

Dewjom HK-W02

Dewjom Wireless Smart Meat Thermometer Instruction Manual

Model: HK-W02 | Brand: Dewjom

PRODUCT OVERVIEW

The Dewjom Wireless Smart Meat Thermometer offers precise temperature tracking for various cooking methods, ensuring perfectly cooked meals every time. Its advanced features provide convenience and accuracy for both indoor and outdoor culinary endeavors.

Key Features:

- **Wireless Technology for Hands-Free Cooking:** The probe and main unit connect wirelessly, freeing you from tangled cables. It's easy to use the probe even inside the oven, allowing you to monitor temperatures without opening the lid.
- **500FT Long-Distance Signal Transmission:** The dedicated app connects wirelessly to the main unit, which acts as a signal relay between the probe and the app. This ensures a transmission range of up to 500FT, so you can monitor your cooking progress from the kitchen or backyard.
- **Dual-Sensor Probe for Accurate Temperature Readings:** The probe has dual sensors — one at the tip to measure the food's internal temperature (-4°F to 212°F) and one at the handle to monitor the ambient temperature (32°F to 572°F). This ensures you have full control over both the food and the cooking environment for perfect results.
- **Multi-Functional Main Unit with Easy Operation:** The main unit features a large display and multiple buttons for setting temperatures, timers, and alarms. It clearly shows temperature changes, connection status, and battery levels, keeping you fully informed during cooking.
- **Smart App with One-Touch Settings:** The app syncs with the main unit in real time and offers preset temperature suggestions for different meats and doneness levels. Its user-friendly interface with graphical views makes it simple to adjust settings with just one click.

WHAT'S INCLUDED

- 1 Smart Base Unit
- 2 Probe Thermometers
- 1 Charging Cable



Image: The complete Dewjom Wireless Smart Meat Thermometer set, including the smart base, two dual-sensor probes, and the charging cable.

SETUP GUIDE

1. Charging the Device

Before first use, fully charge the smart base unit using the provided charging cable. A blue light indicates a full charge.

Video: Demonstrates the unboxing and initial charging process of the Dewjom Wireless Meat Thermometer base unit.

2. App Download and Pairing

Download the "CHEFBBQ" app from your device's app store. Ensure Bluetooth is enabled on your

smartphone. The app will automatically detect and connect to the smart base unit upon opening.

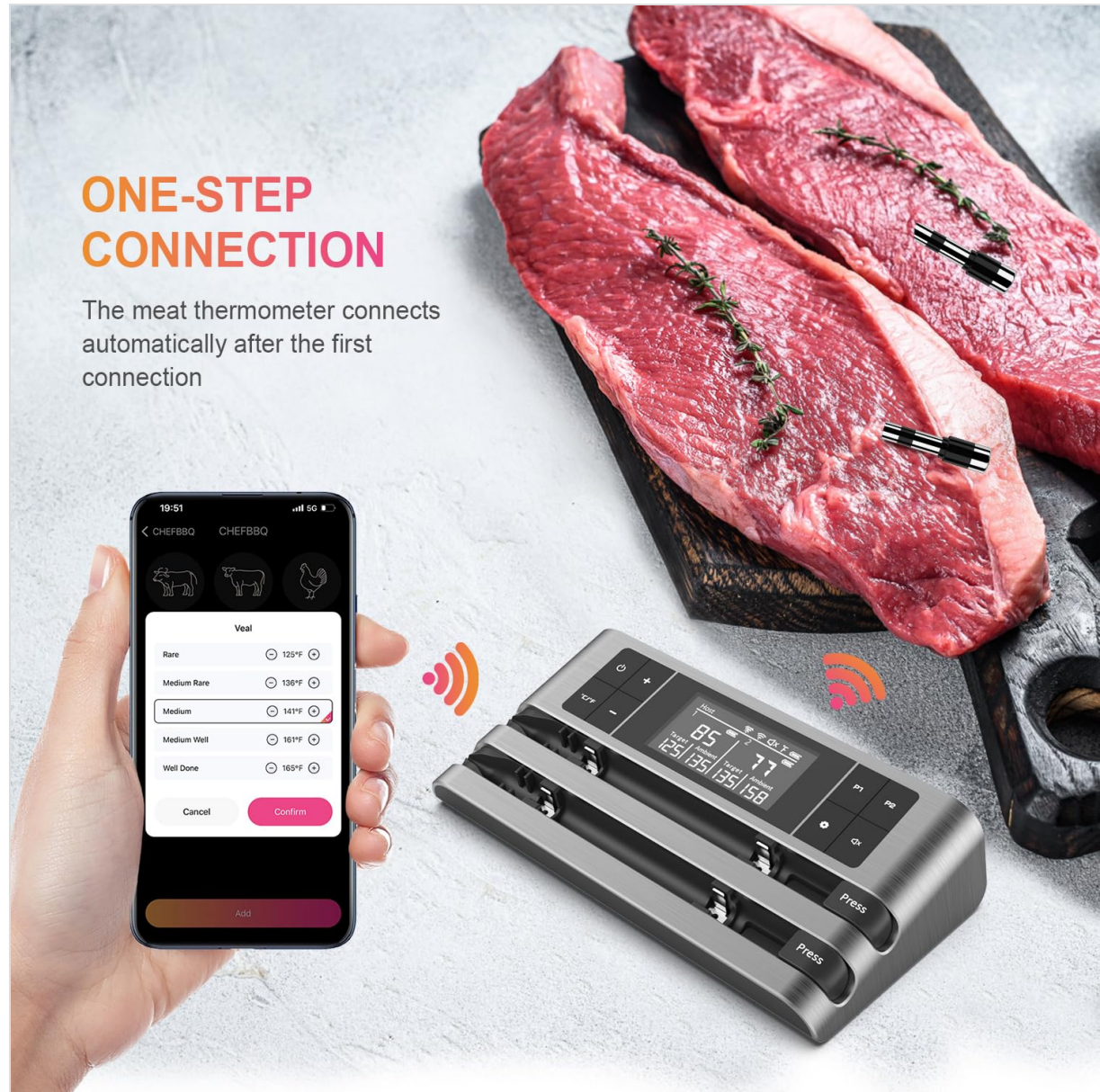


Image: The dedicated CHEFBQB app interface, showing real-time temperature monitoring and cooking graphs.

3. Probe Insertion

Carefully insert the probe into the thickest part of the meat, ensuring the black line on the probe is fully submerged within the meat. This ensures accurate internal temperature readings. For ambient temperature, the probe handle monitors the surrounding cooking environment.

500FT WIRELESS RANGE

Effortlessly Manage Your Cooking with Easy-to-Use Smart Base Buttons or the Phone App



Probe



Smart Base



Phone APP

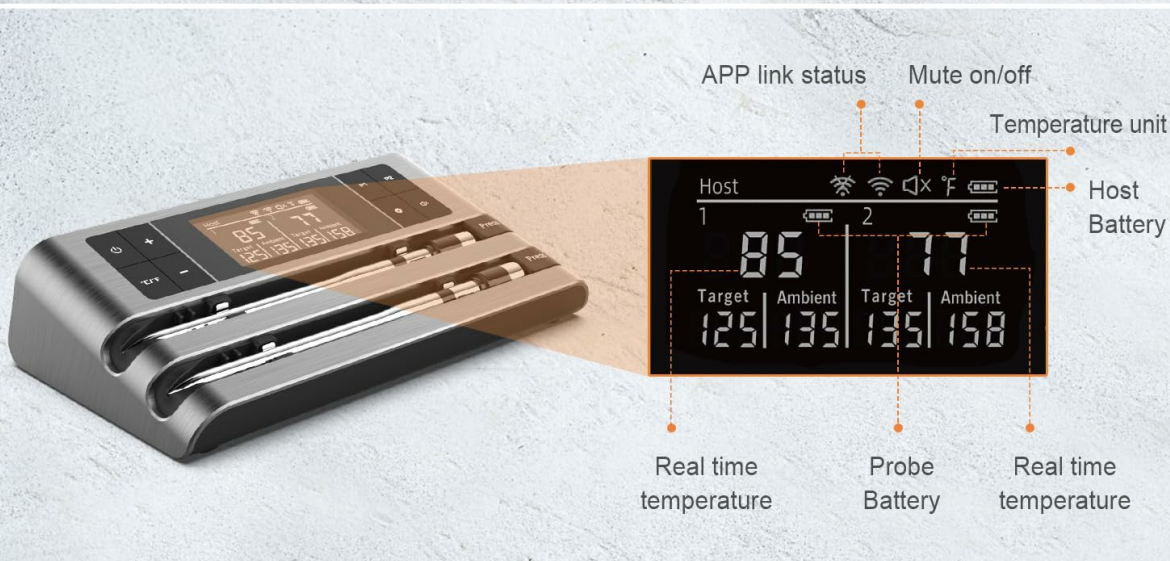


Image: Proper insertion of the dual-sensor probe into a cut of meat, highlighting the required depth for accurate readings.

OPERATING INSTRUCTIONS

1. Setting Target Temperatures

On the smart base unit or within the CHEFBQB app, select the type of meat you are cooking (e.g., Beef, Pork, Chicken). Choose your desired doneness level (e.g., Medium Rare, Well Done). The app provides preset temperatures for various meats and doneness levels.

NO WIRES NO TROUBLE

Monitor your cook anywhere, Get notified when your food is ready



Image: Close-up of the smart base display, showing host and probe temperatures, target settings, and battery levels.

2. Monitoring Progress

Monitor real-time internal and ambient temperatures directly on the smart base display or through the app. The app provides a cooking graph to visualize temperature changes over time. You can set early warning alerts to be notified before the target temperature is reached.

COMPARISON

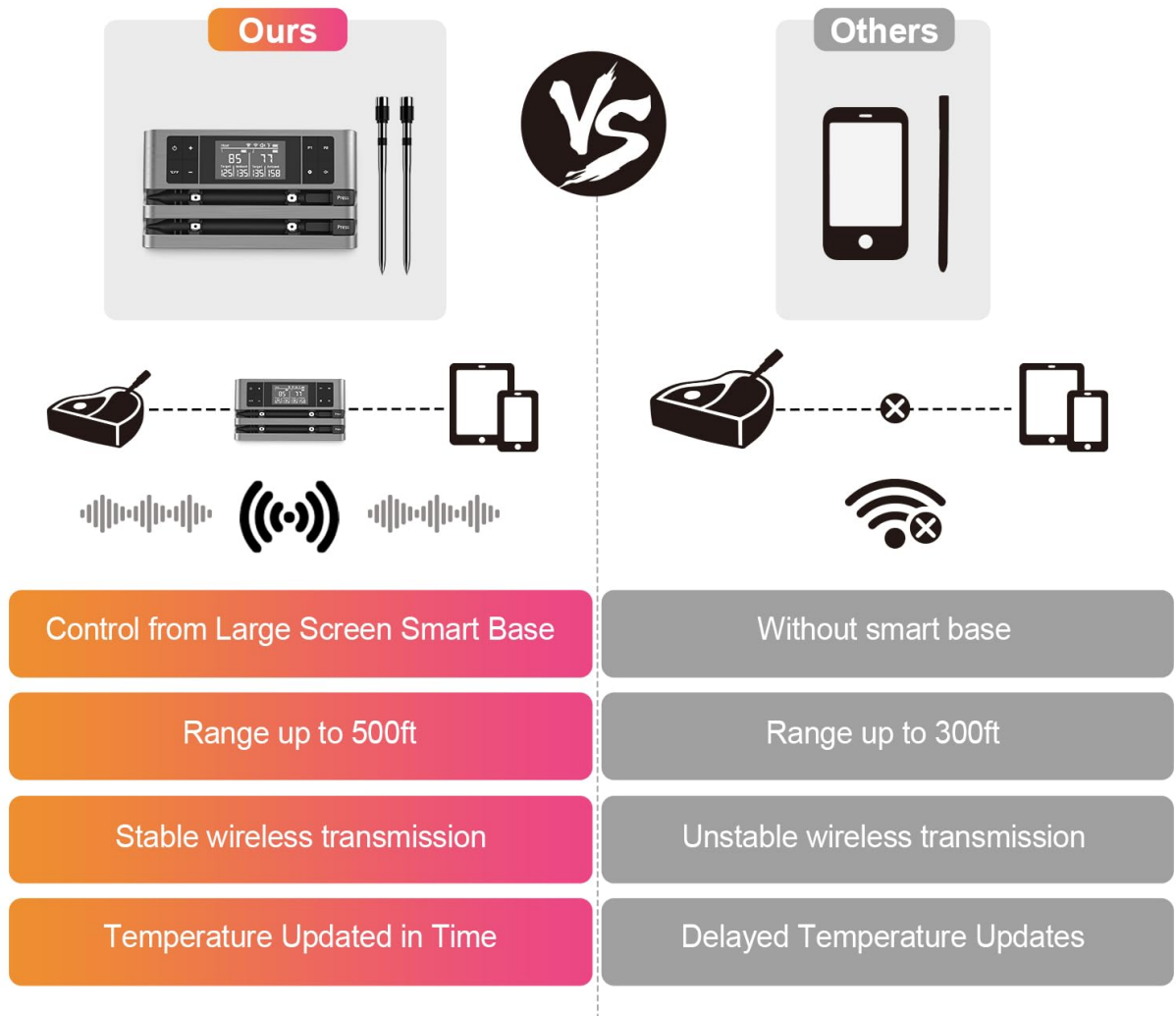


Image: Illustration of the 500FT wireless range, allowing remote monitoring of cooking progress from a distance.

3. Alarms and Notifications

The device and app will sound an alarm when the target temperature is reached. You can customize alarm sounds and notification settings within the app.

SMART COOKING CONTROL

Monitor Temps, Set Alerts, and Customize Settings Easily via the App



Image: The CHEFBBQ app displaying smart cooking controls, including temperature tracking, alerts, and customizable settings.

MAINTENANCE

Cleaning Instructions

After each use, carefully remove the probes from the meat. Wipe clean the probes with a damp cloth. Do not submerge the smart base unit in water. The probes are designed for easy cleaning.

TROUBLESHOOTING

Connection Issues

- Ensure Bluetooth is enabled on your smartphone and the smart base unit is powered on.
- Keep the smart base unit within 2 feet of the probe for initial connection, especially when cooking in an oven or smoker.
- Verify the app is the correct "CHEFBBQ" application.

Inaccurate Readings

- Ensure the probe is inserted into the thickest part of the meat, with the black line fully submerged.
- Check for any obstructions between the probe and the smart base unit that might interfere with the signal.

Battery Life

- Fully charge the smart base unit before extended use. A low battery can affect performance and signal strength.

PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	HK-W02
Brand	Dewjom
Connectivity Technology	Bluetooth
Power Source	Battery Powered (1 Lithium Polymer battery included)
Display Type	Digital
Outer Material	Plastic
Internal Temperature Range	-4°F to 212°F
Ambient Temperature Range	32°F to 572°F
Wireless Range	Up to 500FT

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the contact details provided in the product packaging or visit the official Dewjom website.