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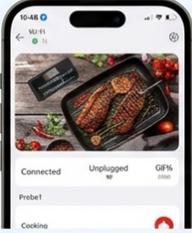
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## ROUJO M02

### ROUJO Wireless Smart Meat Thermometer: Quick Start Guide

- 1. CHARGE**  
  
**Fully charge base & probes**  
USB-C connect. 20-min fast charge for probes.  

- 2. PAIR**  
  
**Download ROUJO App & Pair**  
  
**Download ROUJO App & Pair**  
Follow in-app instructions for Bluetooth/WiFi.
- 3. INSERT**  
  
**Insert Probe Correctly**  
Thickest part of meat, avoid bones. Submerge tip.  

- 4. MONITOR**  
  
**Set & Monitor via App**  
  
**Set & Monitor via App**  
Track real-time temps. Use dual probes for two items.
- 5. CLEAN & STORE**  
  
**Clean & Store Easily**  
Wash waterproof probes (IP67). Wipe base. Magnetic storage.  


Learn how to set up and use your ROUJO Wireless Smart Meat Thermometer with this quick start guide. It covers charging, pairing, inserting probes, monitoring via app, and cleaning/storage.

## ROUJO Wireless Smart Meat Thermometer User Manual

Model: M02

### INTRODUCTION

Thank you for choosing the ROUJO Wireless Smart Meat Thermometer. This advanced cooking thermometer is designed to provide precise temperature monitoring for perfect grilling, smoking, oven roasting, and air frying. With its dual probes, long-range Bluetooth and WiFi connectivity, and smart alerts, you can monitor your cooking with ease and confidence.



Image: The ROUJO Wireless Smart Meat Thermometer system, showing the charging base with two probes and a smartphone screen displaying the connected app interface with temperature readings.

## WHAT'S IN THE BOX

- 1 X Meat Thermometer (Charging Base)
- 2 X Probes
- 1 X USB-C Cable
- 1 X User Manual

# What's in the Box?



Image: All components included in the product package: the main thermometer unit, two individual probes, a USB-C charging cable, and the user manual.

## SETUP

### 1. Charging the Device

Before first use, fully charge the thermometer base and probes. Connect the included USB-C cable to the charging port on the base and to a standard USB power adapter (not included). The base delivers 35+ hours of use from just a 20-minute charge for the probes, or hours of operation from a 1-minute quick charge.

# USB Type-C Charging Ultra-long Battery Life



Repeater **3 hrs**  
charging time



Probe **35 minutes**  
charging time



Repeater **150+ hrs**  
battery life



Probe **20+ hrs**  
battery life



Image: Diagram illustrating the USB Type-C charging process for the thermometer base and probes, detailing charging times and battery life for both components.

## 2. App Download and Pairing

Download the ROUWO app from your smartphone's app store. Once installed, open the app and follow the on-screen instructions to pair your thermometer. The device supports both Bluetooth and 2.4GHz WiFi connectivity, offering a range up to 200ft for remote monitoring.

## 3. Inserting Probes

Carefully insert the ultra-thin probes into the thickest part of the meat, avoiding bones. The dual probes allow you to monitor two different dishes or two different parts of a large cut simultaneously.

## OPERATING INSTRUCTIONS

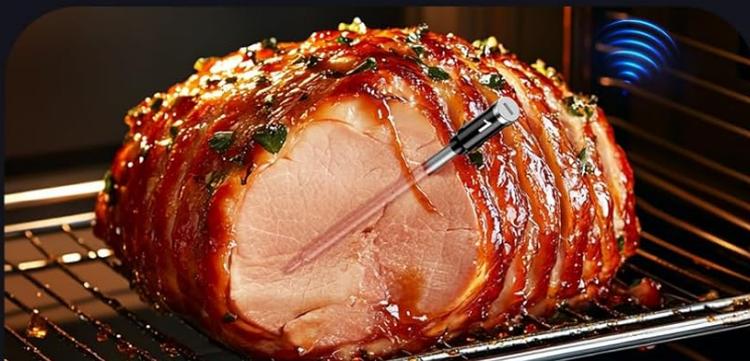
### 1. Smart Temperature Monitoring

The ROUOO app provides real-time internal temperature updates. You can set preset stable temperatures for various types of meat and doneness levels. The app will provide time reminders and smart alerts when your target temperature is reached.

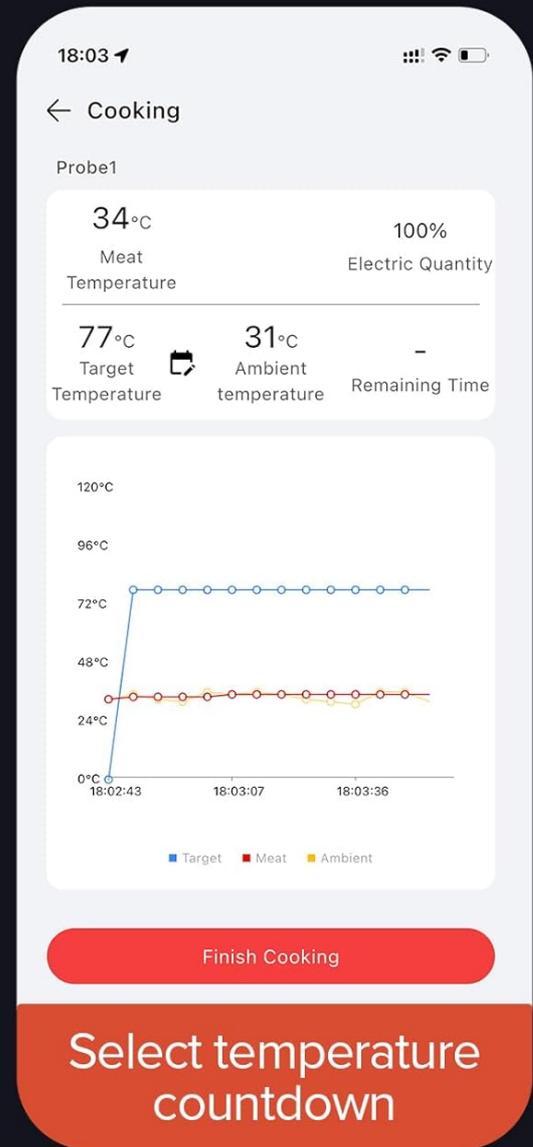
# Smart Temperature Monitoring Easier Cooking



Monitor cooking from anywhere



Guaranteed perfect results



Finish Cooking

Select temperature  
countdown

Image: A smartphone screen displaying the ROUOO app, showing real-time temperature data, target temperature settings, and a temperature graph, with an image of a user monitoring cooking remotely.

## 2. Using Dual Probes

With two independent probes, you can monitor two distinct temperatures simultaneously. This is ideal for cooking different meats at once or for large roasts that require monitoring at multiple points. The probes offer a response time of 1 second with +/-1°F accuracy.

# Dual Probes for Easier Tracking

Track temperatures on two food at once

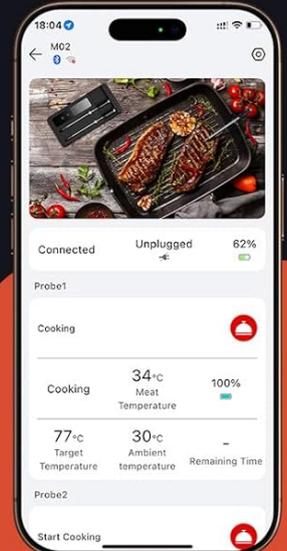


Image: A roasted chicken with two ROUOU probes inserted, demonstrating the dual probe functionality for tracking multiple temperatures simultaneously. The thermometer base and app screen are also shown.

### 3. Connectivity and Range

The thermometer utilizes both Bluetooth (up to 130ft) and 2.4G WiFi (up to 200ft) for extended range monitoring. This allows you to move freely around your home or yard while keeping an eye on your cooking progress through the app.

# Monitor Cooking Anytime Anywhere

2.4G WIFI & BLUETOOTH DUAL CONNECTIVITY

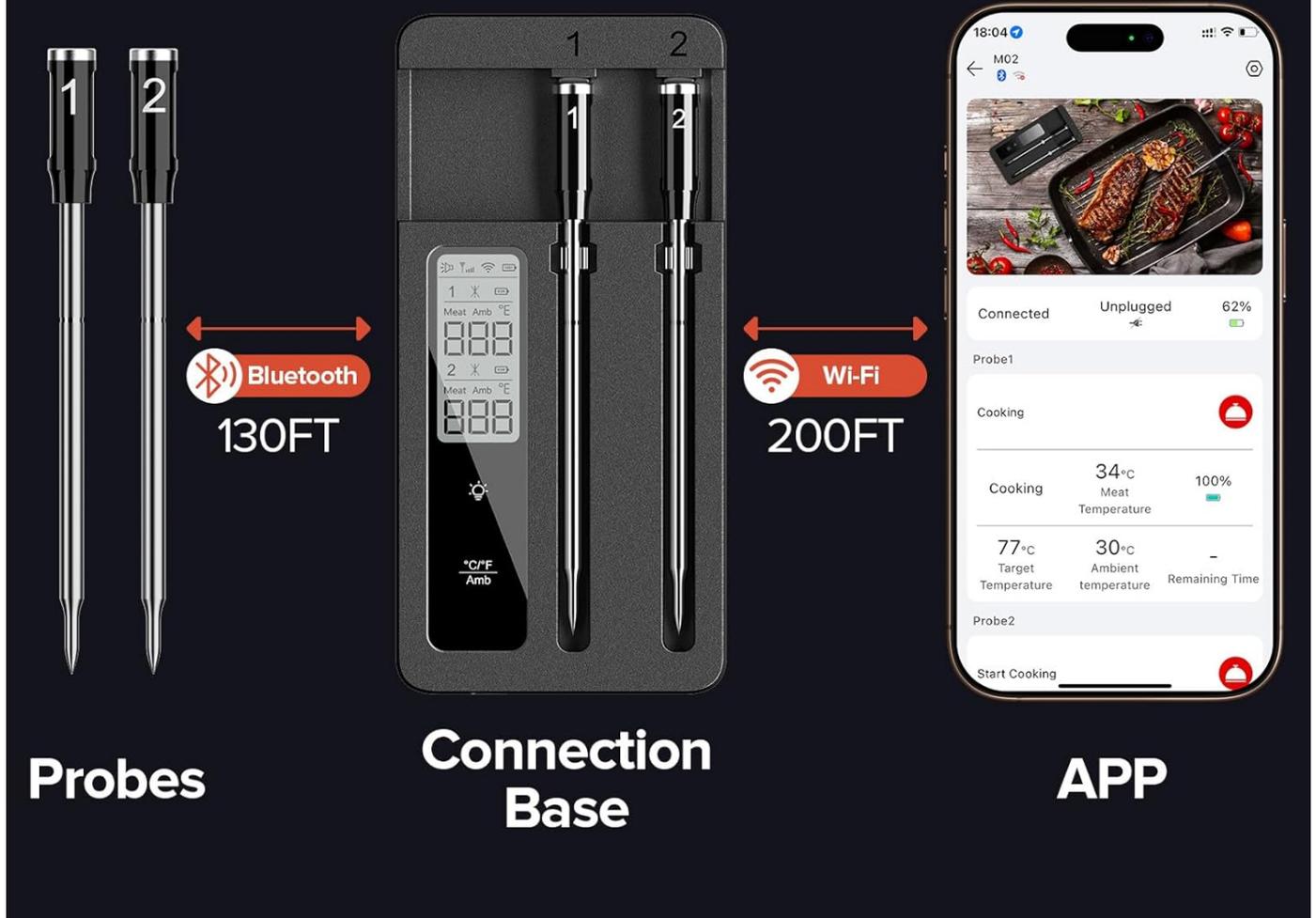


Image: An illustration detailing the connectivity options of the ROUOU thermometer, showing the probes, connection base, and app, along with their respective Bluetooth (130ft) and Wi-Fi (200ft) ranges.

## MAINTENANCE

### 1. Cleaning

The probes are IP67 waterproof and dishwasher-safe, making cleanup effortless. After each use, clean the probes thoroughly under flushing water or place them in the dishwasher. Wipe the main thermometer base with a damp cloth; do not submerge the base in water.

# IP67 Waterproof & Easy Storage

Easy to clean under flushing water and in



Built-in Magnet



Tabletop Stand



Dishwasher

Image: A ROUJO probe submerged in water, highlighting its IP67 waterproof rating and ease of cleaning. Also shown are the built-in magnet for refrigerator attachment and the tabletop stand for the base unit.

## 2. Storage

Store the thermometer and probes in a cool, dry place when not in use. The base features a built-in magnet for convenient storage on metallic surfaces like a refrigerator, and it can also be used with its tabletop stand.

## TROUBLESHOOTING

- **No Power/Not Charging:** Ensure the USB-C cable is securely connected to both the thermometer base and a working power source. Check if the power adapter is functioning correctly.
- **Connectivity Issues (Bluetooth/WiFi):**
  - Ensure your smartphone's Bluetooth and WiFi are enabled.
  - Make sure the thermometer base is within range (130ft for Bluetooth, 200ft for WiFi).
  - Restart the app and/or your smartphone.

- If issues persist, try resetting the thermometer (refer to app for specific reset instructions if available).
- **Inaccurate Temperature Readings:**
  - Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bones.
  - Verify that the probe tip is fully submerged in the food.
  - Clean the probes thoroughly after each use to prevent residue buildup affecting accuracy.
- **App Not Responding:** Close the app completely and reopen it. If the problem continues, try reinstalling the app.

## SPECIFICATIONS

<b>Model Name</b>	M02
<b>Connectivity Technology</b>	Bluetooth, 2.4GHz WiFi
<b>Display Type</b>	Digital
<b>Special Feature</b>	Fast Reading System, Dual Probes, Long Range Monitoring, Smart Alerts, IP67 Waterproof Probes
<b>Battery Type</b>	12V (included)
<b>Probe Accuracy</b>	+/-1°F
<b>Probe Response Time</b>	1 Second
<b>Waterproof Rating (Probes)</b>	IP67
<b>Dimensions (Package)</b>	6.85 x 4.13 x 1.14 inches
<b>Weight (Package)</b>	12.31 ounces
<b>Manufacturer</b>	ROUJO

## WARRANTY AND SUPPORT

ROUJO products come with a standard 1-year limited warranty from the date of purchase, covering defects in materials and workmanship. This warranty does not cover damage caused by misuse, accident, unauthorized modification, or normal wear and tear.

For technical support, warranty claims, or general inquiries, please contact our customer service team:

**Email:** [support@roujo.com](mailto:support@roujo.com)

**Website:** [www.roujo.com](http://www.roujo.com) (for FAQs and product registration)

Please have your model number (M02) and purchase date ready when contacting support.

