

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [BFOUR](#) /

› [BFOUR Digital Bluetooth Meat Thermometer \(Model: BF-20\) Instruction Manual](#)

## BFOUR BF-20

# BFOUR Digital Bluetooth Meat Thermometer (Model: BF-20) Instruction Manual

Model: BF-20

## INTRODUCTION

The BFOUR Digital Bluetooth Meat Thermometer (Model: BF-20) is designed to assist in precise temperature monitoring for grilling, smoking, and other cooking methods. It features dual probes, a rechargeable battery, and a waterproof design, offering both standalone operation and remote monitoring via a smartphone application.

## PACKAGE CONTENTS

- 1 x BFOUR Digital Meat Thermometer Unit
- 2 x Stainless Steel Probes
- 1 x USB Charging Cable (Type-C)

## PRODUCT OVERVIEW

# ■ Geräteeinführung



**Image:** BFOUR Digital Meat Thermometer with its components labeled. Labels include Battery, Timer, Temperature Preset for Probe 1, Real-time Temperature for Probe 1, Temperature Preset for Probe 2, Real-time Temperature for Probe 2, Power/Cancel Alarm/Confirm Button, Function Selection, and Temperature/Time Setting.



**Image:** The BFOUR Digital Meat Thermometer displaying temperatures, shown alongside a smartphone running the companion app, illustrating remote monitoring capabilities.

The thermometer unit features a digital display showing current and set temperatures for two probes, along with a timer and battery indicator. It includes touch-sensitive buttons for power, settings, and temperature adjustments. The device is equipped with a magnetic back for convenient attachment to metal surfaces and boasts an IPX-5 waterproof rating.

## SETUP

### 1. Charging the Device

**Image:** A USB Type-C charging cable, used to recharge the thermometer's internal battery.

**Image:** The BFOUR thermometer connected to a wall adapter for charging. The display shows battery level and temperature settings.

The thermometer has a built-in 300 mAh lithium battery. Before first use, fully charge the device using the provided Type-C USB cable. A full charge takes approximately 2 hours and provides up to 200 hours of use. Avoid using fast-charging adapters with excessive output power.

## 2. Connecting Probes

Insert the stainless steel probes into the designated ports on the side of the thermometer unit. The device supports two probes simultaneously.

## 3. App Installation (Optional for Remote Monitoring)



**Image:** The back of the BFOUR thermometer packaging, showing QR codes for downloading the 'Grill 5.0' app from Google Play and the Apple App Store.

For remote monitoring, download the "Grill 5.0" app on your smartphone or tablet. Scan the QR codes on the

product packaging or search for "Grill 5.0" in your device's app store:

- [Google Play Store](#)
- [Apple App Store](#)

Ensure Bluetooth is enabled on your mobile device to connect with the thermometer.

## OPERATING MODES

### 1. Stand-Alone Mode

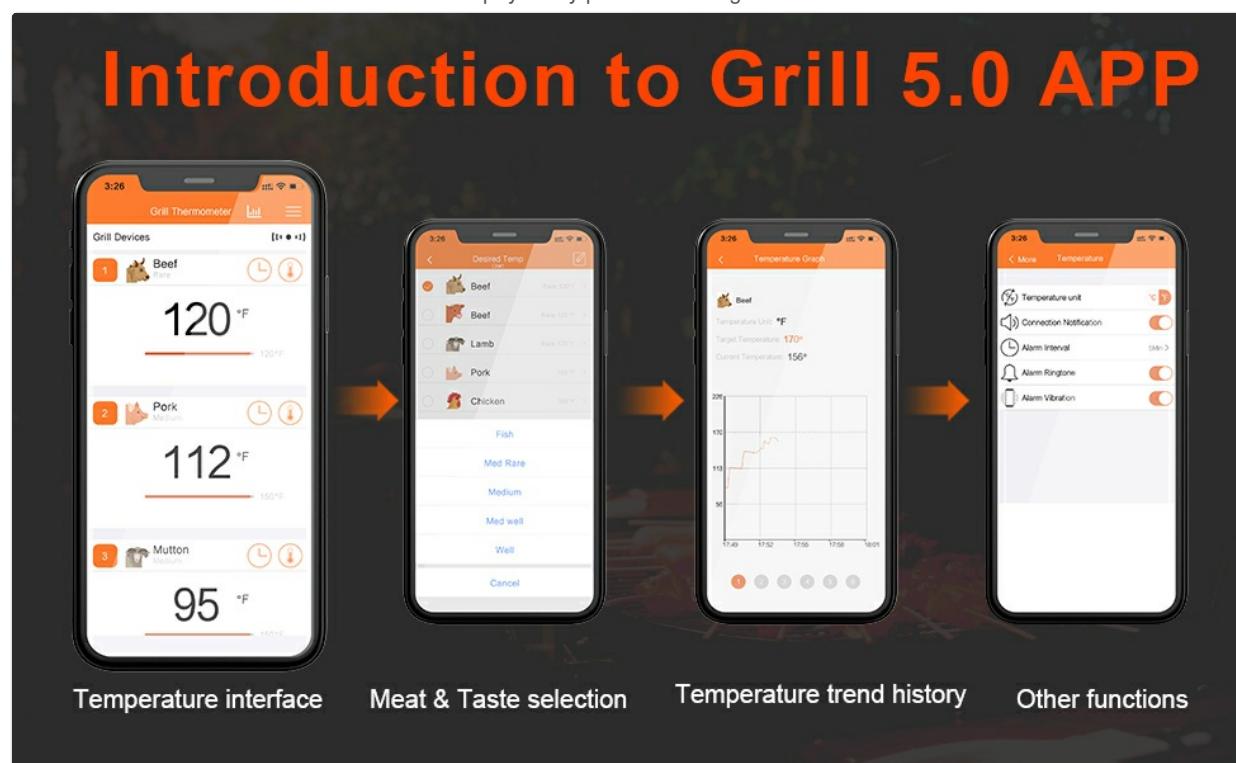


**Image:** The BFOUR thermometer highlighting the power, set, and temperature adjustment buttons for standalone operation.

The thermometer can be used independently without the app. Use the physical buttons on the device to power on/off, set desired temperatures, and manage the timer. The digital display will show real-time temperatures and settings.

### 2. Remote Monitor Mode (with App)

**Video:** This video demonstrates the BFOUR BF-20 Bluetooth Meat Thermometer in use, showing how to connect it to the app and monitor cooking progress remotely. It highlights the convenience of checking meat temperatures without being physically present at the grill.



**Image:** A series of screenshots illustrating the 'Grill 5.0' app interface, including temperature monitoring, meat and doneness selection, temperature trend history, and other settings.

Connect the thermometer to the "Grill 5.0" app via Bluetooth for remote monitoring. The app allows you to:

- Monitor real-time temperatures from both probes.
- Set custom temperature alerts and timers.
- Select from 11 preset USDA recommended food cooking temperatures and 5 doneness levels.
- View temperature trends.
- Receive notifications when target temperatures are reached.



**Image:** The 'Grill 5.0' app displaying a selection wheel for 11 preset meat types and doneness levels, including Beef, Veal, Lamb, Pork, Chicken, Turkey, Fish, Hamburger, BBQ Smoke, Hot Smoke, and Cold Smoke.



**Image:** The BFOUR thermometer and a smartphone displaying the timer and preset temperature functions, indicating an alarm will sound and flash when the target temperature is reached.

The Bluetooth connectivity offers a range of up to 196ft (60m), allowing you to monitor your cooking from a distance.



**Image:** The BFOUR thermometer and a smartphone illustrating the Bluetooth 4.0 technology, providing a remote monitoring distance of 60 meters (196 feet).

## USAGE GUIDELINES

---



**Image:** Two meat probes are inserted into a chicken roasting in an oven. The image highlights the temperature accuracy of  $\pm 1.8^{\circ}\text{F}/\pm 1^{\circ}\text{C}$  and a wide temperature range of  $33^{\circ}\text{F}-572^{\circ}\text{F} / 1^{\circ}\text{C}-300^{\circ}\text{C}$  with a 1-second refresh rate.

**Video:** This video showcases the BFOUR Multifunction Bluetooth Meat Thermometer in action, demonstrating its use for grilling meat. It illustrates the process of seasoning, inserting the probe, placing the meat on the grill, and monitoring the temperature via the device and a smartphone app. The video concludes by showing the perfectly cooked meat.

**Probe Insertion:** Insert the probe tip into the thickest part of the meat, avoiding bones or gristle, to ensure an accurate reading.

**Temperature Range:** The probes can measure temperatures from 32°F to 572°F (0°C to 300°C).

**Accuracy:** The thermometer provides an accuracy of  $\pm 1.8^{\circ}\text{F}$  ( $\pm 1^{\circ}\text{C}$ ).

**Magnetic Back:** The device features a magnetic back for easy attachment to grills, ovens, or other metal surfaces.

## MAINTENANCE

---



**Image:** The BFOUR thermometer placed on a grill with water droplets, demonstrating its IPX-5 waterproof rating and magnetic attachment capability.

**Cleaning:** The probes are made of 304 food-grade stainless steel and are waterproof. Clean them with warm soapy water after each use. The main thermometer unit has an IPX-5 waterproof rating, meaning it can withstand splashes but should not be submerged in water. Wipe the unit clean with a damp cloth.

**Storage:** Store the thermometer and probes in a clean, dry place when not in use. The probes come with protective rubber tips to prevent damage.

## TROUBLESHOOTING

---

- No Power:** Ensure the device is fully charged. Connect it to the USB charging cable.
- Inaccurate Readings:** Verify that the probe is inserted correctly into the thickest part of the meat, avoiding bones. Ensure the probe cable is securely connected to the unit.
- Bluetooth Connection Issues:** Make sure Bluetooth is enabled on your smartphone and the thermometer is within the 196ft (60m) range. Restart both the thermometer and the app if connection problems persist.
- Alarm Not Sounding:** Check the app settings to ensure alarm notifications and ringtones are enabled.

## SPECIFICATIONS

---

Feature	Specification
Model Number	BF-20

Temperature Range	32°F to 572°F (0°C to 300°C)
Temperature Accuracy	±1.8°F (±1°C)
Probes	2 x 304 Food-Grade Stainless Steel Probes
Waterproof Rating	IPX-5
Battery	300 mAh Lithium Polymer (Rechargeable)
Battery Life	Up to 200 hours on a full charge
Charging Time	Approx. 2 hours (Type-C USB)
Connectivity	Bluetooth 4.0 (Up to 196ft / 60m range)
Display Type	Digital
Outer Material	ABS Material
Special Features	Alarm, App Companion, High Accuracy, Magnetic Back
Product Care	Hand Wash Only (probes), Wipe Clean (unit)

## WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided on the product packaging or visit the official BFOUR website. Keep your purchase receipt for warranty claims.

© 2023 BFOUR. All rights reserved.