URDUIN FM200

URDUIN Wireless Meat Thermometer

Model: FM200

1. Product Overview

The URDUIN Wireless Meat Thermometer (Model FM200) is designed to help you achieve perfectly cooked meats by monitoring internal temperatures wirelessly via a connected smartphone application. It features a durable probe and a bamboo charging base.



This image shows the URDUIN wireless meat thermometer probe, its bamboo charging base, and a smartphone displaying the accompanying application interface. The app shows current probe temperature, target temperature, and cooking progress.

2. Setup Guide

2.1 Unboxing and Components

Upon opening the package, ensure all components are present:

- Wireless Meat Thermometer Probe
- Charging Base (bamboo material)
- Charging Cable (not explicitly listed but implied for charging)

2.2 Initial Charging

Before first use, fully charge the thermometer probe. The device requires 1 Lithium Ion battery, which is included and pre-installed.

1. Place the thermometer probe into the charging base.
2. Connect the charging base to a power source using the appropriate cable.
3. Allow the device to charge until the indicator light (if present) signals a full charge.

2.3 App Installation and Pairing

The URDUIN Wireless Meat Thermometer operates with a dedicated smartphone application. Search for the official URDUIN app in your device's app store (e.g., Apple App Store or Google Play Store).

1. Download and install the URDUIN app on your smartphone.
2. Ensure Bluetooth is enabled on your smartphone.
3. Open the URDUIN app and follow the on-screen instructions to pair your thermometer. The app will guide you through the Bluetooth connection process.

3. Operating Instructions

3.1 Preparing for Use

Ensure the thermometer probe is clean and fully charged before each use.

3.2 Inserting the Probe

Carefully insert the probe into the thickest part of the meat, avoiding bones. Ensure at least the tip of the probe is fully inserted to get an accurate reading.

3.3 Monitoring Temperature

1. Once the probe is inserted, open the URDUIN app on your paired smartphone.
2. The app will display the real-time internal temperature of the meat.
3. You can set target temperatures for various types of meat or desired doneness levels within the app.
4. The app will provide alerts when the target temperature is reached.

3.4 Important Considerations

- The probe is waterproof, allowing for easy cleaning.
- Maintain a reasonable distance between the probe and your smartphone to ensure a stable Bluetooth connection. Obstacles like oven doors or walls can affect signal strength.

4. Maintenance

4.1 Cleaning the Probe

After each use, clean the thermometer probe thoroughly. The probe is waterproof, but it is crucial to follow these instructions:

- **Do Not Soak** the entire probe or the charging base in water.
- Wipe the probe with a damp cloth and mild soap.
- Rinse the probe under running water, ensuring the electronic components (top part) do not get submerged.
- Dry the probe completely before storing.

4.2 Storage

Store the thermometer probe and charging base in a clean, dry place when not in use. Ensure the probe is fully dry before placing it back into the bamboo charging base.

5. Troubleshooting

If you encounter issues with your URDUIN Wireless Meat Thermometer, please refer to the following common problems and solutions:

5.1 Connectivity Issues (Losing Connection, Signal Drops)

- **Check Bluetooth:** Ensure Bluetooth is enabled on your smartphone and the app has permission to use Bluetooth.
- **Proximity:** Move your smartphone closer to the thermometer probe. Walls, oven doors, and other large objects can interfere with the Bluetooth signal.
- **App Restart:** Close and reopen the URDUIN app.
- **Device Restart:** Turn off and on your smartphone's Bluetooth, or restart your smartphone.
- **Re-pair:** If the issue persists, try unpairing and re-pairing the thermometer within the app's settings.

5.2 Thermometer Not Charging

- **Check Connections:** Ensure the charging cable is securely connected to both the charging base and the power source.
- **Power Source:** Try a different USB port or wall adapter.
- **Clean Contacts:** Ensure the charging contacts on both the probe and the base are clean and free of debris.

5.3 Inaccurate Temperature Readings

- **Probe Placement:** Ensure the probe is inserted into the thickest part of the meat and not touching any bones.
- **Calibration:** While the device is factory calibrated, if you suspect significant inaccuracies, consult the app for any calibration options or contact support.

6. Specifications

Feature	Detail
Model Number	FM200
Brand	URDUIN
Connectivity Technology	Bluetooth

Display Type	Digital (via app)
Special Feature	Waterproof (probe)
Color	Yellow
Outer Material	Bamboo (charging base)
Included Components	Charging base, probe
Batteries	1 Lithium Ion battery (included)
Product Care Instructions	Do Not Soak
Package Dimensions	6.85 x 1.89 x 1.5 inches
Item Weight	6.07 ounces
Manufacturer	Shenzhen Finemold Technologies CO.,LTD
Certifications	FCC, FDA

7. Warranty Information

Specific warranty details are not provided in the product information. Please refer to the product packaging or contact URDUIN customer support for warranty terms and conditions.

8. Customer Support

For further assistance, technical support, or inquiries regarding your URDUIN Wireless Meat Thermometer, please visit the official URDUIN website or refer to the contact information provided on the product packaging.

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Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question