



*ECTHERM*

Making Master Chefs right at home

## Intelligent Wireless Food Thermometer



## ET180 User Manual

## 1.0 Introduction

Congratulations on your purchase of the truly Wireless Food Thermometer, ECPIN. ECPIN is a wireless food thermometer that gives home chefs real-time status inside the meat to avoid undercooked or overcooked disasters and ensuring the perfect result every time. You can use either one or multiple ECPIN, it all depends on your cooking needs and the size of your dish. It connects to the ECPIN APP via Bluetooth, meaning you can stay at your party table even when your steak is barbequing in your backyard. Details and “this moment” status of the meat can be read from your phone, giving you the best result at the tip of your fingers. ECPIN is small and can operate for up to 4 hours with just 2 minutes of ultra-fast charging. And rest assure, ECPIN is resistant to high heat and oven safe. We take your safety very seriously and is one of our top priorities. ECPIN uses premium quality stainless steel and ceramic that passes the requirement of FDA in USA and Food Contact Tests in Europe.

### 1.1 Before you start using ECPIN

1. Please make sure to read the instruction manual carefully. This information will help you to familiarize yourself with your new device, to find out important details about its first use and how to operate it and to get advice in the event of malfunction.
2. Following and respecting the instructions in your manual will prevent damage to your device and loss of your statutory rights arising from defects due to incorrect use.
3. We shall not be liable for any damage due to non-following of these instructions or misuse of the device.
4. Please take note of the safety advice especially in section 1.4.

### 1.2 Product Description

#### 1.2.1 Intelligent Wireless Food Thermometer (ECPIN)

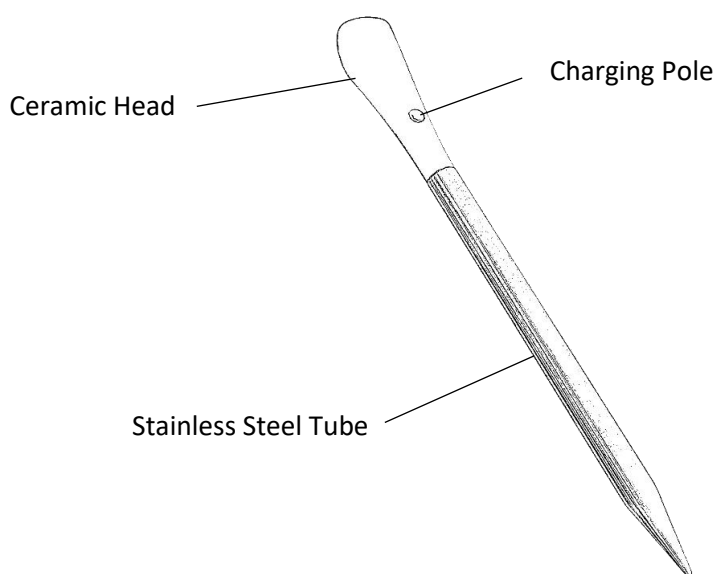


Figure 1. Intelligent Wireless Food Thermometer (ECPIN)

### 1.2.2 Charger

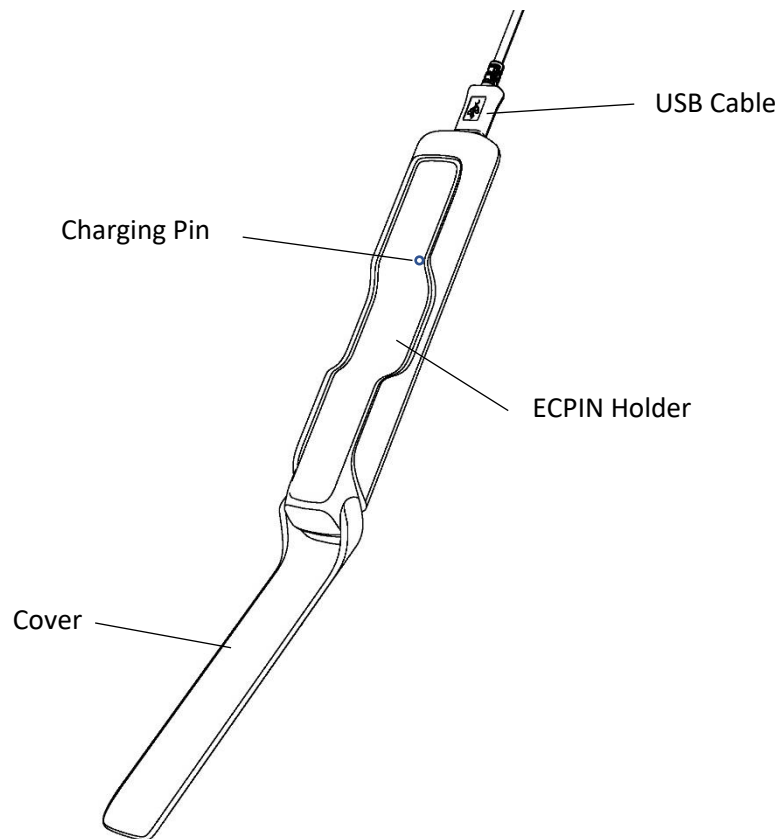


Figure 2. Charger for ECPIN

### 1.3 Product Specification - ECPIN

Item	Specification
<b>Dimension (metal part)</b>	Length : 81 mm Diameter : 6 mm
<b>Oven temperature</b>	Up to 300 °C
<b>Connectivity</b>	2.4GHz Bluetooth (BLE)
<b>Transmission Range</b>	Up to 10 meter
<b>Operating Time</b>	Up to 4 hours
<b>Standby Time</b>	Up to 6 hours
<b>Charging Time</b>	Less than 3 minutes
<b>Temperature precision</b>	1 °C
<b>Waterproof</b>	Water-resistant
<b>Multi-probe</b>	Support
<b>OS for Software APP</b>	iOS version 10.3.3 or above; Android version 6.0 or above

#### 1.4 Important Notes – Please read this carefully before use

1. This product is not intended for using by persons with ages 12 and under.
2. This product is exclusively for cooking meat/food in grill or oven. It should only be used as described within this User Manual.
3. **DO NOT TOUCH THE WIRELESS THERMOMETER WITH BARE HANDS AFTER COOKING.** Always wear oven gloves to remove ECPIN from the meat/food after cooking. The ceramic head will be hot after cooking and it takes a while to cool down.
4. Do not use ECPIN in microwave oven.
5. ECPIN can be cleaned and washed but do not immerse it long in water.
6. Before use, clean ECPIN with cloth and soapy water; and dry it thoroughly.
7. Always use the given official charger to charge ECPIN. Please make sure ECPIN is fully charged before cooking.

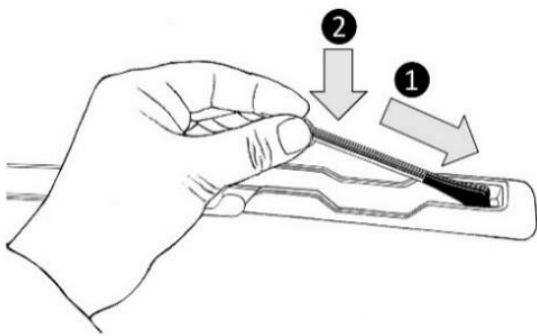


Figure 3. Insert ECPIN to the charger

*Please make sure the charging pole of ECPIN is facing down and contact with the charging pin of the charger.*

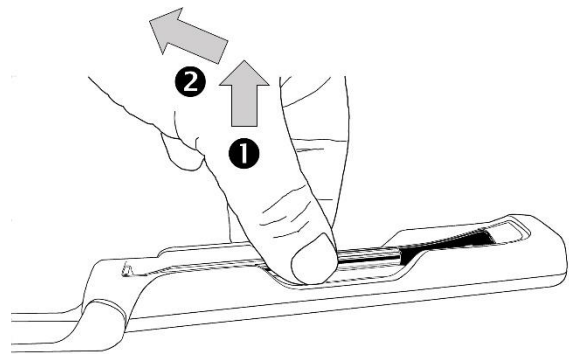


Figure 4. Take out from the charger

*Place your fingers at the lower part of ECPIN to take it out from the charger.*

8. It is required to insert ECPIN properly into the meat/food during cooking. Do not expose the metal part of ECPIN to the heat generated by oven directly.

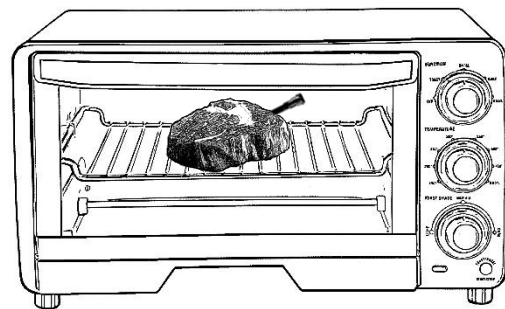
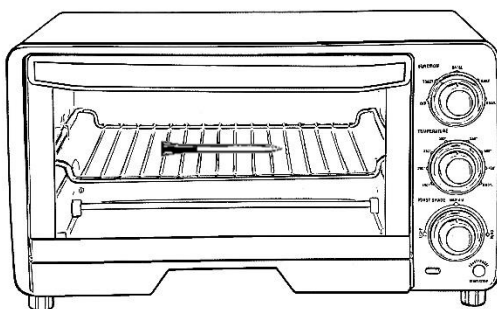


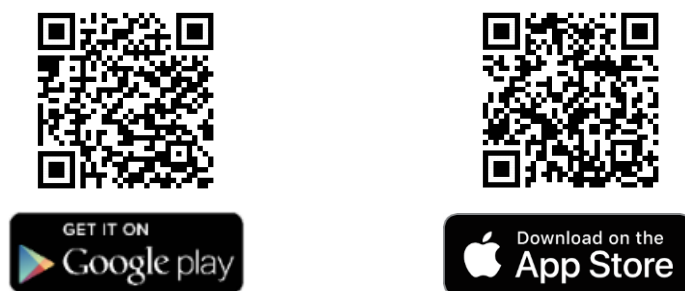
Figure 5. Safety in using ECPIN

9. Always use the latest version of the software APP for ECPIN. Go to the official website (Apple APP Store for iOS device and Google Play for Android device) to download and install the software APP for ECPIN.
10. Make sure the mobile phone is within the range of monitoring distance during cooking. The distance of operation is dependent on the actual cooking environment. It will be shorter if ECPIN is covered by a metal case.
11. Do not let the wireless food thermometer stay at high temperature (meat or food temperature above 80°C or 176°F) for a long time.
12. The supplier will not be liable for any damage of ECPIN due to misuse of the device.

## 2.0 Using ECPIN for Cooking

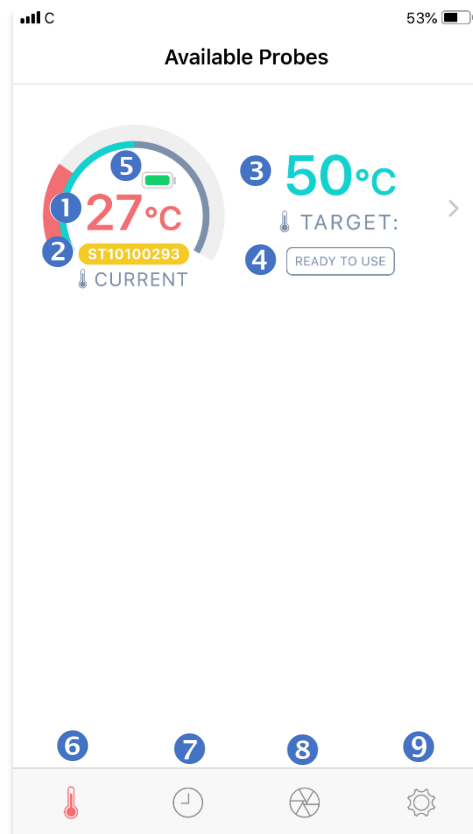
### 2.1 Getting Start

1. Install the mobile phone software APP (ECPIN) in your mobile phone. Please go to Google Play (for Android OS mobile phone) or Apple App Store (for Apple iPhone) to download the APP or go to [www.ectherm.com](http://www.ectherm.com) to download the corresponding APP(Android version only).



*When you are running the app for the first time, there will be a welcome screen and a setup screen. After going through the welcome, setup and tutorial screens, the display will be shown on the screen as shown Figure 6.*

2. Clean ECPIN with cloth and soapy water. Dry it thoroughly with a clean cloth.
3. Connect the charger to USB power source with the USB cable. The USB power source can be power bank, output of USB adapter or any USB socket of PC/notebook.
4. Put ECPIN into the charger. Please make sure that the charging pole of ECPIN is connected to the charging pin of the charger.
5. The LED of the charger will be switched on.
6. When the LED is switched off, ECPIN is fully charged.
7. Launch the software APP. You are requested to turn on the Bluetooth if the Bluetooth of your mobile phone is off. Please allow the APP to turn on the Bluetooth of your mobile phone accordingly.
8. The APP will search any available ECPIN that nearby you and show the corresponding reading on the screen of your mobile phone. When you see the reading of ECPIN (see example in Figure 6), it is now ready for use !!!



- ① Current Temperature
- ② ECPIN ID
- ③ Target Temperature
- ④ Cooking Status
- ⑤ Battery Level
- ⑥ Temperature View
- ⑦ Cooking Records
- ⑧ Sharing
- ⑨ Setting

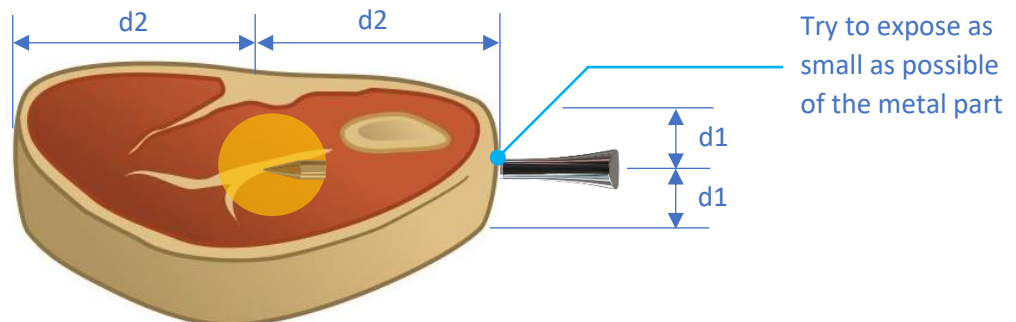
Figure 6. Example of ECPIN Reading

## 2.2 Guided Cook

ECPIN APP has some built-in programs that can help you to cook the meat/food to the desirable condition with ECPIN. Please follow the following steps.

1. Insert ECPIN to the meat/food.

*Please make sure ECPIN is fully charged. To obtain the best result, please make sure the tip of ECPIN is located at the centre of the meat/food. See figure below for example.*



2. Tap the area of the information of the probe on the “Available Probes” screen, the “Cook Setup” screen will be shown in Figure 7.
3. Choose the type of meat to cook by tapping “I want to cook” once and then select the meat type (see Figure 8).
4. Choose the cut of meat to cook by tapping “Cut of meat” once and then select the cut of meat (see Figure 8).

- Choose the doneness by tapping “Doneness” once and then select the desirable doneness (see Figure 8).

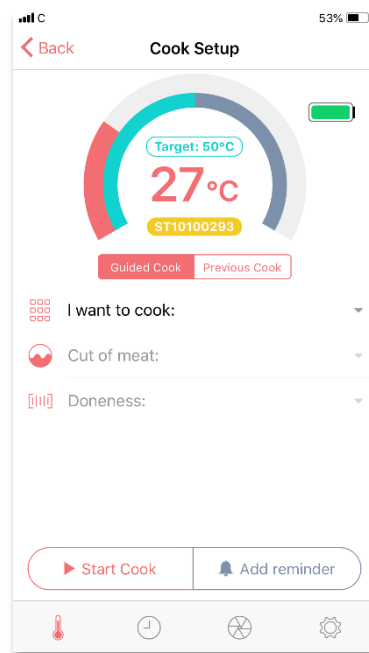


Figure 7. Display of Cook Setup

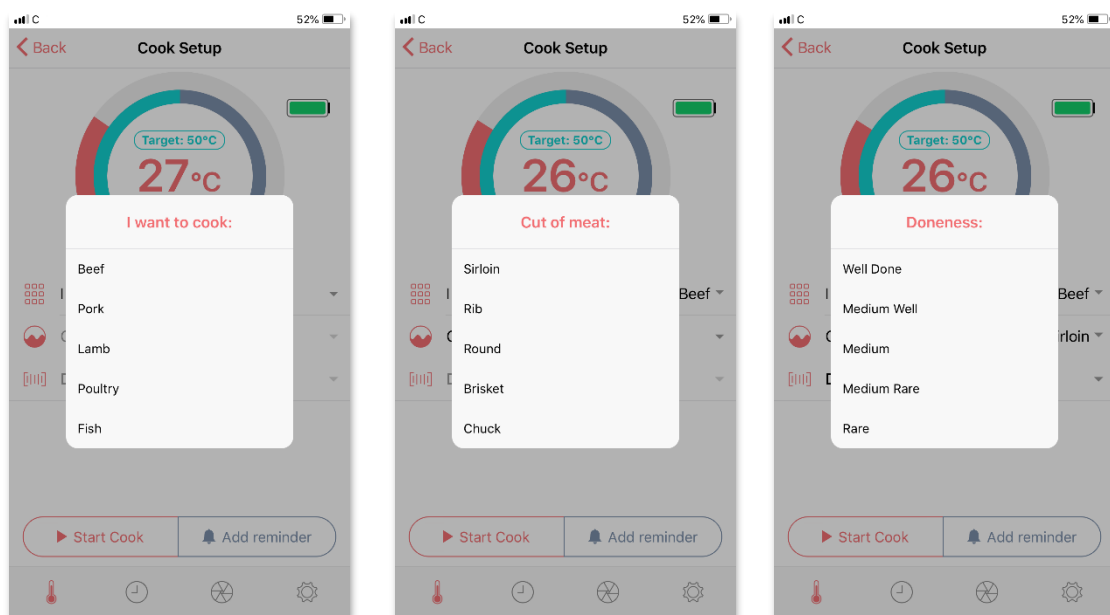


Figure 8. Displays of “Type of Meat”, “Cut of Meat” and “Doneness”

- Setting up temperature reminder or time reminder(optional). You can setup reminders on temperature and time. For example, if you want to flip over the steak after 1 minute of cooking, you can setup a time reminder at 1 minute. Once the timer reaches 1 minute, a reminder message is popped up on the screen with alerts.
- Preheat the oven to the desirable temperature and put the meat/food into the oven.



8. Tap the “Start Cook” to start monitoring the meat/food during cooking. You will see the cooking screen in your mobile phone as shown in Figure 9.

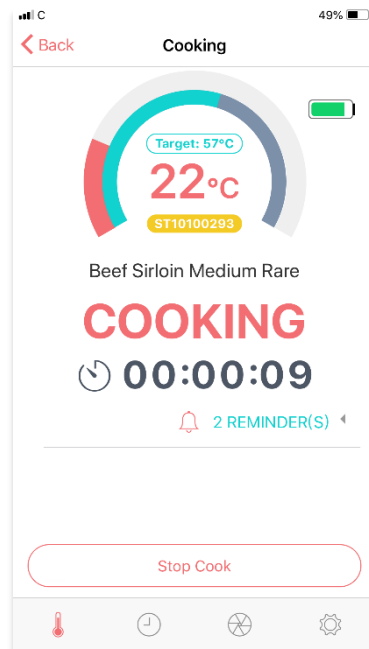


Figure 9. Cooking

9. When the temperature is close to the target, you will receive an alert and the corresponding message will be shown in the cooking screen as shown in Figure 10. Please start get close to the oven.

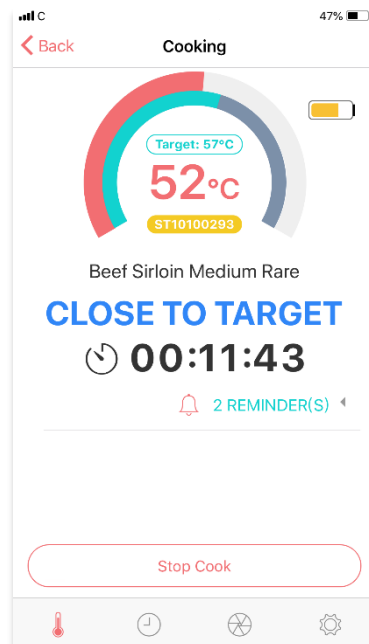


Figure 10. Close to Target

10. When the temperature reaches the target temperature, you will receive an alert and the corresponding message will be shown in the cooking screen as shown in Figure 11. Please wear the oven gloves and use tools (if needed) to take out the meat/food from the oven.

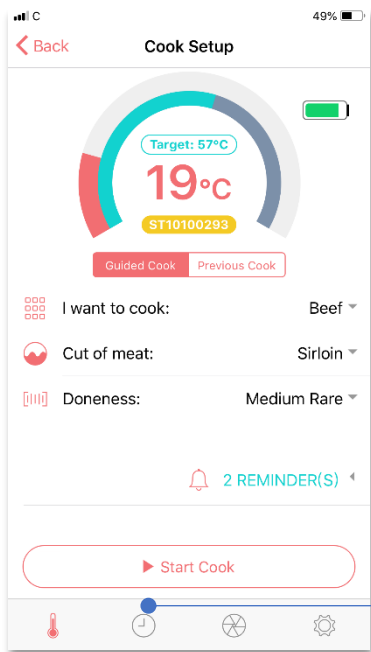


NOTE : Please note that the ceramic head of ECPIN is HOT after cooking. If you want to take out ECPIN from the meat/food, please use the oven gloves to prevent from hurting your hands.



Figure 11. Cooking Completed

11. Cooking Records. You can view the previous cooking records by tapping the ⌚ icon.



Tap the clock icon to review previous cooking records

Figure 12.

After tapping the ⌚ icon, a list of previous cook records can be seen (see Figure 13 ). Tap on the records, the corresponding cooking curve will be shown (see Figure 14).

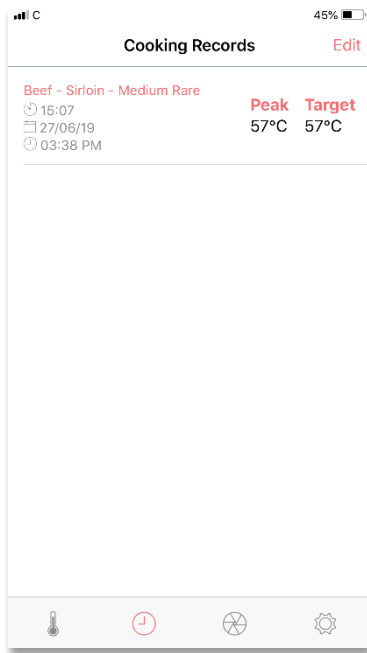


Figure 13. Previous Cooking Records

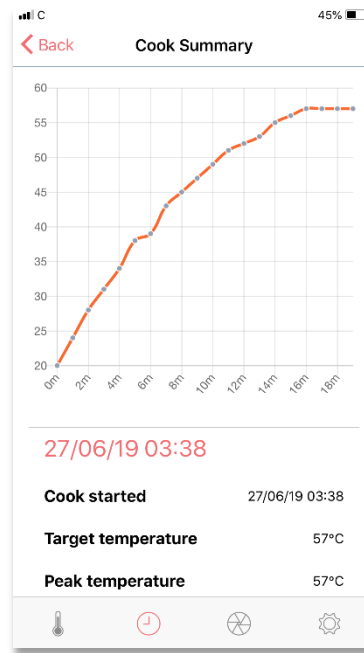


Figure 14. Temperature Profile

## 2.2 Use Previous Cooking Records for Cooking

1. You can use previous cook record to setup the cook instead of entering type of meat, cut of meat and doneness information every time.
2. In the cook setup screen, tap previous cook to show a list of previous records.
3. Scroll and choose which cook the user wants to repeat.
4. The corresponding setting is chosen automatically.
5. Simply tap “Start Cook” to start monitoring.

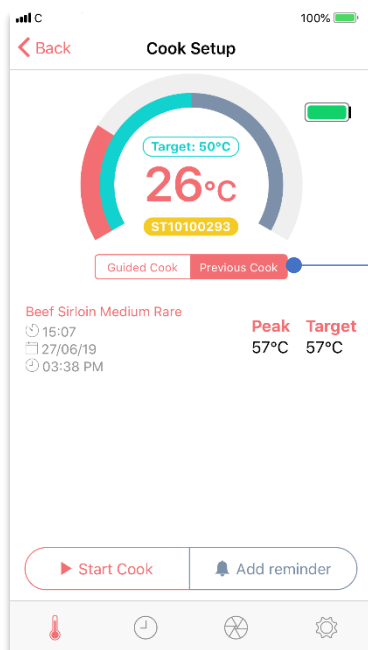


Figure 15. Previous Cook

1. Tap “Previous Cook” and a list of previous cook can be seen.

2. Scroll and choose which previous cook that user wants to repeat.

## 2.3 Custom Cook

1. You can select the final temperature of the meat/food instead of using the temperature setting in Guide Cook menu in order to cook the meat/food to your desirable texture and taste.
2. In the Cook Setup screen, you can touch the yellow target bar and move to the final meat/food temperature that you want the meat/food to be reached. Tap “Start Cook” button once when you put the meat/food into the oven.

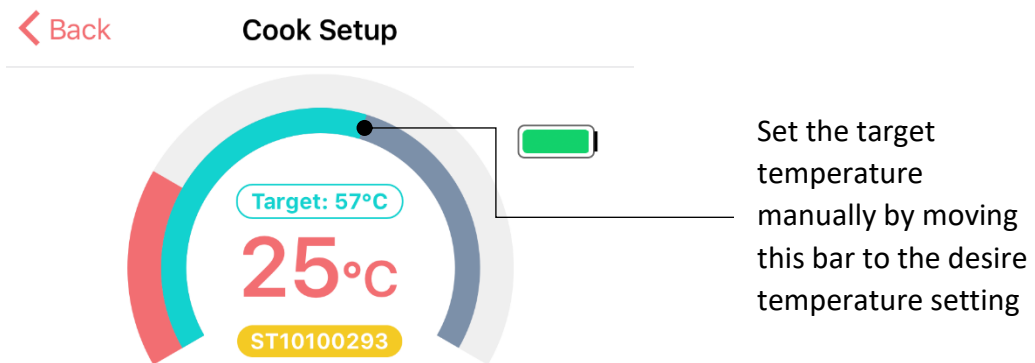


Figure 16. Manually adjust the Target Temperature for cooking

## 2.4 Setup of Reminder/Alert

There are two types of reminders, Temperature and Time, that you can set during the monitoring and cooking process. For each cooking, you can set maximum of two reminders in order to help you to take actions during cooking, such as flip over the steak. Please follow the following steps to setup the reminder.

### 2.4.1 Temperature Reminder setup

In Cook Setup screen, tap “ADD REMINDER”. Select the “Temperature reaches” and move the centre button of the temperature bar to the set the temperature that you want to have the alert. Tap “Add Reminder” at the bottom of the pop-up window to finish the setup.

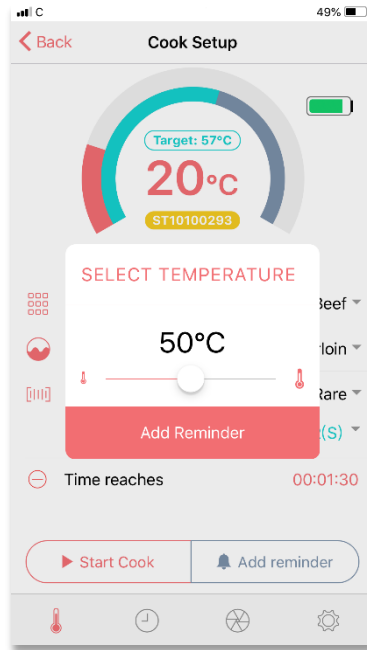


Figure 17. Setup of Temperature Reminder

#### 2.4.2 Time Reminder setup

In Cook Setup screen, tap “ADD REMINDER” button. Select the “Time reaches” and scroll the dials to setup the timer. Tap “Done” to finish the setup.

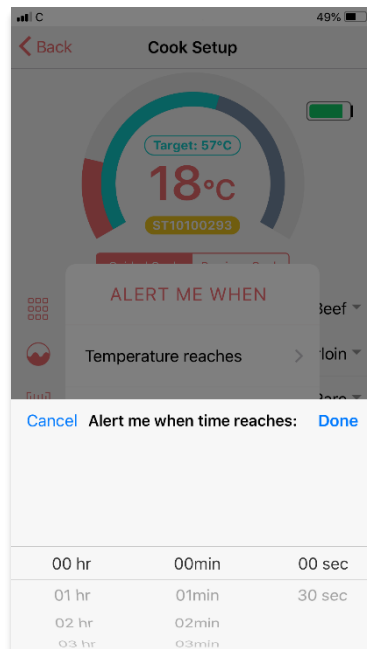


Figure 18. Setup of Time Reminder

#### 2.5 Overheat Alert

To prevent ECPIN from damage by applying high temperature directly to the electronic parts, there is a built-in Overheat Alert. When the measured temperature is equal to or

higher than 80°C or 176°F, the Overheat Alert will be triggered. The meat should be overcooked for a while and please take out ECPIN from the heat source as soon as possible with the oven gloves. Let ECPIN resting at room temperature. Please do not immediately immerse ECPIN into cold water after taking out from the heat source.

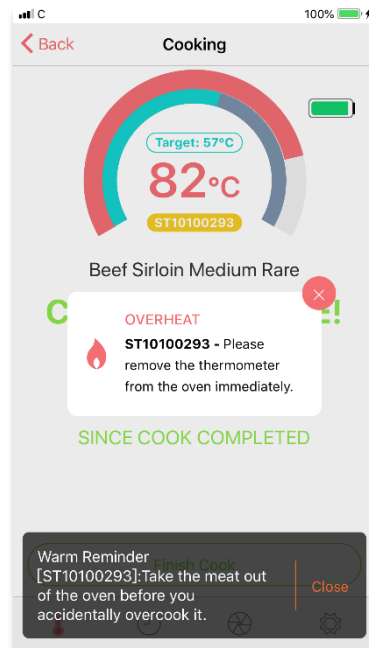


Figure 19. Overheat Alert

### 3.0 Sharing Cooking Fun

After completing the cooking, you can share the photos of your delicious food with your friends immediately by tapping the sharing icon at the bottom. You can take the photos after cooking and share with other people by using ECPIN APP.

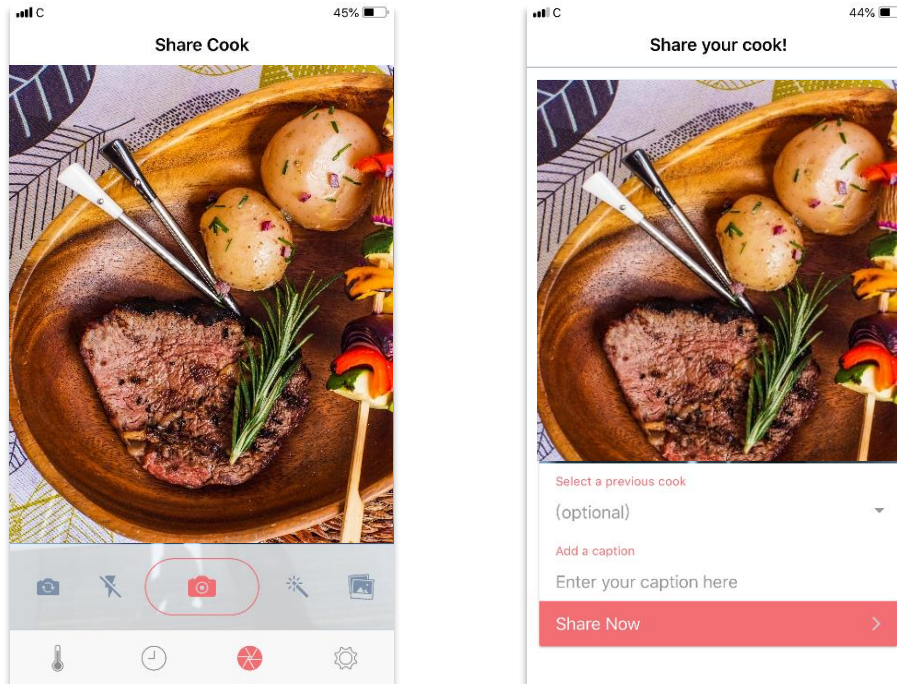


Figure 20. Sharing

### 4.0 Multiprobe Cooking

Sometimes, you may need more than one ECPIN for cooking. For example, the meat is too big or you want to have BBQ of different meats at the same time. When you have more than one ECPIN, you can use ECPIN APP to manage all of them at the same time (see figure below). You can follow the instructions in this manual above to setup each ECPIN. Once you have setup all ECPINs, you just let the APP to monitor them and tell you when it is ready for eat.

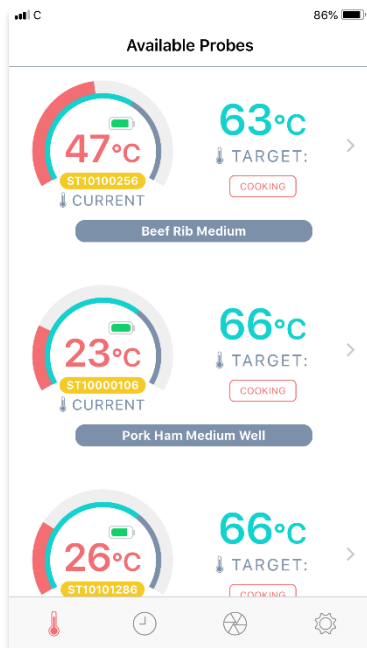



Figure 21. Multi-probe operation

## 5.0 Change the default setting

You can change the setting of the APP in the Settings manual by tapping the setting icon  at the bottom.

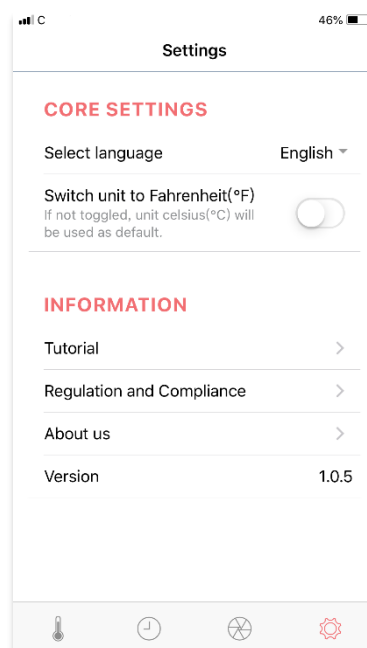



Figure 22. Setting



## 6.0 Support

Should you have any query in using ECPIN, please go to visit our official website [www.ectherm.com](http://www.ectherm.com)

## 7.0 Regulation and Compliance

ECPIN complies of different regulation and standard. You can find the information of regulation by tapping the setting icon  and then selecting the “Regulation and Compliance”. For more details, please visit our website [www.ectherm.com](http://www.ectherm.com).

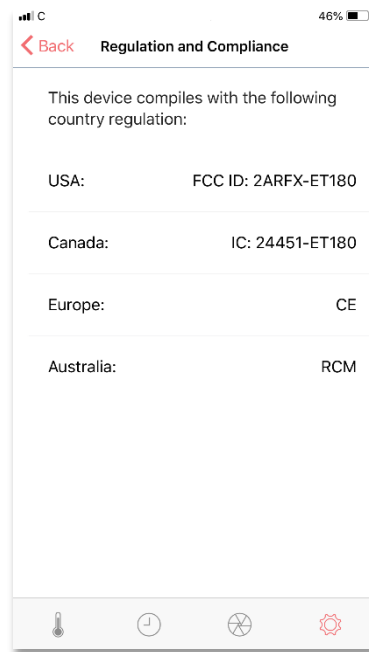


Figure 23. Regulation and Compliance

### 7.1 FCC Regulation

#### FCC Compliance Statement

This device complies with part 15 of the FCC rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Note: This equipment has been tested and found to comply with the limits for a Class 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 party responsible for compliance could void your authority to operate the equipment.

RF exposure statements

1. This Transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.
2. This equipment complies with FCC RF radiation exposure limits set forth for an uncontrolled environment.

## **7.2 Canadian Compliance Statement**

This device complies with Industry Canada license-exempt RSSs. Operation is subject to the following two conditions:

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

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

- 1) l'appareil ne doit pas produire de brouillage;
- 2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

Radiation Exposure Statement:

This equipment complies with IC radiation exposure limits set forth for an uncontrolled environment.