

Typhur

Typhur Sync Gold Dual - \$229.99

Ten Times the Signal. Ten Times the Confidence.



Say goodbye to dropped connections with Sync Gold, a high-performance smart wireless meat thermometer built for extreme reliability. With a 3000-foot range and superior signal penetration, Sync Gold uses Sub-1G technology to keep users connected even through walls, grills, and ovens. Wi-Fi connectivity and a dedicated LCD smart base provide flexible monitoring—through the app or directly from the base for convenient app-free cooking—while guided cooking modes alert users exactly when to remove food from heat for a predictable, stress-free experience.

The result: greater confidence, consistent results, and the freedom to step away while maintaining precise control.

The Power of Sub-1G

While most wireless probes on the market rely on Bluetooth which is often limited by short range and frequent signal loss, Sync Gold introduces advanced Sub-1G technology, commonly used in industrial and IoT systems, to the home cooking experience. Operating on lower-frequency bands, Sub-1G delivers dramatically longer range, stronger signal penetration through barriers like walls and smokers, and a far more stable connection. Sync Gold reaches up to 3000 feet in open air and 700 feet inside a closed grill, offering up to 10x the range of typical Bluetooth thermometers.

Smarter Probes for Smarter Cooking

Sync Gold's ultra-thin probes feature six optimally positioned sensors—five internal and one ambient—to capture a complete thermal profile rather than relying on a single temperature point. Every probe is NIST-verified accurate to $\pm 0.5^{\circ}\text{F}$ ($\pm 0.3^{\circ}\text{C}$), and each unit includes a calibration certificate to guarantee lifetime accuracy.

Constructed from 304 stainless steel, the probes are engineered for durability and heat resistance up to 932°F , ideal for grilling and searing. With an IPX8 waterproof rating, they're fully dishwasher-safe and built to withstand humid, high-heat cooking environments.

Fast charging keeps cooking uninterrupted: a 2-minute charge delivers up to 2 hours of cooking time, while a full charge provides 50+ hours of use.

Available at: [Typhur.com](https://typhur.com), [Amazon.com](https://amazon.com)

Details & Specs:

- Number of Temperature Sensors: 6 (5 Internal and 1 Ambient)
- Number of Probes: 2
- Temperature Range: Internal 32°F - 221°F / 0°C - 105°C , Ambient 32°F - 932°F / 0°C - 500°C
- Accuracy: Internal $\pm 0.5^{\circ}\text{F}$ / 0.3°C
- Probe Dimensions: 5.08" (L) $\times$ 0.22" dia
- Water Resistance: IPX8
- Transmission Distance: Up to 3000ft in open space; up to 700ft in closed space
- Probe Material: Stainless Steel + Ceramic
- Pair with the Typhur app (iOS and Android compatible) to receive alerts, status updates, and track cooking in real time



For more information, contact press@typhur.com