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› Wamoma Smart Wireless Meat Thermometer User Manual

Wamoma 1010

Wamoma Smart Wireless Meat Thermometer User Manual

Model: 1010

INTRODUCTION

This manual provides detailed instructions for the proper use and care of your Wamoma Smart Wireless Meat Thermometer. Designed for precise temperature monitoring, this device features Bluetooth connectivity, an ultra-thin IPX7 waterproof probe, and an accompanying mobile application to ensure optimal cooking results for various meats and cooking methods.

WHAT'S IN THE BOX

Verify that all components are present upon unboxing:

- 1x Wamoma Smart Wireless Meat Thermometer Probe
- 1x Charging Dock
- 1x USB-C Charging Cable
- Instructions Manual (this document)



USB-C Charging Cable



Access to FREE APP

Image: Contents of the Wamoma Smart Wireless Meat Thermometer package.

PRODUCT FEATURES

- **Dual-Sensor Accuracy:** Provides precise temperature readings within $\pm 0.5^{\circ}\text{C}$.
- **Bluetooth Connectivity:** Connects to the "Probe T" app for remote monitoring up to 165ft.
- **IPX7 Waterproof Probe:** Constructed from 304 stainless steel, suitable for various cooking environments and easy cleaning.
- **Rechargeable Battery:** Offers up to 4 hours of continuous wireless cooking per charge, with a charging dock for convenience.
- **Versatile Use:** Compatible with BBQ, smokers, grills, rotisseries, ovens, pans, and air fryers.

SETUP

1. Charging the Thermometer

Before first use, fully charge the thermometer probe. Insert the probe into the charging dock. Connect the USB-C cable to the charging dock and a suitable USB power source. The indicator light on the dock will show charging status. A full charge typically takes 5-10 minutes and provides up to 4 hours of cooking time.



Image: The thermometer probe inserted into its charging dock, connected via USB-C cable.

2. Installing the "Probe T" App

Download the free "Probe T" app from your smartphone's app store (iOS or Android). Search for "Probe T" and follow the on-screen instructions to install.

3. Bluetooth Pairing

1. Ensure your smartphone's Bluetooth is enabled.
2. Open the "Probe T" app.
3. Remove the fully charged thermometer probe from its charging dock. The probe will automatically enter pairing mode.
4. The app should detect the thermometer. Follow the in-app prompts to connect.



Image: The "Probe T" app interface on a smartphone, showing real-time temperature monitoring.

OPERATING INSTRUCTIONS

1. Inserting the Probe

Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bone. Ensure the probe is inserted at least to the visible notch on the metal shaft. This ensures accurate internal temperature readings and protects the internal temperature sensor from excessive heat.

ADVANCED THERMAL SENSORS

The meat thermometer
rediscovered

Stainless Steel
Construction

Heat-Resistant Handle

$\pm 0.5^{\circ}\text{C}$
Sensor Accuracy

External Temperature Sensor
-4°F ~ 572°F (-20°C ~ 300°C)

Internal Temperature Sensor
-4°F ~ 212°F (-20°C ~ 100°C)

Image: Close-up of the thermometer probe highlighting its dual sensors and construction.

2. Setting Target Temperatures

Within the "Probe T" app, select the type of meat and desired doneness. The app provides preset temperatures for common foods. You can also set custom target temperatures. The app will display both the current internal temperature of the meat and the ambient temperature of your cooking environment.

NO WIRES NO HASSLE

**Eliminate wire obstacles.
Break free with WAMOMA.**

165ft RANGE

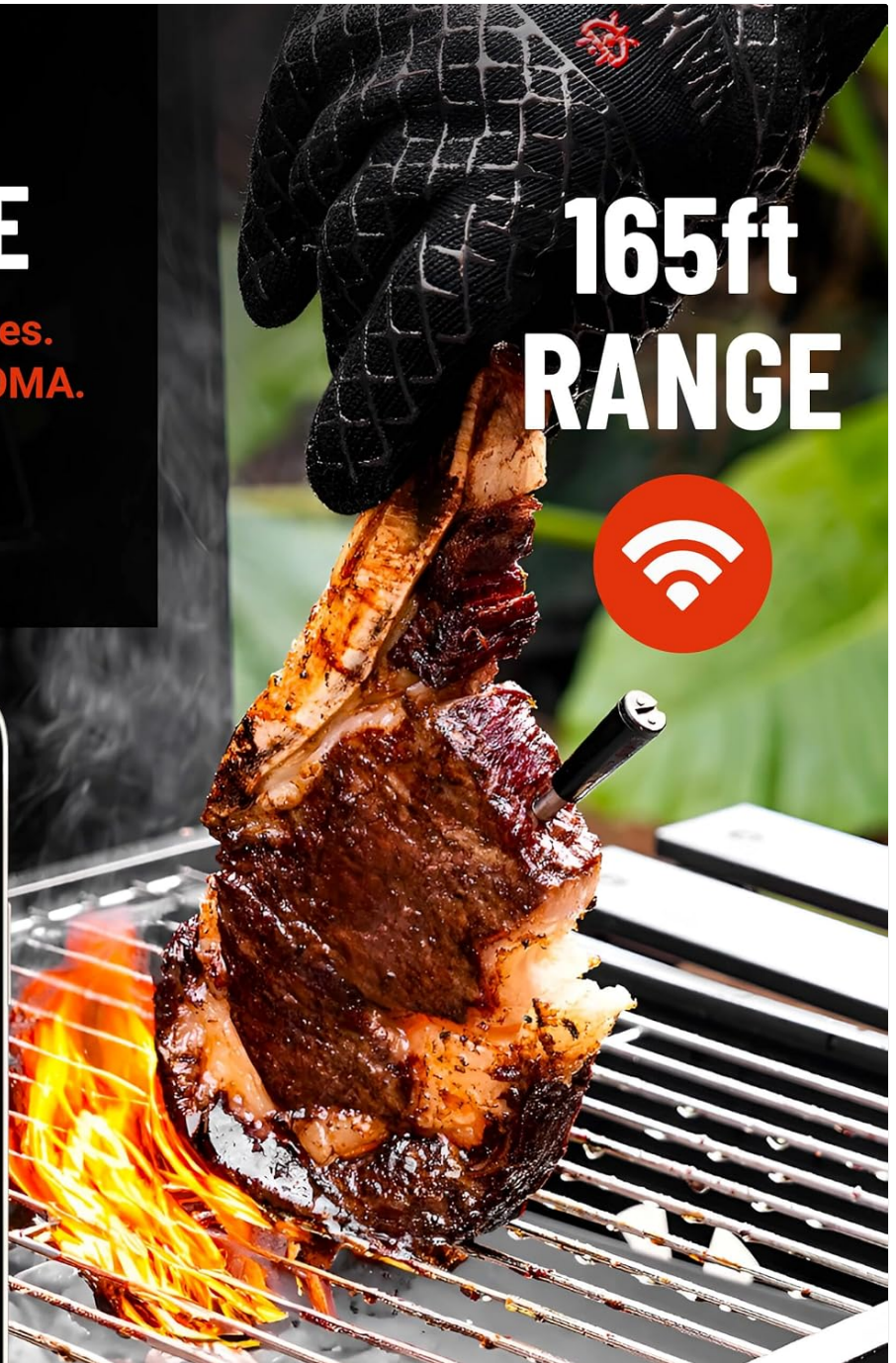
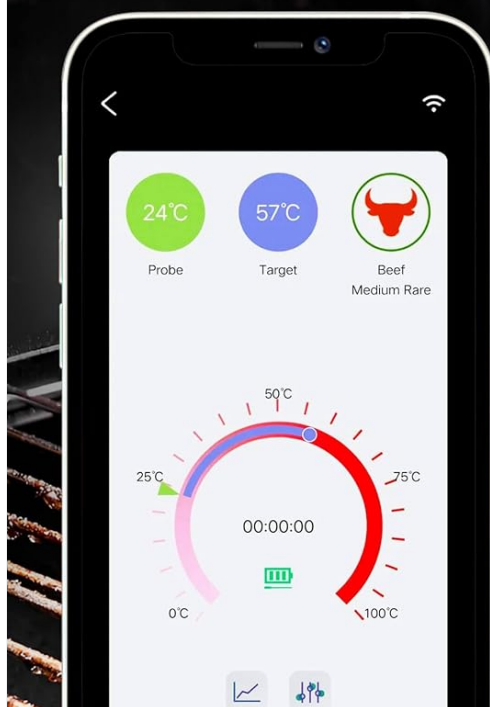


Image: The thermometer in use on a grill, with the app displaying cooking progress.

3. Monitoring and Alerts

Monitor the cooking progress from your smartphone. The app will send instant alerts when the meat reaches its target temperature. The Bluetooth range is approximately 165 feet in open areas, but may be reduced by walls or other obstructions.

4. Compatible Cooking Methods

The Wamoma Smart Wireless Meat Thermometer is designed for use with a variety of cooking appliances:

- Outdoor: Smoker, Grill, Rotisserie
- Indoor: Oven, Pan, Air Fryer

OUTDOOR COOKING



Smoker



Grill



Rotisserie

INDOOR COOKING



Oven



Pan



Air Fryer

Image: Visual representation of compatible cooking methods.

MAINTENANCE

Cleaning Instructions

The thermometer probe is IPX7 waterproof and can be hand washed. Wipe clean with a damp cloth and mild detergent. Do not submerge the charging dock in water. The probe is oven safe, but the charging dock is not.

- **Probe:** Hand wash only. Wipe clean.
- **Charging Dock:** Wipe clean with a dry or slightly damp cloth. Do not immerse in water.

Battery Care

To maximize battery life, ensure the probe is fully charged before each use. While the probe has a long standby time, it is recommended to charge it shortly before cooking to ensure sufficient power for the entire cooking duration. If the app sends low battery notifications when not in use, close the app completely to prevent unnecessary alerts.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Thermometer not connecting to app (Bluetooth)	Bluetooth is off; probe not in pairing mode; app issue; range too far.	• Ensure Bluetooth is enabled on your smartphone. • Remove the probe from the charging dock to activate it for pairing. • Restart the "Probe T" app. • Move closer to the thermometer (within 165ft, less if obstructions are present). • Recharge the probe.
Inaccurate temperature readings	Probe not inserted deep enough; probe tip touching bone.	• Ensure the probe is inserted past the notch into the thickest part of the meat. • Reposition the probe to avoid contact with bone.
Short battery life / frequent low battery alerts	Probe not fully charged; app running in background.	• Ensure the probe is fully charged before use (5-10 minutes). • Close the "Probe T" app completely when the thermometer is not in use to prevent standby battery drain and alerts.

SPECIFICATIONS

- **Model Name:** Smart Thermometer
- **Model Number:** 1010
- **Brand:** Wamoma
- **Connectivity:** Bluetooth
- **Probe Material:** 304 Stainless Steel
- **Waterproof Rating:** IPX7
- **Temperature Accuracy:** $\pm 0.5^{\circ}\text{C}$
- **External Temperature Sensor Range:** $-4^{\circ}\text{F} \sim 572^{\circ}\text{F}$ ($-20^{\circ}\text{C} \sim 300^{\circ}\text{C}$)
- **Internal Temperature Sensor Range:** $-4^{\circ}\text{F} \sim 212^{\circ}\text{F}$ ($-20^{\circ}\text{C} \sim 100^{\circ}\text{C}$)
- **Response Time:** 2 seconds
- **Wireless Range:** Up to 165ft (line of sight)
- **Battery Life (Cooking):** Up to 4 hours
- **Charging Time:** 5-10 minutes for full charge
- **Power Source:** Battery Powered (1 Lithium Ion battery included)
- **Included Components:** 1x Thermometer, 1x Charging Dock, 1x USB-C Charging Cable
- **Certifications:** CE, FCC, FDA, RoHS

WARRANTY INFORMATION

For detailed warranty information regarding your Wamoma Smart Wireless Meat Thermometer, please refer to the product packaging or visit the official Wamoma website. Keep your purchase receipt as proof of purchase for any warranty claims.

SUPPORT

If you encounter any issues or have questions not covered in this manual, please contact Wamoma customer support. Contact details can typically be found on the product packaging or the official Wamoma website.

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