



[Manuals.plus](#) /

› [Elitech](#) /

› Elitech WMT-20 Bluetooth Wireless Meat Thermometer Instruction Manual

Elitech WMT-20

Elitech WMT-20 Bluetooth Wireless Meat Thermometer

Instruction Manual

INTRODUCTION

Welcome to your new Elitech WMT-20 Bluetooth Wireless Meat Thermometer. This device is designed to provide accurate temperature readings for various cooking methods, including grilling, smoking, and oven use. Please read this manual carefully to ensure proper operation and maintenance.

PACKAGE CONTENTS

- 1 x Elitech WMT-20 Main Unit
- 2 x Temperature Probes
- 2 x AAA Batteries (included)
- 1 x User Manual

KEY FEATURES

- **Direct Temperature Display:** View temperature readings directly on the main unit without needing a smartphone for basic monitoring.
- **Dual Probe System:** Monitor two different food items or two parts of a large cut simultaneously.
- **Wide Temperature Range:**
 - Ambient Range: 0°C-300°C (32°F-572°F) for oven, grill, smoker.
 - Internal Range: 0°C-100°C (32°F-212°F) for food internal temperature.
- **Bluetooth Connectivity:** Connect to the ToGrill app (iOS/Android) for remote monitoring up to 100 meters (328 feet without occlusion).
- **Customizable Alarms & Timers:** Set specific temperature alarms and timers via the app.
- **Pre-set Cooking Programs:** Utilize over 20 pre-set programs for various meat types and doneness levels.
- **High Accuracy:** Provides temperature readings with an accuracy of $\pm 0.5^{\circ}\text{C}$.
- **Magnetic Base:** Securely attach the main unit to metal surfaces.
- **IP65 Waterproof Rating:** Offers protection against water splashes.



Stay Connected While You Relax

Monitor your cooking remotely and get instant updates, so you can focus on other things while your meal cooks to perfection.



Image: The Elitech WMT-20 main unit with its two temperature probes. The main unit features a digital display and control buttons.

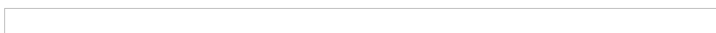


Image: Diagram illustrating the dual probe precision and the ambient and internal temperature ranges. The ambient range is 0°C-300°C, and the internal range is 0°C-100°C.

SETUP

- 1. Insert Batteries:** Open the battery compartment on the back of the main unit and insert the two AAA batteries, ensuring correct polarity.
- 2. Power On:** Press the power button on the main unit to turn it on.
- 3. Insert Probes:** Carefully insert the temperature probes into the designated ports on the main unit.
- 4. App Installation (Optional):**
 - Download the "ToGrill" app from your smartphone's app store (iOS or Android).
 - Enable Bluetooth on your smartphone.
 - Open the ToGrill app and follow the on-screen instructions to pair with your WMT-20 device.



Image: The Elitech WMT-20 main unit with both temperature probes securely inserted into their ports.

OPERATING INSTRUCTIONS

Using the Thermometer without the App

1. **Prepare Food:** Insert the probe tip into the thickest part of the food, avoiding bone or gristle. Ensure the probe is inserted past the "safety line" to protect electronic components from high heat.
2. **Place Food:** Place the food with the inserted probe into your grill, oven, or smoker.
3. **Monitor Temperature:** The main unit's LCD screen will display the current temperature readings from both probes.
4. **Booster Function:** Use the booster function on the main unit for quick, real-time temperature checks without a smart device.



Image: The Elitech WMT-20 main unit showing temperature readings on its display, positioned near a grill with food cooking.

Using the Thermometer with the ToGrill App

1. **Connect via Bluetooth:** Ensure your WMT-20 is powered on and paired with the ToGrill app on your smartphone.
2. **Select Meat Type and Doneness:** In the app, choose the type of meat you are cooking and your desired doneness level (e.g., Beef, Medium Rare). The app provides pre-set target temperatures.
3. **Customize Settings (Optional):** Adjust target temperatures or set custom alarms and timers as needed.
4. **Insert Probes:** Insert the probes into the food as described above.
5. **Remote Monitoring:** Monitor the cooking progress and current temperatures remotely from your smartphone within the Bluetooth range (up to 100m/328ft without obstructions).
6. **Receive Alerts:** The app will send notifications to your phone when the target temperature is reached. The main unit will also vibrate.

Oltre i limiti:
portata Bluetooth di 179,83 m

Elitech
Innovation Preceding All

Controllo remoto di 100 m

Controllo remoto di 80 m

Portata del 50 % superiore rispetto ai concorrenti

Connessione stabile senza ritardi, con Bluetooth 4.0

Image: A smartphone screen showing the ToGrill app interface with real-time temperature monitoring, target temperatures, and cooking progress for two probes.

Personalizza per cinque livelli di cottura e nove tipi di carne

Elitech
Innovation Preceding All



Image: The ToGrill app interface demonstrating options to customize cooking levels for various meat types, including beef, pork, chicken, lamb, and fish.

SAFETY GUIDELINES

- Do not place the probe needle part directly into an open flame.
- Probes are not dishwasher safe. Hand wash only.
- Always insert the probe past the "safety line" to protect internal electronic components from high heat.
- The ceramic handle of the probe can withstand heat up to 300°C (572°F).
- The internal temperature sensor measures from 0°C to 100°C (32°F to 212°F).



Image: A diagram highlighting the safety line on the probe, indicating the minimum insertion depth to protect electronic components, and specifying temperature limits for the ceramic handle and internal sensor.

MAINTENANCE

- **Cleaning Probes:** After each use, clean the probes with warm soapy water. Rinse thoroughly and dry completely before storage. Do not immerse the entire probe or the main unit in water.
- **Cleaning Main Unit:** Wipe the main unit with a damp cloth. Do not use abrasive cleaners.
- **Storage:** Store the thermometer and probes in a dry place at room temperature when not in use.
- **Battery Replacement:** Replace batteries when the low battery indicator appears on the display.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No display on main unit	Batteries are dead or incorrectly inserted.	Replace batteries or ensure correct polarity.
Inaccurate temperature readings	Probe not inserted correctly; probe damaged; calibration issue.	Ensure probe is inserted past the safety line. Check for visible damage to the probe. If issues persist, contact customer support.
Bluetooth disconnection or pairing issues	Out of range; Bluetooth disabled on phone; app issue.	Move closer to the main unit. Ensure Bluetooth is enabled on your phone. Restart the app and the thermometer.

Problem	Possible Cause	Solution
App not receiving alerts	App notifications disabled; phone in silent mode; Bluetooth disconnected.	Check app notification settings. Ensure phone is not in silent mode. Verify Bluetooth connection.

SPECIFICATIONS

- **Model Name:** WMT-20
- **Brand:** Elitech
- **Color:** Black
- **Material:** Ceramic, Plastic
- **Display Type:** LCD Screen
- **Connectivity Technology:** Bluetooth
- **Power Source:** Battery Powered (2 x AAA batteries, included)
- **Ambient Temperature Range:** 0°C to 300°C (32°F to 572°F)
- **Internal Food Temperature Range:** 0°C to 100°C (32°F to 212°F)
- **Accuracy:** ±0.5°C
- **Wireless Range:** Up to 100 meters (328 feet) without occlusion
- **Waterproof Rating:** IP65
- **Item Weight:** 30 Grams
- **Item Length:** 10 Centimeters
- **Country of Origin:** China

VIDEO DEMONSTRATION

Watch this video for a quick overview of the Elitech WMT-20 Bluetooth Wireless Meat Thermometer in action.

Your browser does not support the video tag.

Video: A demonstration of the Elitech WMT-20 thermometer being used to measure food temperatures during cooking, showcasing its features and ease of use.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official Elitech website or contact your retailer. Keep your purchase receipt for warranty claims.

For further assistance, visit the Elitech store on Amazon: [Elitech Store](#).