THERMOMETER OPERATION

High-temperature resistant handle

The upper part of the probe can withstand temperatures up to 500°C.



Safety mark

Always insert the probe up to the safety mark if the cooking environment exceeds 105°C.

Temperature sensors Multiple temperature sensors ensure accurate measurements

Temperature probe

To prevent damage, do not expose the probe below the safety mark to temperatures above 105°C.



READ BEFORE USE

- The Hehku probe is not suitable for use in a microwave oven or pressure cooker.
- Do not exceed the allowed temperature limits: the probe 105°C and the high-temperature resistant handle 500°C.
- If you use aluminum foil, leave the probe handle outside the foil.
- Avoid removing or placing the probe over a heat source.
- Do not place a hot probe directly in cold water.
- Do not place the dock on an overly hot surface.
- Do not expose the dock to a large amount of moisture.

GETTING STARTED



- 1. Remove the product from the packaging.
- Use scissors to remove the attention sticker highlighting the safety mark before charging
- highlighting the safety mark before chargin

 3. Gently wash the Hehku probe before use
 with soapy water.
- 4. Connect the charging dock to a USB power source using the included USB cable.

If you have connection issues, try troubleshooting:

Support -> Troubleshooting

DOWNLOAD THE APP

2

Start by downloading the app from the app store.









USING THE THERMOMETER

3

Dock's operation

Always place the dock next to the cooking area.

The dock acts as a signal repeater.

The probe charges only when the dock is turned off. Bluetooth connection to the probe is unavailable while charging.

- Solid red light: Probe is charging.
- Solid green light: Probe is connected to the repeater dock.

Flashing green light: No connection to the probe.

Charging port USB-C

Dock power switch



Battery LED English



smart wireless meat thermometer

Hehku Duo

Connecting

Charge the probe for at least 5 minutes before use. If the dock has power and the red light does not turn on, the probe

is fully charged.

Turn on the dock. The Hehku probe does not need to be switched on separately; it is ready for use immediately.

Open the Hehku app on your phone or tablet. A notification will appear for the detected probe and/or repeater (the dock). Connect the detected devices.

If the app does not detect the probe:

- Go to the devices page and search for probes.
- 2. Place the probe back in the dock (with dock powered off) to reset it.
- **3.** Power on the dock and wait for a solid green LED.

Placing the meat probe

Insert the probe into the thickest part of the meat at an angle, ensuring it reaches the safety mark. This prevents the probe from being damaged by excessive heat.



Safety mark Always insert the probe into the meat up to the safety mark if the cooking area exceeds 105°C.

Placement of the dock

6 -

Always place the dock next to the cooking area.

The dock acts as a signal repeater.
The repeater significantly increases the range of the meat thermometer. The meat thermometer connects to the repeater dock, and the dock connects to the phone or tablet









Cooking

7

Select *Start Cooking*, choose the dish, and set the desired doneness.

The app will estimate the ideal temperature for removing the food from the heat, ensuring it reaches the target temperature after resting.

You will receive an alert when the target temperature is reached. Remove the food from the heat.

Resting

Set the meat to rest in a warm place. If desired, loosely cover it with aluminum foil, but do not wrap it completely. The app will notify you when the resting time is complete.

Remove the probe, and if desired, quickly sear the surface over high heat.

Cleaning

Wash the meat probe with soapy water or in the dishwasher after use. Store it in the dock to keep it ready for use.

The probe cannot be turned off separately. Charge the dock as needed—the 2000mAh battery lasts a long time without charging.

QUESTIONS?

Have questions about the product? Visit our support page at: https://hehkumeat.com/support/

How far can the Hehku probe be from the app? Cooking usually takes place in a closed environment like an oven or grill, which can affect the probe's range. A glass door blocks the signal less than a metal hood, such as in a grill or smoker.

The range between the probe and the dock can typically be 1–10 meters. For the best connection, place the dock as close to the cooking area as possible.

How to identify multiple probes in the app?

Since the Hehku meat probe does not have a separate power switch, follow these steps to easily identify them:

1.Place all probes in their docks to charge.2.Open the app on your phone.

3.Remove the probes from the dock one by one, and note the color of each probe in the app as it connects.

How to turn off the Hehku meat probe?

The Hehku meat probe does not have a power switch. It automatically disconnects when placed in the dock for charging. During charging, it cannot connect to a phone or tablet.

TECHNICAL SPECIFICATIONS

Maximum Allowed Cooking Area Temperature: 500°C

Maximum Allowed Probe Temperature: 105°C

 $\begin{array}{l} \text{Margin of error} \\ \pm 0.3 ^{\circ}\text{C} \end{array}$

Thermometer charging time 5 min for cooking 2 hrs, 20 min for full charge

Thermometer battery life 36 hours

Thermometer waterproofing IP68 (dishwasher safe)

Thermometer size 133x11mm thickness 6mm

Package contents

Dock, 2x Hehku meat probes
USB cable and manual

USB cable and man

Connection Bluetooth 5.2 (backwards compatible)

> Range 3m between

probe and dock. About 50m between dock and phone

Max. Simultaneous probes per app 8 pcs

Dock charging port USB-C

Dock battery and charging 2000mAh 0.9A 5V

Warranty

2 years

Model HEHKU-DUO

Approvals CE, ROHS

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