



1155 Perimeter Center West Suite 650  
Sandy Springs, GA 30338

# 4X WIRELESS PROBES

## User Guide

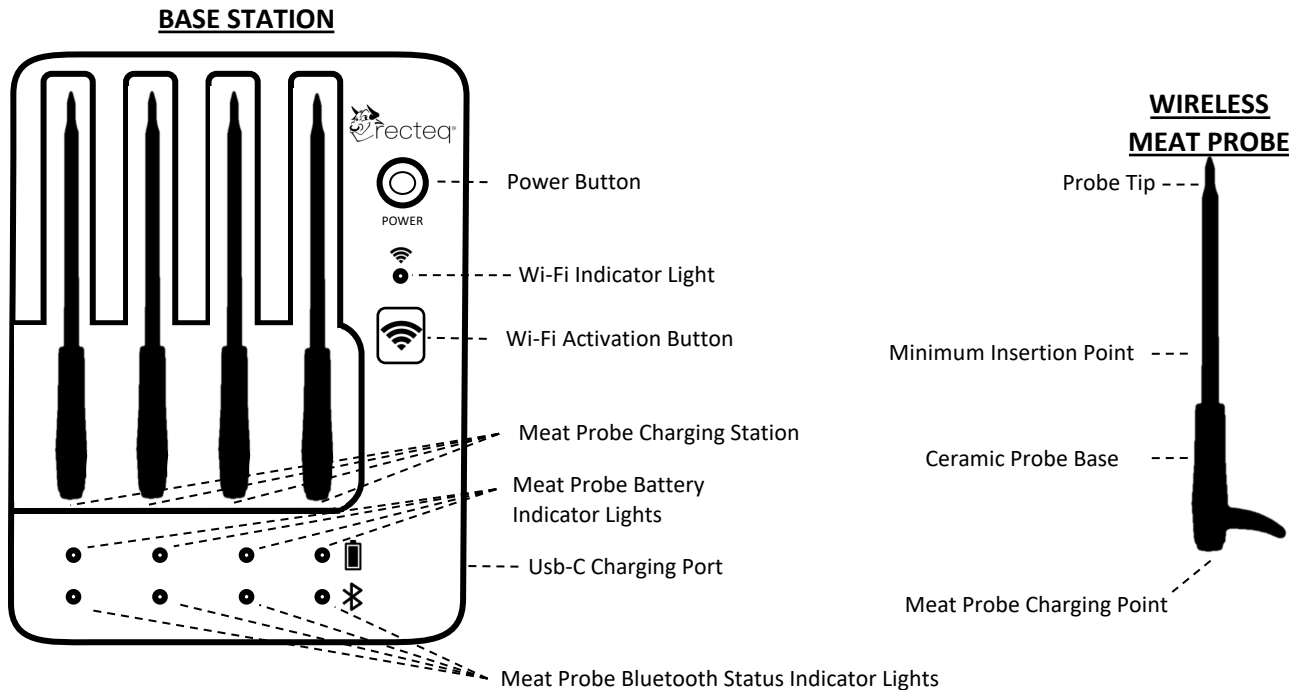


**READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE**

Failure to follow these instructions could result in property damage, bodily injury, or even death.  
Always cook your food to USDA safe temperatures. Save these instructions for future reference.

To Contact Customer Support  
(706)922-0890  
[Support@recteq.com](mailto:Support@recteq.com)

## Getting to Know Your 4X Wireless Probes:



\* USB – USB-C Charging Cord And Block Not Pictured

### Getting Started:

- 1) Install 4 AA batteries (not included) into back of base station
- 2) Download recteq app from App Store or Google Play and login or create username

App Store



Google Play



Connect base station to power source via charging cord and block

- 3) Press power button to turn on base station
- 4) Ensuring that you are within range of your home Wi-Fi network, open the recteq app and add a new device by pressing the “+” symbol in the top right of the screen
- 5) Following instructions within the app, hold the Wi-Fi activation button on the base station until the Wi-Fi indicator light starts blinking
- 6) Once paired, enter your Wi-Fi network password (case sensitive)
- 7) After successful connection, your wireless meat probes are ready for use within the recteq app

### BASIC USAGE INSTRUCTIONS:

- 1) Placing the base station unit near your grill or oven, remove the wireless probes to activate Bluetooth connection and insert into meat. Make sure your probes are inserted past the minimum insertion point that is notated on the wireless meat probe itself
- 2) Whenever possible, keep base station connected to a power source to minimize strain on AA batteries.
- 3) Within the recteq app, you can set names for each meat probe, monitor meat temps, set temp alarms, discover recipes, and more
- 4) Upon completion of cook, clean meat probes (refer to cleaning and maintenance section) and return to base station for recharging

\*Foodborne Illness Hazard: Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness. Always cook your food to USDA safe temperatures.

### **SAFETY INFORMATION:**

- 1) **BURN HAZARD** – Failure to follow safety instructions below can cause the meat probe to malfunction and potentially cause harm
  - Always insert the recteq wireless meat probe past the minimum insertion point
  - DO NOT use meat probes above 650°F
  - Always keep base station away from extreme heat sources (especially when next to a grill)
  - DO NOT attempt to remove/adjust meat probe positioning while inside a cooking apparatus, always remove food and allow to rest before serving
  - Wireless meat probes are extremely hot during and after use. Always wear heat resistant gloves when inserting/remove probes
- 2) **Foodborne Illness Hazard**
  - Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness. Always cook your food to USDA safe temperatures. (<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>)

### **CLEANING AND MAINTENANCE:**

- 1) Clean meat probes with warm water and soap only. Avoid using alcohol based or other caustic cleansers as they may damage your meat probes
- 2) While the ceramic probe bases can get wet/damp, avoid submerging them in water
- 3) Keep the base station protected, including closing the protective cover, whenever possible

### **FAQ'S:**

- 1) How far do I need to insert the meat probes?  
A: Always insert meat probes past the minimum insertion point (marked on probe)
- 2) Can I use the probe in a microwave or pressure cooker?  
A: NO – only use inside of a grill/oven appliance
- 3) What cleaning solution should I use?  
A: Any abrasive cleaning solution that contains alcohol could potentially damage meat probes. Please always clean with warm soap & water
- 4) What are the temperature limits of the meat probes?  
A: The probes may not exceed an external temp of 650°F. The tip of the probe (internal measurement) should never exceed 220°F
- 5) How should I store the base station and meat probes?  
A: Always store the meat probes, once clean and dry, docked on the base indoors in a cool/dry place
- 6) Is the base station waterproof?  
A: The base station should not be exposed to direct moisture/rain