



WIRELESS SMART  
MEAT THERMOMETER



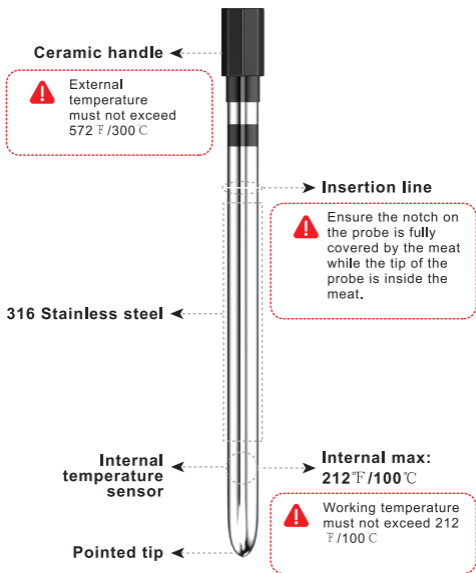
HK-BQ02

# USER MANUAL

# Product Diagram



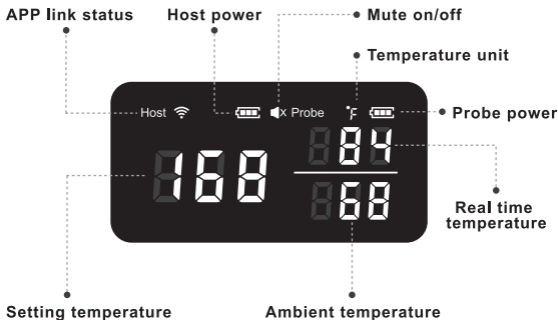
# Temperature Probe



# Button Control

Button	Function	Operation
⏻	On/Off	Press for 3s
	Screen light on/off	Press
🔇	Mute/Unmute	Press
⚙️	Enter temperature setting/Save and exit	Press
	Restore default settings(52°C)	Press for 2s
+	Temperature up	Press
-	Temperature down	Press
°F/°C	Toggle between Fahrenheit and Celsius	Press

# Screen Display



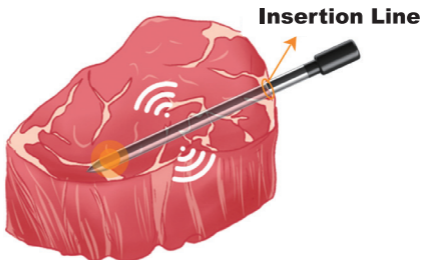
# Product Parameters

Bluetooth Version: 5.3	Internal temperature: -20~100°C/-4~212°F
APP name: CHEFBBQ	Ambient temperature: up to 300°C/572°F
Wireless distance: Max 800 feet	Waterproof: IP67 (probe)
Probe charging time: 10 minutes	Host Charging Time: 4 hours
Probe working time: >24H (Low temperature roasting) >10H (Regular roasting)	Host working time: > 120 hours

# Operation Note

1. Before use, please charge the host for 4 hours and ensure that the probe is inside the host charging compartment.
2. Please charge the probe for 10 minutes before each use to ensure it can work for over 24 hours.
3. The indicator light is red when the host is charging, and blue when fully charged.
4. When the probe is detected battery low, the host will ring an alarm, please charge the probe in time.

## ! Attention

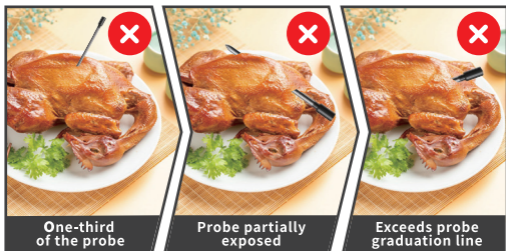


Insert the Probe into the thickest part of the meat, ensure the notch on the probe is fully covered by the meat while the tip of the probe is inside the meat.



## **Attentions**

The insertion method of the probe is related to the sensing temperature. The wrong insertion method will cause inaccurate temperature measurement or direct damage to the probe.



# Trouble Shooting

**Q** The host amplifie's screen dosen't display the temperature or displays a code('H27')?

**A** Restart the host amplifier and it will connect the probe automatically.

**Q** Could not connect to the thermometer with your phone via Bluetooth?

**A** Clear the Bluetooth history both of the devices and restart the BQ02, and then try to connect to it again.

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## Manufacturer

Shenzhen Hanke Technology Co.,Ltd  
Meipeng SKY311, No.3 Hebei industrial Zone, Zhongxing Road,  
Ma'antang Community, Bantian Street, Longgang District,  
Shenzhen, Guangdong, China, 518000



## Warranty & Service

This product is covered with Paneceia product and labor warranty for 12 months from the date of its original purchase.

Please contact us if you have any questions:

**support@paneceia.com**

Extend 2 years warranty:

**www.warranty-hub.com**



# Important Safety Tips

- Use the probe only for the intended purpose. The probe is designed for meat (food).
  - To prevent the risk of electric shock, do not immerse the charging host in water or other liquid.
  - To avoid damage to the probe, the probe must be inserted into the safety line in the meat.
  - In order to maintain the best performance of the product, please do not insert any part of the probe's ceramic handle into the meat.
  - Do not use the probe in a microwave oven or pressure cooker.
  - Do not expose the probe directly to flames. Do not drop the probe on hard surface.
  - The probe cannot be washed in a dishwasher. Wash the probe before and after using by hand.
  - When putting it back into the host, make sure the probe is completely dry.
  - The probe is waterproof, but it should not be immersed in water for a long time.
  - Please pay attention to the tip of the probe to avoid injury.
  - During the cooking process or just after cooking, the probe will be very hot, please do not touch it with bare hands.
  - Do not immerse the probe in cold water after cooking. Wait until the probe cool down by itself.
  - The probe is not a toy. Close supervision is required if you use the probe near children.
  - Do not use this product outdoors in rain, thunderstorm or other severe weather conditions.
  - If it shows that the temperature is too high or the temperature rises too fast, check whether the probe is inserted into the food or not. Please reinsert the probe into the food correctly and make sure that the probe is not exposed to flames. Please reposition the probe tip to the center of the thickest part of the food. Avoid it touching the bones or fatty areas. Keep good contact.
  - The maximum temperature of the sensor inside the probe is 212°F (100°C). The temperature above the maximum temperature may damage the probe.
  - The maximum temperature of the probe handle is 572°F (300°C). The temperature higher than the maximum temperature may damage the probe.
  - When removing the probe from the meat, avoid applying left/right/up/down pressure on the ceramic handle of the probe. Please move out the probe on the same level.
  - Eating raw or undercooked meat, poultry or seafood may increase the risk of foodborne illness. To reduce the risk of disease, cooking food at the safe temperature is recommended by the U.S. Department of Agriculture.
  - When the probe is not in use, please retract the probe to the host and turn off the thermometer
- Warning: Changes or modifications to this device that are not expressly approved by the part responsible for compliance may invalidate the user's authority to operate the device.

# Use via APP

## Download the APP

Search "CHEFBBQ" in App Store or Google play, or scan the following QR code.



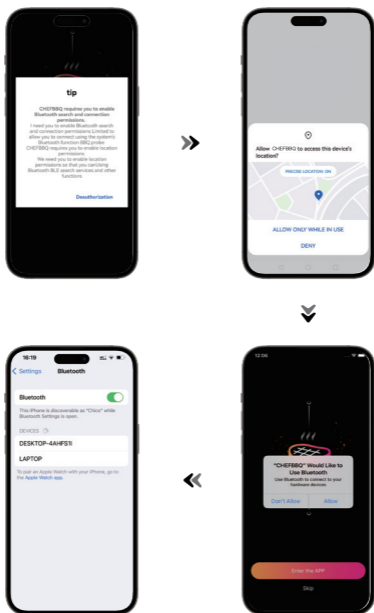
iOS 12.0 and above version, Android 6.0 and above version.

### NOTE:

The APP does not have a cloud server and will not collect personal information from users. Please rest assured to use it.

## Set up the APP

Turn on Bluetooth on your phone (The Android system must have both Bluetooth and location services enabled), as well as the notification services (Notification includes alarm and pop-up icon).

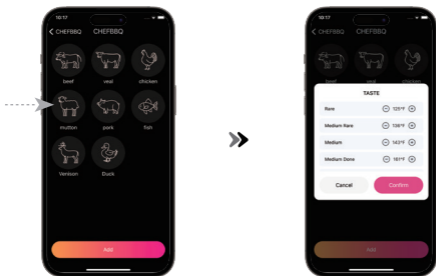


## Connect the host for use

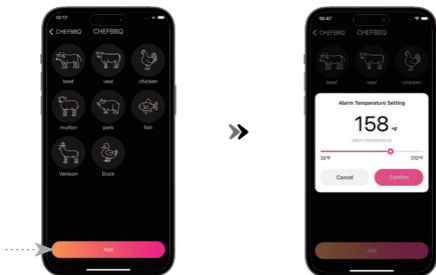
Open the APP and connect the host with the Bluetooth name CHEFBBQ as shown below, the settings and display of the app will be synchronous with the host.



## APP operation guide



Option 1: Click the "Meat" button in the "Home" page and select the preferred ingredients. Set the desired taste (target Temperature)



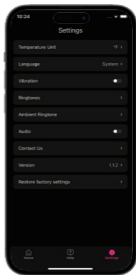
Option 2: Click the "Add" button, set and save the temperature you like.



Home Page



Help Page



Settings Page

# FCC Compliance

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.

Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

**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.

This device and its antenna(s) must not be co-located or operation in conjunction with any other antenna or transmitter.

## Radiation Exposure Statement

To maintain compliance with FCC's RF Exposure guidelines, This equipment should be installed and operated with minimum distance of 20cm from your body.



Wireless Smart Meat Thermometer