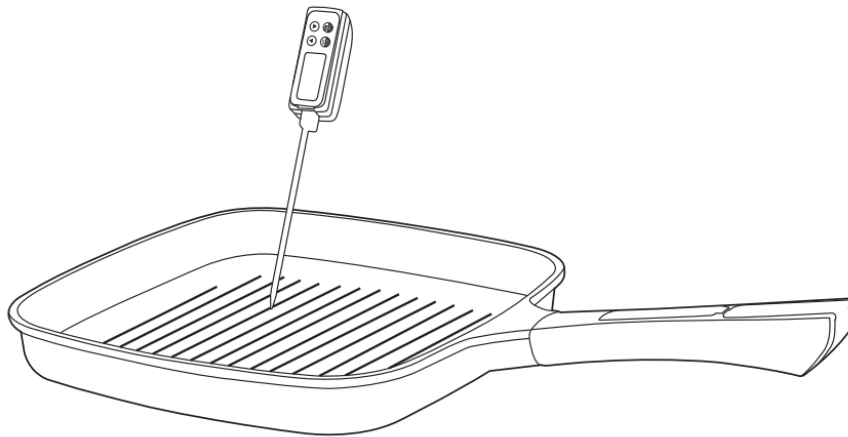


Jean-Patrique®

THE MEAT MASTER

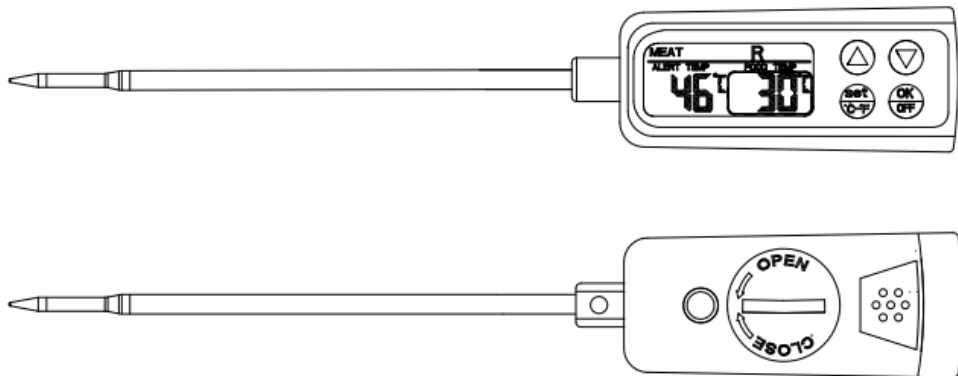
SMART GRIDDLE PAN WITH THERMOMETER

Usage Instructions



1. Before using the pan for the first time, carefully hand wash the pan body with soap and warm water, using a non-abrasive sponge.
2. Do not wash the thermometer with water.
3. Do not pull or drag the pan on glass ceramic surfaces to avoid scratching.
4. Please use wood/silicone/plastic utensils. Avoid sharp steel tooling on the pan surface. Note that slight scratches and abrasions that may appear will not alter the non-stick coating.
5. Do not overheat the pan.
6. Pay attention during and after cooking as the pan conducts heat and will be very hot.
7. This product is suitable for all stoves including gas, ceramic, and induction.
8. The pan body is dishwasher safe. Do not put the thermometer in the dishwasher.

Thermometer care instructions



1. Take out the plastic block in the battery cell before your first use. You can easily open and close the battery cell using a coin.
2. Clean the probe with a kitchen towel before use.
3. Do not put the thermometer in the dishwasher or submerge it in water. To clean the thermometer, use a damp cloth and wipe dry immediately.
4. Do not put the thermometer in the oven.
5. Long press **OK** to switch on the thermometer.
6. Long press **OK** to switch off the thermometer.
7. Place the thermometer inside the handle for storage.
8. Replace the battery when the words on the screen are not stable.
9. Battery model: CR2030



Thermometer usage instructions

① Duration set

Place the thermometer inside the handle and set the desired duration.

SET → ▲ or ▼ → **OK**

② °C ⇌ °F

OK → **SET** for 3 secs

③ Doneness set

Press **SET** 1 or 2 times to choose the MEAT or DIY mode.

MEAT mode

SET → **MEAT** → ▲ or ▼ → **OK**

MEAT function guidance for steak:

R: Rare

MR: Medium Rare

M: Medium

MW: Medium Well

WD: Well Done

	R	MR	M	MW	WD
°C	46°C	55°C	60°C	65°C	71°C
°F	115°F	131°F	140°F	149°F	160°F

DIY mode

SET → **DIY** → ▲ or ▼ → **OK**