BFOUR BF-60

BFOUR Wireless Meat Thermometer User Manual

Model: BF-60

INTRODUCTION

This manual provides detailed instructions for the BFOUR Wireless Meat Thermometer, Model BF-60. This device is designed to accurately monitor internal food temperatures during cooking, ensuring perfect results for various meats and dishes. It features dual probes, Bluetooth connectivity, and an intuitive app for remote monitoring, making your cooking experience precise and convenient.

PRODUCT OVERVIEW

Components

- BFOUR Wireless Meat Thermometer Main Unit (Booster)
- Black Wireless Probe
- White Wireless Probe
- USB-C Charging Cable
- User Manual

Key Features

- **2.4-inch LCD Display:** Easy-to-read screen showing battery level, connection signals, and temperature values.
- **Durable Probes:** Made of zirconium dioxide, 100% waterproof, resistant to temperatures up to 400°C (752°F) for the ceramic handle.
- **Extended Wireless Range:** Up to 100 meters (328 feet) Bluetooth range for booster, and up to 60 meters (196 feet) between booster and probes.
- **Accurate Temperature Monitoring:** Dual probes provide precise readings for easy and perfect 'low and slow' cooking.
- **Easy Setup & Use:** Connects via the BFOUR app with preset temperatures for 12 meat types and customizable alarms.
- **Long Battery Life:** Booster lasts over 100 hours, probes last over 30 hours on a single charge.

Image: BFOUR Wireless Meat Thermometer main unit, two probes, and a smartphone showing the app interface with a steak cooking.

Image: Diagram highlighting the multifunction booster's features: large LCD display, Bluetooth 5.2, rechargeable battery, and alarm function.

Image: Two steaks on a grill with the black and white BFOUR probes inserted, demonstrating easier tracking without confusion.

Hochtemperatur- und wasserdichte Sonden
100% wasserdicht

Keramikgriff Temp Range
32℉-752℉ (0℃-400℃)

Sicherheitskerbe

Interner Temperaturbereich
32℉-212℉ (0℃-100℃)

Hält bis zu 752 °F/400 °C stand
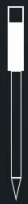
Hohe Genauigkeit ±1 °C / ±1,8 °F

Image: A BFOUR probe inserted into a steak, illustrating its high temperature resistance (up to 400°C) and waterproof design, with internal temperature range of 0-100°C.

Image: Visual representation of the BFOUR thermometer's extended battery life: over 100 hours for the booster and over 40 hours for the probes.

160M Fernüberwachung

Im Freien bei geöffneter Grillabdeckung

(Keine Hindernisse)
Grilldeckel offen

up to **60m**

up to **100m**

up to **1-10m**

Grilldeckel geschlossen

(Metall oder Hindernisse können Signalreichweite reduzieren)

BFOUR

Image: A diagram showing the wireless range capabilities, with up to 60m between probe and booster, and up to 100m between booster and smartphone, for outdoor monitoring.

Image: A collage demonstrating the versatility of the BFOUR thermometer for various cooking applications, including grilling, rotisserie, smoking, oven baking, pan frying, and deep frying.

SETUP

Charging the Device

Before first use, fully charge the BFOUR Wireless Meat Thermometer booster and probes.

1. Connect the USB-C charging cable to the booster's charging port.
2. Insert the probes into their respective charging slots on the booster.
3. The display will indicate charging status. A full charge for the booster provides over 100 hours of use, and probes can gain up to 40 hours of use from just 2 minutes of charging.

Downloading the BFOUR App

The BFOUR app is essential for full functionality and remote monitoring.

1. Scan the QR code provided in the physical manual or search for "BFOUR" in your device's app store (iOS App Store or Google Play Store).
2. Download and install the application.
3. Ensure Bluetooth is enabled on your smartphone or tablet.

Pairing with Your Device

1. Turn on the BFOUR thermometer booster.
2. Open the BFOUR app on your smartphone.
3. The app will automatically search for and connect to the thermometer via Bluetooth. Follow any on-screen prompts to complete the pairing process.
4. Once connected, the app will display real-time temperature readings from the probes.

OPERATING INSTRUCTIONS

Inserting the Probes

1. Carefully insert the pointed end of the probe into the thickest part of the meat, avoiding bones.
2. Ensure the probe is inserted deep enough so that the temperature sensor (located near the tip) is fully within the food.
3. The ceramic handle of the probe should remain outside the food and away from direct heat sources exceeding 400°C (752°F).

Using the App for Monitoring

1. In the BFOUR app, select the type of meat you are cooking from the preset options (e.g., Beef, Chicken, Pork, Fish).
2. Choose your desired doneness level (e.g., Rare, Medium, Well Done). The app will automatically set a target temperature.
3. You can also manually set a custom target temperature if desired.
4. The app will display the current internal temperature of the food from each probe.
5. An alarm will sound on your phone and the booster when the target temperature is reached.

Understanding Temperature Readings

The booster's LCD display shows current temperatures for both black and white probes, along with their respective preset target temperatures. The app provides more detailed graphs and historical data.

- **Current Temperature:** The real-time internal temperature of the food.
- **Preset Temperature:** The target temperature set for desired doneness.

Resting Time

After removing food from heat, the internal temperature may continue to rise. The BFOUR thermometer helps monitor this "carry-over cooking" to ensure optimal resting time and final doneness.

MAINTENANCE

Cleaning the Probes

After each use, allow the probes to cool down.

1. Wipe the probes clean with a damp cloth and mild soap.
2. Rinse thoroughly with water.
3. Dry completely before storing.
4. **Important:** The probes are 100% waterproof but are not dishwasher safe. Do not immerse the booster unit in water. Do not use abrasive cleaners or scouring pads.

Storage

Store the BFOUR thermometer and probes in a cool, dry place when not in use. Keep them away from extreme temperatures and direct sunlight.

TROUBLESHOOTING

Common Issues and Solutions

Issue	Possible Cause	Solution
No Bluetooth Connection	Thermometer not powered on; Bluetooth disabled on device; App not open; Out of range.	Ensure booster is on and charged. Enable Bluetooth on your phone. Open the BFOUR app. Move closer to the booster.
Inaccurate Temperature Readings	Probe not inserted correctly; Probe damaged; Temperature limits exceeded.	Ensure probe is inserted into the thickest part, avoiding bone. Check probe for visible damage. Ensure probe ceramic handle is not exposed to temperatures above 400°C (752°F) and internal food temperature is within 0-100°C (32-212°F).
App Not Responding	App crash; Device memory low.	Close and restart the BFOUR app. Restart your smartphone.
Short Battery Life	Not fully charged; Battery degradation.	Ensure booster and probes are fully charged before use. If battery life significantly degrades, contact customer support.

For further assistance, please refer to the BFOUR app's help section or contact customer support.

SPECIFICATIONS

Feature	Detail
Model Number	BF-60
Brand	BFOUR
Connectivity Technology	Bluetooth
Display Type	LCD Screen (2.4-inch)
Probe Material	Zirconium Dioxide Ceramic Handle, Stainless Steel Probe
Probe Temperature Range (Internal Food)	0°C - 100°C (32°F - 212°F)
Probe Temperature Range (External/Handle)	0°C - 400°C (32°F - 752°F)
Accuracy	±1°C / ±1.8°F
Wireless Range (Booster to Phone)	Up to 100 meters (328 feet) (unobstructed)

Feature	Detail
Wireless Range (Probe to Booster)	Up to 60 meters (196 feet) (unobstructed)
Booster Battery Life	100+ hours
Probe Battery Life	30+ hours (up to 40 hours from 2 min charge)
Power Source	1 Lithium Polymer Battery (included)
Waterproof Rating	IP67 (Probes)
Package Dimensions	15.4 x 11 x 3.3 cm; 220 grams
Certifications	CE, RoHS, WEEE

WARRANTY AND SUPPORT

BFOUR products are designed for quality and reliability. For warranty information, please refer to the product packaging or contact BFOUR customer support directly.
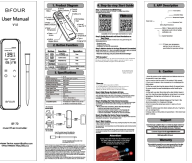
Customer Support

If you encounter any issues or have questions regarding your BFOUR Wireless Meat Thermometer, please contact our customer support team.

- **Website:** Visit the official BFOUR website for FAQs and support resources.
- **Email:** Refer to your product documentation for support email address.
- **App Support:** The BFOUR app may include a direct support contact or help section.

Related Documents - BF-60

	[BFOUR BF-40 Wireless Meat Thermometer User Manual](#) Comprehensive guide for the BFOUR BF-40 wireless meat thermometer, covering features, setup, usage, app connection, specifications, and troubleshooting. Learn how to monitor meat temperatures accurately for perfect cooking.
	[BFOUR BF-60 Wireless Meat Thermometer User Manual and Guide](#) Comprehensive user manual for the BFOUR BF-60 wireless meat thermometer. Learn about features, specifications, setup, usage, app connection, and troubleshooting for accurate meat temperature monitoring.
	[BFOUR SMART MEAT THERMOMETER USER MANUAL - Grill 5.0 App](#) User manual for the BFOUR SMART MEAT THERMOMETER, detailing setup, operation, app connection, specifications, and troubleshooting. Includes instructions for the Grill 5.0 app.

	Grill 5.0 Smart Wireless Meat Thermometer User Manual User manual for the Grill 5.0 smart wireless meat thermometer (Model BF-30) by szbfour. Learn about its features, specifications, app connection, usage, safety precautions, and troubleshooting.
	BFOUR BF-70 Meat Thermometer User Manual: Setup, Features, and Usage Get started with your BFOUR BF-70 meat thermometer. This user manual provides detailed instructions on setup, app connection, specifications, cooking tips, and important safety precautions for optimal performance.
	OPTUS Bluetooth Grillthermometer Duo BF-40 Instruction Manual Comprehensive instruction manual for the OPTUS Bluetooth Grillthermometer Duo BF-40, covering setup, usage, app integration, and troubleshooting. Learn how to monitor meat temperatures accurately for perfect grilling and barbecuing.

Documents - BFOUR – BF-60

BFOUR BF-60 Wireless Meat Thermometer User Manual and Guide
Comprehensive user manual for the BFOUR BF-60 wireless meat thermometer. Learn about features, specifications, setup, usage, app connection, and troubleshooting for accurate meat temperature monitoring.
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