

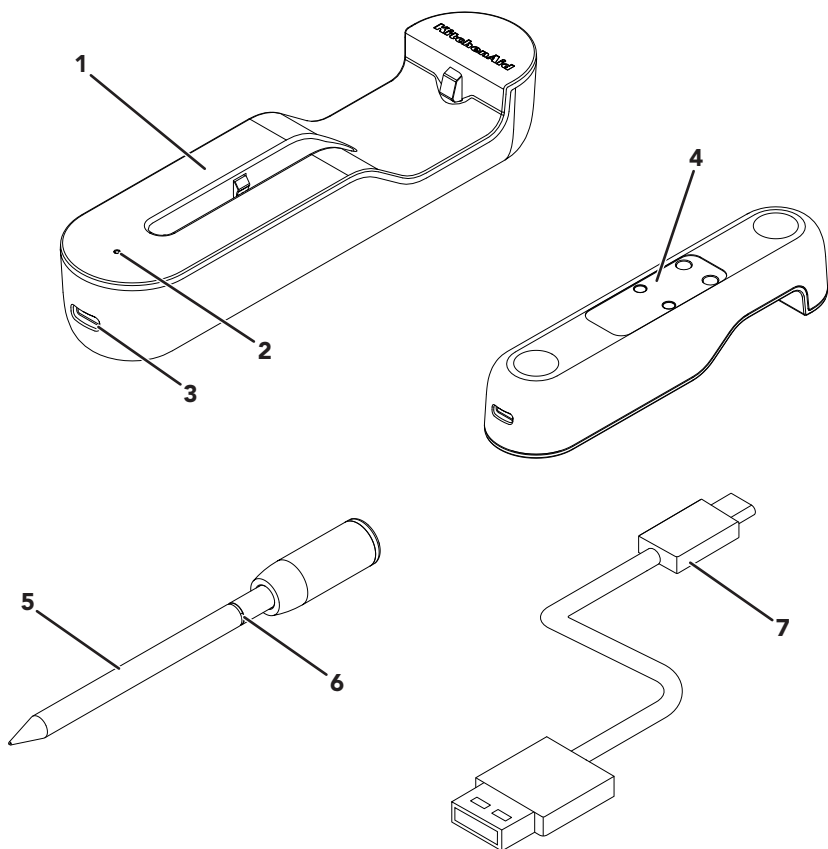
KitchenAid®

SMART THERMOMETER

KTH11, KTH12
PRODUCT GUIDE



PARTS AND FEATURES



1. Dock

2. LED Status Light

3. USB C Connection Port

4. Magnetic Mounts
5. Thermometer Probe

6. Insertion Mark

7. USB Cable

FEATURES

The KitchenAid® Smart Thermometer has the following features:

1. **Assisted Cooking Cycles:** 136 combinations of protein types, cuts, and doneness to assist with getting the doneness level you want, with a further option to customize your target temperature.

2. **Manual Cook Cycle:** Manual cooking cycle allows you to select your preferred target temperature.

3. **Estimated Time of Readiness (ETR):** In assisted cook cycles, the app will provide an estimated cook duration. If your cook time changes more than 15 minutes from the time provided, you will receive a notification.

4. **Graph View:** Visualize your cooking through a detailed graph that tracks temperatures precisely, both the ambient temperature and current internal temperature, so you can achieve your ideal doneness.
5. **Notification/Alerts:** Within assisted cook cycles, you receive several notifications to help you throughout your cook.
 - Flip Notification to flip your meat in order to get even cooking. Some meat types come with the flip food reminder toggled on. Other meat types have the flip food reminder toggled off. You can adjust this setting via the cook monitoring screen three dots menu.
 - Almost Done Notification when it is time to get closer to where you are doing your cooking.
 - Remove from Heat Notification when it is time to remove your meat from the heat source to a room temperature surface to start the resting process and finish cooking. The “Remove from heat” alert comes a few degrees before your target temperature because the food will continue cooking from the carry-over heat while resting.
 - Overcooking Notifications when you have gone past your target temperature.
 - Overheating Notification when either the Internal temperature of the Thermometer Probe has reached the maximum temperature of 212°F or the Ambient Temperature registers higher than 572°F.
6. **Previous:** You can view your past 20 cooks in the Previous tab. From here you can add to Favorites. You will need to be logged in to your KitchenAid® App and be connected to the internet in order for a cook to be added to your account under Previous or view your past cooks.
7. **Favorites:** Get easy access to your most loved cooks. Save up to 20 of your favorites, allowing you to quickly remake recipes how you crave them. You can easily start your cook from Favorites. You will need to be logged in to your KitchenAid® App and be connected to the internet in order to add a cook to Favorites. You also have the option to name your Favorite cooks in the Favorites tab.
8. **Range Extender Mode:** Get the flexibility to monitor your cooking from a greater distance by using a second device with internet. Just select the mode within the app to get step-by-step instructions to connect your cook cycle on one device to a published web link viewable from another device anywhere with an internet connection. You will need to be logged in to your KitchenAid® App and be connected to the internet in order to use this feature.
9. **Notes:** On the Favorites tab, you can add notes to a cook you have favorited to allow you to get the same results over and over again or to improve the next cook.
10. **Custom Alert:** Customize alerts to get your cook exactly how you want it. You can add up to 6 alerts based on the internal temperature, ambient temperature and time.

PRODUCT SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1.** Read all instructions. Misuse of appliance may result in personal injury.
- 2.** To protect against risk of electrical shock, do not put the Dock into water or other liquids.
- 3.** This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.
- 4.** Unplug the dock from the outlet and remove the thermometer from the dock before cleaning the dock or the thermometer. To unplug, grasp the plug and pull from the outlet. Never pull from the Power Cord.

5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
6. The use of accessories/attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury to persons.
7. Do not let cord hang over edge of table or counter.
8. When the Thermometer Probe is hot, do not touch or remove it with your bare hands.
9. Always check your food for doneness before consumption. Consuming undercooked meats, poultry, seafood, shellfish or eggs may result in illness. Visit **foodsafety.gov/keep/charts/mintemp.html** for a complete listing of minimum safe temperatures.
10. Do not use the Thermometer Probe in the microwave or pressure cooker.
11. Do not cover the Thermometer Probe while in use.
12. Do not place the Thermometer Probe in direct contact with flames.
13. Do not place Dock on or near any hot surface, such as a grill cover, oven door or stove-top.
14. The Thermometer Probe is dishwasher-safe. The Dock should not be submerged in liquid or put in the dishwasher.
15. Do not use cleaning products on the Smart Thermometer containing alcohol, ammonium, benzene or abrasives, all of which could damage the device.
16. This product is not intended for pastry or candy making. This cooking Thermometer Probe is specially designed for measuring the temperature of meat, fish, and poultry.
17. The Thermometer Probe is sharp, insert with care.
18. Complete usage instructions are provided in the app and on **KitchenAid.com**.

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

ELECTRICAL REQUIREMENTS

Voltage: 110 V~

GETTING STARTED

- **Plug in and Charge:** Ensure the Thermometer Probe is securely inserted in the dock. Plug the USB cable into a power source and charge for at least 5 minutes. This is only required for the first use.
- **Install the KitchenAid® App:** While your Smart Thermometer charges, download the KitchenAid® App from the Apple App Store or Google Play Store.
Google Play is a registered trademark of Google LLC.
Apple is a registered trademark of Apple Inc.

SET UP GUIDE FOR NEW USER

To use your Smart Thermometer for the first time:

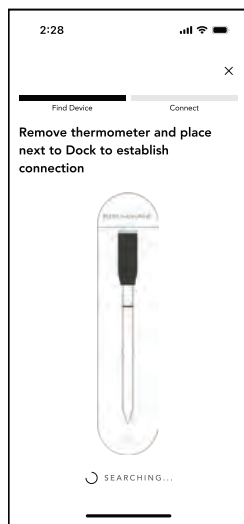
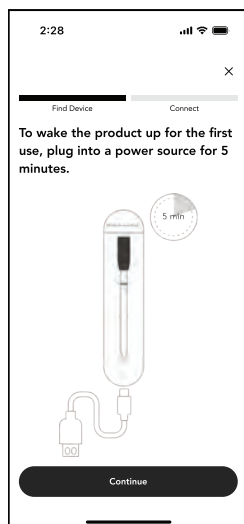
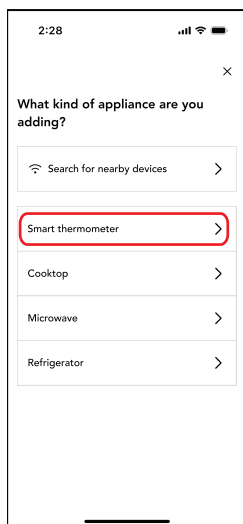
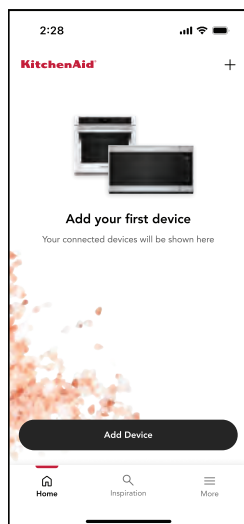
1. **Create Your Account:** If you are a new user, follow the prompts in the app to create an account. If you already have an account, simply log in.

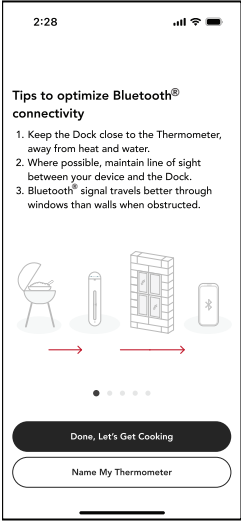
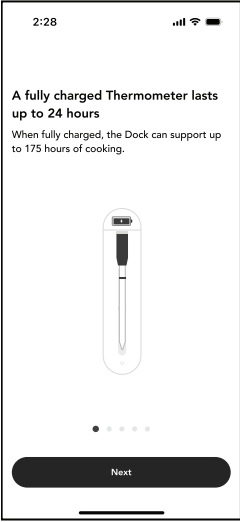
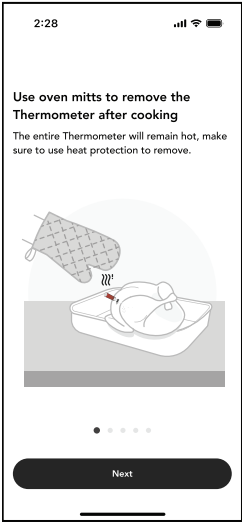
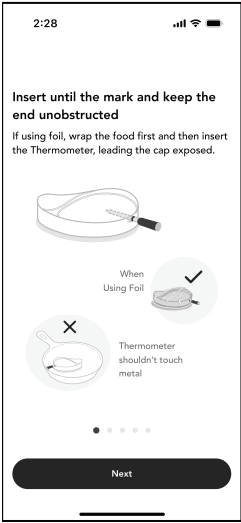
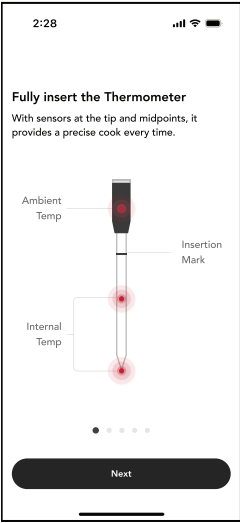


- 2. Add Your Device:** Once logged in, go to the Home tab, click Add Device, and select Smart Thermometer. Ensure your Bluetooth® functionality is turned on and allow the app to connect to the device. Follow the prompts to finish the connection. You must be connected to the internet to add the Thermometer to your account.

NOTE:

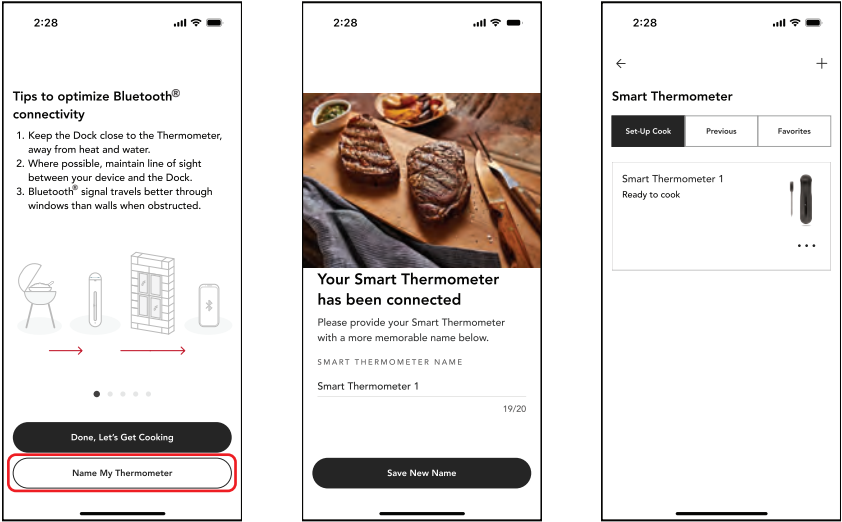
1. Use the manual process to add the Smart Thermometer. The device does not appear when you use the “search nearby devices” option.
2. To set up multiple Thermometer Probes, complete the pairing process for one before removing the next from its Dock.



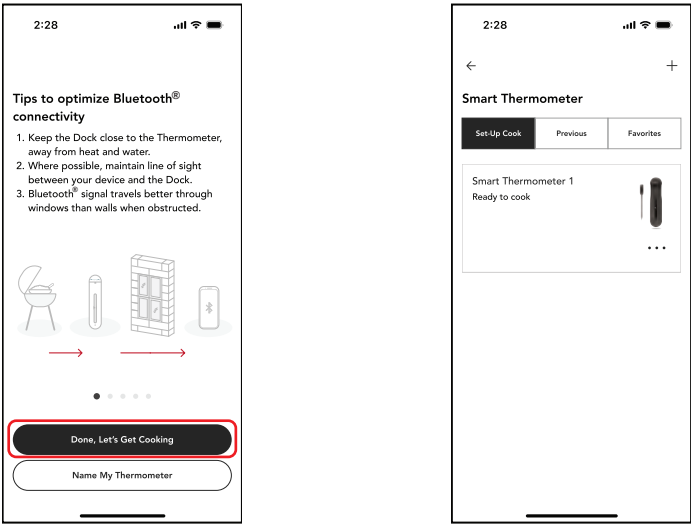


NOTE: Battery life impacted by factors such as battery age and use.

- EN
- 3. Name Your Thermometer:** After successfully pairing and learning about your thermometer, you can choose Name the Thermometer. Type in a memorable name and select Save New Name.



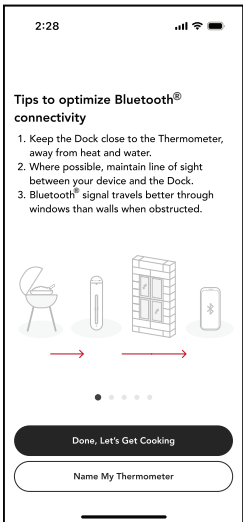
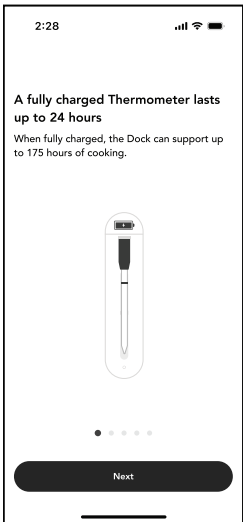
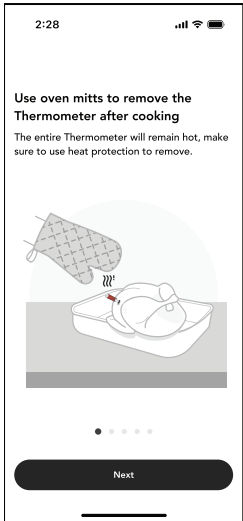
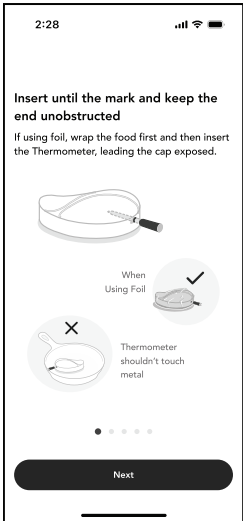
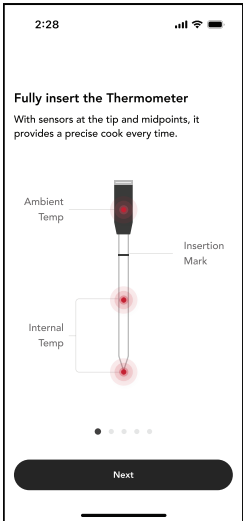
- 4. Get Cooking:** Alternatively, select Done, Let's Get Cooking to go directly to the Thermometer Dashboard.



NOTE: You must be connected to the internet to add a thermometer to your account. Once added, you do not need an internet connection to start cooking.

PRODUCT WALKTHROUGH

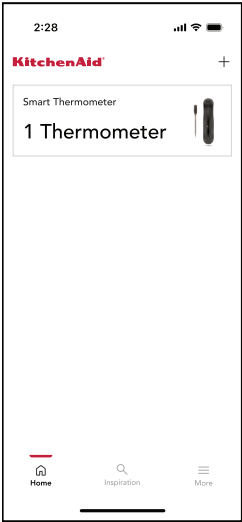
When you add your first Thermometer, you will see a series of screens with important information on how to use it. Please take a moment to read these instructions so you can get the best experience and results.



NOTE: Battery life impacted by factors such as battery age and use.

SET UP FOR RETURNING USER

- 1. If you are a returning user, you may encounter these scenarios:
 - a. Open the app to land on the added device page.



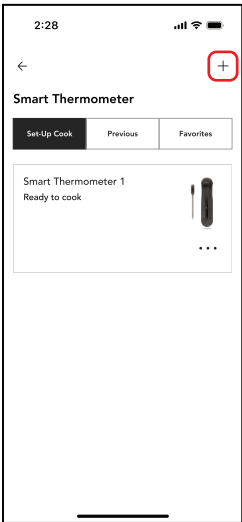
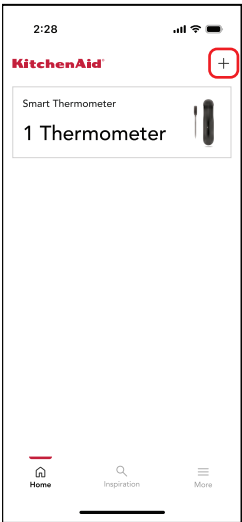
- b. If you are signed out, click Sign Up or Log In to use your previously created credentials.



c. If you prefer not to log in and you previously added a Thermometer, click the Use Smart Thermometer button.



- 2. If you need to add your first Smart Thermometer, please refer to Step 2 under SET UP GUIDE FOR NEW USER.
- 3. To add additional thermometers (total of 4), use the + button on the Device Dashboard or Smart Thermometer Dashboard and follow the prompts. You must be logged-in and connected to the internet in order to add additional Smart Thermometers.



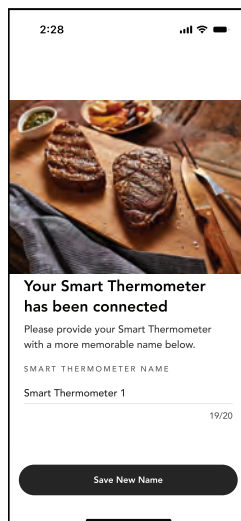
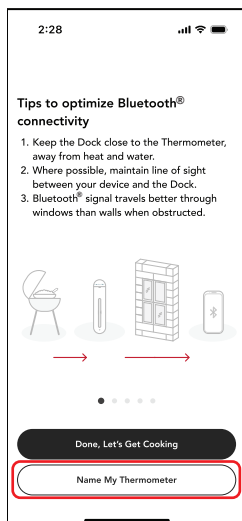
NOTE: You must be connected to the internet to add a thermometer to your account. Once added, you do not need an internet connection to start cooking.

NAMING THE THERMOMETER OPTIONS

Naming Your Thermometer During Initial Setup

When you successfully pair your device, you will see the option to "Name My Thermometer".

- **Action:** You can give your Smart Thermometer a more memorable name by typing it into the field labeled "SMART THERMOMETER NAME".
- **Confirmation:** Select the "Save New Name" button to confirm your change.

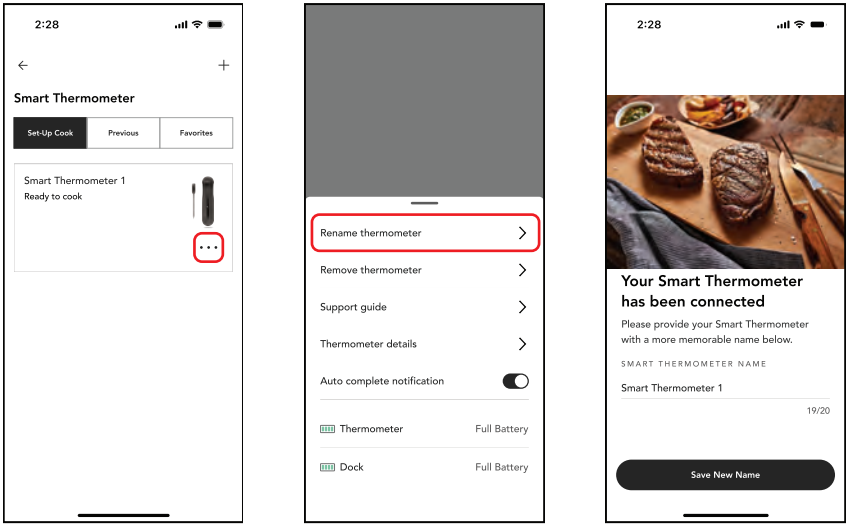


Renaming From The Smart Thermometer Dashboard

If you want to rename a Thermometer that is already registered on your dashboard, follow these steps:

- **Access Dashboard:** Go to the Smart Thermometer Dashboard where all your added Thermometers are listed.
- **Open Menu:** Find the specific Thermometer card for the device you want to change.
- **Select Options:** Click on the three dots in the bottom left corner of that Thermometer card.
- **Choose Rename:** Select "Rename Thermometer" from the list of options.

- **Save:** Follow the prompts to type in the new name and select "Save New Name".

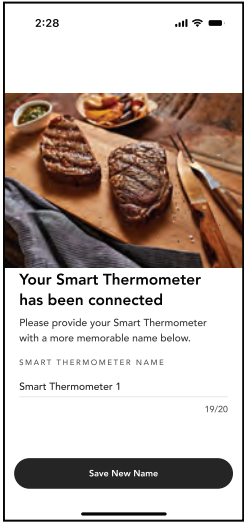
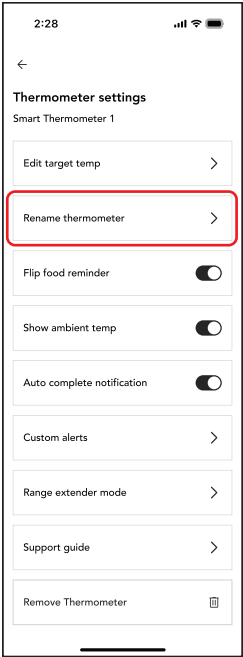
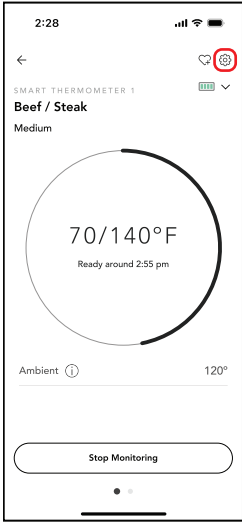


Renaming From The Cook Monitoring Screen

If you want to rename a Thermometer that is actively cooking, follow these steps:

- **Access Settings:** On the cook monitoring screen, click on the Settings icon.
- **Select Rename:** Select "Rename Thermometer" from the menu.
- **Add Name:** Type in the new name for your Thermometer.

- **Save:** Click "Save New Name" to update the name.

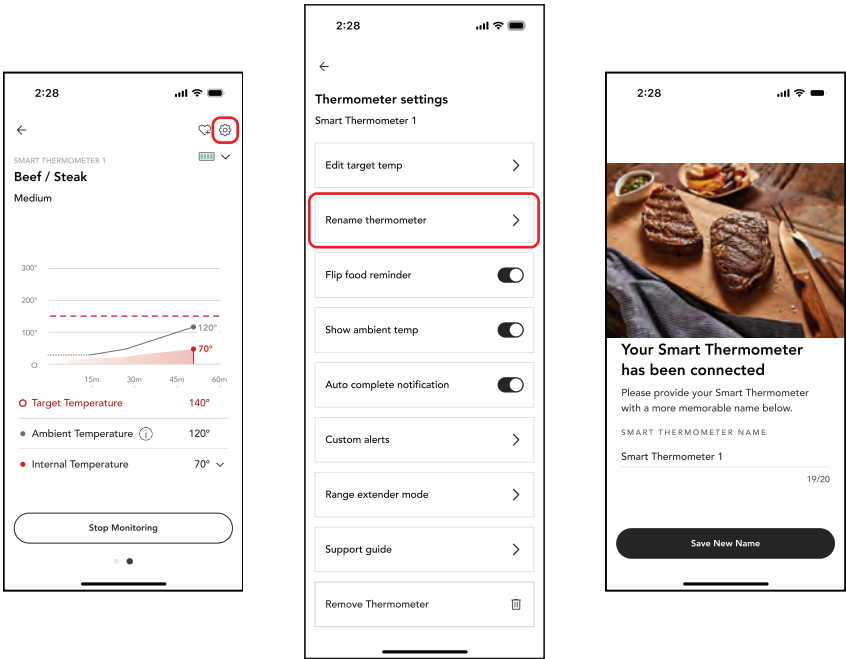


Renaming From The Graph View Screen

If you want to rename a Thermometer that is actively cooking while you are on the Graph View screen, follow these steps:

- **Access Settings:** On the Graph View screen, click on the Settings icon.
- **Select Rename:** Select "Rename Thermometer" from the menu.
- **Add Name:** Type in the new name for your Thermometer.

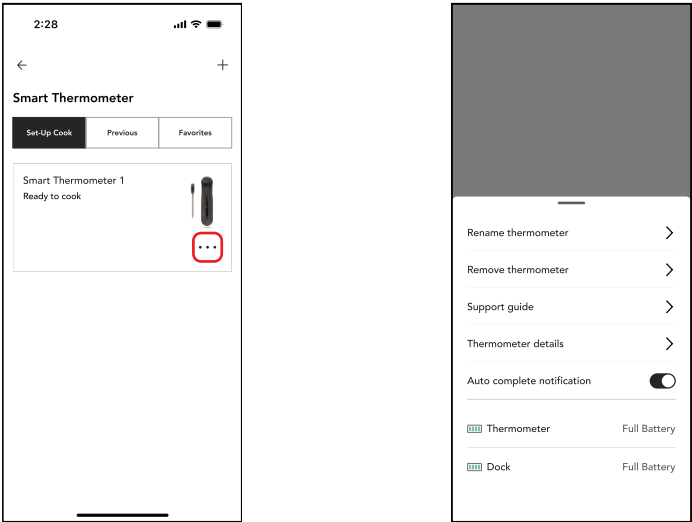
■ **Save:** Click "Save New Name" to update the name.



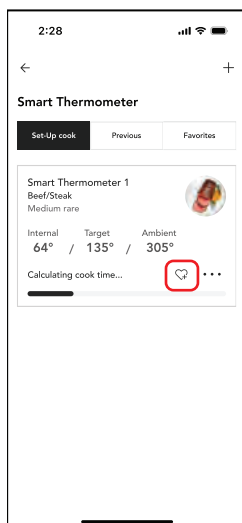
THERMOMETER DASHBOARD

The Thermometer Dashboard houses all thermometers added to your account.

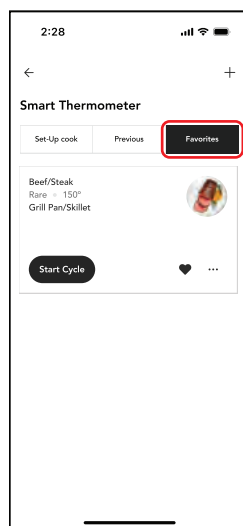
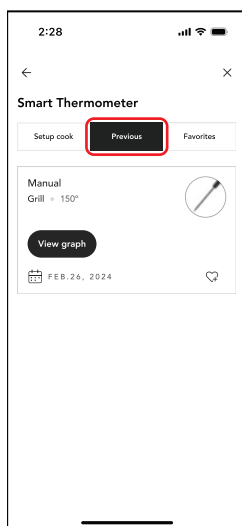
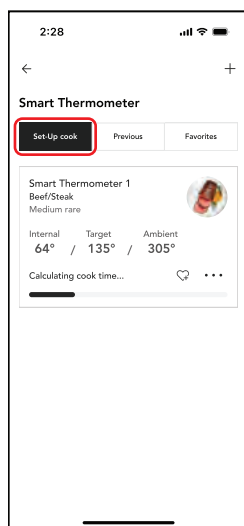
- 1. **View Details:** Tap the three dots in the left corner of a Thermometer card to see battery levels for both the Dock and probe, rename or remove the device, view Thermometer details such as serial number and version, or access the Support Guide.



- Active Monitoring:** You can see a summary of any ongoing cook directly on the Thermometer's card. You are able to add your cook to favorites from this page.



- Navigation:** Use the dashboard to navigate between Setup Cook, Previous, and Favorites.



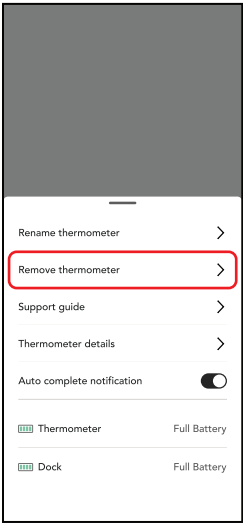
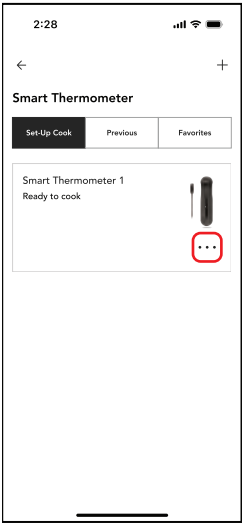
HOW TO DISCONNECT THE SMART THERMOMETER

There are three ways for you to disconnect or remove your Thermometer, depending on which screen you are currently viewing:

Disconnecting From The Dashboard

- Access Dashboard:** Open the Thermometer Dashboard where all your registered devices are listed.
- Open Menu:** Locate the specific Thermometer card you want to remove.
- Select Options:** Click on the three dots in the left corner of that Thermometer card.

- 4. **Remove Device:** Select "Remove Thermometer" from the list of options.
- 5. **Confirm:** Follow the on-screen prompts to confirm you want to remove the Thermometer from your account.

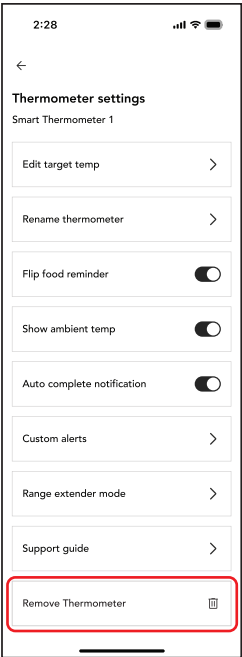
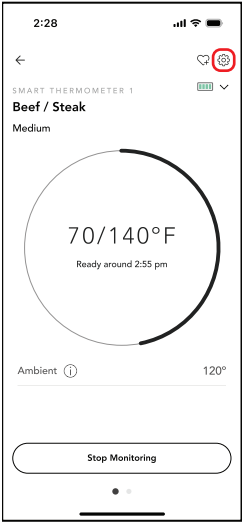


Disconnecting From The Cook Monitoring Screen

If you are actively monitoring a cook and want to remove your Thermometer:

- 1. **Access Settings:** On the Cook Monitoring screen, click on the Settings icon.
- 2. **Select Remove:** Select "Remove Thermometer" from the menu options.

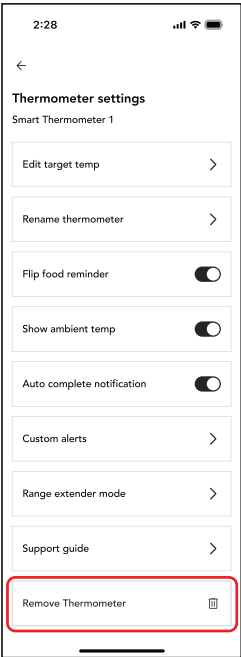
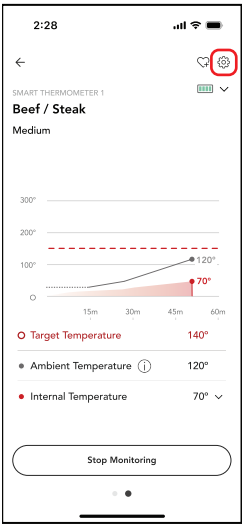
3. **Confirm:** Follow the prompts to confirm the removal. This will stop the current cook session and remove the device from your account.



Disconnecting From The Graph View

- 1. **Access Settings:** On the Graph View screen, click on the Settings icon.
- 2. **Select Remove:** Select "Remove Thermometer" from the menu.

3. **Confirm:** Follow the prompts to confirm you want to remove the Thermometer. This will end your active session and disconnect the device from your account.

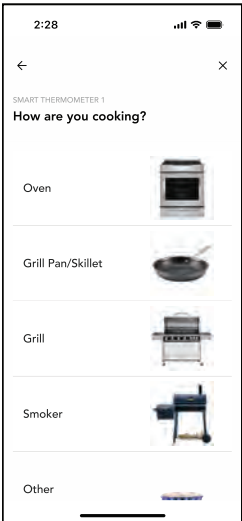
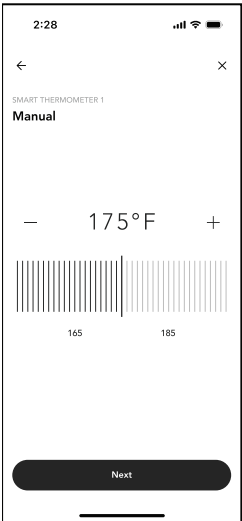
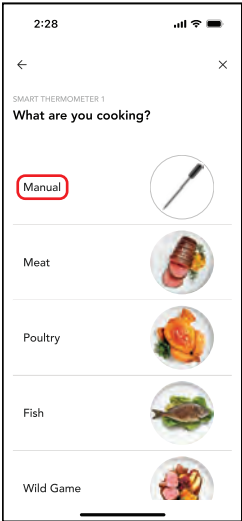
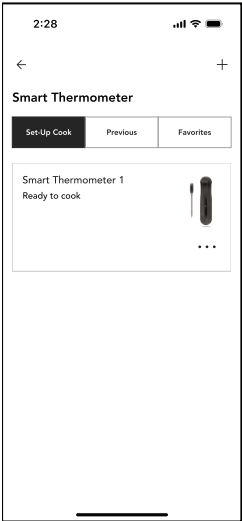


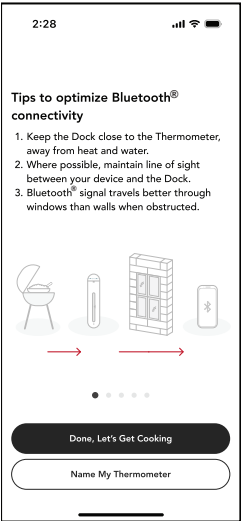
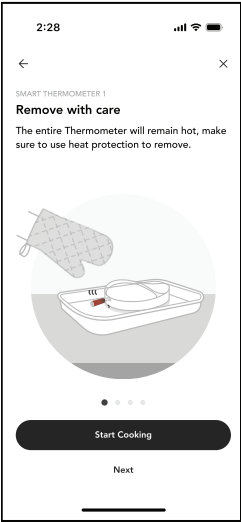
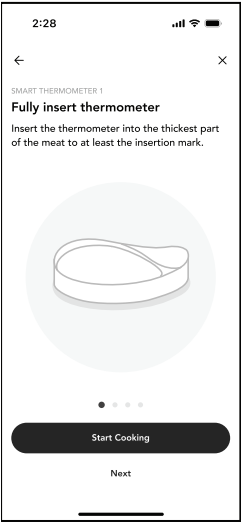
COOK CYCLE SETUP

There are two options for setting up a cook cycle: Manual and Assisted.

Manual Cycle

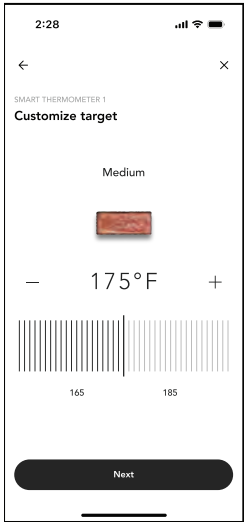
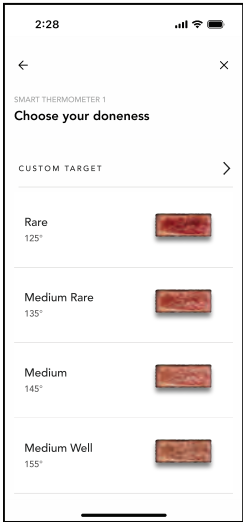
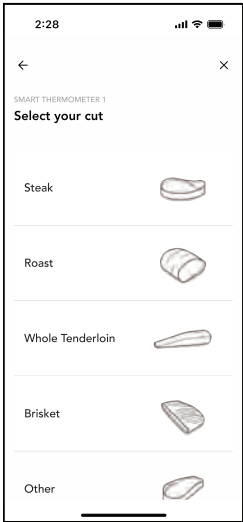
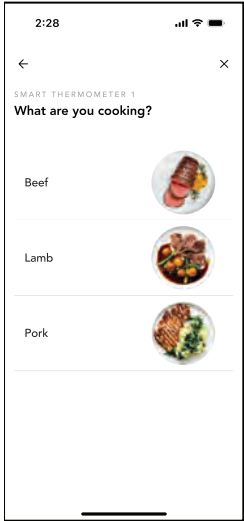
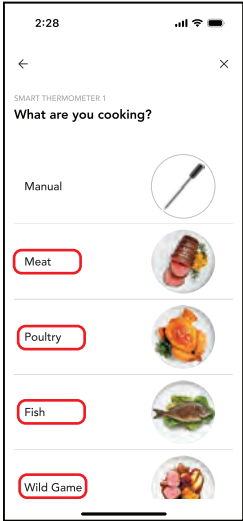
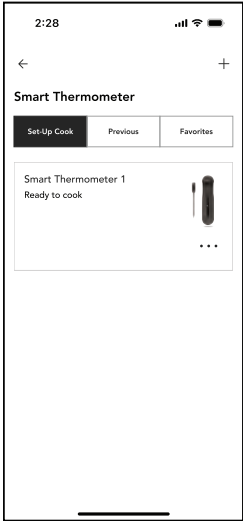
This mode only requires a target temperature and appliance type. Review the educational information after selecting your appliance to get the best results.

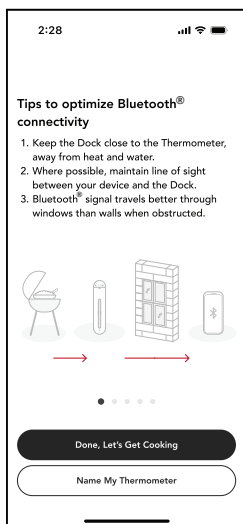
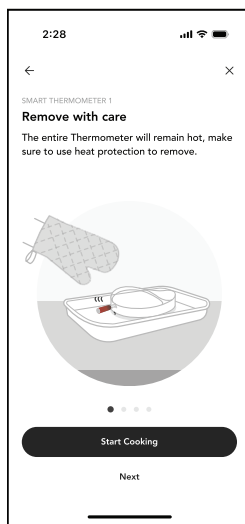
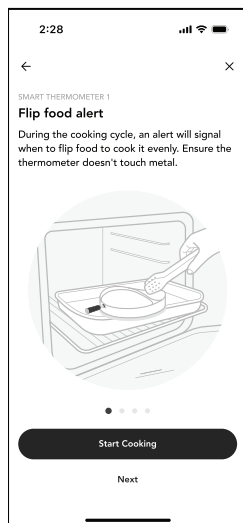
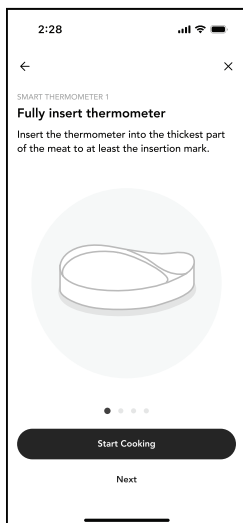
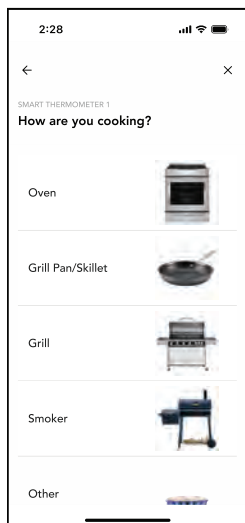




Assisted Cook Cycle

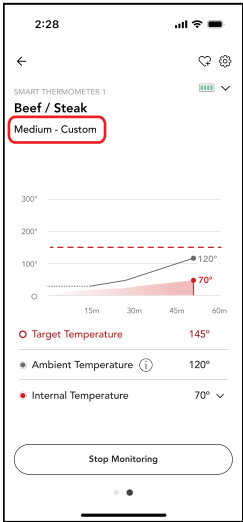
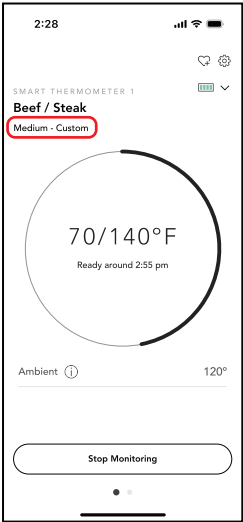
To use an Assisted Cook cycle, choose the meat type, cut, desired doneness, temperature, and your appliance. After selecting the appliance, review the provided educational information for optimal results.





IMPORTANT: Insert the thermometer into the thickest part of the meat at least to the insertion mark.

NOTE: All Meat, Poultry, Fish, and Wild Game have default doneness. When you choose any doneness that is different from the default, the word Custom will be added to the Doneness Level on your Cook Monitoring Screen.



Types of Food	What You are Cooking	Type of Cut	Doneness	Recommended Temperature
Meat	Beef	Steak	Rare	125°F
			Medium Rare	135°F
			Medium	145°F
			Medium Well	150°F
			Well Done	160°F
		Roast	Rare	125°F
			Medium Rare	135°F
			Medium	145°F
			Medium Well	150°F
			Well Done	160°F
		Whole Tenderloin	Rare	125°F
			Medium Rare	135°F
			Medium	145°F
			Medium Well	155°F
			Well Done	165°F
		Brisket	No Doneness Defined	203°F

Types of Food	What You are Cooking	Type of Cut	Doneness	Recommended Temperature
Meat	Beef	Other	Rare	125°F
			Medium Rare	135°F
			Medium	145°F
			Medium Well	155°F
			Well Done	165°F
	Lamb	Rib Rack	Rare	125°F
			Medium Rare	135°F
			Medium	145°F
			Medium Well	150°F
			Well Done	160°F
		Bone-in Leg	Rare	125°F
			Medium Rare	135°F
			Medium	145°F
			Medium Well	150°F
			Well Done	160°F
		Boneless Leg	Rare	125°F
			Medium Rare	135°F
			Medium	145°F
			Medium Well	150°F
			Well Done	160°F
	Pork	Cooked Ham	No Doneness Defined	140°F
		Fresh Ham	Rosy	145°F
			Medium	150°F
			Medium Well	155°F
			Well Done	160°F
		Chop	Rosy	145°F
			Medium	150°F
			Medium Well	155°F
			Well Done	160°F
		Roast	Rosy	145°F
			Medium	150°F

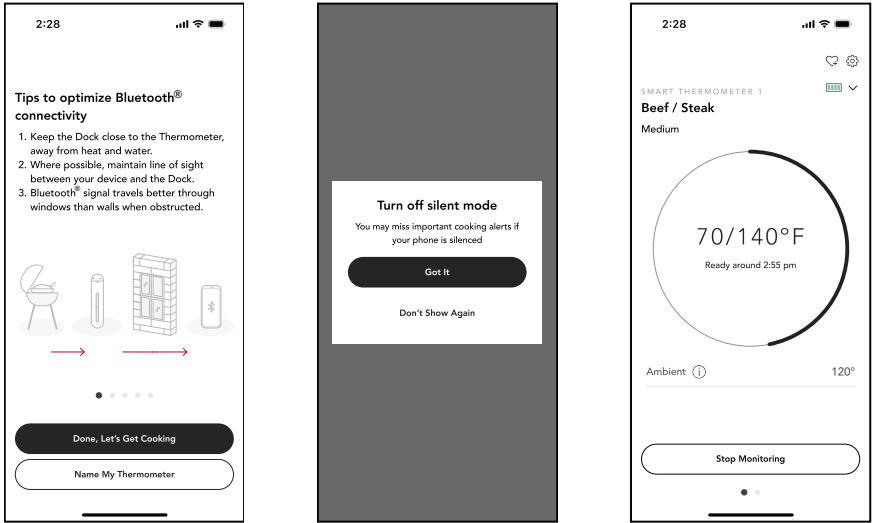
Types of Food	What You are Cooking	Type of Cut	Doneness	Recommended Temperature
Meat	Pork	Roast	Medium Well	155°F
			Well Done	160°F
		Tenderloin	Rosy	145°F
			Medium	150°F
			Medium Well	155°F
			Well Done	160°F
		Pork Shoulder	No Doneness Defined	203°F
		Other	Rosy	145°F
			Medium	150°F
			Medium Well	155°F
			Well Done	160°F
Poultry	Chicken	Whole Chicken	No Doneness Defined	165°F
		Whole Leg	No Doneness Defined	175°F
		Breast	No Doneness Defined	165°F
		Thigh	No Doneness Defined	175°F
		Drumstick	No Doneness Defined	175°F
	Turkey	Whole Turkey (5-14lbs)	No Doneness Defined	165°F
		Whole Turkey (14+lbs)	No Doneness Defined	165°F
		Whole Leg	No Doneness Defined	175°F
		Breast	No Doneness Defined	165°F
		Thigh	No Doneness Defined	175°F
		Drumstick	No Doneness Defined	175°F
	Duck	Whole Duck	Medium Rare	131°F
			Medium	136°F
			Medium Well	146°F

Types of Food	What You are Cooking	Type of Cut	Doneness	Recommended Temperature
Poultry	Duck	Whole Duck	Well Done	165°F
		Whole Leg	Medium Rare	135°F
			Medium	145°F
			Medium Well	155°F
			Well Done	180°F
		Breast	Medium Rare	131°F
			Medium	136°F
			Medium Well	156°F
			Well Done	165°F
Fish	Salmon	Fillet	Medium Rare	125°F
			Medium	130°F
			Medium Well	135°F
			Well Done	140°F
	Cod	Fillet	Medium Rare	125°F
			Medium	130°F
			Medium Well	140°F
			Well Done	145°F
	Tuna	Steak	Rare	115°F
			Medium Rare	125°F
			Medium	135°F
			Medium Well	140°F
			Well Done	145°F
	Halibut	Fillet	Medium Rare	125°F
			Medium	130°F
			Medium Well	140°F
			Well Done	150°F
	Swordfish	Steak	Medium Rare	125°F
			Medium	130°F
			Medium Well	135°F
			Well Done	140°F
Wild Game	Venison	Steak	Rare	125°F
			Medium Rare	130°F

Types of Food	What You are Cooking	Type of Cut	Doneness	Recommended Temperature
Wild Game	Venison	Steak	Medium	140°F
			Medium Well	150°F
			Well Done	160°F
		Roast	Rare	125°F
			Medium Rare	130°F
			Medium	140°F
			Medium Well	150°F
			Well Done	160°F
		Tenderloin	Rare	125°F
			Medium Rare	130°F
			Medium	140°F
			Medium Well	150°F
			Well Done	160°F
	Elk	Steak	Rare	125°F
			Medium Rare	130°F
			Medium	135°F
			Medium Well	140°F
			Well Done	145°F
		Roast	Rare	125°F
			Medium Rare	130°F
			Medium	135°F
			Medium Well	140°F
			Well Done	145°F
		Tenderloin	Rare	125°F
			Medium Rare	130°F
			Medium	135°F
			Medium Well	140°F
			Well Done	145°F

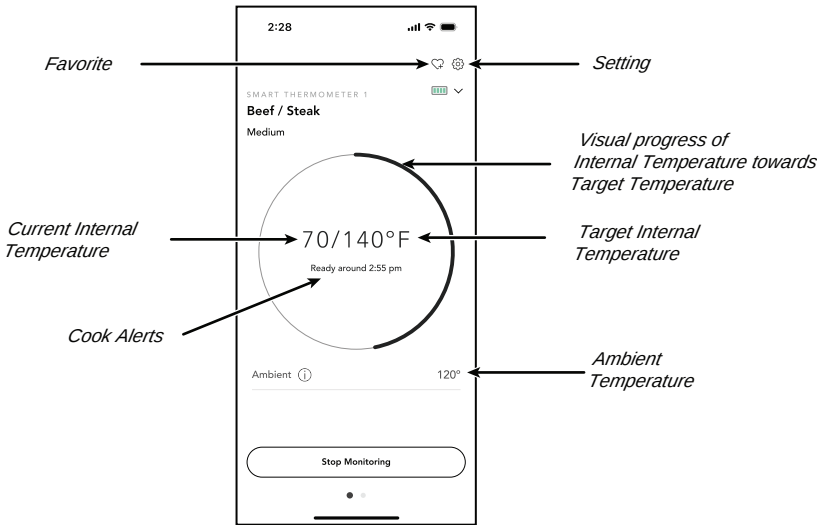
COOK MONITORING SCREEN

After selecting Start Cooking, you will be directed to the Cook Monitoring Screen.

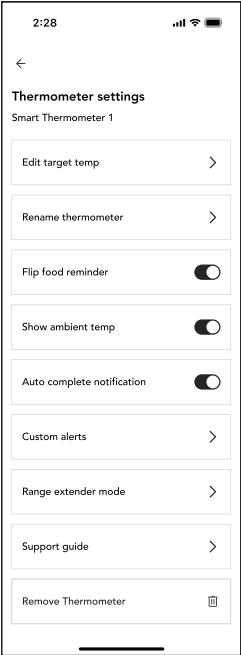
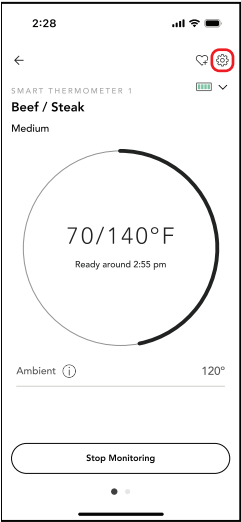


NOTE:

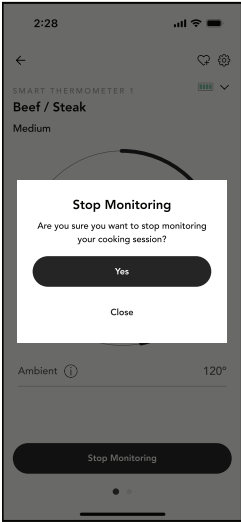
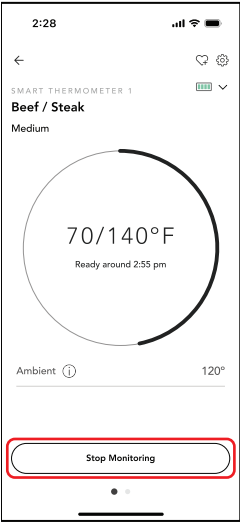
You will be prompted to disable your phone's silent mode to ensure you hear these important alerts.



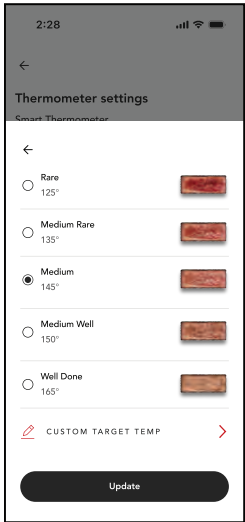
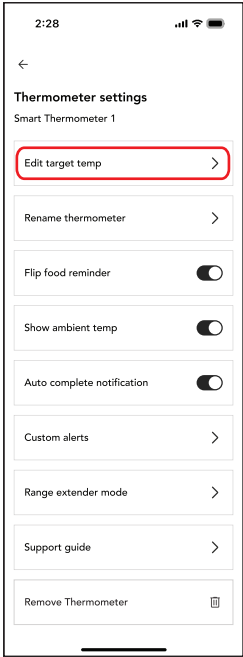
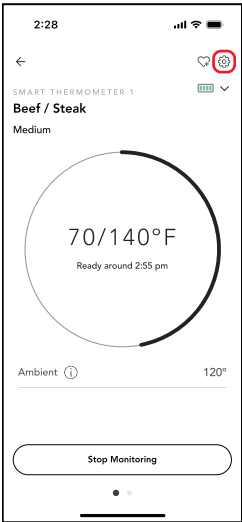
■ **Cooking Options:** Additional cooking options are available through the Settings Icon during an active cooking cycle.



- **Stop Monitoring:** To stop the cooking process, press the "Stop Monitoring" button. Highlight Stop Button

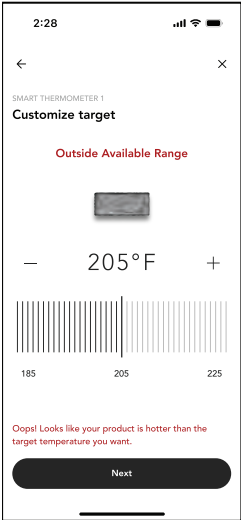


- NOTE:**
- Remove with Care:** The entire Thermometer will remain hot, make sure to use heat protection to remove.
 - **Edit Target Temperature:** Desired doneness can be modified even after cooking has begun through the settings icon.



- NOTE:
1.

The "Update" button is disabled, and an "Outside Available Range" error message appears if you attempt to set a target temperature lower than the Thermometer's current internal temperature.



2.

To modify the meat, cut type, or appliance selection, you must end the current session by clicking "Stop Monitoring" and then restart the cook cycle setup process.

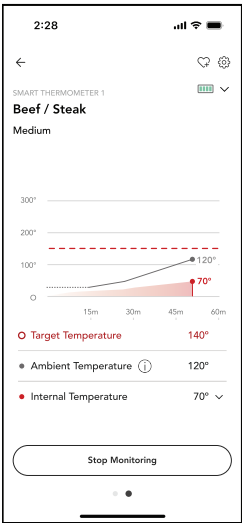
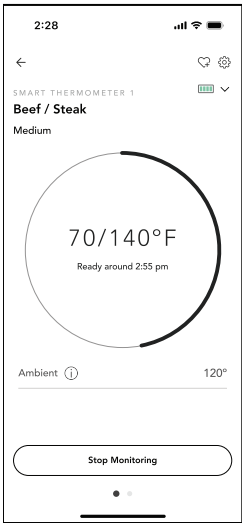
There are various notifications that you will receive during a cook.

Notification	
Manual/Assisted	Flip Notification
	"Almost done" Food's almost ready. Time to set the table!
	"Remove from heat" Time to remove from the heat and rest before enjoying!
	"Cooking complete" Ready to eat!
	"Probe overheating" Probe is overheating! Remove from heat!

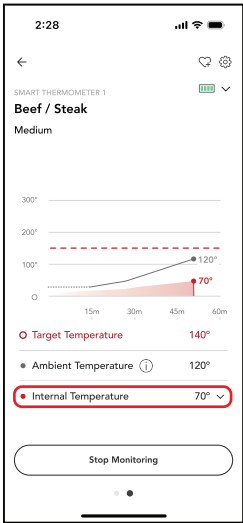
GRAPH VIEW

While you are actively cooking, you can track your minute-by-minute progress in real-time through the Graph View screen.

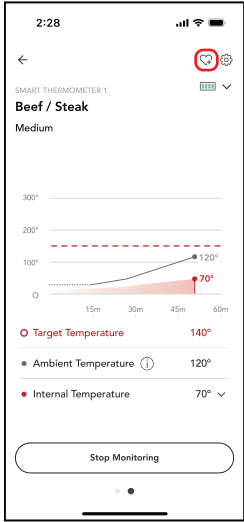
- **Accessing the Graph:** You can access the Graph View by swiping left while on the Cook Monitoring Screen.



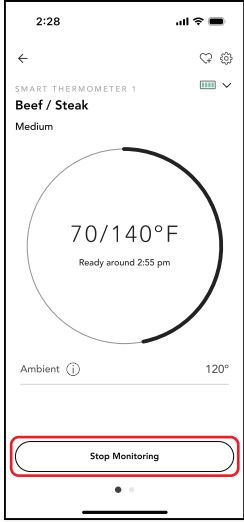
- **Internal Temp:** You can see the specific temperature of the Tip and Mid sensors.



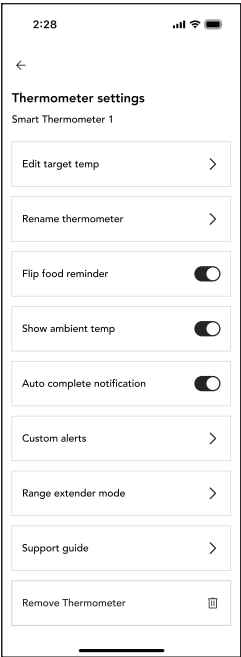
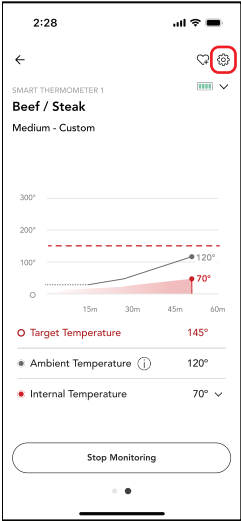
- **Mark as Favorite:** You can mark your current cooking session as a Favorite, or remove it from your Favorites, by tapping the Heart Icon on this screen.



- **Stop Monitoring:** To end your session and stop the tracking process, press the "Stop Monitoring" button.



■ **Settings Options:** You can perform all the same options as on the Cook Monitoring screen, such as editing your target temperature, renaming your Thermometer, and toggling the Ambient Temperature on or off.

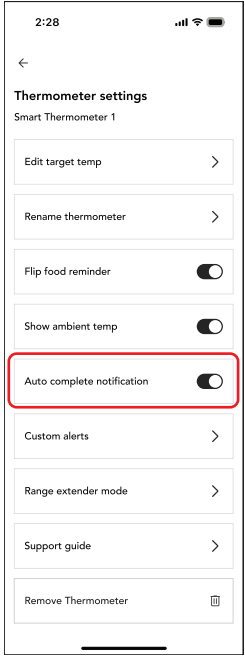
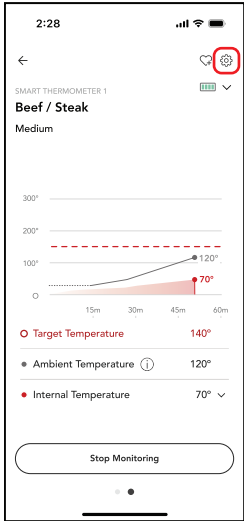
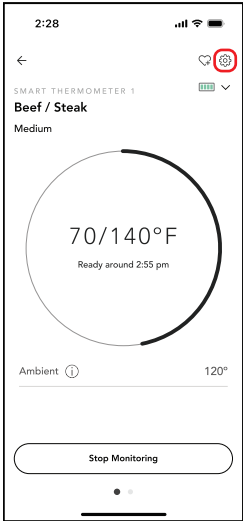
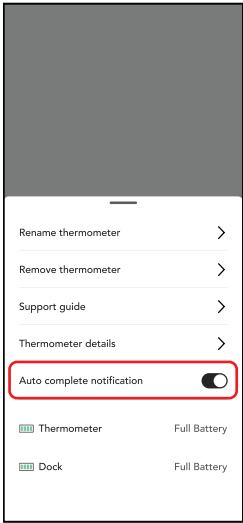
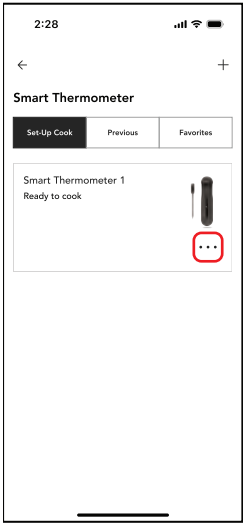


AUTO COMPLETE NOTIFICATION

If you do not complete your cook, i.e. click on Done after the Rest Timer, the cook will be considered incomplete. Incomplete cooks are NOT added to the Previous tab.

To avoid this situation, you can toggle on the Auto Complete Notification button from the Dashboard, Cook Monitoring Screen or Graph View Screen at the start or during your cooking.

NE



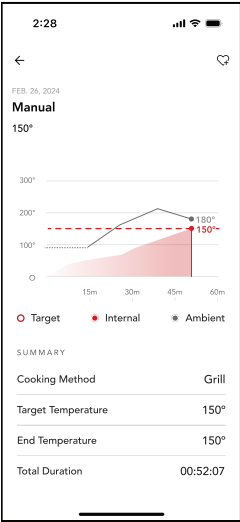
PREVIOUS

You can view your past 20 cooks in the Previous tab. This allows you to review the specific details and outcomes of your recent sessions.

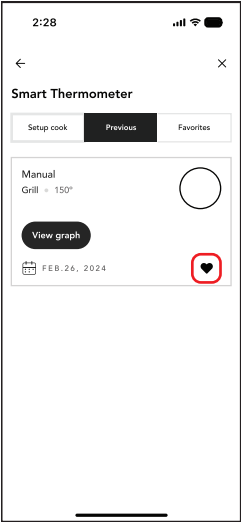
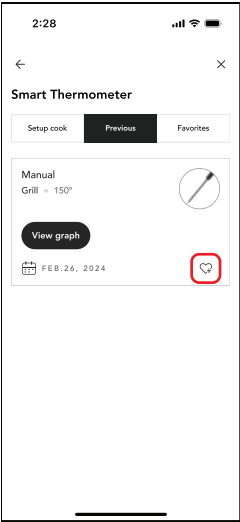
NOTE:

You must be logged in and connected to the internet for a cook to be saved to your account. It may take up to 2 minutes for the graph to display after a cook is completed.

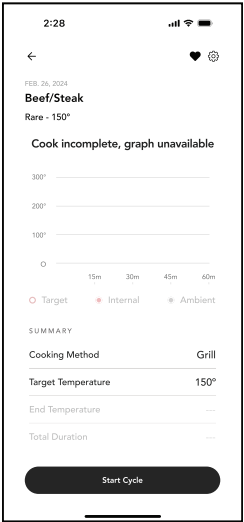
- **Completion Criteria:** Only cooks that are completed will be added to the Previous tab. Cooks are considered complete when the Done notification is clicked on or Auto Complete option is turned on.
- **Detailed Summary:** Access a full summary of each completed cook, including the meat type, cut, and appliance used.
- **Temperature Graph:** You can view a temperature graph for each previous cook to analyze your results.



- **Favorite a Past Cook:** You can mark any session from your history as a favorite by tapping the Heart Icon.

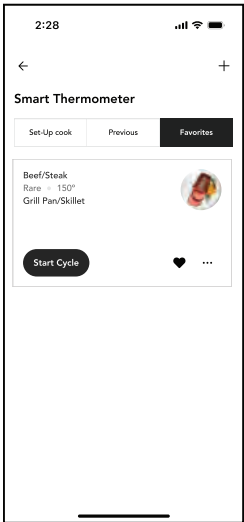


IMPORTANT: If you do not complete your cook, i.e. click on Done after the Rest Timer or select the auto-complete notification, the cook will be considered incomplete. There will not be a graph to view.



FAVORITES

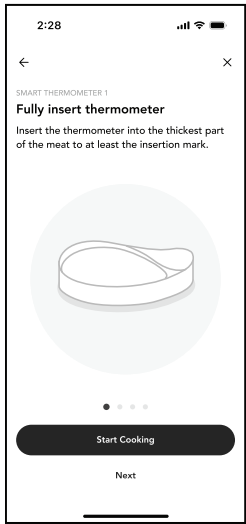
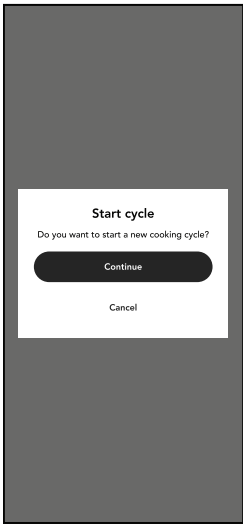
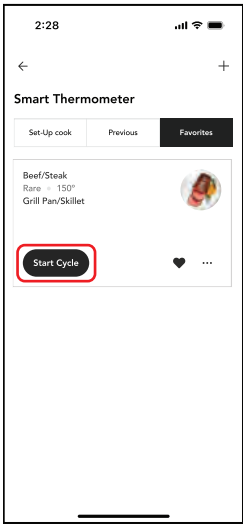
The Favorites tab allows you to save and quickly access up to 20 cook sessions. You can add a cook to Favorites at any point after the cook begins from either the Thermometer Dashboard, Cook Monitoring Screen, or the Graph View.



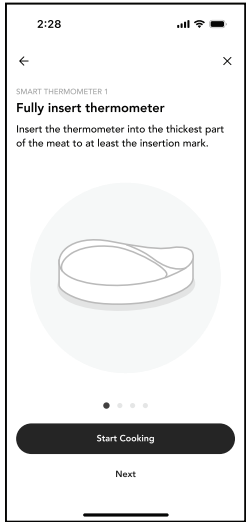
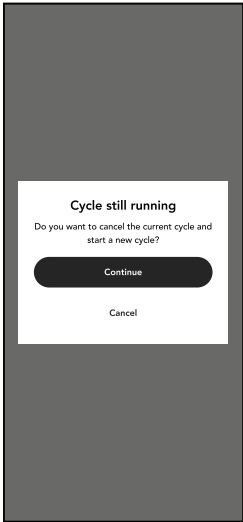
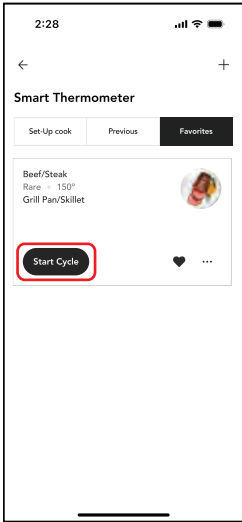
When you start a cook from Favorites, the app bypasses the standard setup steps (meat, cut, and doneness selection) and takes you directly to the Educational Tips screen. From there, you will select "Start Cooking."

Depending on your current setup, there are 3 possible scenarios when you start your cook from Favorites:

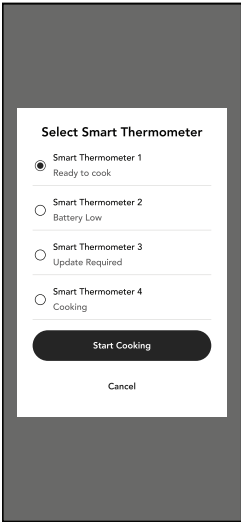
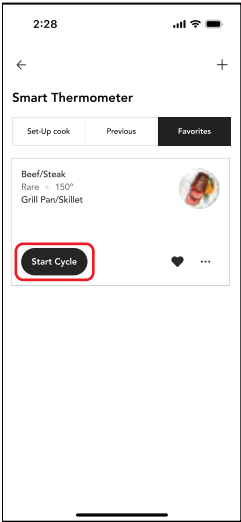
- **Scenario 1: One Thermometer, No Active Cook:** If you have only one Thermometer in your dashboard and there is no current cook session, the app will proceed directly to start the cook.



- **Scenario 2:** One Thermometer with an Active Cook: If an active cook session is currently underway using the single Thermometer registered on your dashboard, you will be prompted that there is an active cook session and asked if you want to cancel it to start a new cycle.

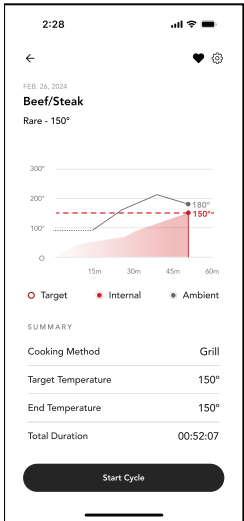
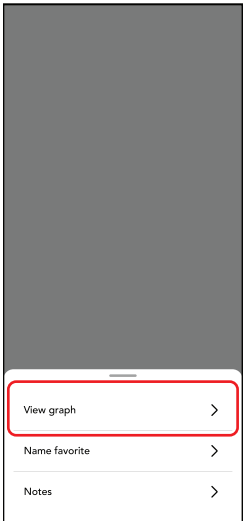
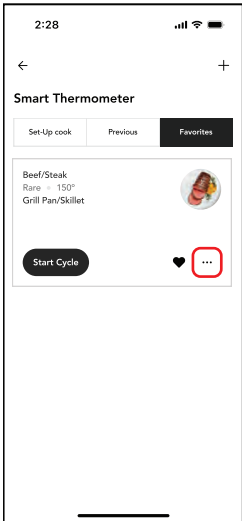


- **Scenario 3: Multiple Thermometers on the Dashboard:** The app will display all added Thermometers along with their current status. You must choose the Thermometer you want to cook with. If the chosen Thermometer has an active cook session, you will be prompted to confirm if you want to cancel the current cycle to proceed.



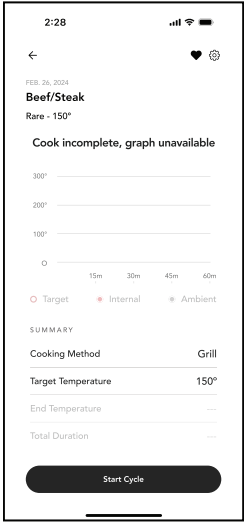
Using the three dots in the bottom right corner of the cook card, you can do the following:

- **Temperature Graph:** You can view a temperature graph for each favorited cook to analyze your results. The graph you see will be from your most recent cook using this favorite option.

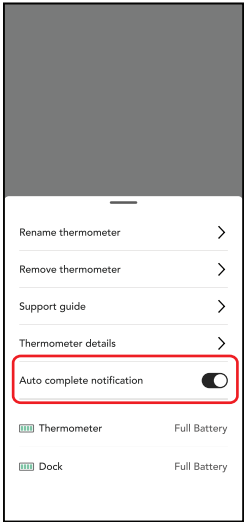


NOTE:

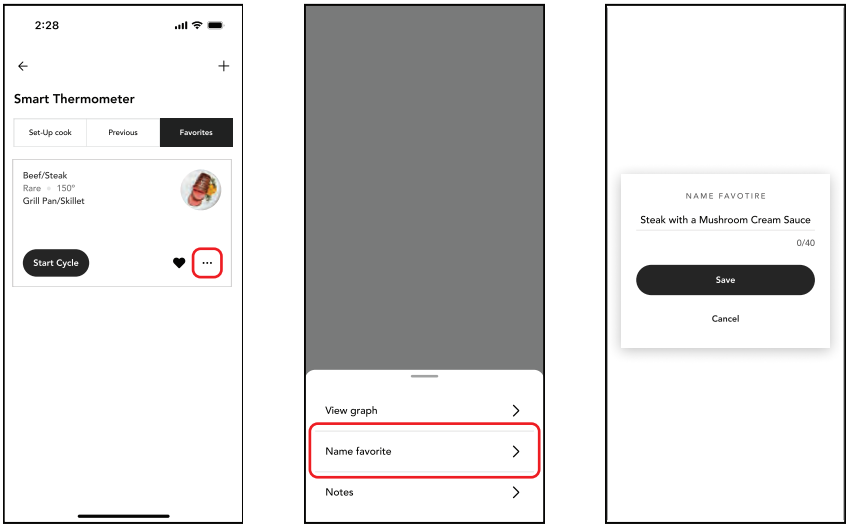
1. If you did not click on Done at the end of your cooking cycle, cooking will be considered incomplete. You will therefore not have any graph to show in your Graph View.



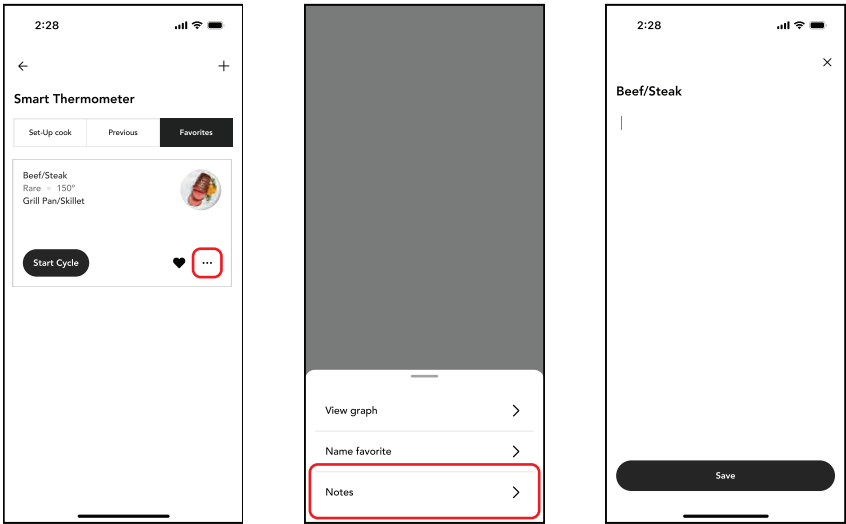
2. To avoid this issue, toggle on the Auto Complete Notification button.



- **Name Your Favorite:** You can give a custom name to your favorite cook cycle by clicking the three dots on the favorite card and selecting "Name Favorite".



- **Add Notes:** You can add specific notes to any favorited cook to help you repeat your results.



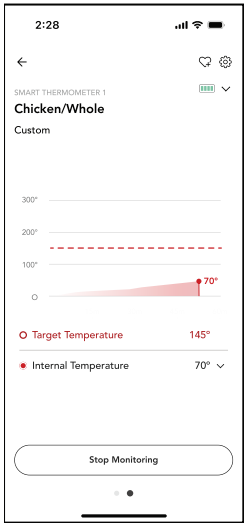
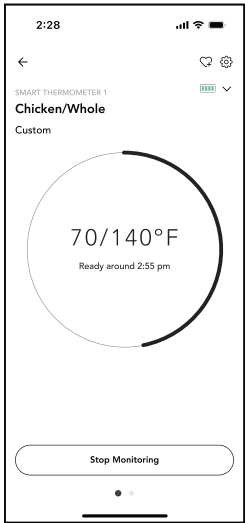
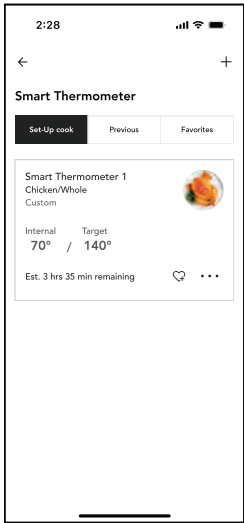
AMBIENT TEMPERATURE

Ambient Temperature is the temperature of the air immediately surrounding your food while it cooks. It may not exactly match your oven or grill's set temperature because your appliance cycles on and off to maintain heat, which can shift a little during cooking. Monitoring the ambient temperature helps you understand the actual cooking environment your food is experiencing.

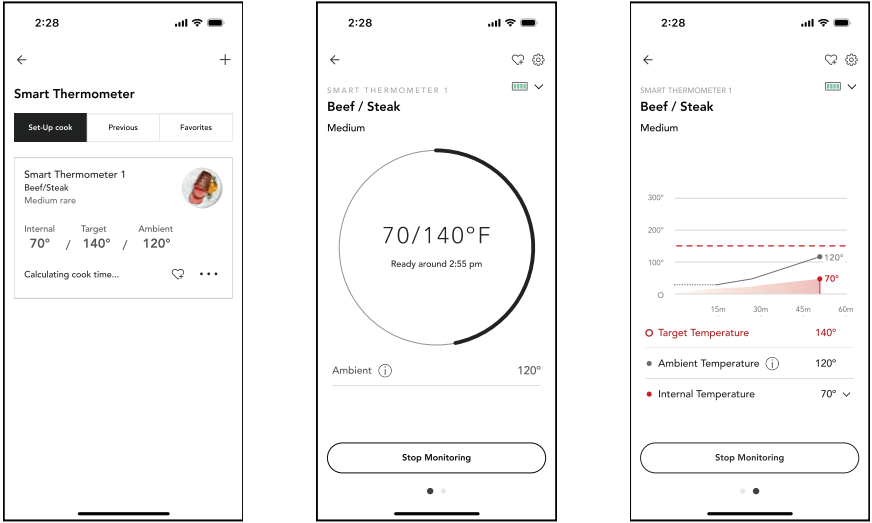
The sensor in the black cap of the Thermometer Probe needs to be exposed to temperatures over 100°F to calculate an ambient temperature. Ambient temperature readings can take some time to calculate, in which case "—" / "—" will be displayed. The lower the temperature of your appliance, the longer it will take for the ambient temperature to be populated.

- **Oven Appliance Type:** When you select Oven as your appliance type, the Ambient Temperature will not be shown by default.
- **Toggle On/Off:** You can toggle the Ambient Temperature display On or Off at any time via the Settings Icon on either the Cook Monitoring Screen or the Graph View.
- **Graph View Tracking:** When toggled On in the Graph View, you can track the ambient temperature alongside the internal temperature of your meat.

Oven



All Other Appliances



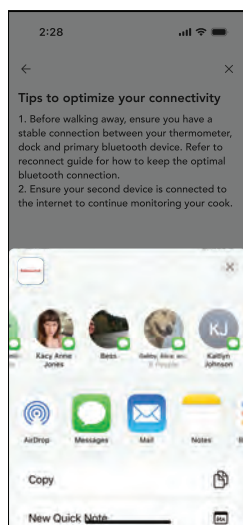
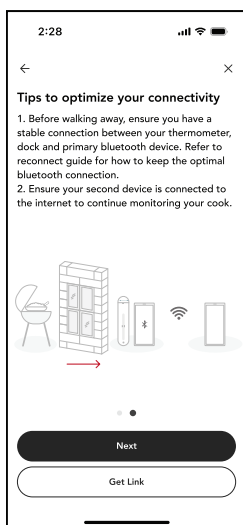
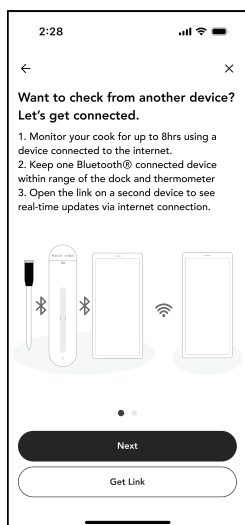
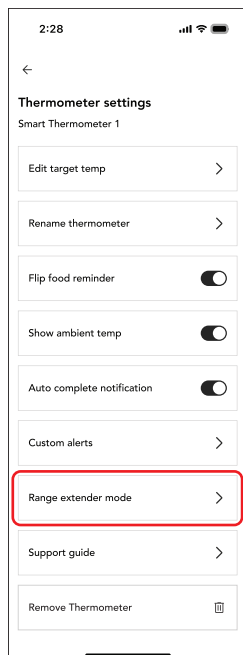
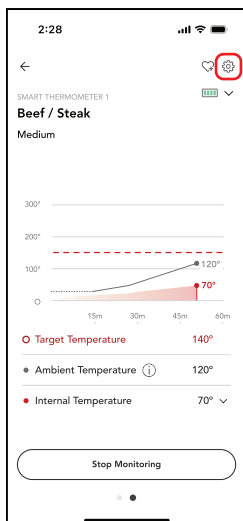
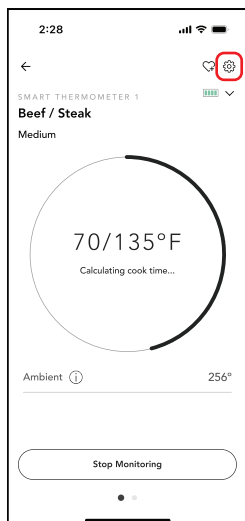
RANGE EXTENDER

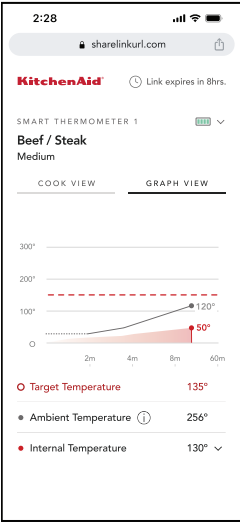
The Range Extender gives you the flexibility to monitor your cook from a greater distance using a second device with internet access.

- **Access:** You can open the Range Extender by clicking the Settings Icon on either the Cook Monitoring screen or the Graph View.
- **Requirements:**
 - **Internet Access:** Both the primary mobile device and the second device must have an active internet connection.
 - **Account:** You must be logged into your account on the primary device.
 - **Proximity:** The primary mobile device must remain in close range to the Thermometer Dock to maintain the Bluetooth® connection.
 - **Second Device:** You can use a second mobile device, tablet, or computer to view the cook progress via the provided link.

■ Functionality:

- The app generates a custom Link/URL for you to share with the second device.
- The view on the second device is view-only; settings cannot be changed remotely.
- The link remains valid for 8 hours from the time it is created.

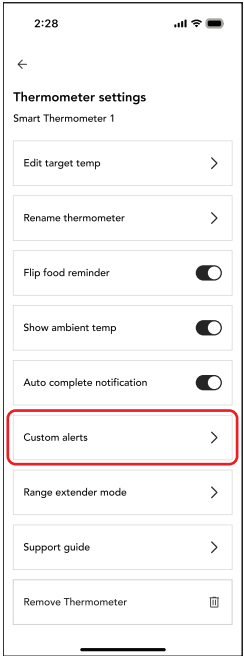
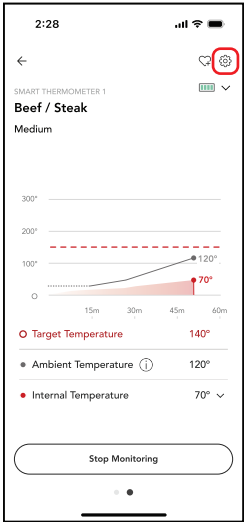
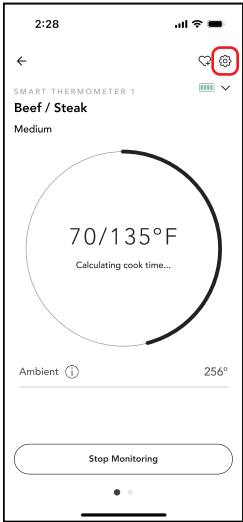


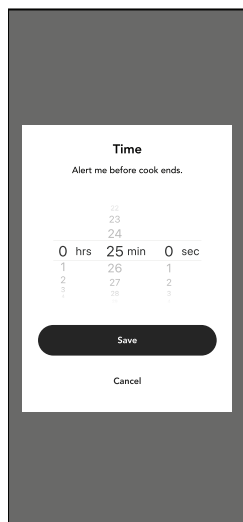
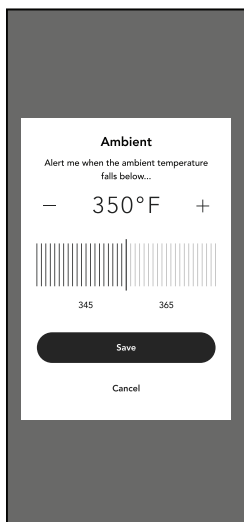
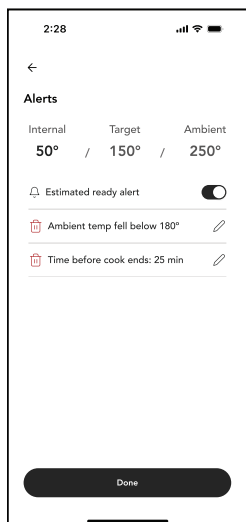
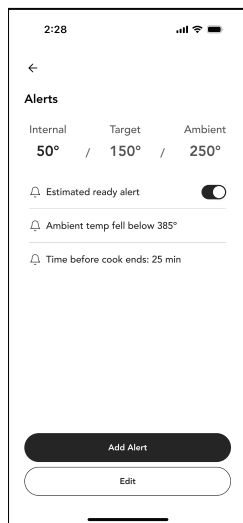
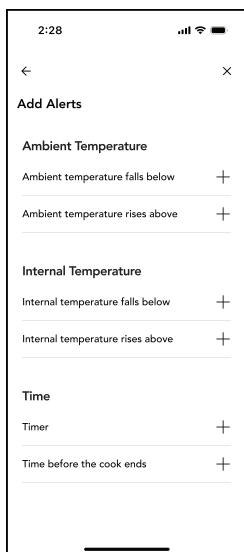
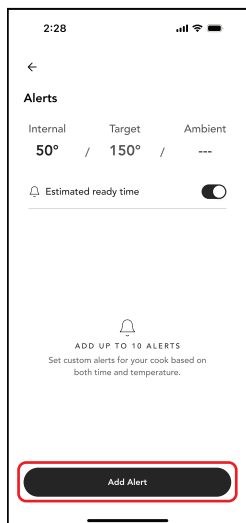


CUSTOM ALERTS

In addition to the standard assisted cook notifications, you can set specific alerts tailored to your cooking needs.

- **Alert Types:** You can set custom alerts based on:
 - **Ambient Temperature:** Alerts you if the appliance gets too hot or too cold.
 - **Internal Temperature:** Alerts you when the internal temperature of the protein reaches a specific degree.
 - **Time:** A countdown timer.
- **Limits:** You can set up to 6 custom alerts per cooking session.





CARE AND CLEANING

For best results, regularly clean the Thermometer Probe.

IMPORTANT: Allow the appliance to cool completely before cleaning the appliance.

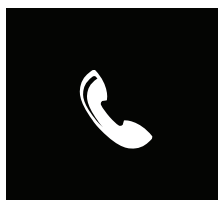
- 1. Remove with Care:** The entire Thermometer will remain hot after cooking. Make sure to use heat protection or a kitchen towel to remove it.
- 2. Cleaning the Probe:** Thermometer Probes are dishwasher-safe. You can also soak the probe for up to 6 hours or rinse it under running water.
- 3. Cleaning the Dock:** The Dock should not be submerged in liquid or put in the dishwasher. Wipe with a damp cloth.

- 4. Avoid Damaging Chemicals:** Do not use cleaning products containing alcohol, ammonium, benzene, or abrasives, as these can damage the device.

BATTERY PERCENTAGE FOR PROBE AND DOCK

BATTERY LEVELS	DESCRIPTION
	Level 5 has four green bars, indicating that it is fully charged.
	Level 4 has three green bars, indicating it is still sufficiently charged.
	Level 3 has two green bars, indicating that it is halfway charged.
	Level 2 has one red bar, indicating that the user may want to charge to ensure they have enough charge to cook.
	Level 1 has still one red bar if the user is in the middle of cooking, the low battery sign will start flashing, which will block them from starting a cook in My Appliance until they charge more.

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