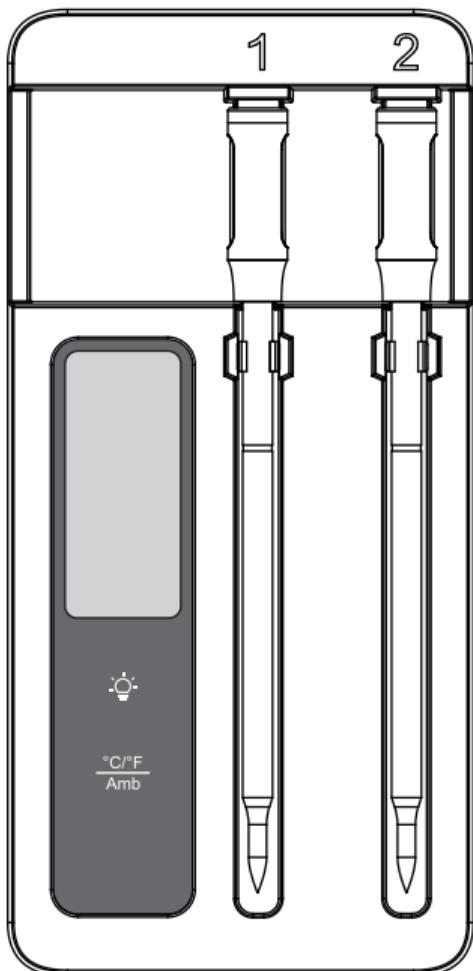




# MEAT THERMOMETER B200WO

## User Manual



✉ Mail: Thermometer@seller-us.com

# CATALOG

1. IMPORTANT SAFEGUARDS.....	1
2. DIAGRAM.....	2
2.1 Button functions.....	3
3. ELECTRONIC DISPLAY.....	4-5
3.1 Screen Display Content.....	4-5
4. SPECIFICATION.....	6
5. USING FOR THE FIRST TIME.....	7
6. CLEANING.....	8
7. FAQ.....	9-10
8. WARNINGS.....	11-12
8.1 FCC Warnings.....	12
8.2 Warranty.....	12
9. APP COOKING INSTRUCTIONS.....	13

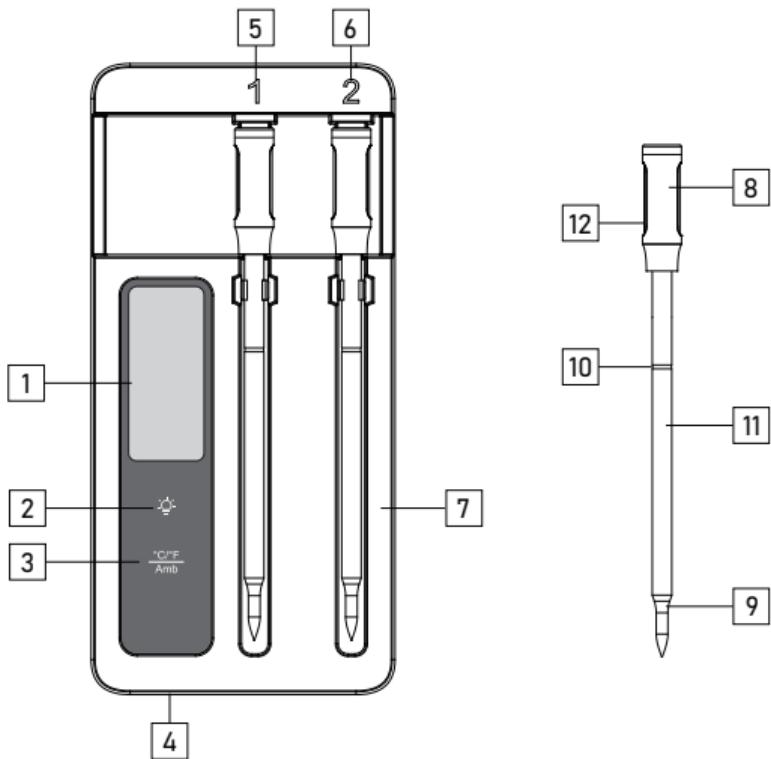
# 1. IMPORTANT SAFEGUARDS

**CAUTION:** Please read this entire manual before using your meat thermome B200W0. Failure to follow these instructions could result in property damage or bodily injury.

1. **DO NOT** use the Probe when cooking at ambient temperatures above 512F/300°C for more than 2 minutes.
2. **DO NOT** place the Device Base unit directly on the grill cover or close to any hot surface.
3. **DO NOT** use the Probe in a microwave or pressure cooker.
4. **DO NOT** use cleaning products containing alcohol, ammonia, benzene, or abrasives, as could damage the device.
5. **DO NOT** run the Probe under cold water immediately after cooking.  
Let the probe cool down prior to washing.
6. The Probe is IP67 waterproof, and it can be washed by hand or in a dishwasher. But the Device Base is NOT waterproof and should not be submerged in water or placed in the dishwasher.
7. The probe is SHARP! Care should be exercised when handling the probe. This appliance should NOT be used by or near children or individuals with certain disabilities.
8. If the **Probe** falls into a fire or direct heat source, turn off the cooking appliance and close the lid immediately. Allow the Probe to cool completely before removing it.
9. Carefully remove the Probe from the cooked meat, taking caution as it may be hot.
10. The Device Base shall only be supplied with safety extra-low voltage corresponding to the marking on the appliance.

**SAVE THESE INSTRUCTIONS**

## 2. DIAGRAM



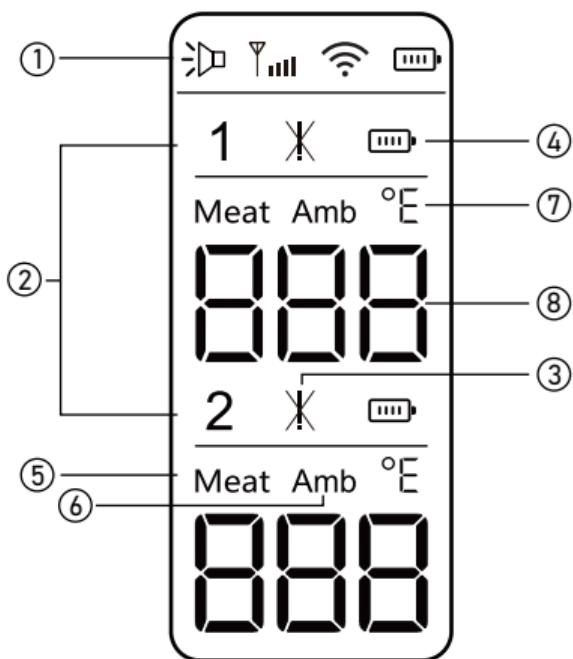
1	LCD Screen
2	Backlight Button (See button functions for operating instructions.)
3	M Button(See button functions for operating instructions.)
4	Type-C Charging Port
5	Probe 1
6	Probe 2
7	Device Base
8	Ambient Temperature Sensor (Ambient Max 512°F/300°C)
9	Internal Temperature Sensor(Internal Max 212F/100°C)
10	Safety Line
11	Stainless Steel
12	High-density Ceramic Handle

## 2.1 Button functions

Button	Device Base Status	Operating	Buzzer	Response Function
Backlight Button	Power on	Press and hold for 3s	Beeps twice	The display lights up fully, and the relay socket enters working status
		Press briefly 1s	Beeps once	Turn on the display, and the backlight turns off after 15s
		Press and hold for 3s	Beeps twice	Power off
		Press and hold for 5s	Beeps once	Enter probe pairing mode
		Press briefly 1s	Beeps once	Each press cycles between meat/ambient temperature modes
		Press and hold for 3s	Beeps twice	Temperature unit (°C/°F) toggle (cycle)
		Press and hold for 10s	Beeps five times	Temperature unit (°C/°F) toggle (cycle)
Backlight Button+M	Power off	Press both buttons simultaneously for 3s	Beeps three times	Temperature unit (°C/°F) toggle (cycle)
Button	Network configuration status	Press both buttons simultaneously for 3s	Beeps three times	Exit network configuration mode

\*Please note that the device base and the probe are pre-paired via Bluetooth at our manufacturing facility. Generally, you will not need to pair them.

### 3. ELECTRONIC DISPLAY



#### 3.1 Screen Display Content

S/N	Icon Name	Display	Response Function
1	Speaker icon	Steady On	Alarm
	Signal icon	Off	Device Base Bluetooth Off
	Signal icon	Steady On	Device Base Relay Hub-Mobile Bluetooth Pairing
		Steady On	Device Base-Mobile Bluetooth Connected
	WiFi icon	Off	Device Base WiFi Off
		Steady On	Device Base Relay Hub-Mobile Bluetooth Pairing/Network Disconnected/No Internet Access
			Device Base WiFi Connected
			Graphical representation recommended
		Steady On	Device Base Battery
	Battery icon	Battery level indicator blinking	Device Base Charging
		Steady On	Device Base Low Battery

S/N	Icon Name	Display	Response Function
2	1	Steady On	Probe charging completed (Note: The probe has completed charging. The device base will automatically enter sleep mode after 10 minutes of inactivity)
			Probe in normal operation
	2	Steady On	The probe is pairing
		Off	The probe is charging
3	X	Steady On	Probe disconnected
		Off	Probe connected
4	Battery	Steady On	Displaying probe's real-time battery level
		Battery level indicator blinking	Probe charging
		Steady On	Low battery on probe
5	Meat	Steady On	Meat Temperature
6	Amb	Steady On	Ambient Temperature
7	°E	°C	Temperature unit
		°F	Temperature unit
8	888	Numeric display	Display the actual measured temperature value

## 4. SPECIFICATION

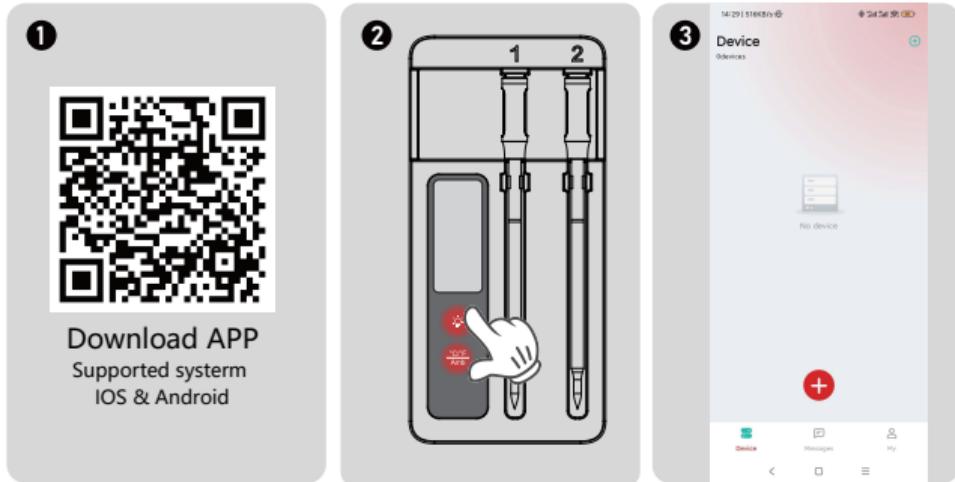
Connection	Bluetooth 5.0 & WiFi (2.4GHz)	
Connection Range	Probe-Device Base	30M Stable Connection
	Device Base-Phone	40M Stable Connection
	WiFi (Device Base to Phone)	Unlimited Range
	WiFi (Device Base-Router)	60M Stable Connection
Waterproof Grade of Probe	IP67	
Temp Measurement Range	32°F to 212 °F ( 0 °C to 100 °C )	
Charging Time of Probe	Under 40min	
Endurance Time of Probe	Room Temperature: 15H+ 240°C:10H+	
Charging Time of Repeater	Under 4H	
Endurance Time of Repeater	40H+	
Battery of Repeater	2000 mAH	
Charging Method	USB-Type C / 5V @ 1A	

\*Tested under ideal conditions at 77°F/25°C ambient temperature with direct line of sight and no obstructions or electromagnetic interference.

Actual transmission range may vary depending on environmental obstacles and EMI levels

## 5. USING FOR THE FIRST TIME

1. Before using your MEAT THERMOMETER B200W0, ensure the product is fully charged and you have reviewed the important safety information.
2. Download the free App for iOS or Android.



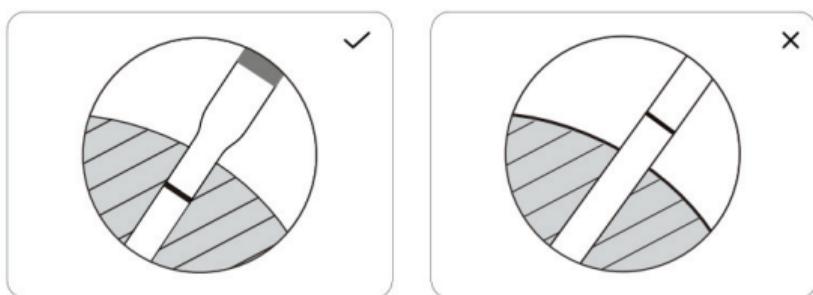
3. Enable Bluetooth, Mobile Data, and Wi-Fi in your phone settings.  
Skip this step if already enabled

### 4. Add the device to the app

- Launch the app, then press and hold the Backlight + M buttons for 3s
- After three beeps, the device enters pairing mode
- Follow the in-app instructions to complete setup

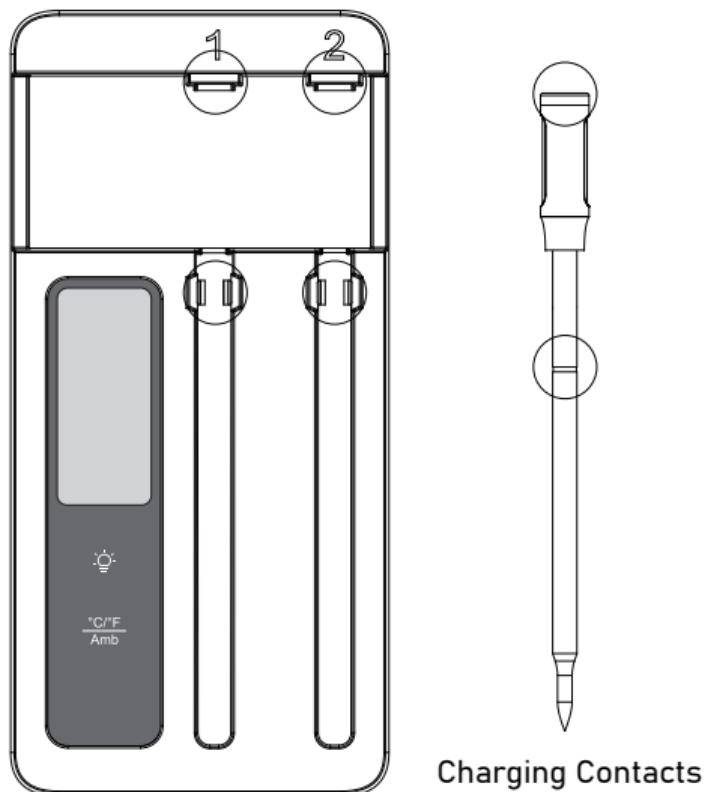
### 5. Start cooking

- Insert the probe fully into the meat (past the safety line)
- Set your desired meat type/doneness or target temperature in the app
- The app and device will alert you when the target temperature is reached



## 6. CLEANING

Ensure the charging contacts are clean before returning the probe to its base.



Charging Contacts

## 7. FAQ

**Q: What's the difference between a wireless food thermometer and a traditional one?**

**A:**

- **Wireless Monitoring:** Connects via Bluetooth/WiFi to a smartphone app for real-time temperature tracking without opening oven lids.
- **Remote Alerts:** Receives push notifications when target temperatures are reached.
- **Multi-Probe Support:** Monitors multiple food items simultaneously.  
**Data Logging:** Stores historical temperature curves for cooking analysis.

**Q: Why use a food thermometer?**

**A:**

- **Food Safety:** Ensures food reaches safe internal temperatures to kill harmful bacteria and reduce foodborne illnesses.
- **Precision Cooking:** Avoids overcooking, preserving texture and moisture.

**Q: What if the connection is unstable or disconnects?**

**A:**

**Common Causes:**

- Out of range (walls, metal barriers, or closed doors weaken signals).
- Phone's Bluetooth/WiFi/data is off, or the app is closed in the background.
- Low battery in the device or probe.

**Solutions:**

- Reduce distance between devices and remove obstacles.
- Enable Bluetooth, WiFi, and mobile data; keep the app running.
- Restart the device, app, or re-pair the thermometer.
- Recharge the device.

## **Q: What's the difference between WiFi remote control and Bluetooth local control?**

**A:**

- For stability, WiFi is prioritized

The device connects to a router via WiFi. Data is relayed through the router via wired networks to a cloud server, then transmitted to your phone via mobile networks. While latency is higher than Bluetooth's local control, it enables stable remote monitoring.

**Privacy Note:** User data is stored only on your phone—servers act as a relay and do not retain any information.

- Bluetooth Local Control (Backup Mode):

This serves as a fallback option—only activated when WiFi connection fails.

The probe directly links to your phone via Bluetooth.

### **Key Limitations:**

**Shorter Range vs. WiFi:** Alerts may fail if you move too far, as real-time probe data won't reach your phone.

**No Remote Monitoring:** Temperature thresholds can't be checked without active data transmission.

**Design Purpose:** Ensures basic functionality during WiFi outages, but WiFi remains recommended for reliable alerts.

## **Q: What if pairing fails or the app crashes?**

**A:**

### **Troubleshooting Steps:**

- Restart the app and thermometer.
- Update the app to the latest version.
- Check the manual or contact support for firmware updates.

## **Q: How to clean and maintain?**

**A:**

Wipe with hot, soapy water (do not immerse the base unit).

Probe: Waterproof.

## 8. WARNINGS

1. Wireless Meat Thermometer is designed for use in meat(food).
2. The charger dock is non-waterproof, do not immerse it in water or other liquids.
3. To avoid damage the probe, insertion of the probe in the meat pass the Safety Notch in necessary.
4. Wireless Meat Thermometer probes are not dishwasher safe.  
Please hand wash with soap and water before and after each use.
5. Wireless Meat Thermometer is water resistant, not fully waterproof, do not submerge in water for long periods of time.
6. Please take caution with pointed tip of the probe.
7. The probe will be very hot during or just after a cooking.  
Do not touch  
with bare hands.
8. Do not submerge the probe in cold water after cooking.  
Wait until it has cooled down prior to washing.
9. The maximum temperature of the probe is 212°F(100°C).  
The internal temperature above 212°F(100°C) may potentially damage the probe.
10. The max temperature resistance of internal sensor is 185°F (85°C).  
To prolong the service life of the probe, it's better to keep the internal temperature below 185°F(85°C).
11. When cooking, ensure any part of the probe is not touching any HOT cooking surface.
12. Wireless Meat Thermometer product is not a toy, please keep it away from children.
13. When not in use, put the probe back into the dock, and store the product in a dry and cool place.

## 8.1 FCC Warnings

1. 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.

(2) This device must accept any interference received, including interference that may cause undesired operation.

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

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.

The device has been evaluated to meet general RF exposure requirement. This equipment should be installed and operated with a minimum distance of 20 cm between the radiator and your body.

## 8.2 Warranty

If there is a functional failure within 12 months from the day after you sign for it, it will be tested and confirmed by after-sales service center, and you can enjoy the free maintenance services.

### Non-Warranty

1. Unauthorized repair, misuse, collision, abuse, accident, alteration, improper use of accessories other than this product.
2. The validity period of three packs has exceeded.
3. Damage caused by force majeure.
4. This product and its accessories have functional failures due to human reasons.

## 9. APP COOKING INSTRUCTIONS

1. Enter the device status list and click the  to start cooking
2. Set the type of meat you want
3. Select the meat temperature or the degree of doneness of the meat you want
4. You can view the cooking temperature of the food in real time.

