URLAFF FM212

URLAFF FM212 Wireless Meat Thermometer User Manual

Model: FM212

Introduction

The URLAFF FM212 Wireless Meat Thermometer is designed to provide accurate temperature monitoring for various cooking applications. This device utilizes Bluetooth connectivity and a dedicated mobile application to allow remote tracking of food temperatures, ensuring precise cooking results. This manual provides essential information for the proper setup, operation, and maintenance of your thermometer.

Product Overview

The FM212 thermometer features a durable stainless steel probe and a charging booster. It offers a wireless range of up to 360 feet, allowing you to monitor your cooking from a distance. The accompanying smart app provides real-time temperature data, customizable alerts, and cooking presets.

- **Wireless Connectivity:** Bluetooth 4.2 for remote monitoring up to 360 feet.
- **Accurate Sensors:** Measures internal food temperatures up to 212°F (100°C) and ambient pit temperatures up to 572°F (300°C) with readings in 2-3 seconds.
- **Versatile Use:** Compatible with ovens, stovetops, smokers, grills, air fryers, and sous vide cookers.
- **App Control:** Dedicated app for monitoring, adjusting settings, setting timers, and viewing temperature charts.
- **Efficient Power:** Charging base provides 3-4 hours of charge for up to 300 hours of continuous use, or 30 minutes of charge for 18-24 hours of use.
- **Easy Cleaning:** IPX7-grade stainless steel probe is dishwasher safe.

What's in the Box

Verify that all components are present upon unpacking:

- 1 x Wireless Meat Probe
- 1 x Charging Booster (Base)
- 1 x USB Charging Cable

Setup Guide

1. Charge the Probe

Before first use, fully charge the probe. Place the probe into the charging booster. Connect the booster to a power source using the provided USB charging cable. The booster features a low-battery indicator.

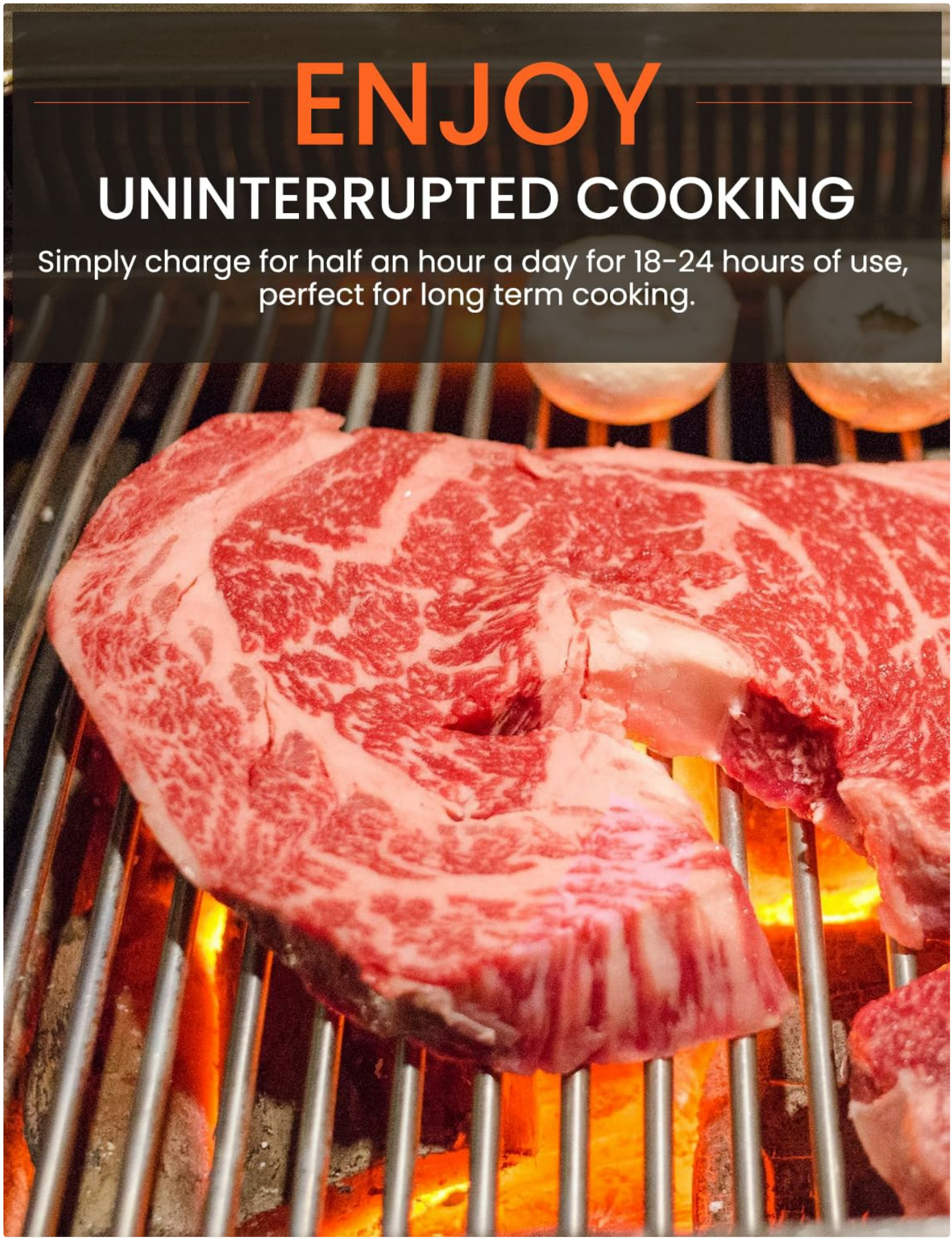


Image: The wireless probe charging in its booster base, illustrating the 'Enjoy Uninterrupted Cooking' feature.

2. Download the App

Search for the "PROBE PLUS" app on the Apple App Store (for iOS devices) or Google Play Store (for Android devices). Download and install the application on your smartphone or tablet.

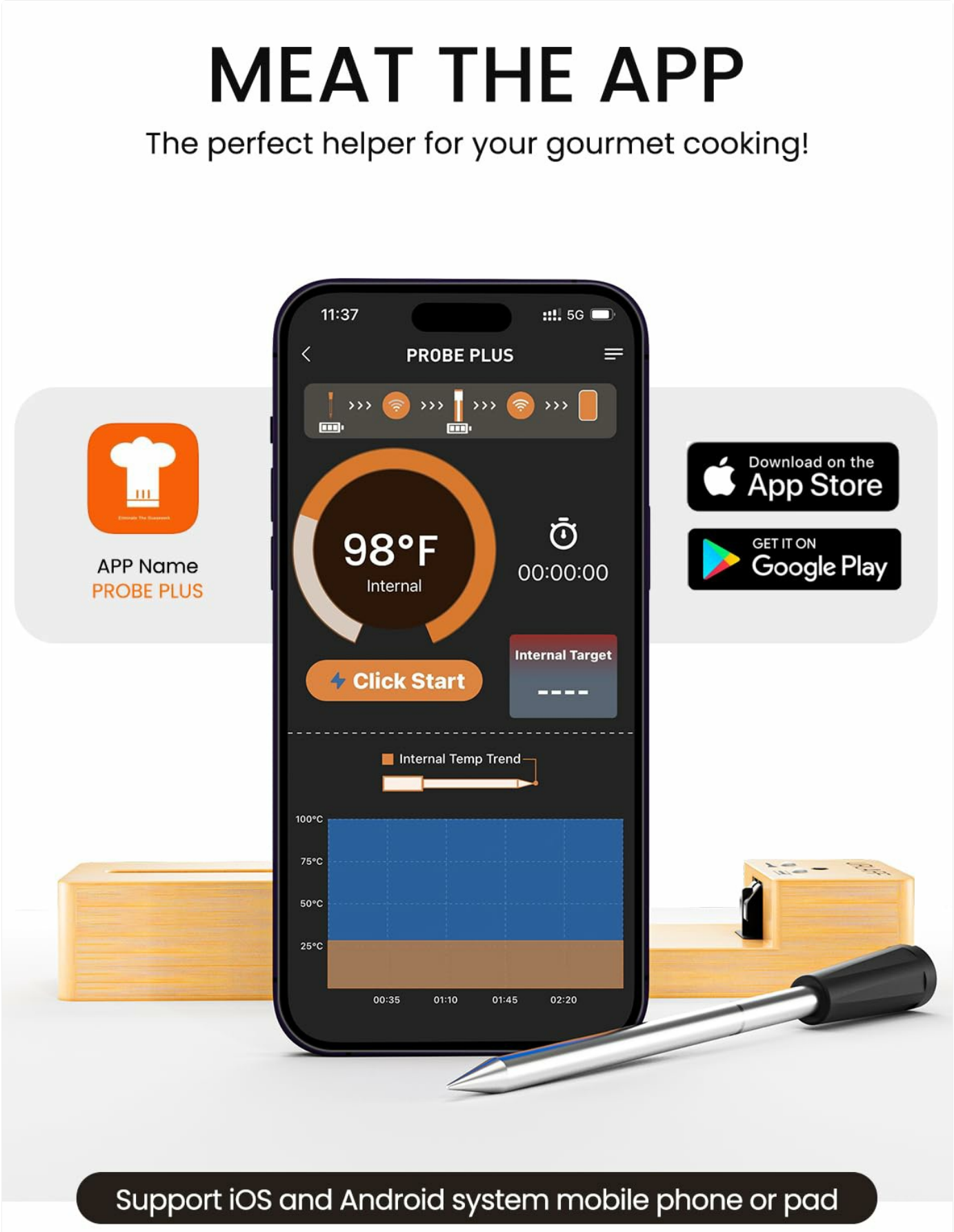


Image: A smartphone showing the 'PROBE PLUS' app interface, with download links for App Store and Google Play.

3. Pair the Device

Ensure Bluetooth is enabled on your mobile device. Open the "PROBE PLUS" app. The app will guide you through the pairing process to connect with your FM212 thermometer. Maintain the probe within the 360ft wireless range for stable connection.

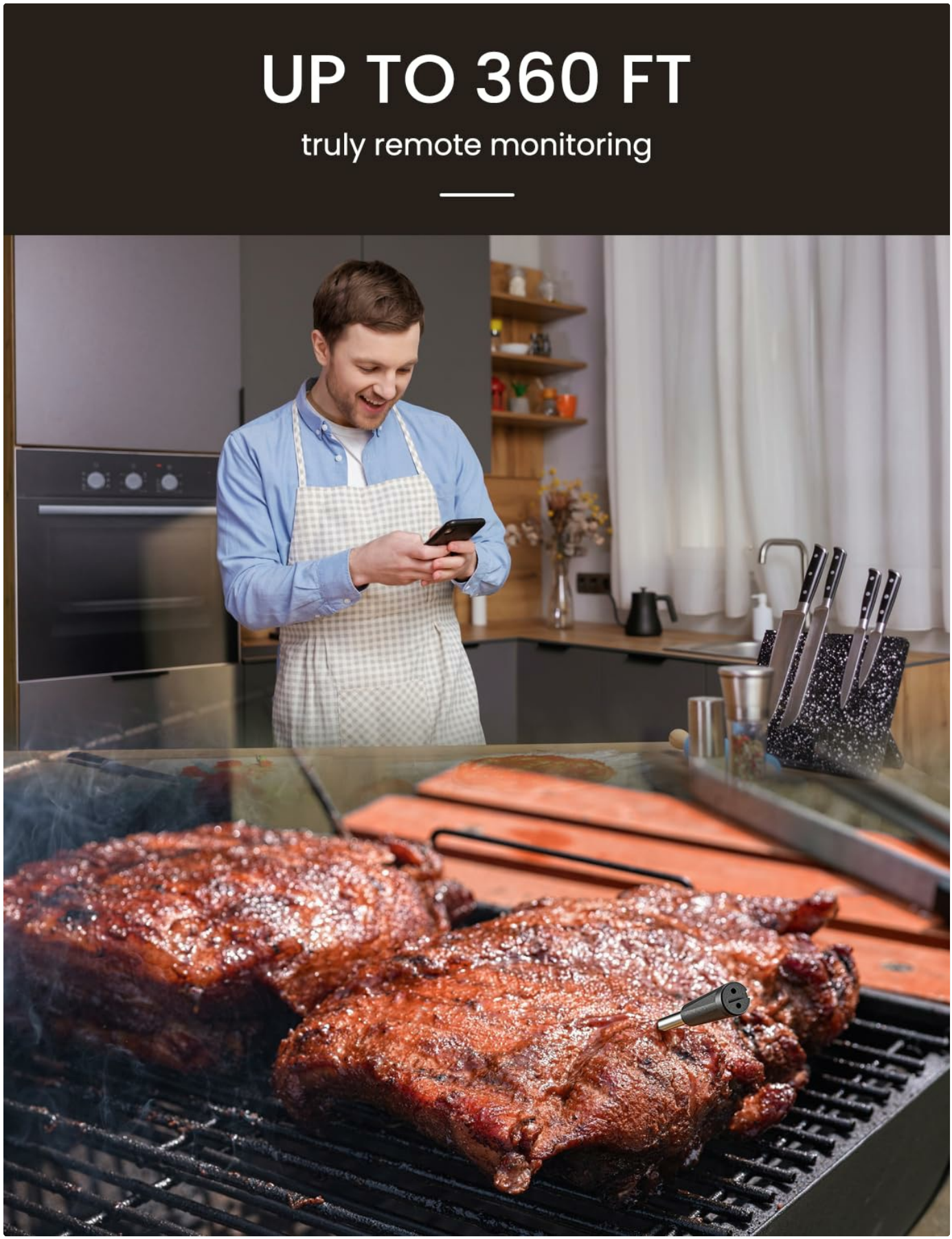


Image: A person remotely monitoring cooking meat on a grill using the smartphone app, highlighting the 360ft remote monitoring capability.

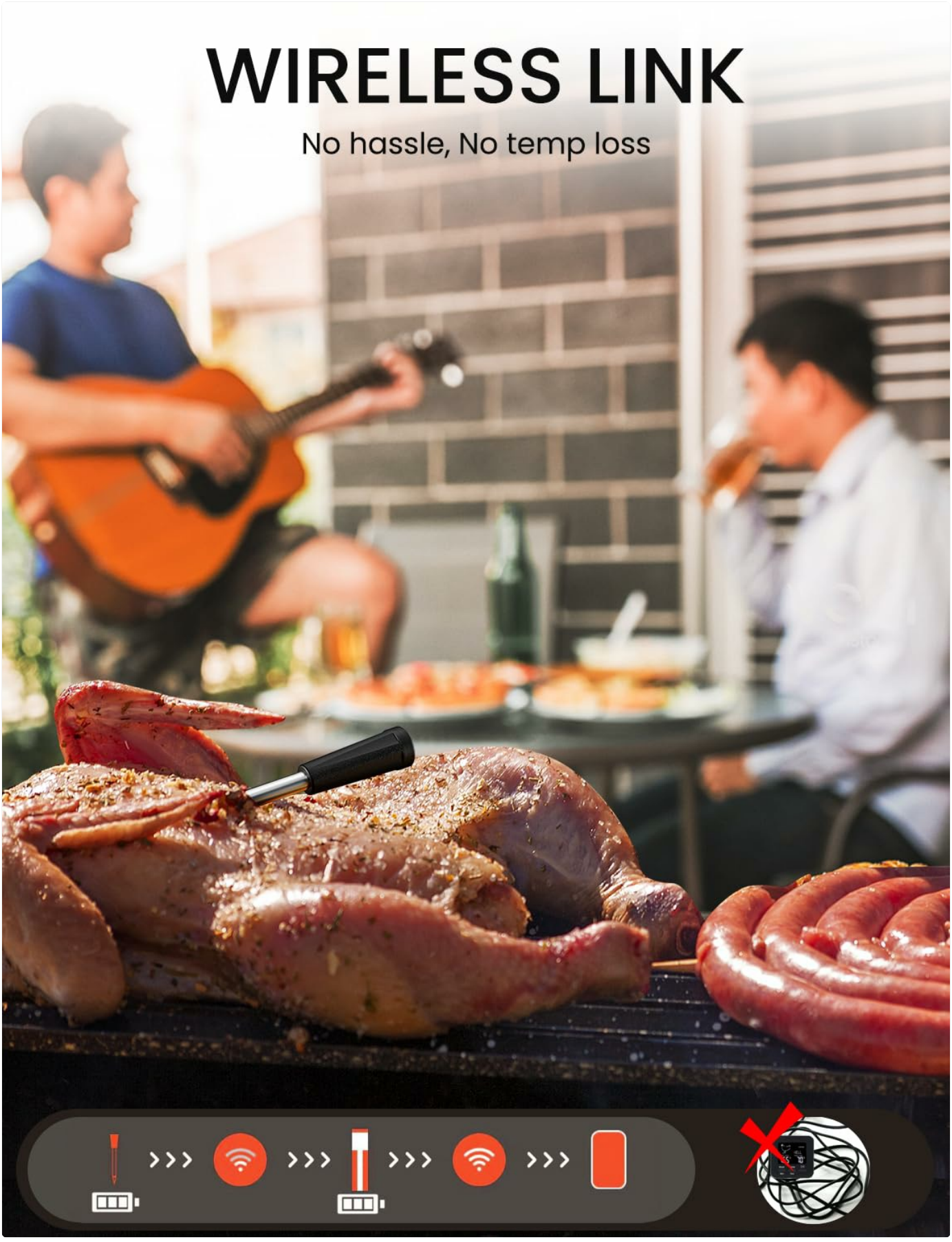


Image: A visual representation of the wireless link between the probe, booster, and smartphone, emphasizing a hassle-free experience without tangled wires.

Operating Instructions

1. Inserting the Probe

Insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted deep enough so that the temperature sensor (located near the tip) is fully within the food for accurate internal temperature readings. The notch on the probe indicates the minimum insertion depth.



Image: A cooked steak with the wireless meat thermometer and its app, demonstrating the product in use for precise cooking.

2. Monitoring Temperature

Once the probe is inserted and connected to the app, you can monitor the real-time internal temperature of your food. The app displays the current temperature and allows you to set target temperatures based on food type or desired doneness.

3. Setting Alarms and Timers

Use the app to set custom temperature alarms. The app will notify you when your food reaches the target temperature. You can also set timers for your cooking process.

4. Using with Different Appliances

The FM212 is suitable for use in various cooking environments, including ovens, grills, smokers, air fryers, and sous vide cookers. Ensure the probe is correctly positioned and the booster is within the wireless range.

Maintenance and Care

Cleaning the Probe

The wireless meat probe is made of IPX7-grade stainless steel, making it waterproof and dishwasher safe. After each use, clean the probe thoroughly. Avoid prolonged immersion of the entire probe, especially the top electronic part, to ensure longevity.



Image: A hand rinsing the probe under running water, illustrating its IPX7 waterproof feature for easy cleaning.

Charging Booster Care

Wipe the charging booster with a damp cloth. Do not immerse the booster in water or place it in a dishwasher.

Storage

Store the probe and booster in a dry place when not in use. Ensure the probe is clean and dry before storing.

Troubleshooting

- **No Connection/Lost Connection:**
  - Ensure Bluetooth is enabled on your mobile device.
  - Verify the probe is charged.
  - Keep the mobile device within the 360ft wireless range of the booster.
  - Avoid physical obstructions between the booster and your mobile device.
  - Restart the app and/or your mobile device.
- **Inaccurate Temperature Readings:**
  - Ensure the probe is inserted into the thickest part of the meat, away from bones.
  - Verify the probe is inserted past the minimum insertion depth indicated by the notch.
  - Allow a few seconds for the temperature to stabilize.
- **App Not Functioning Correctly:**
  - Close and reopen the app.
  - Check for app updates in your device's app store.
  - Ensure your mobile device's operating system is up to date.

Specifications

Model Number	FM212
Brand	URLAFF
Connectivity Technology	Bluetooth 4.2
Wireless Range	Up to 360 feet (110 meters)
Internal Temperature Range	Up to 212°F (100°C)
Ambient Temperature Range	Up to 572°F (300°C)
Response Time	2-3 seconds
Probe Material	Stainless Steel
Waterproof Rating	IPX7 (Probe)
Power Source	Battery Powered (Lithium battery, 30 mAh)
Battery Life (Continuous Use)	Up to 300 hours (with 3-4 hours charge) / 18-24 hours (with 30 mins charge)
Compatible Devices	iOS and Android smartphones/tablets
Item Weight	191 g
Item Length	6.85 Inches

Warranty and Support

For warranty information or technical support, please refer to the documentation provided with your purchase or contact the retailer/manufacturer directly. Keep your proof of purchase for warranty claims.

Video Resources

No official product videos were provided in the available data for this manual.

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

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

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