

Quick start guide

for

WeGrill One

Smart Wireless Thermometer

What's in the box

- 1 x WeGrill One
- 1 x Probe for WeGrill
- 2 x AAA 1,5V batteries
- 1 x Quick start guide



Warranty: 2 years from the date of purchase. Manufactured in China and Imported into the EU by EET Group A/S.

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Download the APP

Search and download the free WeGrill APP onto your smart phone



Getting started

- Open the box and check that all parts are present and intact, if not please contact the shop where you bought it
- Insert the 2 AAA batteries into the battery port on the back side of WeGrill One. Please observe the drawings inside for correct placement
- Plug the probe into CH1 or CH2 socket
- Press the touch button on WeGrill One
- When the 3 orange lights start blinking open the WeGrill APP and press the connection icon
- From the (BLE) menu select WeGrill One
- When the light switches to 1 constant light, your device is connected and ready to use



Start cooking

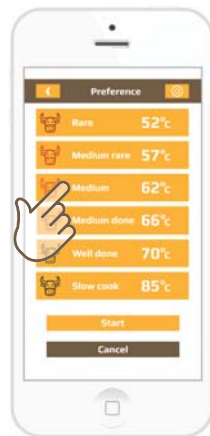
- The WeGrill App has 3 cooking modes based on meat type, desired time or temperature.
- Press 'Select Recipe' on Channel 1 or 2 to enter cooking mode



- Select the desired recipe based on meat type, or set time or target temperature manually.
- Select settings to change between °C/°F and set language



- When recipe/meat type is selected you can set your cooking preference from the presets
- Press Start to begin cooking
- Press Cancel to reset



- While cooking you can monitor current temperature and progress
- To change cooking mode or temperature setting during cooking press Recipe on the Channel to enter the recipe menu
- An audio signal will sound when the food has reached the right temperature



User tips

- Always remember to let your meat rest after cooking to ensure it is moist, tender and juicy.
- WeGrill One has an integrated magnetic mount.
- Extra WeGrill probes can be purchased separately.

Warning

- Never mount WeGrill One directly on a hot surface as it will damage the product. The outside of an oven door will usually work fine as the door is isolated, but the lid of a grill is too hot.
- Temperature probes are not dishwasher safe. Hand wash the probe and use a scrubber pad if needed. Do not soak the steel wire or plug.
- Do not put the probe directly into flames, the sensor will break if exposed to more than 300 °C.
- The probe works up to 300 °C for spot checks, and up to 250 °C for prolonged monitoring.
- The yellow silicone tube on the probe is heat resistant but will still get hot. Be sure to use tongs or grill gloves when touching probe or wire during cooking.