orange line).

The recommended target ambient temperature will be pre-loaded based on the cooking method chosen.

Should you wish to change the temperature of this target, press the orange circle underneath TARGET // TEMPERATURE and type in the new target.
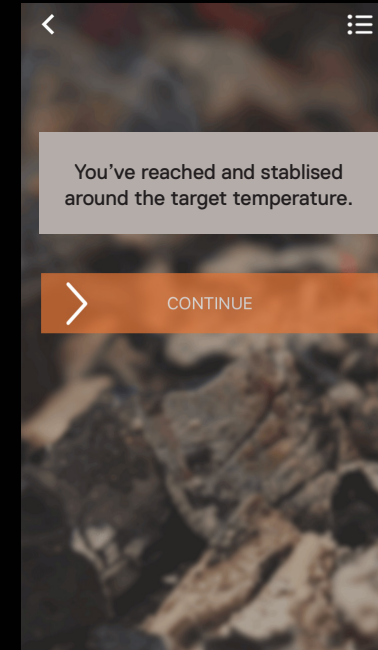
12. Once the target is reached, the above screen will display

Press: CONTINUE
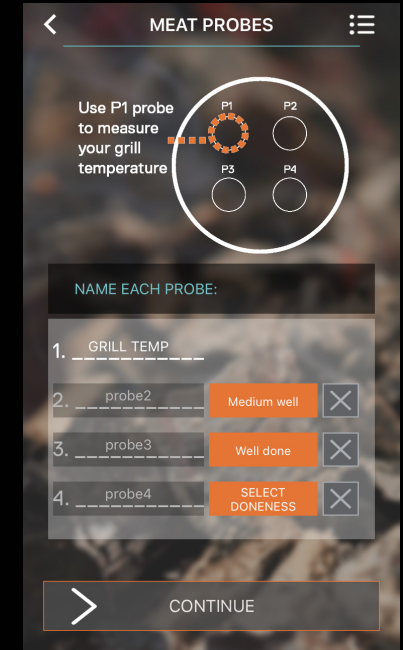
13. You will now reach the MEAT PROBES screen. If not already inserted, insert the number of probes you wish to use now.

As shown in the diagram, please note the position of the probes as this will link to the probe display later on.

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GENERAL NOTES:

The MEAT PROBES screen will display with some slight differences according to which recipe base/cooking method is chosen.

We recommend keeping the probe in position P1 directly on the grills to give you a temperature reading of the grilling surface. For this reason, the P1 Grill temp probe does not require a target temperature to be set.

For the remaining 3 probes, these can be renamed for easy identification.

To clear probe names, simply click the 'X' button next to each probe.

If BEEF - Direct cooking is chosen, the below screen will display:
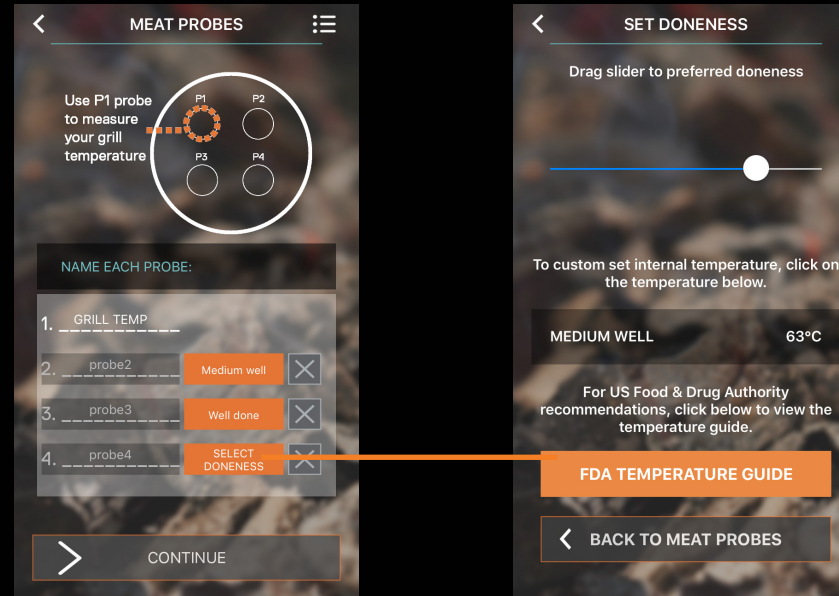
The SELECT DONENESS button will lead to this page, where you can select how the meat for each probe will be cooked.

Ensure that you set the target for the correct probe, for eg, Adjust #2 for Probe 2, #3 for Probe 3, etc.

At least one probe requires a target to be set. If you do not wish to use all probes, simply leave the remaining probes empty.

If other proteins/cooking methods are chosen, the below screen will display:
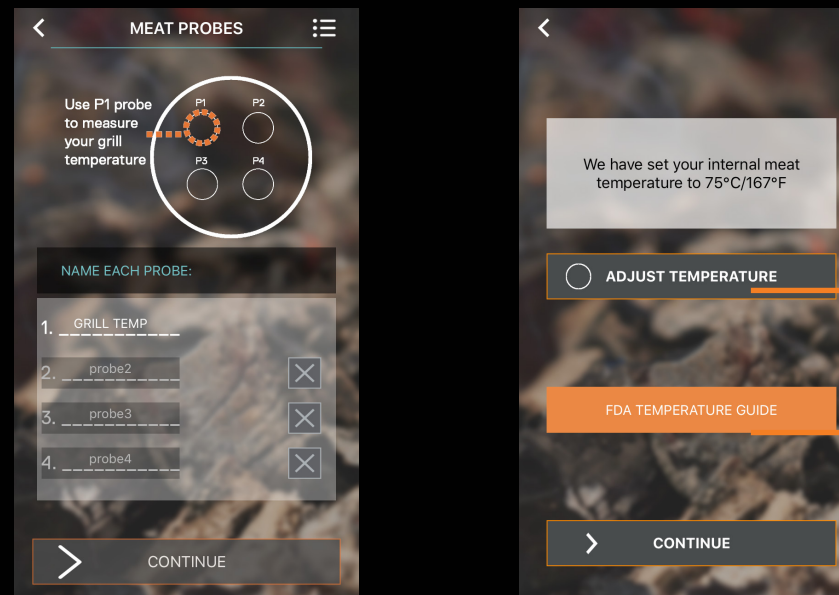
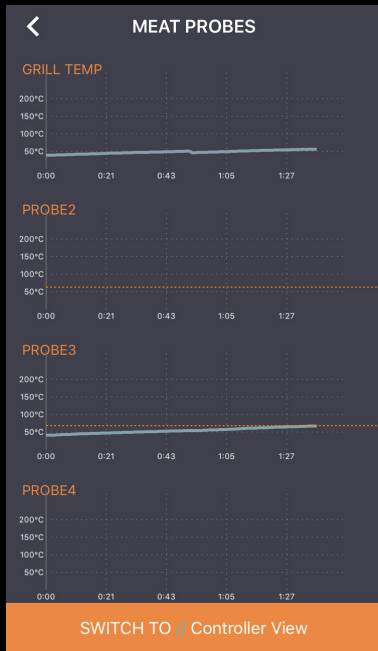For the other meats/cooking methods, all probes will default to one recommended internal temperature.

If you wish to edit this, simply press ADJUST TEMPERATURE and enter a new value

You can also view the FDA temperature guidelines if you wish to base your internal meat temperatures on this.

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TO CONNECT TO THE 4K (continued):

MEAT PROBES	MEAT PROBES	PROBE 3	TIME TO REST	

MEAT PROBES

GRILL TEMP

PROBE2

PROBE3

PROBE4

SWITCH TO // Controller View

MEAT PROBES

87°C — GRILL TEMP // Grill temp — N/A

27°C — MEAT C // Well done — 68°C

23°C — MEAT L // Well done — 68°C

14°C — MEAT R // Well done — 68°C

SWITCH TO // Graph View

PROBE 3

INTERNAL MEAT // Temperature — TARGET // Temperature

66°C — 68°C

TIME TO REST

Your meat has reached the ideal internal temperature.

For the best results, we suggest resting meat.

> BEGIN RESTING TIMER

You've completed your cook

EXPORT COOKING DATA

We'd love to see what you've cooked

SHARE ON FACEBOOK
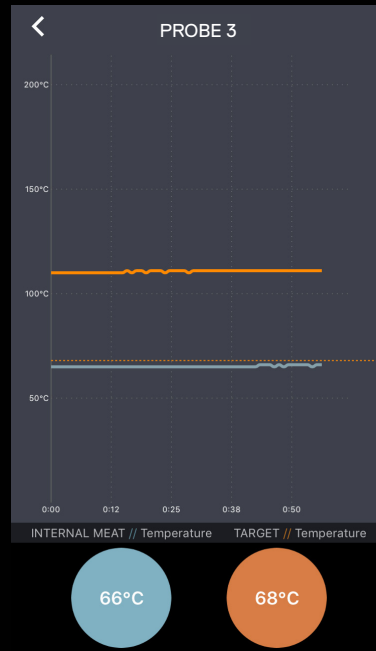
SHARE ON INSTAGRAM

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14. You will then be taken to a 'dashboard view' of all probes.

NOTE: All 4 x probes will display in this view, but only the probes inserted into the product will display a live feed.
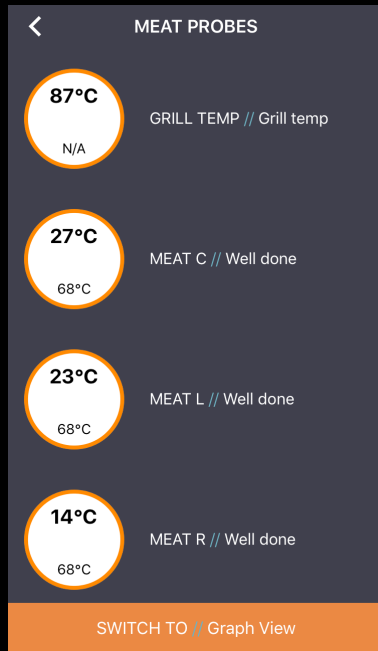
You can toggle between a graph and controller view by pressing the SWITCH TO // button at the bottom of the screen.

15. In the 'dashboard view' with all probe graphs, if you press one of the probe data graphs you will be taken to a new screen that shows the data feed for 1 singular probe.

Here, you will see the live feed of ambient temperature (orange line), live feed of the internal probe temperature (blue line), and the internal probe temperature target (dotted orange line).
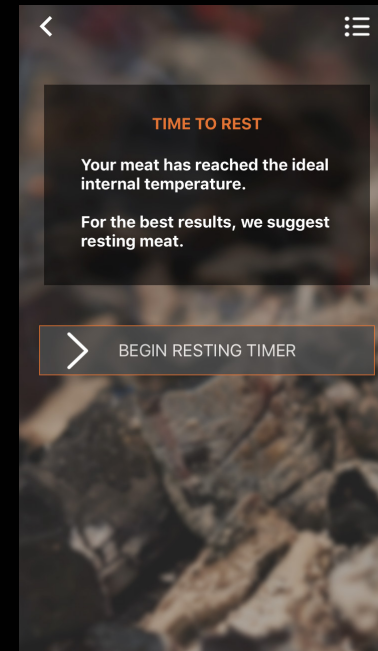
16. Once the probes have hit their target (or the highest target), the above screen will appear prompting a timer to rest the meat.

The timer can be adjusted as required, or you can choose to skip this step.
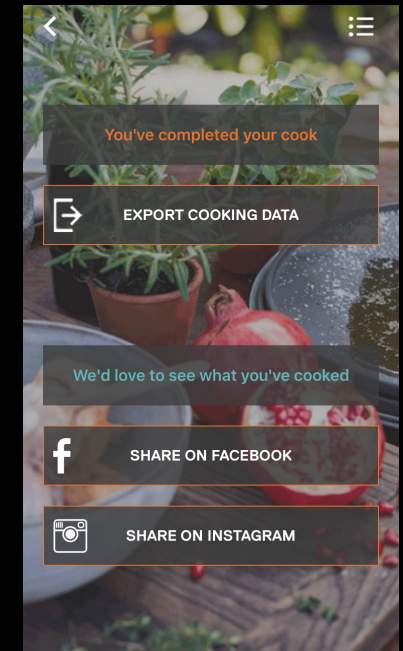
17. When the resting timer completes or is skipped, the end of the cook is reached.

You can export your data, or be linked to your social media to share images.

Alternatively, you can click out of this screen by selecting the menu and pressing another category.

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TROUBLESHOOTING

Q1. The app skips from the MEAT PROBES set-up screen straight to the TIME TO REST screen?
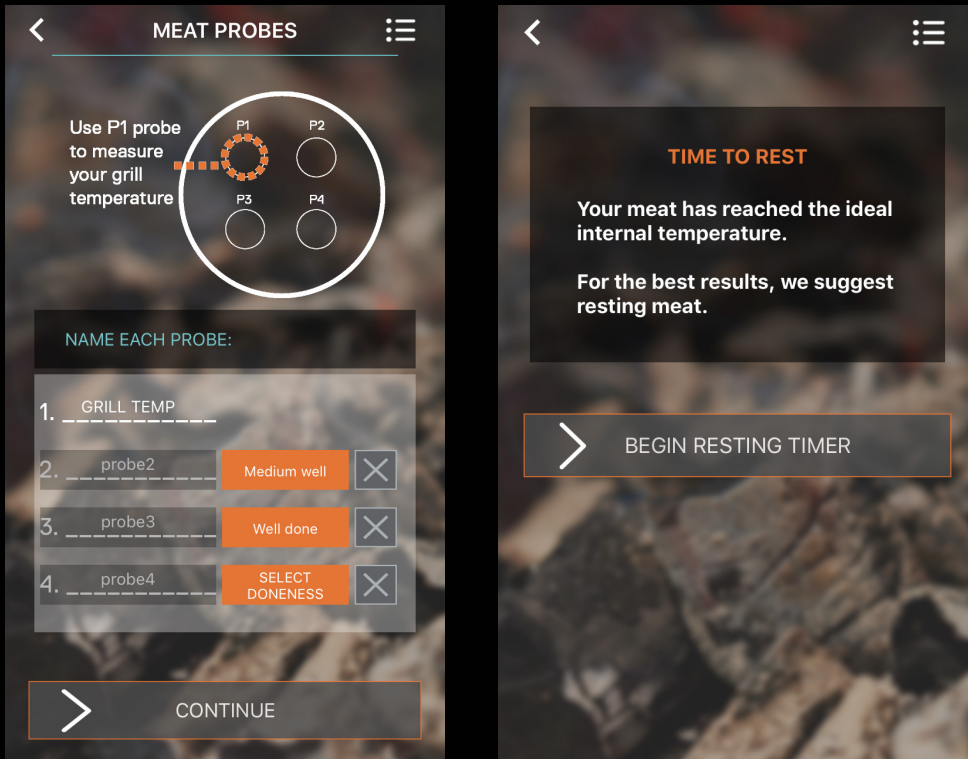
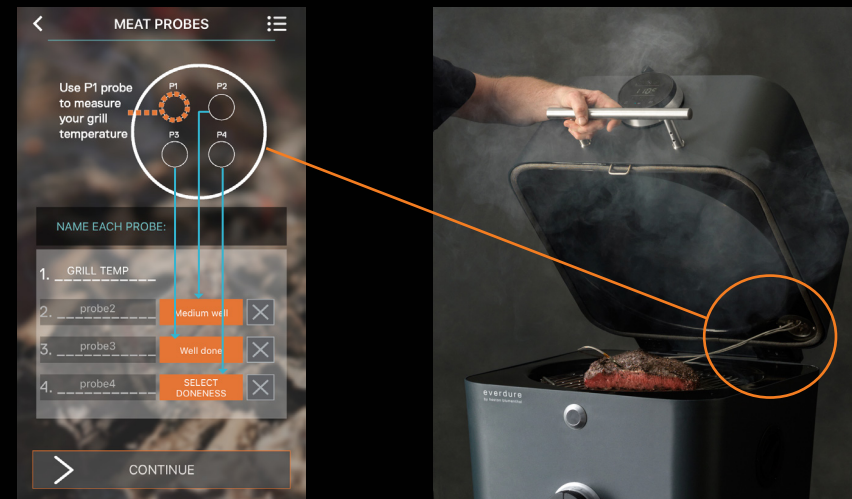**A:** This will occur as a result if 1 of the 2 scenarios below:

1. The probes have already reached or exceeded their target, by being left in the 4K during the preheating stage.

HOW TO FIX: Keep the probes plugged into the 4K, but remove the probe ends from inside the 4K and allow them to rest outside of the 4K for a few mins while they lower in temperature (They can also be placed into some water to quickly cool down).

After the probes have cooled down, simply press the back (<) button at the top to return to return to the meat probe view.

2. If you have selected Beef > Direct / open hood cooking, this can also occur if you don't select a target for a probe that's inserted.

HOW TO FIX: Ensure that you have selected a target for the correct probe. If you need to start the process again, please see next page for how to skip through the ambient/preheating phase.

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TROUBLESHOOTING

Q2. **I need to skip through the ambient graph phase, how do I trigger the next screen?**
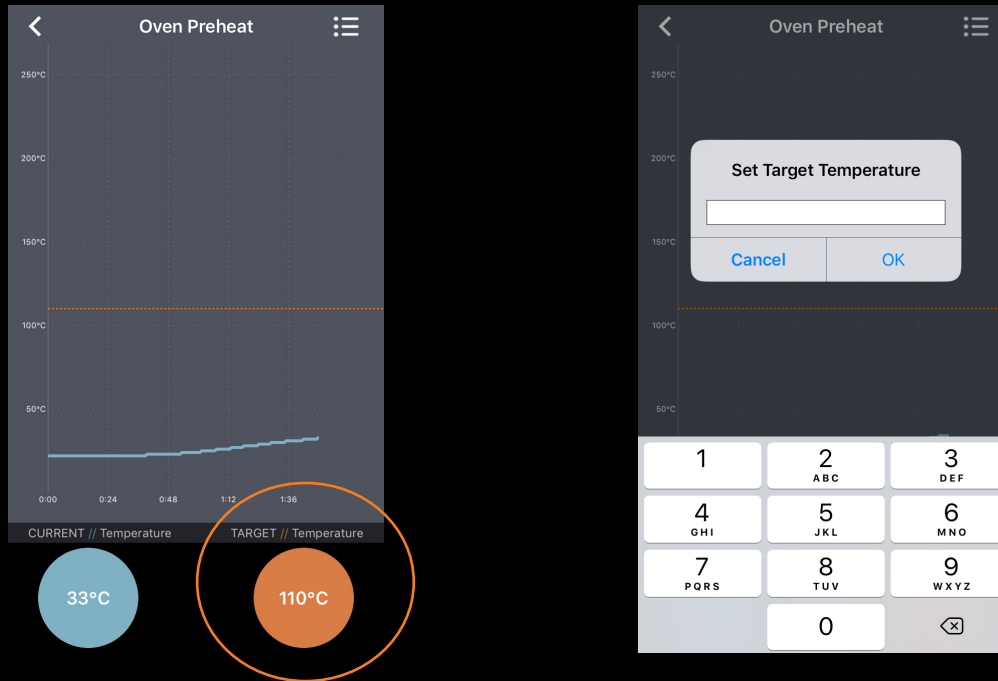
A: Press the TARGET // TEMPERATURE circle for the adjust screen on the right hand side (above) to display

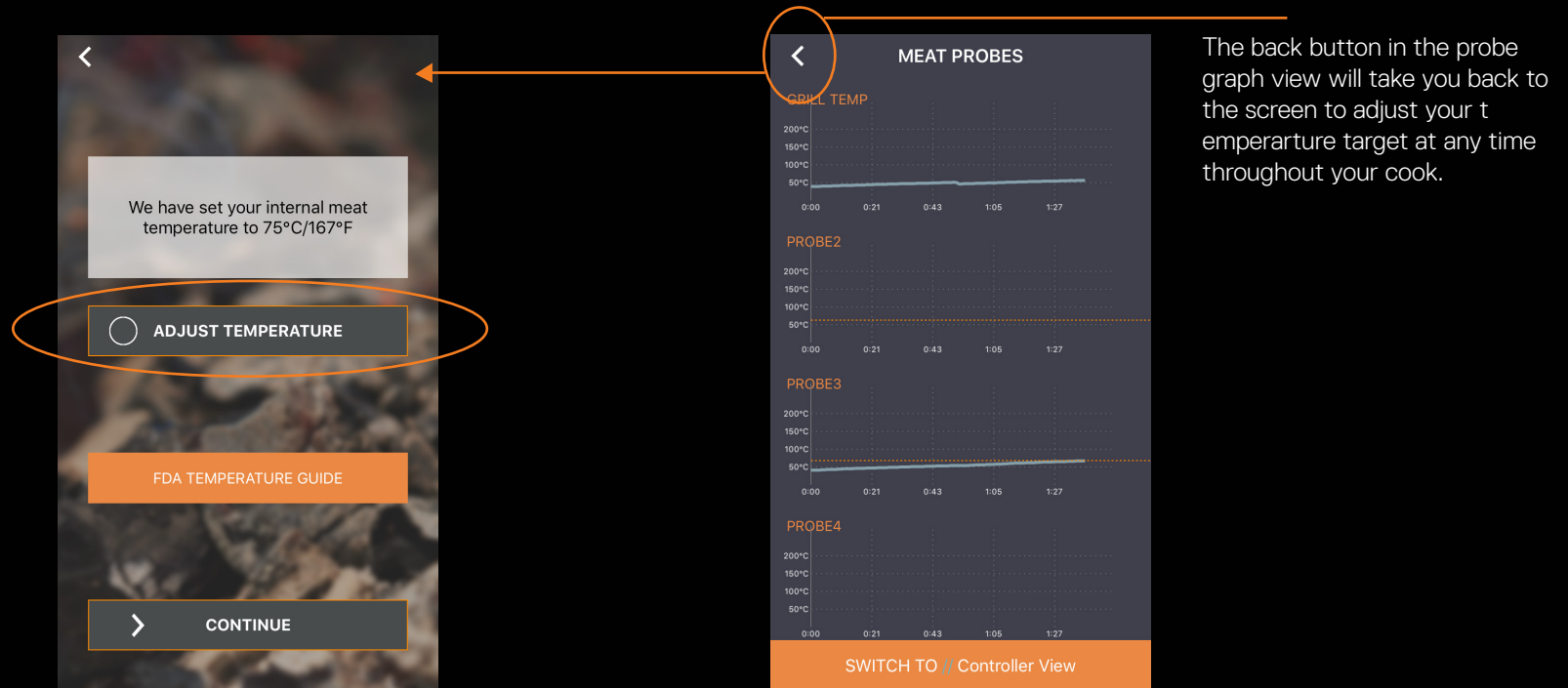Enter the current temperature displaying (in the example above, it would be 33°C), and the next screen will be triggered.

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TROUBLESHOOTING

Q3. **In the probe view, the app is triggered to the next stage once the internal core temperature is reached.**
However, some low 'n' slow/smoking techniques involve keeping the meat at a core temperature for extended period of time, for eg; brisket.
How do I program the app so that I can still view the live temperature readings after core temperature is reached?

We have set your internal meat temperature to 75°C/167°F

○ ADJUST TEMPERATURE

FDA TEMPERATURE GUIDE

> CONTINUE

MEAT PROBES

GRILL TEMP
200°C
150°C
100°C
50°C
0:00   0:21   0:43   1:05   1:27

PROBE2
200°C
150°C
100°C
50°C
0:00   0:21   0:43   1:05   1:27

PROBE3
200°C
150°C
100°C
50°C
0:00   0:21   0:43   1:05   1:27

PROBE4
200°C
150°C
100°C
50°C
0:00   0:21   0:43   1:05   1:27

SWITCH TO // Controller View

The back button in the probe graph view will take you back to the screen to adjust your t emperarture target at any time throughout your cook.

A: This technique is utilised with the low 'n' slow/smoking & convection/roasting cooking methods. On the app, both of these cooking methods trigger a recommended core temperature.
If you wish to cook or experiment with slow cooking or cooking for longer periods of time for more tender results, we recommend adjusting the core temperature to a higher degree at this stage (about 5-10°C more)
This will keep the probe graph active, and allow you to monitor the live temperature feed coming through (for both ambient and meat probes temperatures).
You can always press the back button in the probe graph view to adjust your temperarture target at any time throughout your cook.

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TROUBLESHOOTING

Q4. **I had to leave the app while it was in operation and receiving the live temperature feed, how do I get back to the graph stage?**
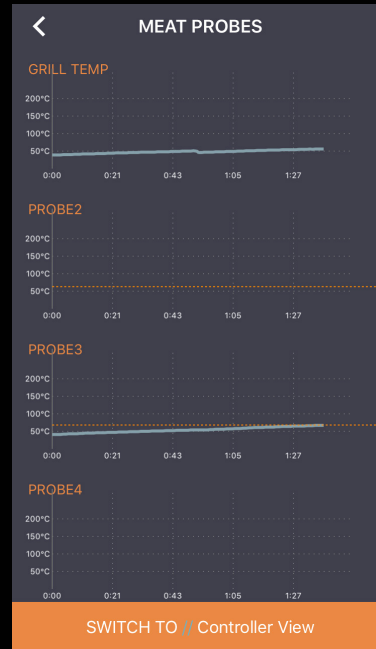

A: Select the CONNECTIVITY section and press GO TO PREVIOUS RECIPE.
You should then be taken straight back to your Meat Probe "dashboard view" (or the ambient graph view if that's where you previously).

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TROUBLESHOOTING

Q5. I received a notification like the below that the bluetooth has disconnected. What do I do from here?
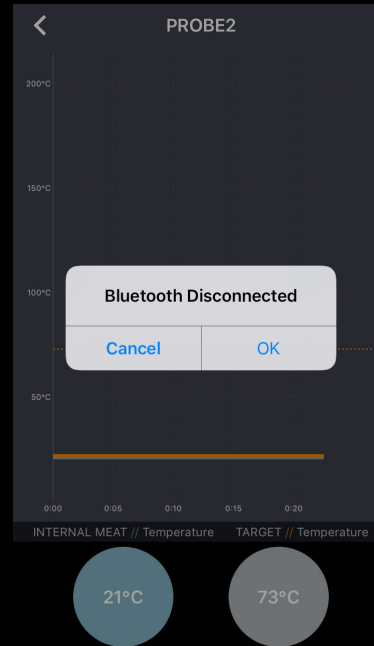
A: This notification will come up if you step outside of the bluetooth range of the product. If you get this notification, simply hit "ok" and try moving closer to the product and the app will start receiving information again.

Please note that if the Blue LED light on the control panel is on, the app is connected. If the blue LED light is flashing, there is an app in the vicinity but not yet connected.

For the best signal strength, we recommend you be front-facing to the 4K product once in use. The bluetooth signal has a larger range to the sides and front of the product, then it does towards the back of the 4K.

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