

[Manuals.plus](#) /

› [The MeatStick](#) /

› The MeatStick V Wireless Meat Thermometer Instruction Manual

The MeatStick SLM901Z-NE5

The MeatStick V Wireless Meat Thermometer Instruction Manual

Model: SLM901Z-NE5

1. INTRODUCTION

Thank you for choosing The MeatStick V Wireless Meat Thermometer. This device is designed to provide precise temperature monitoring for various cooking methods, ensuring perfectly cooked results. The MeatStick V features a durable probe with high heat resistance, multiple sensors, and both WiFi and Bluetooth connectivity for extended range monitoring. Please read this manual thoroughly before use to ensure proper operation and maintenance.

2. WHAT'S IN THE BOX

- 1 MeatStick V Probe
- 1 Smart Base
- 1 USB Cable



Image: The MeatStick V probe, smart base, and companion app interface.

3. PRODUCT OVERVIEW

The MeatStick V is engineered for precision and durability, offering advanced features for monitoring your cooking process.

Key Features:

- **WiFi Monitoring Anywhere:** The Smart Base connects to your WiFi network, relaying temperature data to the MeatStick app. This allows for remote monitoring and alerts.
- **Extreme High Heat Resistance:** The probe is designed to withstand temperatures up to 1200°F, suitable for searing, cast iron cooking, broiling, and high-heat grilling.
- **6-Sensor Precision:** Equipped with five internal sensors for meat temperature and one ambient sensor for cooker temperature, ensuring accurate and consistent results.
- **Ultra-Slim, Deep-Reach Design:** With an approximate 5 mm thickness and 9.5 cm insertion depth, the probe is versatile for various meat sizes.

- **Waterproof & Dishwasher Safe:** The probe is fully waterproof and can be cleaned in a dishwasher. The charging base is not dishwasher safe.
- **Fast Charge, Long Sessions:** A 2-minute quick charge provides sufficient power for short cooks, while a full charge supports extended cooking sessions. The USB-C charging base features magnetic mounting.
- **Versatile Cooking Methods:** Compatible with grilling, smoking, oven baking, air frying, and sous vide cooking.

Components:

The MeatStick V system consists of two primary components:

1. **The MeatStick V Probe:** This is the stainless steel probe inserted into the food. It contains the temperature sensors and transmits data wirelessly.
2. **The Smart Base:** This unit charges the probe and acts as a signal extender, connecting to your home WiFi network to provide unlimited range monitoring via the MeatStick app. It also has a magnetic bottom for convenient placement.



Image: Illustration of the 6-sensor precision for internal and ambient temperature readings.

ULTRA SLIM MEAT PROBE

Precise Readings, No Juices Lost

MAXIMUM REACH
For Larger Cuts

SHORTER MINIMUM
Insertion For Smaller Cuts



Image: The ultra-slim design of the probe, highlighting its maximum reach for larger cuts and shorter minimum insertion for smaller cuts.

50+ HOURS OF POWER

Fast, Reliable, Always Ready



Image: The Smart Base demonstrating 50+ hours of power, magnetic attachment, and USB-C quick charging.

4. SETUP GUIDE

4.1 Initial Charging

1. Unpack the MeatStick V probe and Smart Base.
2. Insert the probe into the Smart Base.
3. Connect the provided USB cable to the Smart Base and a suitable USB power adapter (not included).
4. Allow the probe to charge fully before first use. A full charge can take several hours, but a 2-minute quick charge provides approximately 2 hours of use.

4.2 App Installation

1. Download "The MeatStick App" from your device's app store (iOS or Android).
2. Open the app and follow the on-screen instructions to create an account or log in.

4.3 Connecting to the App (Bluetooth & WiFi)

1. Ensure Bluetooth is enabled on your smartphone or tablet.
2. Place the Smart Base near your cooking area. The magnetic bottom allows for easy attachment to metal surfaces.
3. Open The MeatStick App. The app will automatically detect the Smart Base via Bluetooth.
4. To enable unlimited range monitoring, connect the Smart Base to your home WiFi network through the app settings. Follow the in-app prompts to select your WiFi network and enter the password.
5. Once connected, the app will display the probe's status and temperature readings.



Image: Remote monitoring of cooking progress using The MeatStick app.

5. OPERATING INSTRUCTIONS

5.1 Inserting the Probe

- Insert the MeatStick V probe into the thickest part of the meat, avoiding bones.
- Ensure the probe is inserted deep enough so that the internal sensors are fully within the meat and the ceramic

handle is exposed to the ambient cooking environment. The probe's black ceramic handle must remain outside the meat to accurately measure ambient temperature and prevent damage.

5.2 Using The MeatStick App

1. **Select Cook Type:** In the app, choose your desired meat type and doneness level. The app provides preset temperatures and estimated cooking times.
2. **Monitor Temperatures:** The app displays real-time internal meat temperature and ambient cooker temperature. You can view a graph of temperature progression over time.
3. **Set Alerts:** Customize alerts for target temperatures, low battery, or connectivity issues.
4. **Estimated Time Remaining (ETR):** The app calculates and displays an estimated time until your food reaches its target temperature.

5.3 Compatible Cooking Methods

The MeatStick V is designed for use with a variety of cooking appliances:

- **Grill:** Ideal for monitoring steaks, chicken, and other grilled items.
- **Smoker:** Perfect for long, slow cooks like brisket and pork shoulder.
- **Oven:** Suitable for roasts, poultry, and baked dishes.
- **Air Fryer:** Use for precise temperature control in air-fried foods.
- **Sous Vide:** The waterproof probe can be fully submerged in water baths.
- **Deep Fryer:** The probe's high heat resistance allows for use in deep frying.

ONE SMART PROBE

Any Cooking Style

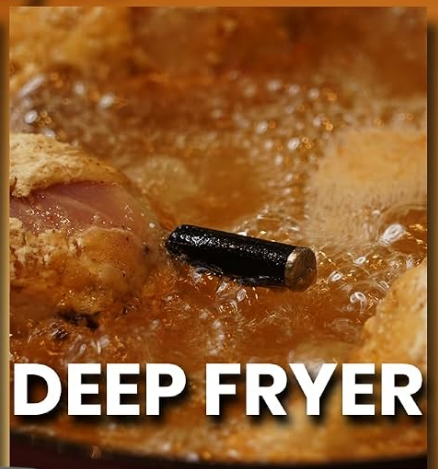


Image: The MeatStick V is compatible with multiple cooking methods.

6. MAINTENANCE AND CARE

6.1 Cleaning

- **Probe:** The MeatStick V probe is dishwasher safe. For best results, clean immediately after use to prevent food residue from hardening. Hand washing with warm, soapy water is also effective.
- **Smart Base:** The Smart Base is NOT dishwasher safe. Wipe it clean with a damp cloth. Do not submerge in water or use abrasive cleaners.



Image: The probe is waterproof and dishwasher safe for easy cleaning.

6.2 Storage

Store the MeatStick V probe in its Smart Base when not in use. Keep the device in a cool, dry place away from direct sunlight and extreme temperatures.

7. TROUBLESHOOTING

Common Issues and Solutions:

- **No Temperature Reading / Disconnection:**
 - Ensure the probe is fully charged and correctly seated in the Smart Base.
 - Verify Bluetooth is enabled on your device and the Smart Base is within range.
 - Check if the Smart Base is connected to your WiFi network for extended range.
 - Restart the MeatStick app and/or your smartphone.

- Ensure the probe's ceramic handle is not inserted into the meat, as this can block the signal and damage the probe.
- **Inaccurate Temperature Readings:**
 - Confirm the probe is inserted into the thickest part of the meat, away from bones.
 - Ensure the probe's ceramic handle is exposed to the ambient air, not covered by food or foil.
 - Calibrate the probe if necessary (refer to app settings for calibration instructions).
- **App Not Responding:**
 - Close and reopen the app.
 - Check for app updates in your device's app store.
 - Ensure your smartphone's operating system is up to date.
- **Probe Damage from High Heat:**
 - While the probe is rated for 1200°F ambient heat, prolonged exposure to direct flame on the ceramic handle can cause damage. Ensure the handle is not directly in intense flames for extended periods.
 - The internal sensors are limited to 212°F. Do not exceed this internal temperature for the meat.

8. SPECIFICATIONS

Model Number	SLM901Z-NE5
Product Dimensions	6.26 x 2.46 x 1.3 inches; 5.93 ounces
Batteries	2 Lithium Ion batteries (included)
Brand	The MeatStick
Special Features	App Companion, High Accuracy, High Heat Resistant (1200°F ambient), Waterproof, Wi-Fi Support
Included Components	1 MeatStick V Probe, 1 Smart Base, 1 USB Cable
Outer Material	Stainless Steel
Connectivity Technology	Bluetooth, Wi-Fi
Product Care Instructions	Probe: Dishwasher Safe; Base: Wipe Clean
Certifications	CE, FCC, FDA, RoHS

9. WARRANTY AND SUPPORT

The MeatStick V comes with a standard return policy of 30 days from the date of purchase. For specific warranty details beyond this period, please refer to the official MeatStick website or contact customer support directly. For technical assistance, troubleshooting, or warranty claims, please visit [The MeatStick Support Page](#) or contact their customer service team.

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