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URLAFF FM215

URLAFF MixStick FM215 Wireless Meat Thermometer

User Manual

1. Introduction

The URLAFF MixStick FM215 is a wireless meat thermometer designed to provide precise temperature monitoring for various cooking methods, including oven, grilling, BBQ, and rotisserie. Utilizing Bluetooth 5.2 technology, it offers an extended wireless range and smart app control for a convenient cooking experience. This manual provides essential information for the proper setup, operation, and maintenance of your MixStick thermometer.



Image: MixStick FM215 in use with a steak.

2. Product Overview

2.1. Included Components

- Wireless Probe x1

- Smart Booster x1
- Type-C Cable x1
- User Manual x1

2.2. Key Features

- **500-Feet Wireless Range:** Advanced Bluetooth 5.2 technology for stable connectivity up to 500 feet.
- **Precision Probe:** High-precision temperature sensing with instant 1-second readings and +/- 1.8°F accuracy.
- **Smart App Control:** Intuitive app for target temperature settings, real-time alerts, customizable timers, temperature charts, and 26 USDA presets.
- **Long-Lasting Battery:** 1000mAh lithium battery in the booster provides 24 hours of probe use with a 30-minute charge. Booster extends probe battery life to 300 hours.
- **Easy Cleaning:** IPX7-grade stainless steel wireless meat probe is dishwasher safe.

2.3. Safety Information

Please read and follow these safety guidelines to ensure safe and proper use of your MixStick thermometer:

- Do not use the wireless probe in ambient temperatures exceeding 572°F (300°C).
- The part of the probe inserted into the meat must exceed the safety indicator line to ensure accurate readings and protect internal components.
- Always handle the probe carefully as the tip can be sharp.
- Keep the device away from children.
- Do not immerse the booster in water. The probe is waterproof, but the booster is not.

3. Setup Guide

3.1. Charging the Device

Before first use, fully charge the MixStick booster. The booster houses a 1000mAh lithium battery that charges the probe. A 30-minute charge provides approximately 24 hours of probe use. The booster itself can last up to 300 hours on a full charge.

1. Connect the provided Type-C cable to the charging port on the booster.
2. Connect the other end of the cable to a standard USB power adapter (not included).
3. The indicator lights on the booster will show charging status.

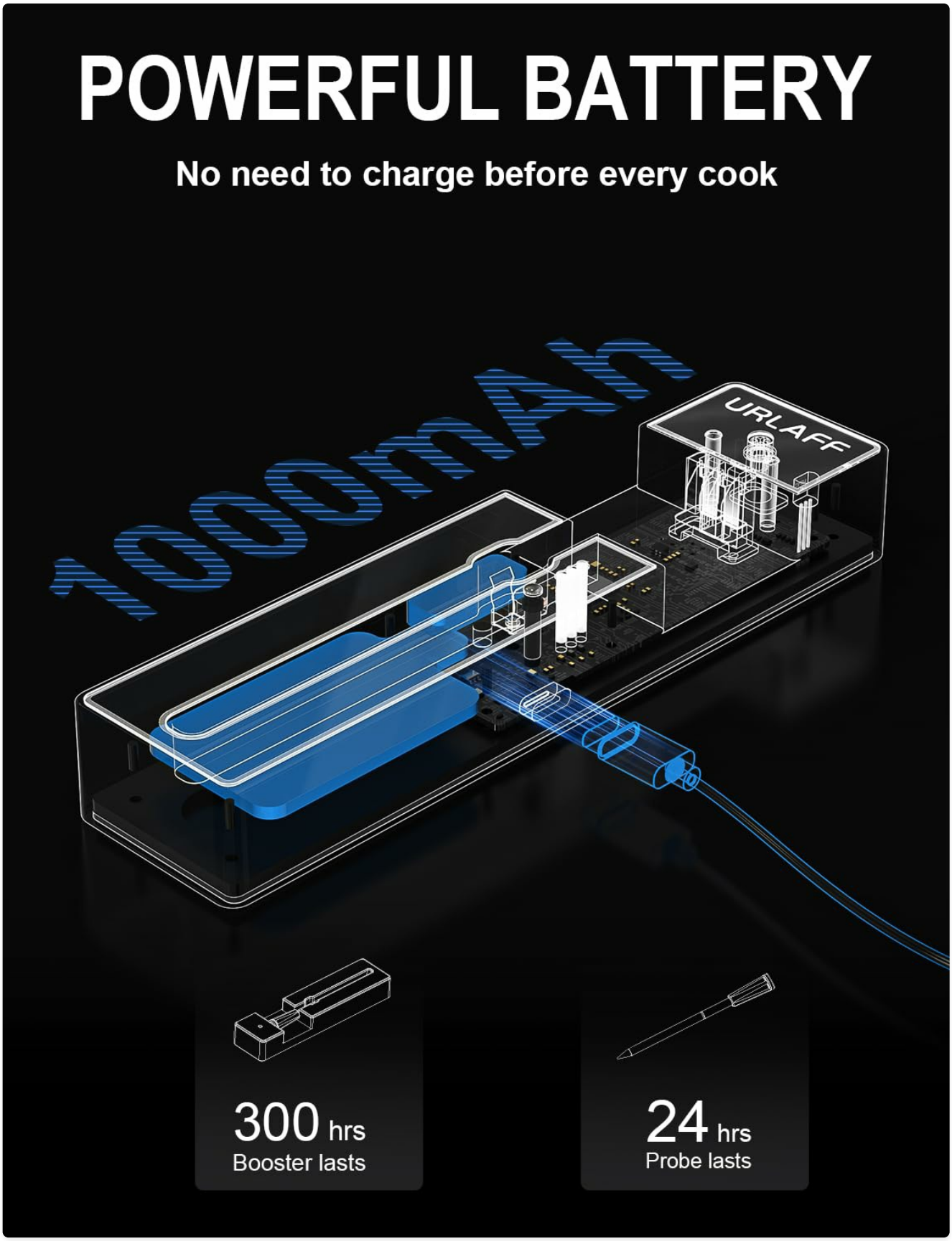


Image: Powerful Battery System.

3.2. App Installation

The MixStick FM215 requires the companion app for full functionality. Search for "PROBE PLUS" in your smartphone's app store (iOS or Android) and install it.

3.3. Initial Connection

The thermometer is designed for one-step connection after initial setup.

1. Ensure Bluetooth is enabled on your smartphone.
2. Open the "PROBE PLUS" app.
3. Remove the probe from the booster. The probe will automatically activate and attempt to connect to the booster, which then connects to your phone via Bluetooth.
4. Follow any on-screen prompts in the app to complete the pairing process. No complex logins are required.



Image: One-Step Connect feature.

4. Operating Instructions

4.1. Using the Probe

The MixStick probe is designed for accurate internal temperature measurement.

1. Insert the probe into the thickest part of the meat, avoiding bones.
2. Ensure the probe is inserted past the safety indicator line to protect the internal electronics from high heat and ensure accurate readings.
3. The probe provides instant 1-second readings with high precision.



Image: Accurate Probe details.

4.2. App Control and Monitoring

The "PROBE PLUS" app offers comprehensive control and monitoring features:

- **Target Temperature Settings:** Set your desired final temperature for various meats.
- **Real-time Alerts:** Receive notifications on your phone when the target temperature is reached or if temperatures deviate.

- **Customizable Timers:** Set timers for different cooking stages.
- **Temperature Charts:** View the cooking progress graphically over time.
- **USDA Presets:** Access 26 pre-programmed USDA recommended temperatures for various types of meat and doneness levels.



Image: Smart App Control interface.

4.3. Wireless Range

The MixStick system provides a stable wireless connection up to 500 feet (approximately 150 meters) in open environments. This allows you to monitor your cooking remotely. Note that obstacles like walls, large appliances, or dense foliage can reduce the effective range.



Image: 500FT Long Range capability.

5. Maintenance

5.1. Cleaning

Proper cleaning ensures the longevity and hygiene of your thermometer.

- The wireless probe is made with IPX7-grade stainless steel and is dishwasher safe.
- For the booster, wipe it clean with a damp cloth. Do not immerse the booster in water.
- Ensure all components are dry before storing.

5.2. Storage

Store the MixStick thermometer and booster in a cool, dry place when not in use. Ensure the probe is securely placed back into the booster for charging and protection.

6. Troubleshooting

6.1. Common Issues and Solutions

- **Issue: Bluetooth connection frequently drops or fails to connect.**
  Solution:
  a. Ensure the booster and your smartphone are within the effective wireless range (up to 500 feet in open areas).
  b. Minimize physical obstructions (walls, metal objects) between the booster and your phone.
  c. Check if the probe and booster are sufficiently charged.
  d. Restart the "PROBE PLUS" app and your phone's Bluetooth.
  e. If using multiple thermometers, ensure you disconnect and reconnect to the desired thermometer within the app.
- **Issue: Inaccurate temperature readings.**
  Solution:
  a. Ensure the probe is inserted past the safety indicator line into the thickest part of the meat, away from bones.
  b. Verify that the probe is clean and free from debris.
  c. Avoid exceeding the maximum ambient temperature of 572°F (300°C) for the probe.
- **Issue: Device not charging or charging slowly.**
  Solution:
  a. Ensure the Type-C cable is securely connected to both the booster and the power adapter.
  b. Try a different USB power adapter and cable to rule out faulty accessories.
  c. Clean the charging contacts on the booster and probe if they appear dirty.
- **Issue: App stops or removes connection during cooking.**
  Solution:
  a. Ensure the app has necessary permissions (e.g., location, Bluetooth) on your smartphone.
  b. Keep the smartphone within range of the booster. If you move too far, the connection may drop, requiring you to re-establish it when you return to range.
  c. Check for app updates in your app store.

7. Specifications

7.1. Technical Specifications

Feature	Specification
Model Number	FM215
Connectivity	Bluetooth 5.2
Wireless Range	Up to 500 feet (150 meters) in open air
Temperature Accuracy	+/- 1.8°F (+/- 1°C)
Measurement Speed	1-second instant read
Probe Material	FDA 304 Stainless Steel
Waterproof Rating	IPX7 (Probe only)
Max Ambient Temperature	572°F (300°C)
Booster Battery	1000mAh Lithium
Probe Battery Life	24 hours (after 30 min charge)
Booster Battery Life	300 hours
Display Type	Digital (via App)
Color	Black

8. Customer Support

For any questions, technical assistance, or warranty inquiries regarding your URLAFF MixStick FM215 Wireless Meat Thermometer, please contact our customer support team. Refer to the product packaging or the official URLAFF website for the most current contact information.

We are committed to providing excellent service and support for your product.

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