

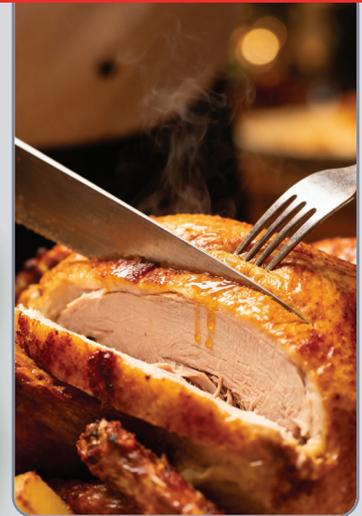


Wireless Temperature Probe Cooking To Perfection

The Wyze Temp® helps you give your customers a perfectly cooked product, time after time. Easily integrates to work with your current rotisserie oven or rice cooker. Automated, digital record keeping reduces employee error and improves efficiency.



Maximum tip temperature:	Maximum handle temperature:
100°C	370°C
Transmit interval:	1-60 SEC
Maximum cook time:	Up to 48 HOURS
Accuracy:	+/- 0.28°C TYP +/- 0.77°C MAX
Ambient:	+/- 2°C 10-260°C



OEM Integration
Easy to retrofit

Continuous Cooking
Real-time temperature data saves time and energy by knowing exactly when the cook is done

4 Temperature Sensors
Multiple depths ensure that the coldest part of the product is measured. 3 temp sensors in the probe shaft and 1 in the handle for oven monitoring.

Easy to Use
Self-installed and self-serviced. Auto-Pairing | Auto-Calibration. Fast charging.

Backed by excellent customer service and supported by an engineering team with extensive food industry experience, the Wyze Temp® team cares deeply for our customers, food quality, and food safety.

Patented Tip-Charging design allows:

1

Auto-Callibration

2

Easy Cleaning

3

Auto-Pairing for Multi-Oven Operations

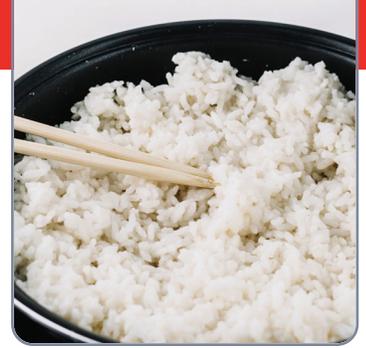


Wireless Temperature. Done Right.

wyzetemp.com



Three Tray Rice Cooker Wireless Solution



Build your national brand reputation with properly prepared food that tastes delicious across all your franchise locations. The Wyze Temp® three tray rice cooker wireless solution ensures consistent cooking every time.

Chef Display & Hub
Local audio and visual alarms

Wyze Temp Probe with Color O-Ring

4-Up Charger

Commercial Deli Solution

Deli Managers can see the exact status of all cooks remotely.
Deli operators can visualize real-time progress

Charging Tree: 6 Chefs & Pairing Pod

Chef Magnetically Attached to Oven

Pairing Pod

64-Probe Calibrator Charger

Remote iPad View and SOP



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