



# Precision Cooking PROBE

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## OWNER'S MANUAL

For CAFÉ Induction Ranges

### ESPAÑOL

Para consultar una version en español de este manual de instrucciones, visite nuestro sitio de internet [GEAppliances.com](http://GEAppliances.com).

**THANK YOU FOR MAKING GE APPLIANCES A PART OF YOUR HOME.**

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Whether you grew up with GE Appliances, or this is your first, we're happy to have you in the family.

We take pride in the craftsmanship, innovation and design that goes into every GE Appliances product, and we think you will too. Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your GE appliance now online. Helpful websites and phone numbers are available in the Consumer Support section of this Owner's Manual. You may also mail in the pre-printed registration card included in the packing material.



# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

**▲WARNING** Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury or death.

### ▲WARNING GENERAL SAFETY INSTRUCTIONS

- This device shall only be used for its intended purpose as described in this Owner's Manual.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Consult the guidelines for safe minimum internal cooking temperatures provided by the U.S. Department of Health & Human Services at [www.foodsafety.gov](http://www.foodsafety.gov).
- Do not leave children alone—children should not be left alone or unattended in an area where the appliance is in use. They should never be allowed to climb, sit or stand on any part of the appliance.
- Use of equipment or accessories not included with this probe is prohibited and may compromise the built in protections and safeguards.
- Do not operate in Precision Cooking Mode without liquid in the cooking vessel.
- Do not use a flammable liquid as a liquid; do not use with any non-food products.
- Periodically check to ensure that the liquid depth is within the acceptable range. Refill liquid if it is nearing the probe tip.
- Do not touch hot surfaces. Use of an oven mitt when handling probe and cooking vessel is recommended.
- Do not allow cooking vessel or any cords to hang over the edge of cooktop or counter.
- If the Precision Cooking Probe is damaged or malfunctioning, cease use of the device.

### Regulatory Information

This device complies with Industry Canada's license-exempt RSSs. Operation is subject to the following two conditions: (1) This device may not cause interference; and (2) This device must accept any interference, including interference that may cause undesired operation of the device.

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.

This product has been tested and found to comply with the limits of 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 according to 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 is found 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 or devices.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult a dealer or experienced radio/TV technician for assistance.

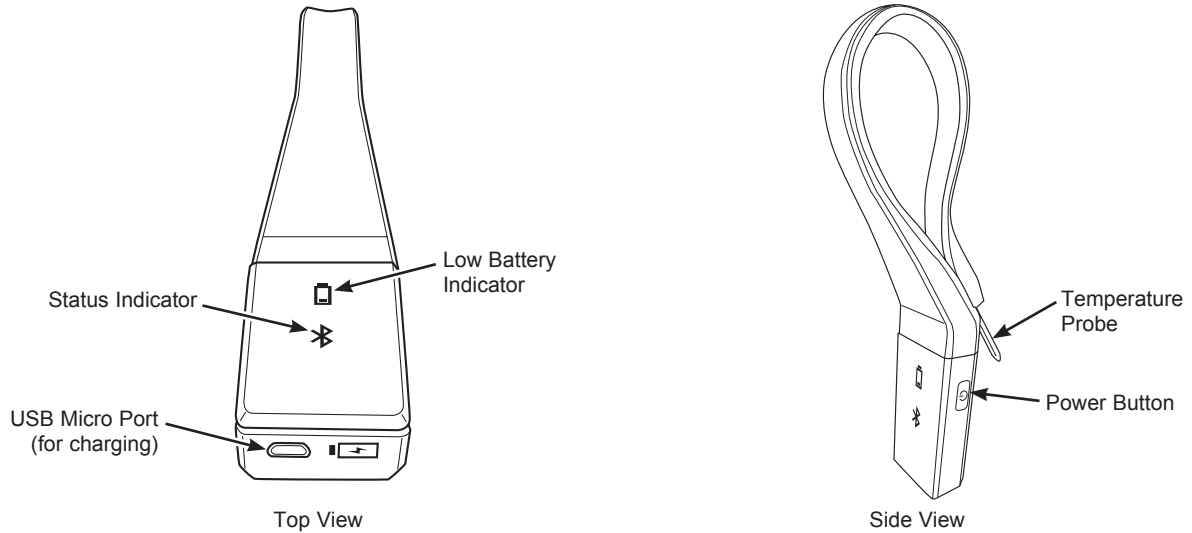
**FCC CAUTION:** Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

## READ AND SAVE THESE INSTRUCTIONS

## Introduction

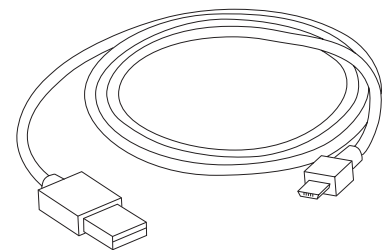
The Precision Cooking Probe works in conjunction with your GE Appliances Cafe induction cooktop to accurately control the temperature of a liquid within +/- 1°F. The Precision Cooking probe works with the left rear induction element. Temperatures in the range of 80°F to 200°F in increments of 1°F can be set. The power level is automatically adjusted to maintain the temperature you select. The probe enhances cooking operations such as slow cooking, simmering, and poaching. It also enables precise cooking methods such as sous vide.

## About the Precision Probe



## Connecting (or Pairing) the Probe

1. Charge the Precision Cooking Probe using the provided USB Micro cable and a computer or USB charger (not included). Approximate charge time: 4 hours.
2. To pair the Precision Cooking Probe to the range, press the settings pad and select **Bluetooth®**. Select **Pair**, power on the probe, and hold your probe near the control panel of your range until the display shows that your probe is connected. The range will cancel pairing mode after 2 minutes if no mating device is detected. Select **Remove** to confirm your Cooking Probe is paired or to un-pair from your range.
3. CONGRATULATIONS! Setup is complete.



3 foot USB Micro Cable (for charging)

# Operation

## 1. Set up Cookware.

Place pot on the left rear induction burner. If cooking sous vide, fill the pot with water to create a water bath.

## 2. Power on the Precision Cooking Probe.

Press and hold the Probe **Power Button** for 3 seconds. The Status Indicator will flash 3 times. It will continue to flash as it automatically connects to the cooktop. This may take up to 15 seconds. Once connected, the Status Indicator will flash once every 5 seconds.

## 3. Position the Precision Cooking Probe.

Attach the Precision Cooking Probe to the side of the pot, preferably towards the top. Position the Precision Cooking Probe such that at least half of the probe tip is submerged in the liquid.

## 4. Power on the Cooktop.

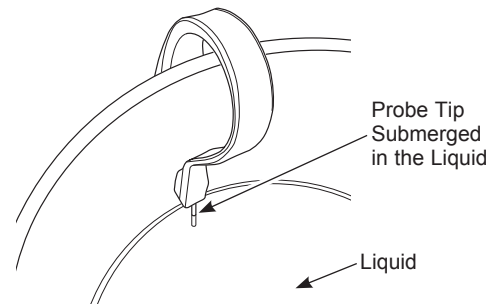
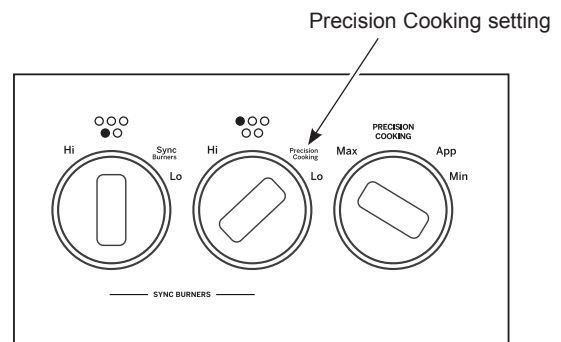
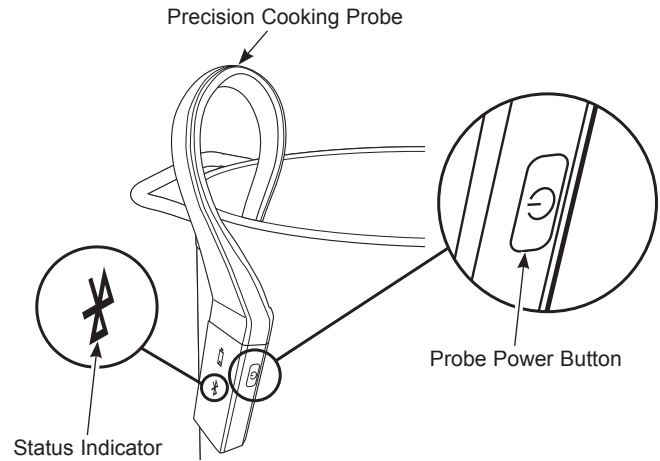
Turn the left rear burner knob on your range to **Precision Cooking** setting.

## 5. Set the desired cook temperature (80°F to 200°F).

Turn the probe temperature knob to set the desired cooking temperature. The set temperature is displayed while the knob is being turned. The burner will begin heating automatically. Once the temperature is set, the display will show both the active temperature and the set temperature. A multi-tone sound will play once the set temperature is reached.

## 6. Turn off the system.

Once the desired cook time is reached, turn the left rear burner knob and the **Probe Temperature** knob to the off position to turn off the element and exit Precision Cooking Mode. Also, turn off the Precision Cooking Probe by pressing and holding the **Power Button** for 3 seconds. The Status Indicator will flash 3 times.



# Indicator Behavior

## Precision Cooking Probe Status Indicator Behavior

Device Status	Indicator Behavior
Off	All indicators Off
Turning On/Off (holding power button for 3 seconds)	Status indicator flashes 3 times
Connecting	Status indicator flashes every 1 second
Connected and operating	Status indicator flashes once every 5 seconds
Low battery	Low battery indicator flashes once every 5 seconds

## Care and Cleaning

First unplug and power off the Precision Cooking Probe, then wipe the probe surface with a clean, damp cloth as needed. A mild detergent may be used on the metal probe tip. DO NOT submerge or hold under running water.

### IMPORTANT:

- Allow Precision Cooking Probe to cool before cleaning.
- Unplug and power down devices before cleaning. Do not use liquid cleaners or aerosol cleaners. Use a damp cloth for cleaning.
- Always clean and dry the Precision Cooking Probe before storing.
- Do not use chlorine bleach to clean the Cooking Probe.
- Do not use cleaning pads or hard utensils to clean the Precision Cooking Probe.
- No user-serviceable parts are located inside of the devices. Do not disassemble.
- Precision Cooking Probe is NOT dishwasher safe.

### DISPOSAL:

This kit contains printed circuit boards and a lithium-ion battery which must be disposed of properly through an appropriate e-waste recycling program. DO NOT dispose of these electronics as unsorted municipal waste bound for a landfill. Contact your local authorities to learn about available recycling programs.

## Sous Vide Cooking Recommendations

**▲ WARNING** Consuming unpasteurized foods can increase your risk of foodborne illness. Sous vide cooking often involves temperatures below FDA recommended safe minimum cooking temperatures, but can still be safe when done for the correct amount of time—as long as the temperature remains above 54°C (130°F). Several factors affect the time required to pasteurize foods, including cooking temperature, initial food temperature, food thickness, and food preparation. Follow all proper instructions related to food preparation, cooking—including time and temperature requirements—and storage during sous vide cooking to prevent foodborne illness caused by harmful bacteria. Discard food if it has been left at temperatures in the FDA Danger Zone (4°C (40°F) to 60°C (140°F)) for more than four hours. Cool foods quickly using an ice bath if not consuming directly after cooking.

Your precision cooking probe is well suited for sous vide cooking. Use the recommendations in the Sous Vide Cooking Guide and adjust the time and temperature to suit your personal preferences. Both texture and appearance are impacted by the cooking temperature and the amount of time the food is held at that temperature.

- Ensure that food is packaged appropriately and that foods are fully submerged.
- Thicker pieces of food and bone-in foods require more time than thinner and boneless pieces.
- These recommendations are based on food pieces that are at 40°F and are placed in a preheated water bath. Food starting at colder or frozen temperatures may require additional cooking time.

# Sous Vide Cooking Guide

FOOD TYPE	DONENESS	RECOMMENDED TEMPERATURE (°F)	RECOMMENDED TIME
<b>Beef Steaks (1-1.5" thick)</b>			
Tenderloin, top loin, T-bone, ribeye	Medium Rare	134	2 - 3 hrs
	Medium	140	1 - 3 hrs
	Well	158	45 min - 3 hrs
Flank steak, brisket	Medium to Well	145 - 160	12 - 48 hrs
<b>Poultry</b>			
Chicken breast (1-2" thick)	Medium	140	2 - 3 hrs
	Well	149	1 - 3 hrs
Chicken legs & thighs	Well	160	8 - 12 hrs
Turkey breast (2" thick)	Medium	140	2.5 - 3.5 hrs
	Well	160	24 hrs
Turkey legs & thighs	Medium	149	1 - 3 hrs
	Well	176	8 - 10 hrs
<b>Pork</b>			
Chops (1-2" thick)	Medium Rare to Medium	140 - 145	1.5 - 2.5 hrs
Shoulder	Well	154 - 160	8 - 24 hrs
Ribs	Well	160	24 hrs
<b>Fish</b>			
Filletts or steaks (1-2" thick)	Medium to Well	140	40 - 50 min
Shrimp or scallops	Well	140	40 min
<b>Eggs</b>			
Large, whole in shell	Firm white, runny yolk, slow	148	45 min - 1 hr
Large, whole in shell	Firm white, runny yolk, quick	167	13 min
Large, whole in shell	Firm white, firm yolk	167	45 min - 1 hr
<b>Vegetables, Legumes &amp; Fruits</b>			
Green vegetables		185	15 - 60 min
Root vegetables & potatoes		185	45 min - 4 hr
Fruits		185	30 min - 1.5 hr

For additional settings, and to control the precision probe from your phone or tablet download the GE Appliance Kitchen App and connect your product to WiFi. Instructions for connecting to WiFi are available at [GEAppliances.com](http://GEAppliances.com).

## Troubleshooting Tips ... Before you call for service

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Cause	What To Do
Probe doesn't turn on	Probe not charged	Charge probe using the included USB cable.
	Not pressing Probe Power button for 3 seconds	Press and hold the Probe <b>Power Button</b> for 3 seconds to turn on.
Cooktop does not enter Precision Cooking Mode	Using wrong cooktop element	Use the left rear induction element for Precision Cooking Mode.
	Probe and Range not paired	Verify both devices are turned on and powered.
Cooktop turns off while cooking	Water level dropped too low	Cover the cookware with aluminum foil to slow evaporation or add water periodically to keep probe tip submerged.
	Loss of communication between Probe and Range	Ensure that probe is charged.
Temperature unstable	Cooking vessel uncovered	Covering the cooking vessel with aluminum foil will help to keep the temperature of the water bath uniform and stable.

## Limited Warranty for the GE Appliances Precision Cooking Accessory

Your use of the GE Appliances Precision Cooking Probe Accessory (“Hardware”), online product registration of the Hardware, or your return of the enclosed Registration Card acknowledges that you have read and agree to the terms of this warranty agreement. GE Appliances’ warranty obligations for this Hardware are limited to the terms set forth herein.

GE Appliances warrants that this Hardware shall be free of defects in materials and workmanship under normal use for a period of one (1) year from the date of original retail purchase (“Warranty Period”). If a Hardware defect arises and a valid claim is received within the Warranty Period, your sole and exclusive remedy will be for GE Appliances, in its sole discretion and to the extent permitted by law, to (1) repair the Hardware defect at no charge, using new parts or refurbished parts that are equivalent to new in performance and reliability, (2) exchange the Hardware with Hardware that is new or refurbished that is equivalent to new in performance and reliability and is at least functionally equivalent to the original Hardware, or (3) refund the purchase price of the Hardware. Any repaired or replacement Hardware will be warranted for the remainder of the original warranty period or thirty (30) days, whichever is longer. In order to receive the remedy set forth above, you must contact GE Appliances during the Warranty Period at 800-220-6899 and provide the model number, serial number, and date of purchase of the Hardware. Upon GE Appliances’ determination that the Hardware should be returned to GE Appliances, return the Hardware and include with each returned Hardware (i) a copy of your original purchase invoice or receipt to verify your warranty; (ii) your name, address, and telephone number; and (iii) the Return Materials Authorization (RMA) number. You are responsible for properly packaging and shipping the Hardware to GE Appliances at your cost and risk.

Please note that the above warranty obligations of GE Appliances do not include any in-home installation or service.

Important: Do not open the Hardware. Opening the Hardware may cause damage that is not covered by this warranty. Only GE Appliances or a GE Appliances authorized service provider should perform service on this Hardware.

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GE Appliances does not warrant that the operation of the Hardware will be uninterrupted or error-free. GE Appliances is not responsible for damage arising from failure to follow instructions relating to the Hardware’s use.

This warranty does not apply: (a) to consumable parts, such as batteries, or protective coatings designed to diminish over time unless failure has occurred due to a defect in materials or workmanship; (b) to cosmetic damage; (c) to damage caused by use with non-GE Appliances products; (d) to damage caused by accident, abuse, misuse, liquid contact, fire, earthquake or other external causes; (e) to damage caused by operating the Hardware outside the permitted or intended uses described by GE Appliances; (f) to damage caused by service (including upgrades and expansions) not performed by GE Appliances, a GE Appliances authorized service provider, or an authorized representative of GE Appliances; (g) to a Hardware or a part that has been modified to alter functionality or capability without the written permission of GE Appliances; (h) to defects caused by normal wear and tear or otherwise due to the normal aging of the Hardware; (i) if any GE Appliances serial number has been removed or defaced; or (j) to damage caused by or via the network on which the Hardware is used including, but not limited to, any online intrusion or attack.

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**Warrantor in USA: GE Appliances, A Haier Company**

**Warrantor in Canada: Mabe Canada Inc.**

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.