ZEPHYR

HyperCore™ Release Notes

version 1.3.27



Combustion-Branded Thermometer Integration and New User Preference & Notifications

This release introduces Combustion-branded thermometer integration, new User Preferences, helpful cooking tips, and improvements to cooking performance and system reliability.

What's New

Combustion-branded thermometer integration

Your cooktop can now automatically detect compatible Combustion thermometers, display live temperature readings, and show predicted cooking times.

Watch the Impulse Labs Demo Video here: Combustion Temperature Probes

Getting started

1. Remove your Combustion thermometer from its charger. Your cooktop should automatically detect it within about a minute and show its core temperature in the system bar.
2. Long-press a knob to enter the **Heating Element** menu, then select **Thermometer**.
3. Choose how you'd like to use it:
    - **Sensor:** to read Core, Surface, or Ambient temperature.
    - **Mode:** Select **Show Temp Only** to monitor live temperature readings from the Core, Surface, or Ambient sensor, or select **Predict Cook Time** to set a target core temperature and see Combustion's estimate of when your food will reach it. When your food reaches target temperature, the cooktop plays the Timer audio alert, so you know it's ready.

Pressing the knob while in the **Thermometer** menu assigns the thermometer to the heating element of the respective knob.

You can connect and monitor multiple thermometers, assigned to the same or different heating elements.

To move a thermometer to another heating element, use the knob for the element you want to move it to. Open the **Thermometer** menu, select the thermometer, and confirm the sensor or mode with a knob press. The thermometer will now be assigned to that element.

Known behaviors

- **Prediction may not be available right away.** Prediction availability matches what you see in the Combustion app. Combustion needs a sufficiently hot cooking environment before it can estimate when your food will reach its target temperature. Covering your pan and giving it a few minutes can help. Predictions start once the core temperature is about one third of the way to your target.
- **Using a thermometer with multiple cooktops:** A thermometer can display its temperature on more than one cooktop at a time, but only one cooktop can use its prediction feature at a time.
- **Identifying multiple thermometers:** The cooktop displays each thermometer's ID number rather than its custom name from the Combustion app. To make thermometers easier to identify, we recommend keeping their original ID numbers in their names in the Combustion app.
- **Thermometer not appearing?** Make sure your Combustion thermometer is running the latest firmware.

A note on thermometer temperature limits

The Combustion thermometer has different temperature limits along its length. The lower half, which contains the battery and electronics, is rated to 220°F, with Combustion recommending that the tip stay at or below 212°F. The upper half can withstand much higher temperatures: up to 900°F peak for 2nd-generation thermometers and 600°F for 1st-generation.

Don't submerge the tip in hot frying oil. It can permanently damage the thermometer. Learn from our mistakes; we've done this more than once.

New User Preferences

You can now customize more of your cooking experience under **Settings > User Preferences**.

- **Default Cooking Mode:** Choose whether elements start in Power Mode (default) or Temperature Mode.
- **Tooltips:** Show or hide helpful tips while cooking.
- **Larger Text:** Increase text size across the display.
- **Sleep After:** Choose how long the cooktop stays awake when idle. Active timers keep the cooktop awake.
- **Timer Alerts:** Choose how the cooktop notifies you when a timer finishes. Select **Ring Once** to play the alert once, or select **Ring Until Dismissed** to keep ringing until you dismiss the timer with a knob press.

If you frequently step away from the cooktop while cooking, **Ring Until Dismissed** can help make sure you don't miss an alert.

Notifications

Tip for boiling and simmering

Temperature Mode is a new way of cooking for many people, and many set the target temperature to 212°F to bring water to a boil.

While Temperature Mode is useful for maintaining a specific temperature, Power Mode is generally better for boiling and simmering, where steady heat is often what you need.

Now, if you try to start a boil in Temperature Mode, the cooktop will show a tooltip suggesting Power Mode.

Already familiar with the different modes? You can turn off tooltips anytime under **User Preferences**.

Better guidance when a battery isn't detected

If your cooktop can't detect its battery, you'll now see a clearer notification with information about the issue and a QR code to contact support.

Improvements & Fixes

Cooking accuracy and control

- **Better temperature control:** Fixed an issue where a heating element could continue applying power after exceeding its target temperature when the target was set below 100°F.
- **Clearer power readout:** The cooktop now displays 0W when you first press a knob to activate a heating element, making it clear that no power is delivered until you turn the knob.

Performance and system reliability

- Outside scheduled charging hours, the Low Reserve setting now charges the battery to your reserve level, the same way Balanced works. High Reserve still charges to full.
- Smoother, more responsive UI, especially during animations.
- Faster startup, so your cooktop is ready to cook sooner.
- Improved battery handling during low-battery conditions, charging, and power interruptions.
- Automatic recovery from certain errors without requiring a cooktop restart.
- Improved Wi-Fi reliability and more dependable discovery of available networks.

Your cooktop will update automatically overnight when connected to Wi-Fi and wall power.