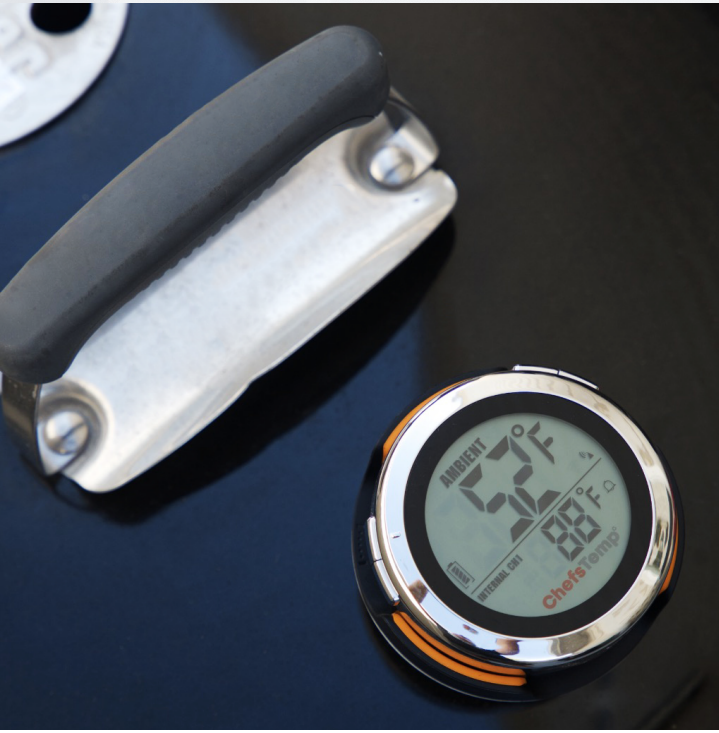
ChefsTemp

PROTEMP S1 SMART THERMOMETER HUB

USER MANUAL



Alerts on Phone

Wireless Fan Control

High Accuracy

Easy Installation

SMARTEN YOUR GRILL IN A SNAP

Scan the following QR code to download and install ChefsTemp App based on your phone operating system.

iOS

Android

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1. FEATURES

Unlimited Range Monitoring Distance

Pair with ChefsTemp App

Wi-Fi or Bluetooth Connection

Connect up to 4 Wire-Free Probes

Smart Temperature Control

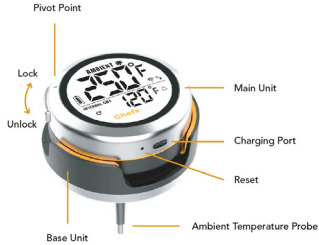
Monitoring Temp Range: 32-1022°F (0-550°C)

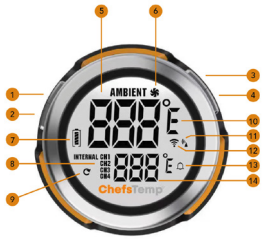
Compatible with Breezo Fan

Ambient Temperature Probe Heat Resistant up to 1112°F (600°C)

Rechargeable Battery Built-in Last for 20 Hours (Wi-Fi Condition) and 300 Hours (Bluetooth Condition)

2. KNOW YOUR DEVICE





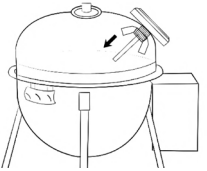
1: Pairing Button
2: Wi-Fi On/Off Button
3: Power On/Off Button (Fan Pause/Resume)
4: °C/°F Switch / Channel Cycling Button
5: Ambient Temperature
6: Fan Icon
7: Battery Power Display
8: Internal Channel
9: Channel Cycling Mode Icon
10: Temperature Unit
11: Bluetooth Pairing Icon
12: Wi-Fi Icon
13: Alarm Icon
14: Internal Temperature

3. HOW TO INSTALL

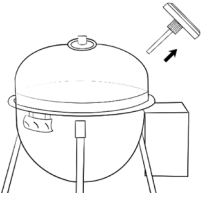
Please watch instructional videos before using the ProTemp S1:
https://www.youtube.com/@ChefsTemp/playlists

3.1 REMOVE THE ORIGINAL ANALOG THERMOMETER

Step 1. Find the original analog thermometer on the lid, loosen the fixing nut from the back of the grill.

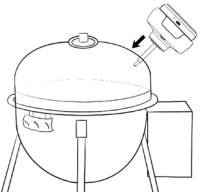


Step 2. Remove the analog thermometer.

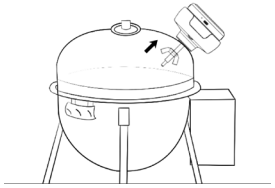


3.2 INSTALL THE PROTEMP S1

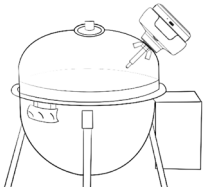
Step 1. Install the ProTemp S1 through the hole on the lid.



Step 2. Tighten the fixing nut from the back of the lid.



Step 3. Installation complete.



3.3 INSTALLATION LOCATION

You can install the ProTemp S1 on any available port on your grill/smoker lid. You can even manually drill a hole on the lid to install the ProTemp S1.

Note: Do not drill holes on ceramic grills!

4. PAIRING WITH YOUR PHONE AND GETTING STARTED

Step 1. Download the ChefsTemp App from the Apple App Store or Google Play Store. Or scan the following QR code to download it directly.
Note: The App can only work with iOS 11 or later and Android 9.0 or later.

GET IT ON App Store

GET IT ON Google Play

Step 2. Open the App, register your account, and log in.

Step 3. Press Add Device and select ProTemp S1.

Step 4. Press and hold the Power On/Off Button for 4 seconds to turn it on, then tap "Next" on the App.

Step 5. Long press Pairing Button to start Bluetooth pairing. After C-1 appears on the screen, tap "Next" on the App and wait a moment until Bluetooth pairing completes, then tap "Next" again.

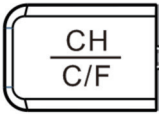
Step 6. Tap "connect to Wi-Fi" on the App, then tap the magnifying glass icon to automatically match your Wi-Fi , enter the Wi-Fi password, tap "next" and wait a moment.

Step 7. When the Wi-Fi connection is completed, you can use your ProTemp S1 now.

5. HOW TO SET UP THE PROTEMP S1

5.1 KNOW MORE DETAILS ABOUT THE 4 BUTTONS ON THE DEVICE

① Power On/Off Button (Fan Pause/Resume): Press and hold this button to turn the ProTemp S1 on or off. A short press will pause or resume the BREEZO FAN (if installed).



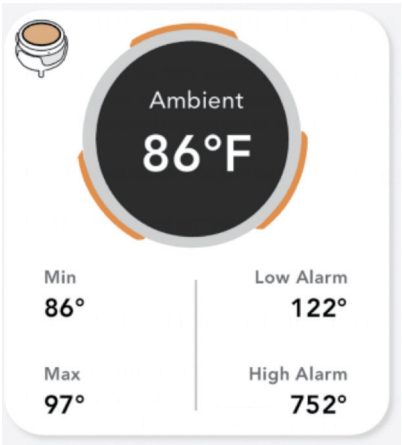
② Channel Cycling Button: Press and hold this button to switch between Celsius and Fahrenheit. A short press will change the channel. When a circular arrow appears on the screen, the temperatures of the four channels will cycle through automatically.

③ Wi-Fi On/Off Button: Press and hold this button to enable or disable the ProTemp S1's Wi-Fi connection.

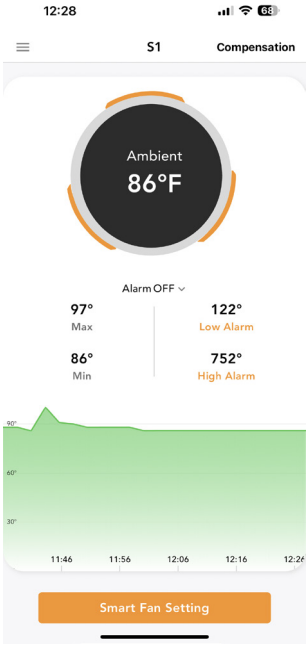
④ Pairing Button: This button is used to pair the ProTemp S1 with your phone. When using the S1 for the first time, press this button to start the pairing process. After pressing the Pairing Button, the screen will display "C-1", indicating that the device has entered pairing mode.

5.2 PROTEMP S1 APP SETTING

Once your phone is connected to the ProTemp S1, the app's main screen will display the information for the S1, including the current ambient temperature, the historical lowest and highest ambient temperatures (Min and Max), and the low and high temperature alarm settings.



Tap the S1 page will enter the S1 settings:



① **Alarm Setting**

Tap "Alarm ON" / "Alarm OFF" to turn the ambient temperature alarm on or off.

Tap "Low Alarm" or "High Alarm" to enter the ambient temperature alarm setting, slide the dial to set the alarm temperature, then tap "Set Up" to confirm. The temperature alarm can be set within the range of 112-752°F.

② **Temperature Compensation**

Tap the "..." on the upper right corner to set the ambient temperature compensation. This allows you to manually adjust the current temperature reading displayed on the ProTemp S1 up or down. Slide the dial to set the temperature compensation, then tap "Set Temperature" to confirm.

What is Ambient Temperature Compensation (and Why Use it with Caution)?

The Temperature Compensation feature does not imply that the ProTemp S1 is inaccurate. In fact, the ProTemp S1 is equipped with a high-end platinum sensor, which is ten times more accurate than the NTC sensors typically used in standard wired probes or analog gauges on the market. However, because of

natural air temperature variations within a grill or smoker due to different distances from the heat source, the sensor may record slightly different temperatures depending on its location.

Some users may notice that their wired probe reads a bit higher or lower than S1. This is often caused by these natural variations in temperature across different areas of the grill. The Temperature Compensation feature allows users to adjust the current temperature reading up or down, commonly referred to as calibration.

However, once this adjustment is made, the ProTemp S1 will no longer display the true temperature but rather the modified value.

We recommend using this feature with caution. After each cooking session, it's best to reset the compensation value back to 0 to ensure that the ProTemp S1 continues to provide accurate, true temperature readings.

6. HOW TO USE THE CHEFSTEMP WIRELESS PROBE (OPTIONAL, SOLD SEPARATELY)

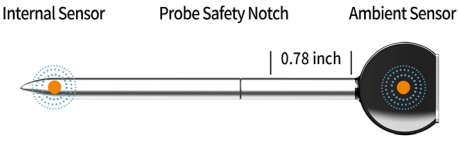
6.1 ABOUT THE PROBE

Made of stainless steel and zirconia ceramic, the wireless probe has sensors for reading both the internal temperature of your food (where the probe is inserted) and the ambient temperature (the temperature of the air surrounding your food).

The Temperature Range:
The internal temperature sensor is positioned at the tip and has a range of 32°F to 212°F (0°C to 100°C). The ambient temperature sensor is housed toward the ceramic end and has a range of 122°F to 662°F (50°C to 350°C).

Maximum Heat Resistance:
The internal sensor of the probe can withstand a maximum temperature of 212°F (100°C). The ambient tip of the probe can withstand a maximum temperature of the 662°F (350°C).

Note When Using the Probe:
Make sure to always insert the probe into the food past the safety notch to avoid damage to the internal sensor. The food needs to be 0.78 inch (2cm) away from the ceramic tip of the probe.



Warning:
Failure to follow the instructions below may damage the probe:
●Always insert the probe past the safety notch (the minimum insertion point) to avoid product damage.
●DO NOT let the probe contact objects over 212°F (100°C), as this can easily cause damage to the internal sensors and other components.
●DO NOT exceed the probe's internal temperature limit of 212°F (100°C) or the ambient temperature limit of 662°F (350°C). Exceeding these limits may damage the probe.
●DO NOT remove the probe while it is exposed to heat. The probe must be inserted in and removed from food away from all heat sources.
●Wear eye protection when taking out a probe that has been heated beyond the maximum temperature, or has been in contact with hot charcoals or direct flames.
●DO NOT use the probe when searing.
●If the probe falls into the fire or a direct heat source, turn off the cooking appliance and close the lid immediately. Let the probe cool down first before removing it.
●DO NOT touch the probe with your bare hands when the probe is hot. Wear heat-resistant gloves when handling the probe.

●DO NOT use the probe in a microwave, pressure cooker, or steam oven.
●DO NOT drop the probe onto hard surfaces.
●DO NOT use cleaning products containing alcohol, ammonium, benzene, or abrasives to clean the probe.
●DO NOT submerge the probe in water or other liquids for long periods.
●DO NOT run the probe under cold water immediately after cooking. Let the probe cool down before washing.
●DO NOT apply excessive pressure and avoid extreme changes in direction when removing and inserting the probe.
●DO NOT use the probe for taking bodily temperatures. The probe is only designed for use in food.

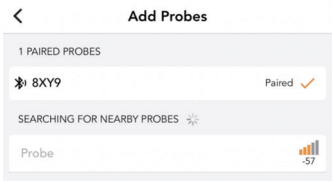
6.2 HOW TO ADD A PROBE

Step 1. Place the probe that needs to be added on the Stand for charging.

Step 2. After charging, remove the probe from the charger and open the App.

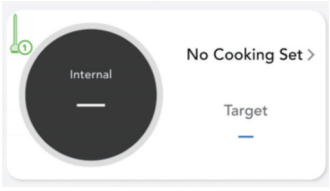
Step 3. Tap the "..." button on the upper right corner of the main page, and tap "Add Probes".

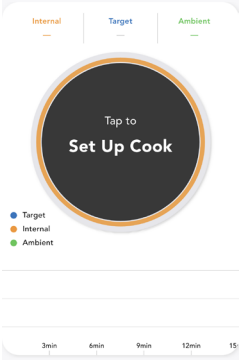
Step 4. Select the probe you want to add from the "SEARCHING FOR NEARBY PROBES" list.



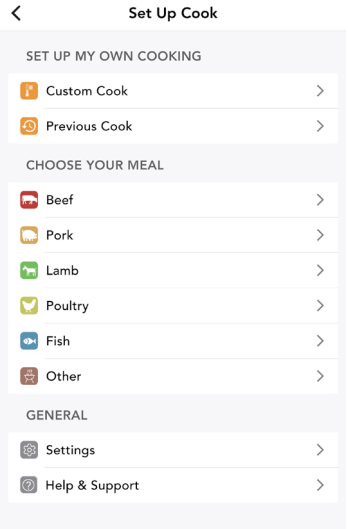
6.3 HOW TO SET UP A COOK

Step 1. Once the probe is connected, tap on the probe information on the main page, then click "Set Up Cook" on the probe page.

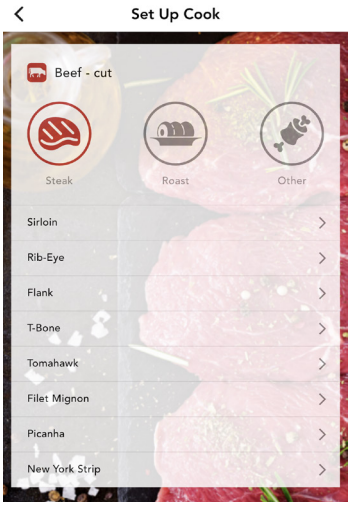




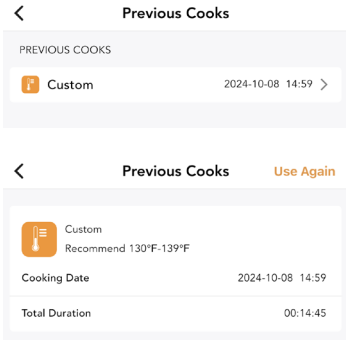
Step 2. Tap "Custom Cook" to set the temperature manually, or select a meat type to use the system's preset temperatures. You can also choose a previously used temperature from the "Previous Cook" section.



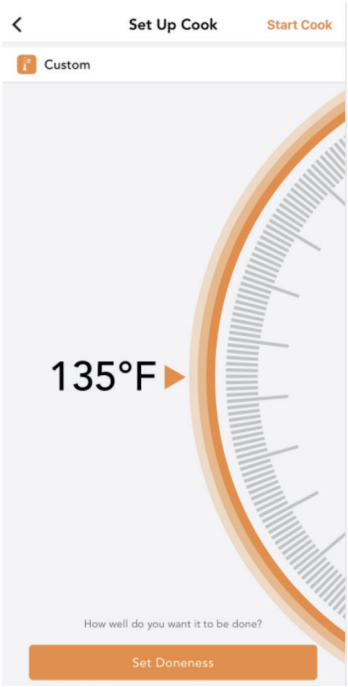
You can select a specific type of meat in "CHOOSE YOUR MEAL".



In the "Previous Cook" section, tap a previous cooking record, then tap "Use Again" to use the same temperature setting from that cook.



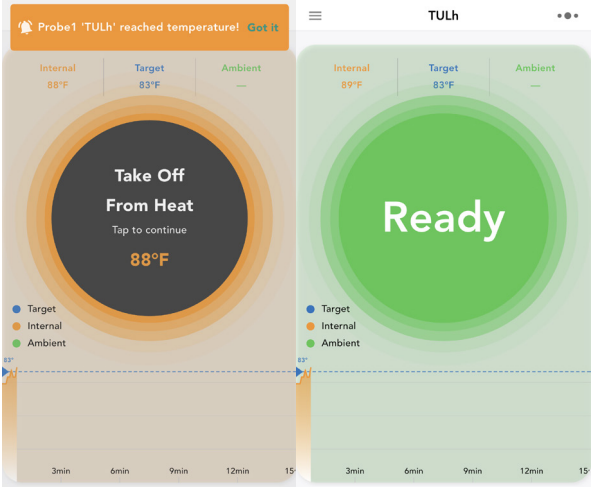
Step 3. Slide the dial to set your target temperature, then tap "Start Cook" to begin cooking.



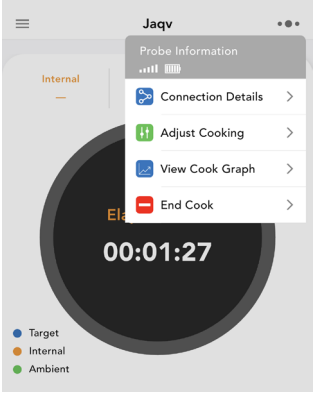
You can also tap "Set Doneness" to choose from the system's preset temperatures.

Doneness	
ChefsTemp Recommend	130°F-139°F
Rare	120°F-129°F
Medium Rare	130°F-139°F
Medium	140°F-149°F
Medium Well	150°F-159°F
Well Done	160°F-169°F

Step 4. When the probe temperature reaches the set temperature, the app will alert. Tap "Got it", then tap the center of the screen, then click "Ready" to complete the cooking process.



During cooking, you can tap the "..." button on the top right corner to adjust the target temperature (Adjust Cooking) or end the cooking session (End Cook).



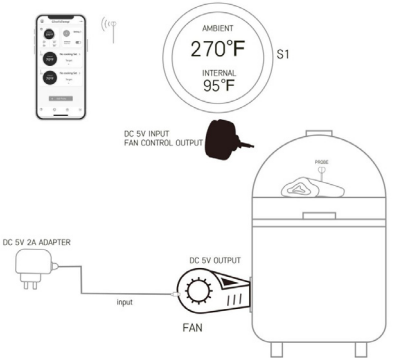
7. HOW TO USE THE BREEZO FAN (OPTIONAL, SOLD SEPARATELY)

The ProTemp S1, Breezo Fan, and ProTemp 2 Plus constitute a complete system. They can be used together.

Breezo Fan (not included, available on chefstemp.com) allows users to precisely control the pit temperature of charcoal grills and smokers, eliminating the need to frequently adjust the vent's airflow.

7.1 CONNECT THE BREEZO FAN WITH PROTEMP S1

Connect the ProTemp 2 Plus with a Type-C charging cable and insert the cable into any port on the back of the Breezo Fan to turn it on.
When the ProTemp S1 is connected with the App, the Breezo Fan will automatically connect to the ProTemp S1 after being plugged in. You can use a 5V 2A adapter to charge the Breezo Fan.



7.2 HOW TO PAUSE/UNPAUSE THE BREEZO FAN DURING COOKING WITH PROTEMP S1

You can press the Fan Pause/Resume Button on the ProTemp S1, or use the fan switch on the main page of the App to pause or restart the Breezo Fan.

Please note that the ProTemp S1 cannot be used to turn on the Breezo Fan, it can only pause and unpause it.

8. CLEANING AND MAINTENANCE

When the ProTemp S1 is not in use, place it in a cool and dry environment.

If the ProTemp S1 gets dirty, wipe it down with a damp cloth (please ensure the damp cloth is wrung out and not dripping wet). ProTemp S1 is not dishwasher-safe and is not waterproof, do not immerse it in water.

If you don't use ProTemp S1 for a long time, please charge it at least once within 2 months. Long periods without charging may lead to damage to the internal lithium battery.

9. Q&A

Q1: Can not connect the ProTemp S1 to Wi-Fi.
A1: Please refer to the following steps:
1. Please make sure that the Wi-Fi function is turned on. When Wi-Fi is enabled, a Wi-Fi icon will appear on the ProTemp S1's screen. If it is not displayed, press the Wi-Fi On/Off button to turn on the Wi-Fi.
2. Ensure you have the correct Wi-Fi name, you can find it automatically by clicking the "magnifying glass" icon on the Wi-Fi setting page.
3. Double-check that you've entered the correct Wi-Fi password. Ensure that your Wi-Fi password does not contain special characters (e.g., +).
4. Use 2.4GHz network, the ProTemp S1 must be connected to a 2.4GHz network, not a 5GHz one. Ensure your phone is also using the 2.4GHz network during setup.
5. For Apple devices, please enable "Allow connecting to your nearby devices" in your settings.
6. Turn on the Bluetooth switch on your phone.
7. Grant location permission to the App for better connectivity.
8. After making sure the above settings are correct, delete all your current connections, turn off the ProTemp S1, restart it, and pair it from the beginning.
If there are still issues, please contact our customer service via phone or email for support.

Q2: Bluetooth won't connect/Bluetooth connection is stuck on C-1.
A2: Please check if the ProTemp S1 is fully charged. Also, check if the ProTemp S1 is already connected to another device, if it is already connected, you need to delete the connection.
If the problem persists, you can refer to the following steps:
1. Delete current connections: Please ensure you've deleted

all existing connections in the App.
2. Restart the device: After deleting connections, turn off the ProTemp S1 completely, and then restart it.
3. Re-pair from the beginning: Once you've restarted, try to pair the ProTemp S1 again from the beginning.
If there are still issues, please contact our customer service via phone or email for support.

Q3: The ambient temperature is not correct.
A3: The ProTemp S1 is designed to replace the original grill thermometer, providing reference temperature data. Since temperature differences within various areas of the grill/smoker can be significant, sometimes varying by over 100°F, we recommend installing the ProTemp S1 in the original thermometer port for more accurate readings.

If your grill/smoker does not have a thermometer port, you may need to create one and position the ambient probe of ProTemp S1 closer to the meat for more accurate temperature measurements.

If there are still issues, please contact our customer service via phone or email for support.

Q4: Can not charge the ProTemp S1.
A4: Use a high-power charging socket to charge the ProTemp S1, and be careful not to let the charging port get wet. We recommend using the charging cable provided with the ProTemp S1.
If there are still issues, please contact our customer service via phone or email for support.

10. WARRANTY

ChefsTemp ProTemp S1 is warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of delivery or the original date of retail purchase. This warranty covers any defects in materials or workmanship that may occur under normal use.

If your product does not work as it should, please contact Customer Support at info@chefstemp.com.
We may ask you to submit photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

This warranty does not cover:
1. Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter.
2. General lack of proper care.
3. Damage that occurs from commercial use.
4. Damage or degradation expected to occur due to normal use over time.
5. Damage that occurs from alterations or modifications by any entity other than ChefsTemp.
6. Damage that occurs from fire, floods, or natural disasters.
7. Claims of loss of interest or enjoyment.

11. FCC STATEMENT

This equipment has been tested and found to comply with the limits for a Class A (or 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:

• Reorient or relocate the receiving antenna.
• Increase the separation between the equipment and receiver.
• Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
• Consult the dealer or an experienced radio/TV technician for help.

Any changes or modifications not expressly approved by the FCC responsible party could void the user's authority to operate the equipment.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. In order to avoid the possibility of exceeding the FCC radio frequency exposure limits, human proximity to the antenna shall not be less than 20cm during normal operation.

12. AFTER-SALES SUPPORT

If you have any issues with your device, or if your experience with the thermometer is less than perfect in any way, we encourage you to contact us.
You can also join our Instagram or Facebook group (https://www.facebook.com/groups/chefstempofficial/) for more support and discount information.

: +13235224682
: info@chefstemp.com
: www.facebook.com/ChefsTemp/
: https://www.instagram.com/chefstemp/
: www.chefstemp.com