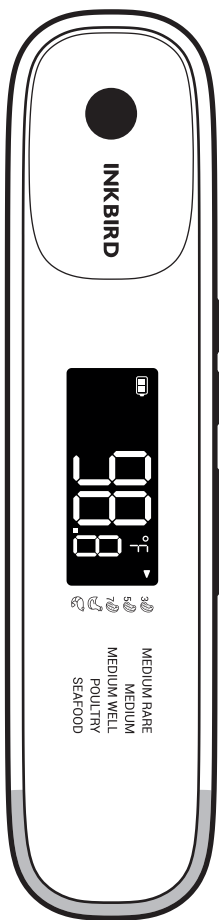


INKBIRD



INSTANT
READ THERMOMETER
WITH AMBIENT-LIGHT

IHT-51S USER MANUAL



Please keep this manual properly for reference. You can also scan the QR code below to visit our official website for product usage videos. For any usage issues, please feel free to contact us at **support@inkbird.com**.

Wenn Sie eine Bedienungsanleitung in deutscher Sprache benötigen, scannen Sie bitte den QR-Code und besuchen Sie unsere Website, um sie zu erhalten und ein Video über die Verwendung des Produkts zu sehen.

Se avete bisogno di un manuale di istruzioni in italiano, scansionate il codice QR e visitate il nostro sito web per ottenerlo e vedere un video su come utilizzare il prodotto.

Si vous avez besoin d'un mode d'emploi en français, veuillez scanner le code QR pour visiter notre site officiel afin d'obtenir et de visionner la vidéo d'utilisation du produit !

Als je een Nederlandstalige handleiding nodig hebt, scan dan de QR-code om naar onze officiële website te gaan en bekijk de video over het gebruik van het product!

Si necesita el manual de instrucciones en español, escanee el código QR para ir a nuestro sitio web oficial y ver el vídeo sobre cómo utilizar el producto.



Warm tips

- To quickly jump to a specific chapter page, click on the relevant text on the contents page.
- You can also use the thumbnail or document outline in the top left corner to quickly find a specific page.

CATALOGUE

1. Overview	01
2. Technical Specifications	01
3. Product Diagram	02
4. Operation Button Definitions	04
5. Operation Instructions	05
6. Important Notes/Warnings	07
7. Troubleshooting Guide	08
8. FCC Requirement	08
9. Customer Service	10



Overview

Designed for precision cooking, this intelligent instant-read thermometer features preset temperature settings and an intuitive RGB progress indicator to help you master the perfect doneness. Combining high-accuracy detection, fast response, and a user-friendly design, it is ideal for home kitchens, grilling, and various delicate culinary applications.



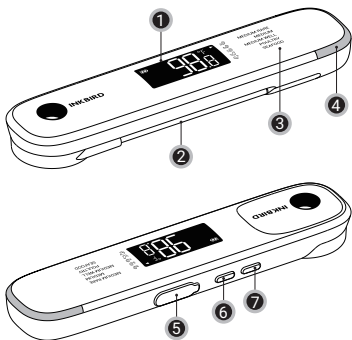
Technical Specifications

Brand	INKBIRD
Model	IHT-51S
Readout time	0.5s
Measurement mode	immersion/ penetration
Temperature measurement range	-58.0°F~512°F/ -50.0°C~300°C
Measurement Accuracy	±0.3°C/±0.5°F
Resolution of Display	0.1°C/°F
Product usage	Measuring food, liquids, pastes and semi-solid materials
Screen type	VA LCD
Screen size	1.65*0.7 in/ 42*17.7 mm

Product size	175*40.7*20 mm/ 6.89*1.60*0.79 in
Product weight	111g
Battery capacity	3.7V/800mAh/ 2.96Wh
Power	DC5V  1A
Waterproof level	IP65

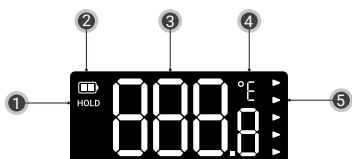
3 Product Diagram

• Product



- ① VA LCD Screen
- ② Temperature Probe
- ③ Preset Menus
- ④ Ambient Light
- ⑤ Type-C Charging Port
- ⑥ Hold/°C/°F Button
- ⑦ Menu Button

• SCREEN



- ① HOLD Icon
- ② Battery Level Icon
- ③ Temperature Reading
- ④ Temperature Unit
- ⑤ Preset Menu Icons: Corresponds to different doneness levels and food types; illuminates to indicate the current selection.

• Preset Menus

The device features 5 preset menus with recommended target temperatures for various meats and ingredients, allowing users to quickly select the ideal cooking temperature.

Menu	Suitable Food Types	Doneness Levels	Recommended Temperatures
3 	Beef, beef steak, lamb, venison chops, ribs, veal steak, fresh ham, etc.	Medium-rare	130°F / 54°C
5 		Medium	140°F / 60°C
7 		Medium-well	150°F / 66°C
	Chicken, turkey	Well-done	165°F / 73°C
	Shellfish, shrimp, salmon, halibut, scallops, and lobster	Well-done	145°F / 63°C

Note: The temperatures shown are for reference only. Actual cooking results may vary depending on ingredients type, size, thickness, and cooking methods.

- **Ambient Light**

- The ambient light adjusts its effects based on temperature, preset menus, and device status, providing an intuitive visual cue of the current cooking and equipment conditions.
- When the battery drops below 30%, the ambient light automatically dims to extend runtime. To ensure optimal lighting and temperature measurement performance, please recharge the device in a timely manner.

4 Operation Button Definitions

- **Menu**

- Short-press to toggle preset menus.

- **HOLD/°C/°F**

- Short-press to hold the detected temperature reading.
- Press and hold for 3 seconds to switch the temperature unit.



Operation Instructions

5.1 Unfold the probe, insert it into the center of the food, and wait for the reading to stabilize. Short press HOLD to lock the current temperature. You can also select a preset menu and monitor the ambient light; when it turns green, the food has reached the preset target temperature.

5.2 When the probe is unfolded and the backlight is dimmed, the backlight will automatically turn on if the probe detects a temperature change.

5.3 If the thermometer is left unused, it will automatically switch off after 10 minutes.

5.4 Temperature Calibration: If the device has an error but it falls within the range of $\pm 3^{\circ}\text{C}$ / $\pm 5^{\circ}\text{F}$, you can select the automatic ice point calibration. The steps are as follows.

5.4.1 Ice Point Calibration

- Immerse the probe in an ice-water mixture and stir for about 1 minute until the reading stabilizes.
- Press and hold both the Mode and Hold ($^{\circ}\text{C}/^{\circ}\text{F}$) buttons simultaneously for 5 seconds. The device will auto-calibrate, and the calibration result will be displayed on the screen:

Screen Display	Definitions
Temperature reading flashing	The current temperature is within the accuracy range and requires no calibration.
Suc flashing	Calibration is successful.
Err flashing	The calibration environment is abnormal. Please check the ice-water mixture and the probe placement.

5.4.2 Manual Calibration

If the error is relatively large, you can select the manual calibration. The steps are as follows:

- Press and hold the MENU button for 3 seconds while unfolding the probe to display the CA character, indicating that the temperature calibration mode has been entered.
- Press the MENU button to increase the calibration value, or press the HOLD button to decrease it. Adjust until the desired parameter is reached.
- If no operation is detected for 10 seconds after adjustment, the device will automatically save the parameters and exit calibration mode.



Important Notes/Warnings

- Do not force the probe apart. Rotate the probe to a position where it cannot continuously be rotated and stop.
- Please do not let the probe touch the fire, or it may result in burning and fusing.
- Please insert the probe deep enough into the meat if the display reading value is too high or increases too quickly. To detect the temperature of the meat, the probe should be inserted into the thickest part of the meat. Avoid bones and fat.
- Please wear gloves when you clean or use the probe. Do not touch the probe immediately after use, or it may result in scalding or stab wounds.
- Please keep the probe away from children to avoid possible harm.
- Please clean and air-dry the probe after use.
- Please do not immerse the thermometer in the water, though it can be rinsed with water.
- Please do not use the product beyond the temperature range from -50°C to 300°C (-58°F to 572°F), or it may cause damages.
- Children aged 12 or under 12 should use it with parental guidance.



Troubleshooting Guide

Issues	Causes	Solutions
Probe reading is incorrect.	1. The measurement time is too short. 2. The probe is damaged.	1. Extend the probe detection time to ensure stable readings. 2. Test the probe by measuring boiling water at 100°C (212°F) without touching the container. 3. If the deviation is small, please use the calibration function.
Can it be calibrated? How?	Yes. Calibration range is -5.0~5.0°F/-3.0~3.0°C	Please refer to the section above for calibration instructions: 5.1 Operation Instructions>5.4 Temperature Calibration If there is no operation, the thermometer will automatically save the set temperature calibration value in 10 seconds and exit the setting state.
Device cannot be charged.	1. Incorrect charger or cable. 2. Device malfunction.	1. Use a 5V, 1A charger instead of a fast charger, or charge via a computer. 2. Replace the charging cable.



FCC Requirement

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

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 equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator & your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.



Customer Service

This item carries a 2-year warranty against defects in either components or workmanship. During this period, products that prove to be defective will, at the discretion of INKBIRD, be either repaired or replaced without charge. For any problems in use, please feel free to contact us at **support@inkbird.com**. We will do our best to help you.

Shenzhen Inkbird Technology Co., Ltd.

support@inkbird.com

Consignor: Shenzhen Inkbird Technology Co., Ltd.

Office Address: Room 1803, Guowei Building, No.68 Guowei Road, Xianhu Community, Liantang, Luohu District, Shenzhen, China

Manufacturer: Shenzhen Inkbird Technology Co., Ltd.

Factory Address: 5th and 6th Floor, Building 138, No. 71, Yiqing Road, Xianhu Community, Liantang Street, Luohu District, Shenzhen, Guangdong, China



V1.0

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DESIGNED BY INKBIRD