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› [GoveeLife Smart Wireless Meat Thermometer H5191 User Manual](#)

GoveeLife H5191

GoveeLife Smart Wireless Meat Thermometer H5191 User Manual

Model: H5191

1. INTRODUCTION

Thank you for choosing the GoveeLife Smart Wireless Meat Thermometer H5191. This device is designed to provide accurate and convenient temperature monitoring for various cooking applications, ensuring perfectly cooked meals every time. This manual will guide you through the setup, operation, and maintenance of your new thermometer.



Figure 1.1: GoveeLife Smart Wireless Meat Thermometer H5191 and H5192 bundle, showing two base units and their respective probes.

2. PRODUCT OVERVIEW

2.1. Components

- **Base Unit:** The main device for displaying temperatures and connecting to the app.
- **Meat Probes (2x):** Food-grade waterproof probes for measuring internal and ambient temperatures.
- **USB-C Charging Cable:** For recharging the base unit and probes.

2.2. Key Features

- **Wireless Monitoring:** Monitor cooking progress via the Govee Home App using Wi-Fi and Bluetooth connectivity.
- **Fast and Accurate:** Provides temperature readings with an accuracy of $\pm 1.8^{\circ}\text{F}$, updating every 3 seconds.
- **Dual Temperature Sensors:** Each probe measures both internal meat temperature (32°F to 212°F) and ambient temperature (32°F to 572°F).
- **Multi-Function Base:** Features a 10-function LCD display and a magnetic back for convenient placement.

- **Long Battery Life:** Probes offer up to 48 hours of operation on a 25-minute charge.
- **Smart Guided Cooking:** The Govee Home App includes 28 USDA-recommended temperature presets for various meats.



Figure 2.1: Detailed view of the LCD display on the base unit, indicating Wi-Fi signal, alarm mute, Bluetooth, preset temperature, probe base battery, internal/ambient readings, probe number, probe battery, current temperature, and temperature unit.

3. SETUP

3.1. Charging the Device

Before first use, ensure both the base unit and the probes are fully charged. Place the probes into the base unit. Connect the provided USB-C cable to the base unit and a suitable power adapter (not included). A 25-minute charge provides up to 48 hours of probe operation.



Figure 3.1: Illustration of the USB-C charging port on the base unit and the magnetic attachment for probes, highlighting the 48-hour battery life after a 25-minute charge.

3.2. App Installation

Download the **Govee Home App** from the App Store (for iOS devices) or Google Play Store (for Android devices). Search for "Govee Home" and install the application.

3.3. Device Pairing

1. Ensure Bluetooth is enabled on your smartphone.
2. Open the Govee Home App and create an account or log in.
3. Tap the "+" icon in the top right corner of the app to add a new device.
4. Select the GoveeLife Smart Wireless Meat Thermometer (H5191) from the list of available devices.
5. Follow the on-screen instructions to complete the Bluetooth pairing process.
6. For extended range, connect the device to your 2.4GHz Wi-Fi network through the app. This allows for remote monitoring beyond Bluetooth range.

Longer and More Stable Connection

Flawless cooking made easy. Precision. Range. Reliability



Figure 3.2: Diagram illustrating Bluetooth connectivity (up to 328ft) and Wi-Fi connectivity (unlimited range) with the Govee Home App.

4. OPERATING INSTRUCTIONS

4.1. Inserting the Probes

Carefully insert the metal tip of the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted deep enough to accurately measure the internal temperature. The probe's ambient sensor, located at the top, should remain outside the food to measure the surrounding cooking temperature.



Figure 4.1: Proper probe insertion into meat, showing the internal sensor measuring meat temperature (32°F to 212°F) and the ambient sensor measuring oven/grill temperature (32°F to 572°F).

4.2. Using the Govee Home App

The Govee Home App provides comprehensive control and monitoring features:

- **Real-time Monitoring:** View current internal and ambient temperatures on your smartphone.
- **Temperature Presets:** Select from 28 USDA-recommended temperature presets for various types of meat (e.g., beef, lamb, chicken, pork, turkey) and desired doneness levels (e.g., rare, medium, well-done).
- **Custom Alarms:** Set custom target temperatures and receive alerts when the meat reaches the desired doneness.
- **Cooking History:** Track and review past cooking sessions.

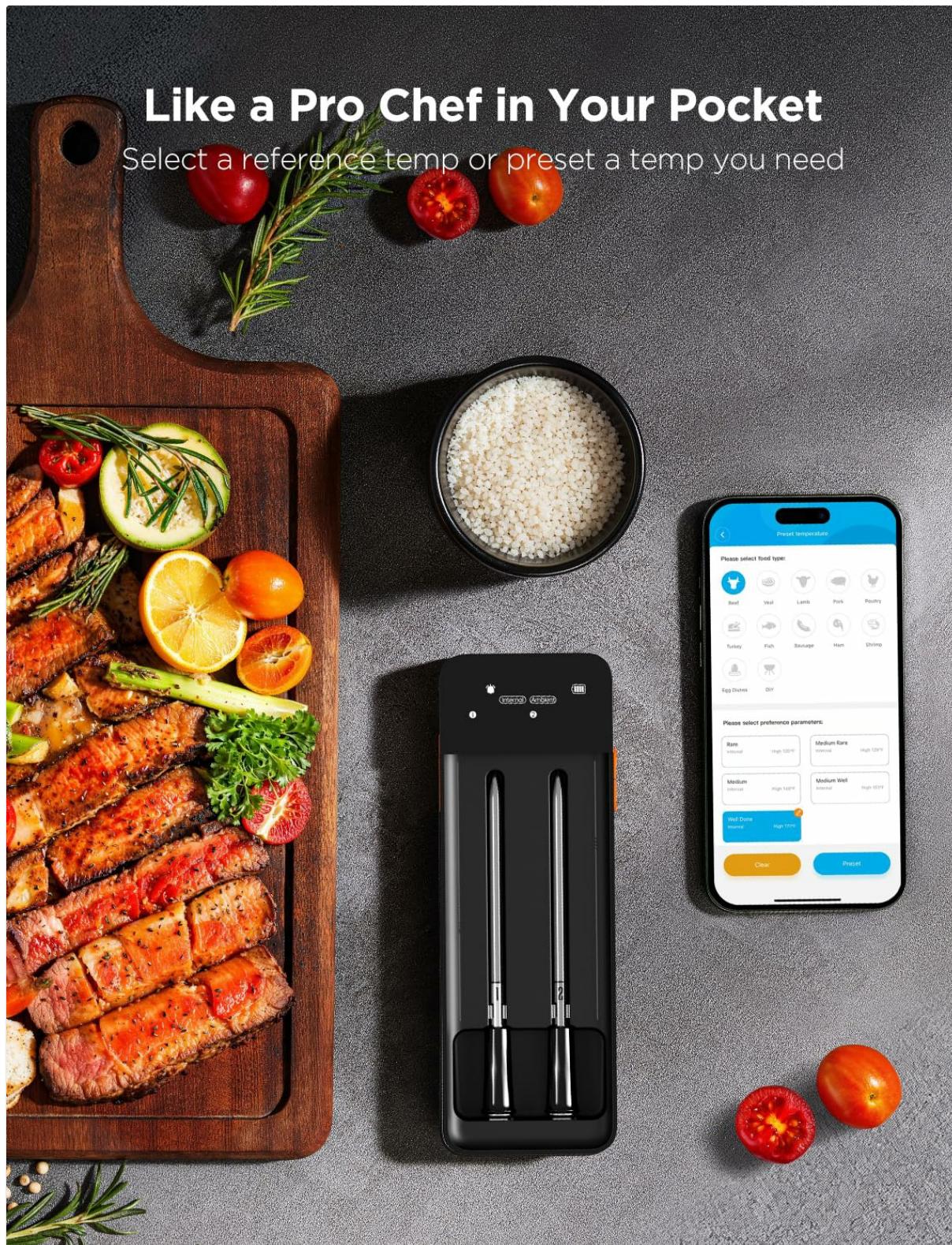


Figure 4.2: Screenshot of the Govee Home App showing options to select food type and preference parameters for guided cooking.

4.3. Understanding the LCD Display

The base unit's LCD screen provides essential information at a glance:

- **Wi-Fi Signal:** Indicates Wi-Fi connection status.
- **Alarm Mute:** Shows if alarms are muted.
- **Bluetooth:** Indicates Bluetooth connection status.
- **Preset Temperature:** Displays the target temperature set.
- **Probe Base Battery:** Battery level of the base unit.
- **Internal/Ambient:** Labels for the displayed temperatures.
- **Probe Number:** Identifies which probe's temperature is shown.
- **Probe Battery:** Battery level of the individual probe.
- **Current Temperature:** Real-time temperature readings.
- **Temperature Unit:** Indicates °F or °C.

4.4. Cooking Applications

The GoveeLife Smart Wireless Meat Thermometer is suitable for a variety of cooking methods:

- Smoker
- Oven
- Grill
- Deep Fry
- Stove
- Air Fryer

Explore The Culinary Possibilities



Smoker



Oven



Grill



Deep Fry



Stove



Air Fryer



Figure 4.3: Visual representation of various culinary possibilities, including smoker, oven, grill, deep fry, stove, and air fryer, where the thermometer can be used.

5. MAINTENANCE

5.1. Cleaning

- Probes:** The probes are food-grade waterproof. Clean them with warm soapy water after each use. Do not submerge the entire probe, especially the top ambient sensor, in water for extended periods. Wipe dry thoroughly.
- Base Unit:** Wipe the base unit with a soft, damp cloth. Do not submerge the base unit in water or use

abrasive cleaners.

5.2. Storage

Store the probes securely within the base unit when not in use. Keep the device in a cool, dry place, away from direct sunlight and extreme temperatures.

6. TROUBLESHOOTING

- **No Power/Display:** Ensure the base unit and probes are fully charged. Connect the USB-C cable to charge.
- **Connectivity Issues (Bluetooth/Wi-Fi):**
 - Ensure Bluetooth is enabled on your phone and the device is within range.
 - For Wi-Fi, ensure your router is 2.4GHz and the device is within range.
 - Restart the Govee Home App and/or your smartphone.
 - Try re-pairing the device through the app.
- **Inaccurate Readings:**
 - Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bones.
 - Verify the ambient sensor is not covered by food or directly touching hot surfaces.
 - Check if the probe tip is clean and free from residue.
- **App Not Responding:** Close and reopen the Govee Home App. If the issue persists, reinstall the app.

7. SPECIFICATIONS

| | |
|-----------------------------------|-----------------------------------|
| Brand | GoveeLife |
| Model Number | H5191 |
| Connectivity Technology | Wi-Fi, Bluetooth |
| Display Type | LCD Screen |
| Internal Temperature Range | 32°F to 212°F (0°C to 100°C) |
| Ambient Temperature Range | 32°F to 572°F (0°C to 300°C) |
| Accuracy | ±1.8°F |
| Probe Battery Life | Up to 48 hours (25-minute charge) |
| Outer Material | Plastic |
| Included Components | 2 probes, base unit |

8. WARRANTY AND SUPPORT

GoveeLife products come with a standard warranty. For detailed warranty information, product support, or technical assistance, please visit the official GoveeLife website or contact their customer service directly. You can often find support contact information on the Govee Home App or on the GoveeLife brand store page.

GoveeLife Store: [Visit GoveeLife Store on Amazon](#)

