

COSORI CMT-R161S

COSORI CMT-R161S Wireless Meat Thermometer Digital Instruction Manual

INTRODUCTION

The COSORI CMT-R161S Wireless Meat Thermometer is designed to simplify your cooking process, ensuring perfectly cooked meat every time. This smart thermometer features dual probes for precise temperature measurement, preventing undercooking or overcooking by monitoring both internal and ambient temperatures. It connects wirelessly to an intuitive app, providing real-time alerts and estimated cooking times, allowing you to monitor your meal without constant supervision.

This versatile device is suitable for various cooking methods, including grilling, smoking, oven baking, and air frying. Its food-grade stainless steel probe is safe, easy to clean, and dishwasher-safe. The magnetic storage case keeps the probe handy and untangled. Download the free VeSync app to access expert cooking guides and recommendations, enhancing your culinary skills.



Image: A man relaxing while monitoring his cooking progress with the COSORI wireless meat thermometer app, showing internal, target, and ambient temperatures.

Key Features:

- **Dual Probes:** For precise internal and ambient temperature monitoring.
- **Wireless Connectivity:** Bluetooth connection to the VeSync app for remote monitoring.
- **Real-time Alerts:** Notifications for flipping, resting, and temperature changes.
- **Smart Cooking Presets:** Built-in settings for various meat types and doneness levels.
- **Long-lasting Battery:** Up to 72 hours of use on a single charge.
- **Durable & Easy to Clean:** Food-grade stainless steel probe, dishwasher-safe.
- **Magnetic Storage:** Conveniently store the probe and charger.

WHAT'S IN THE BOX

Upon unboxing your COSORI Wireless Meat Thermometer, you should find the following components:

- 1 x COSORI Wireless Meat Thermometer Probe
- 1 x Charging Block
- 1 x AAA Battery (included)

SETUP

1. Battery Installation

The charging block requires 1 Lithium Metal battery (included). Insert the battery into the designated compartment in the charging block. The probe charges when inserted into the block.

2. Download the VeSync App

Download the free VeSync app from your smartphone's app store (available on iOS and Android). Register an account or log in if you already have one. The VeSync app is certified to meet ISMS and PIMS standards, ensuring your privacy is protected.

3. Pairing the Thermometer

Follow the in-app instructions to pair your COSORI Wireless Meat Thermometer with your smartphone via Bluetooth. Ensure your phone is within range of the charging block to maintain a stable connection during cooking.

Video: This video demonstrates the step-by-step process of setting up and pairing the COSORI Wireless Meat Thermometer with the VeSync app.

OPERATING INSTRUCTIONS

1. Inserting the Probe

Insert the stainless steel probe into the thickest part of the meat, ensuring the portion up to the arrow (or groove) is fully inside the meat. The black ceramic handle should remain outside the meat. Avoid inserting the probe directly into bone or gristle, as this can affect accuracy.

Cooked to Perfection

Avoid undercooking or overcooking
with dual sensors



Image: A visual guide illustrating different meat doneness levels and their ideal internal temperatures, achieved with precise temperature monitoring.

2. Using the VeSync App for Cooking

- **Select Meat Type & Doneness:** Open the VeSync app and select the type of meat you are cooking (e.g., beef, poultry, fish) and your desired doneness level (e.g., rare, medium, well-done). The app provides built-in presets for various options.
- **Choose Cooking Appliance:** Specify your cooking appliance (e.g., oven, grill, smoker, air fryer).
- **Monitor Progress:** The app will display the internal temperature of your meat, the ambient temperature of your cooking environment, and an estimated remaining cook time.
- **Receive Alerts:** Get real-time alerts on your phone for important cooking stages, such as when to flip the meat, when it's nearing completion, and when it's ready to be removed for resting.

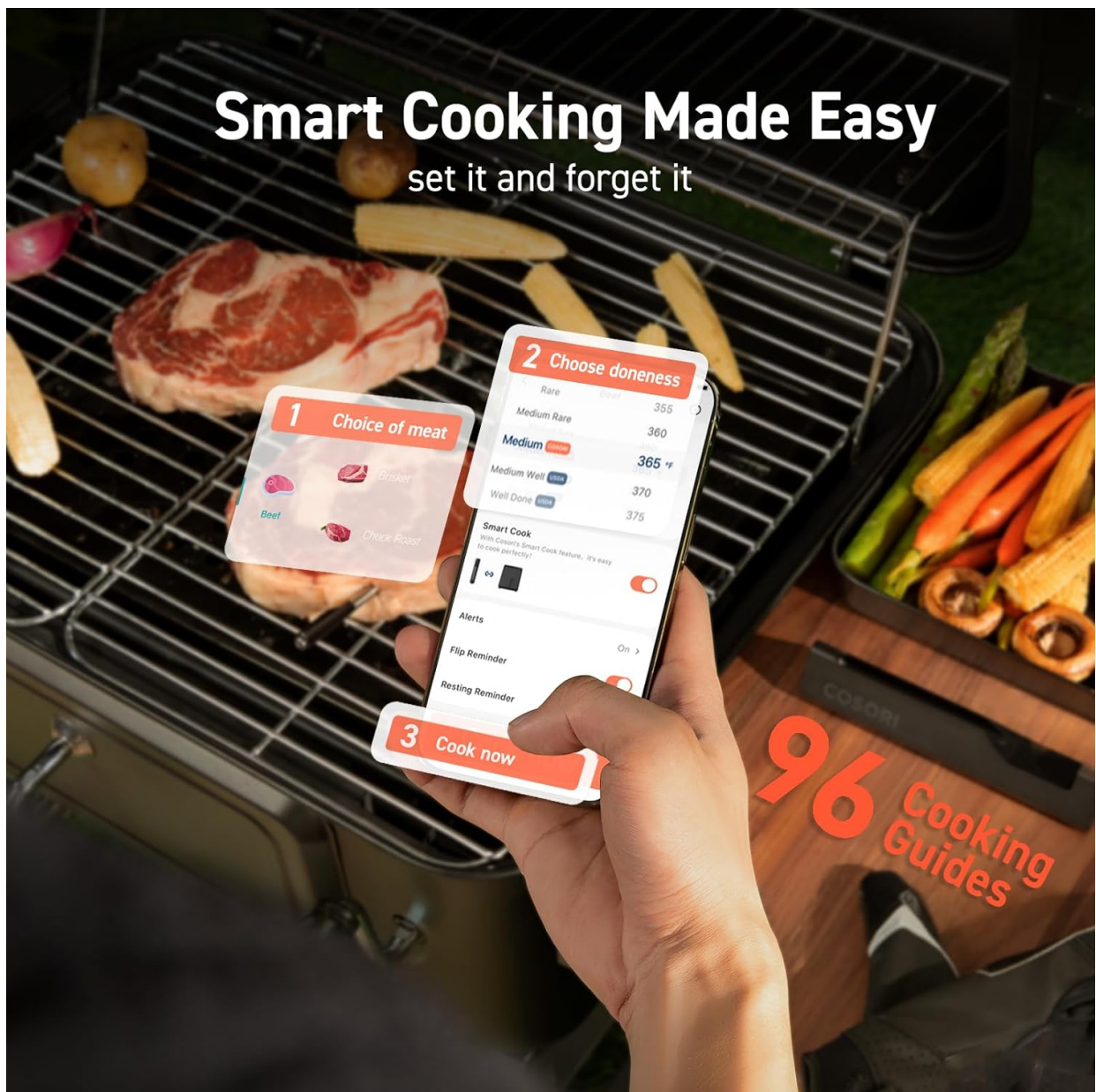


Image: The VeSync app interface on a smartphone, showing how to select meat type and doneness, with a note about 96 available cooking guides.

3. Resting the Meat

Once the meat reaches its target temperature and the app alerts you, remove it from the heat source. The app will then guide you through the resting period, which is crucial for juices to redistribute, ensuring a tender and flavorful result. The probe can remain in the meat during resting to continue monitoring temperature changes.

Video: This video illustrates how to effectively use the smart thermometer during the cooking process, from insertion to monitoring and resting.

Designed for Your Culinary Adventures

Outdoor



Indoor



Image: A collage showcasing the thermometer's adaptability across different cooking appliances, both indoor and outdoor, including smokers, grills, ovens, air fryers, and stoves.

MAINTENANCE

Cleaning the Probe

The food-grade stainless steel probe is designed for easy cleaning. After each use, allow the probe to cool down. Wash the probe with warm, soapy water or place it in the dishwasher. **Do Not Soak** the entire probe, especially the black ceramic handle, as this can damage the internal electronics. Ensure the probe is completely dry before returning it to the charging block.

Charging Block Care

Wipe the charging block with a dry or slightly damp cloth. Do not submerge the charging block in water. Store the probe in its magnetic charging block when not in use to keep it charged and ready for your next cooking adventure.

TROUBLESHOOTING

1. Connectivity Issues

If the thermometer frequently disconnects from the VeSync app, ensure your smartphone is within close proximity to the charging block. Bluetooth range can be affected by obstacles like walls or large metal appliances. Try moving your phone closer to the cooking area or repositioning the charging block.

2. Inaccurate Temperature Readings

Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bone or gristle. The probe should be inserted past the marked line to ensure accurate internal temperature readings. If the ambient temperature reading seems off, verify that the black ceramic handle is not touching any hot surfaces inside the oven or grill, as this can cause false readings.

3. Probe Not Charging

Check that the AAA battery in the charging block is correctly installed and has sufficient power. Ensure the probe is properly seated in the charging slot. The charging block should indicate charging status (e.g., an LED light).

SPECIFICATIONS

- **Brand:** COSORI
- **Model Name:** CMT-R161S
- **Connectivity Technology:** Bluetooth
- **Display Type:** Digital
- **Outer Material:** Stainless Steel
- **Color:** Stainless Steel
- **Special Features:** Alarm, App Companion, Dual Probe, High Accuracy, Programmable
- **Power Source:** Battery Powered (1 Lithium Metal battery included)
- **Item Weight:** 4.2 ounces
- **Item Length:** 5.1 Inches
- **Immersion Depth:** 91 Millimeters
- **Upper Temperature Rating:** 572 Degrees Fahrenheit
- **Lower Temperature Rating:** 32 Degrees Fahrenheit
- **Reusability:** Reusable
- **Product Care Instructions:** Do Not Soak
- **Specification Met:** FCC
- **Indoor/Outdoor Usage:** Indoor, Outdoor
- **UPC:** 810123673674

WARRANTY AND SUPPORT

For warranty information, technical support, or any questions regarding your COSORI Wireless Meat Thermometer, please refer to the warranty card included in your product packaging or visit the official COSORI website. You may also contact COSORI customer service directly for assistance.