

## BFOUR BF-40 PRO

# BFOUR Wireless Meat Thermometer Instruction Manual

MODEL: BF-40 PRO

### Product Overview

The BFOUR BF-40 PRO is a digital wireless meat thermometer designed to help you achieve perfectly cooked meals every time. Featuring advanced Bluetooth 5.2 technology, high-precision sensors, and a durable, waterproof design, this thermometer provides accurate temperature monitoring for various cooking methods, including grilling, smoking, oven roasting, and more.

### Package Contents

- Grill thermometer (Booster)
- 2 Wireless Probes (Black and White)
- Type-C Cable
- User Manual
- Quick Start Guide



Image: The BFOUR Wireless Meat Thermometer package contents, showing the main booster unit, two wireless probes, a Type-C charging cable, and accompanying user manuals.

## Key Features

- **524FT Long Range Wireless Connectivity:** Utilizes stable Bluetooth 5.2 technology, offering a booster-to-phone connection range of up to 328 feet (unobstructed) and a booster-to-probe range of 196 feet (open environment).
- **3 High-Precision Internal Sensors:** Each wireless probe features three internal temperature sensors for accurate food temperature readings within +/-0.9°F.
- **Durable & Waterproof Probes:** Food-grade stainless steel probes are IP67 waterproof and dishwasher safe. Ceramic handles withstand temperatures up to 752°F (400°C), suitable for ovens, grills, smokers, and more.
- **Color-Coded Probes:** Includes black and white probes for easy identification and tracking of different meats.
- **Extended Battery Life:** Booster lasts over 90 hours, and probes last over 40 hours on a single charge, ideal for long cooking sessions.
- **Multi-Function Smart App:** User-friendly interface with real-time temperature tracking, 12 USDA meat presets, customizable alerts, timers, alarm history, and downloadable temperature charts.

- **Double Alerts:** Simultaneous alerts from the booster and mobile app when the target temperature is reached.
- **Large LCD Display:** The booster features a large display showing real-time current and preset temperatures for both probes, reducing reliance on the phone.



*Image: The BFOUR Wireless Meat Thermometer system, including the main unit with two probes and a smartphone displaying the companion app.*



# SMART BOOSTER



*Image: The BFOUR Smart Booster unit positioned on a kitchen counter next to a perfectly cooked steak, highlighting its screen monitor, Bluetooth booster, charging base, and alarm reminder features.*

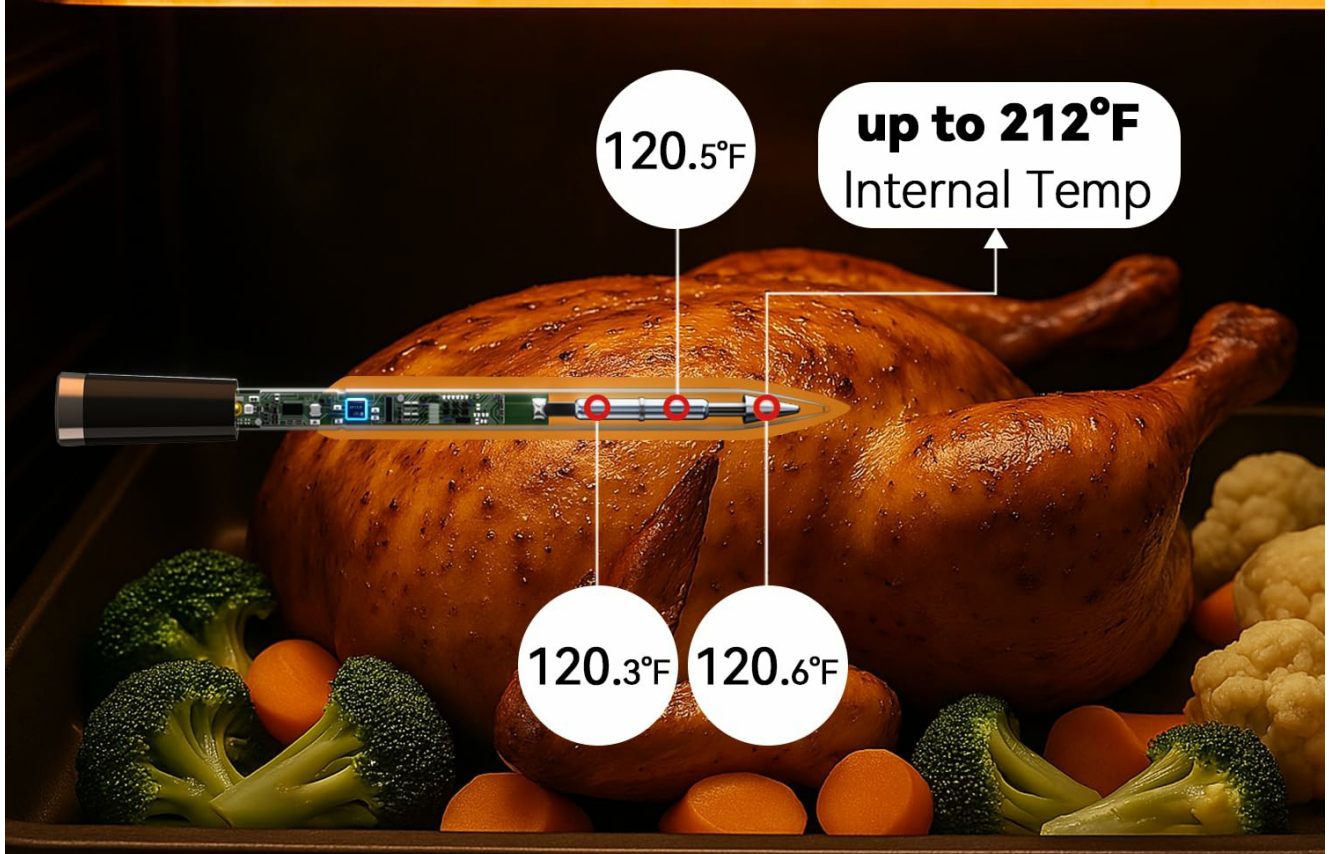


Image: A diagram illustrating the impressive 524FT maximum wireless distance of the BFOUR Meat Thermometer, showing the probe-to-booster and booster-to-phone ranges.



# 3 Sensors More Accurate

High accuracy  $\pm 0.9^{\circ}\text{F}$



*Image: A cutaway view of the BFOUR Meat Thermometer probe inserted into a roasted chicken, highlighting its three high-precision internal sensors for accurate temperature readings.*

# COLOR-CODED PROBES

Easier tracking without confusion

Black Probe

White Probe



Ceramic Handle  
withstands **752°F** heat

*Image: Two roasted chickens on a rotisserie, each with a color-coded BFOUR Meat Thermometer probe (black and white) inserted, demonstrating easier tracking without confusion.*

# SUPERIOR BATTERY LIFE

2 mins probe charge for 40 hours of operation

90 Hrs



Booster operable for 90h

*Image: The BFOUR Meat Thermometer booster and probes, emphasizing their superior battery life with 90+ hours for the booster and 40+ hours for the probes after a quick charge.*



# INTUITIVE SMART APP



Image: Multiple smartphones displaying the intuitive BFOUR Smart App interface, showcasing features like USDA meat presets, live data graphs, and alert notifications.



*Image: The BFOUR Meat Thermometer booster with its large LCD display, showing current and preset temperatures for both black and white probes, indicating less reliance on the phone.*

## Setup Guide

### Charging the Device

Before first use, ensure both probes and the booster station are fully charged. Place the probes into their respective slots in the booster. Connect the provided Type-C cable to the booster's charging port. The display will indicate charging status. A full charge for probes takes approximately 2 minutes for 40 hours of operation, while the booster operates for over 90 hours.

# SUPERIOR BATTERY LIFE

2 mins probe charge for 40 hours of operation

90 Hrs



Booster operable for 90h

*Image: The BFOUR Meat Thermometer booster and probes, emphasizing their superior battery life and quick charging capabilities.*

## App Download and Pairing

Download the "BF Home" app from your device's app store. Ensure Bluetooth is enabled on your smartphone. Open the BF Home app and follow the on-screen instructions to add your device. The app will automatically detect the BFOUR thermometer.

*Video: This video demonstrates the process of connecting the BFOUR wireless meat thermometer to its smart app via Bluetooth, showcasing the app's interface and features.*



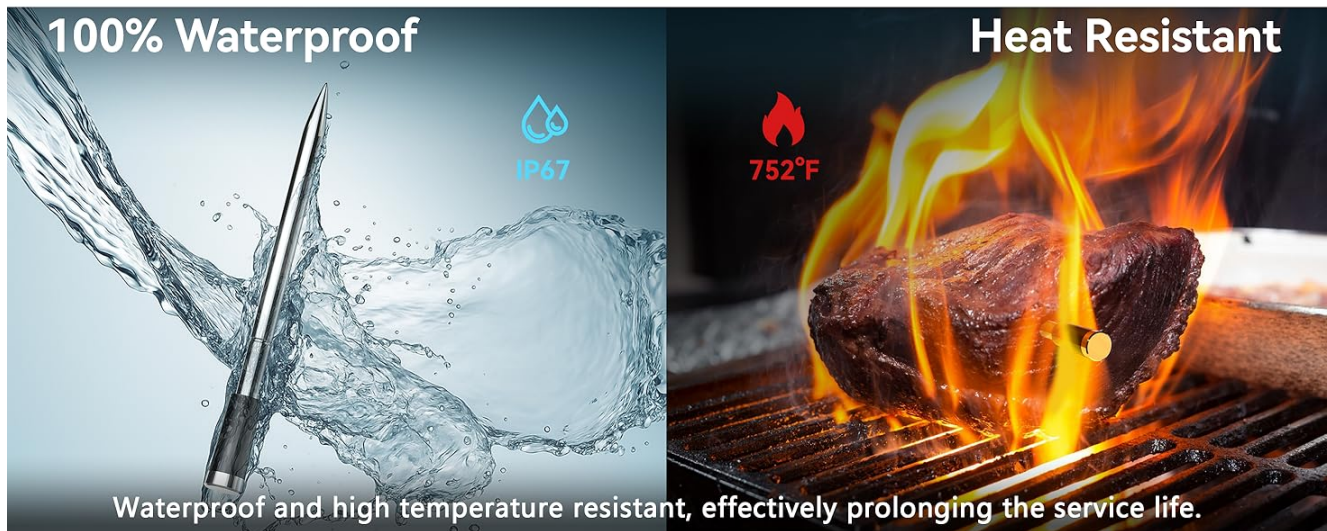


Image: Multiple smartphones displaying the intuitive BFOUR Smart App interface, showcasing features like USDA meat presets, live data graphs, and alert notifications.

## Operating Your BFOUR Thermometer

### Probe Insertion

Always insert the probe into the thickest part of the meat, ensuring the safety notch on the probe is fully covered by the meat and the tip of the probe is inside the meat. Do not expose the ceramic handle or the probe's internal temperature sensor (located near the tip) to direct flames or temperatures exceeding 752°F/400°C for the handle and 212°F/100°C for the internal sensor.



*Image: A diagram illustrating the correct way to insert the meat probe into food, emphasizing the safety notch and internal temperature range to avoid damage.*

### Setting Temperature Presets

Within the BF Home app, select the desired meat type from the 12 USDA presets (e.g., Beef, Pork, Chicken, Fish). You can also customize target temperatures and set temperature ranges for specific cooking needs.

*Video: This video demonstrates how to use the BFOUR wireless meat thermometer, including setting up the probes and monitoring temperatures via the app.*

### Monitoring and Alerts

Monitor real-time temperatures on both the booster's LCD display and the BF Home app. When the target temperature is reached, both the booster and your mobile app will sound an alarm, ensuring you remove the meat at the perfect time.



*Image: The BFOUR Meat Thermometer booster with its large LCD display, showing current and preset temperatures for both black and white probes, indicating less reliance on the phone.*

## Care and Maintenance

The food-grade stainless steel probes are IP67 waterproof and dishwasher safe for easy cleaning. The ceramic handle is heat-resistant up to 752°F (400°C). Always ensure the probes are clean and dry before storing them back in the booster station.





Image: The BFOUR Meat Thermometer probes visually demonstrating their IP67 waterproof rating and 752°F heat resistance, highlighting their durability and ease of cleaning.

## Troubleshooting Tips

### Connectivity Issues

- Ensure Bluetooth is enabled on your phone and the BF Home app has location permissions.
- Keep the booster station within 328 feet (unobstructed) of your phone and 196 feet (open environment) of the probes for stable connection. Metal or other obstacles can reduce signal range.
- Restart the app and/or the booster if connection problems persist.

### Inaccurate Readings

- Verify that the probe is inserted correctly into the thickest part of the meat, past the safety notch.
- Ensure the internal temperature of the probe does not exceed 212°F/100°C, as this can damage the probe.

### Battery Life

- Fully charge the probes and booster before extended use.
- Refer to the display for battery indicators.

## Product Specifications

Feature	Detail
Model Number	BF-40 PRO
Wireless Range (Booster to Phone)	Up to 328 ft (unobstructed)
Wireless Range (Booster to Probe)	Up to 196 ft (open environment)
Probe Internal Temperature Range	32°F to 212°F (0°C to 100°C)

Feature	Detail
Ceramic Handle Heat Resistance	Up to 752°F (400°C)
Probe Waterproof Rating	IP67
Battery Life (Booster)	Over 90 hours
Battery Life (Probes)	Over 40 hours
Accuracy	+/-0.9°F
Connectivity	Bluetooth 5.2
Display Type	Digital LCD
Dimensions	5.1 x 0.7 x 3.1 inches
Weight	7.76 ounces




## Warranty and Customer Support

The BFOUR Wireless Meat Thermometer comes with a one-year warranty. For any questions or support needs, please contact BFOUR customer service.

**Contact Information:** Refer to the Quick Start Guide or User Manual included in your package for specific contact details.

## Related Documents - BF-40 PRO

	<p><a href="#">BFOUR Smart Wireless Meat Thermometer User Manual - Grill 5.0 App</a></p> <p>User manual for the BFOUR Smart Wireless Meat Thermometer. Covers setup, app usage with Grill 5.0, Bluetooth pairing, specifications, troubleshooting, and safety warnings for grilling and cooking.</p>
	<p><a href="#">BFOUR BF-40 Wireless Meat Thermometer User Manual</a></p> <p>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.</p>
	<p><a href="#">BFOUR SMART MEAT THERMOMETER USER MANUAL - Grill 5.0 App</a></p> <p>User manual for the BFOUR SMART MEAT THERMOMETER, detailing setup, operation, app connection, specifications, and troubleshooting. Includes instructions for the Grill 5.0 app.</p>

	<p><a href="#"><u>BFOUR BF-20 Smart Meat Thermometer User Manual and App Guide</u></a></p> <p>Comprehensive user manual for the BFOUR BF-20 Smart Meat Thermometer. Learn how to use the device in standalone mode, connect it to the Grill 5.0 app via Bluetooth, set temperature alerts, use timers, and troubleshoot common issues. Includes specifications and safety warnings.</p>
	<p><a href="#"><u>BFOUR BF-60 Wireless Meat Thermometer User Manual and Guide</u></a></p> <p>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.</p>
	<p><a href="#"><u>Smart Wireless Meat Thermometer Grill 5.0 User Manual - BFOUR</u></a></p> <p>User manual for the BFOUR Smart Wireless Meat Thermometer Grill 5.0 (Model BF-5). Learn how to set up, connect, and use the device for accurate meat temperature monitoring with Bluetooth connectivity.</p>