

[Manuals.plus](#) /

› [The MeatStick](#) /

› MeatStick 4 Smart Thermometer User Manual

The MeatStick SLM870Y-NX3

MeatStick 4 Smart Thermometer User Manual

Model: SLM870Y-NX3

Brand: The MeatStick

INTRODUCTION

The MeatStick 4 Smart Thermometer Add-On is designed to provide precise temperature monitoring for various cooking methods, including grilling, oven baking, smoking, air frying, and stove-top cooking. This add-on stick allows for simultaneous monitoring of multiple food items when used with a compatible MeatStick 4/4X Charger (sold separately). Its advanced quad sensors ensure accurate readings for optimal cooking results.



Image: The MeatStick 4 Smart Thermometer Add-On, featuring a yellow band for identification.

PRODUCT FEATURES

- **Quad Sensors:** Equipped with four internal sensors to accurately measure the meat's temperature at multiple points, ensuring precise readings and optimal doneness.
- **High Heat Resistance:** The ceramic handle withstands temperatures up to 572°F (300°C), and the stainless steel probe up to 212°F (100°C).
- **Extended Battery Life:** Designed for long cooking sessions, capable of withstanding meat temperatures up to 212°F (100°C) for over 70 hours.
- **Versatile Use:** Suitable for sous-vide, deep-frying, and is dishwasher safe for easy cleaning.
- **Connectivity:** Utilizes Bluetooth technology for wireless monitoring via a compatible mobile application.
- **Expandable Range:** Range can be extended with the MeatStick 4X Charger and WiFi Bridge (sold separately).



Image: Diagram illustrating the MeatStick 4's quad sensor technology for accurate temperature measurement.

SETUP

1. **Required Accessories:** This MeatStick 4 add-on requires a MeatStick 4 or MeatStick 4X Charger (not included) for activation and charging. Ensure you have a compatible charger before use.
2. **Initial Charge:** Place the MeatStick into its compatible charger. The stick will activate and begin charging. Refer to your charger's manual for specific charging indicators.
3. **Download the App:** Download "The MeatStick" app from your device's app store (available on App Store and Google Play).
4. **Pairing:** Follow the in-app instructions to pair your MeatStick with your mobile device. Ensure Bluetooth is enabled on your device.



Image: A hand inserting the MeatStick into a cut of meat, demonstrating the first step of use.

OPERATING INSTRUCTIONS

1. **Insert the Stick:** Carefully insert the MeatStick into the thickest part of the meat, avoiding bones. Ensure the entire stainless steel probe is inside the meat, with only the ceramic handle exposed.
2. **Set Up Cook in App:** Open "The MeatStick" app. Select the type of meat and desired doneness. The app will provide recommended target temperatures and cooking profiles.

3. **Monitor Temperature:** The app will display real-time internal and ambient temperatures. The quad sensors provide a comprehensive view of the meat's temperature, with the app typically registering the lowest internal temperature as the cook temperature for food safety.
4. **Receive Alerts:** The app will notify you as your meat approaches and reaches its target temperature, accounting for carryover cooking.
5. **Remove and Rest:** Once the target temperature is reached and the app indicates, carefully remove the MeatStick from the meat. Allow the meat to rest as recommended for optimal juiciness.



Image: A smartphone displaying The MeatStick app interface, showing real-time temperature monitoring and cooking progress.



Image: A perfectly cooked steak, illustrating the desired outcome of using the MeatStick for precise temperature control.

MAINTENANCE

- **Cleaning:** The MeatStick 4 is dishwasher safe. For manual cleaning, wash the probe thoroughly with soap and water after each use. Ensure all food residue is removed.
- **Storage:** Store the MeatStick in its charger or a safe place when not in use to protect the probe and sensors.
- **Charging:** Regularly charge the MeatStick using its compatible charger to ensure it is ready for your next cook.

TROUBLESHOOTING

Problem	Possible Cause	Solution
MeatStick not connecting to app.	Bluetooth is off; MeatStick not charged; out of range; app issue.	Ensure Bluetooth is on. Place MeatStick in charger to activate/charge. Move closer to the charger/device. Restart the app or your device.

Problem	Possible Cause	Solution
Inaccurate temperature readings.	Probe not inserted correctly; sensor damage; extreme ambient conditions.	Ensure the entire stainless steel probe is fully inserted into the thickest part of the meat, avoiding bone. Contact support if you suspect sensor damage.
MeatStick loses connection during cook.	Obstructions (e.g., grill lid, oven door); distance from charger/device.	Ensure the charger/device is within optimal range. Consider using a MeatStick 4X Charger or WiFi Bridge for extended range, especially in enclosed cooking environments.

SPECIFICATIONS

- **Model Number:** SLM870Y-NX3
- **Dimensions:** 6.89 x 1.73 x 1.14 inches
- **Weight:** 1.13 ounces
- **Power Source:** 1 Lithium Ion battery (required, integrated)
- **Handle Heat Resistance:** Up to 572°F (300°C)
- **Probe Heat Resistance:** Up to 212°F (100°C)
- **Connectivity:** Bluetooth
- **Material:** Stainless Steel (probe), Ceramic (handle)
- **Certifications:** CE, FCC, RoHS

WARRANTY AND SUPPORT

For product support, technical assistance, or warranty inquiries, please visit The MeatStick's official website or contact their customer service. The MeatStick is committed to providing responsive support for their products.

For more information, visit: [The MeatStick Store on Amazon](#)