

## MEATER OSC-MT-MP201

# MEATER Pro Smart Bluetooth Wireless Meat Thermometer Digital

Instruction Manual

## INTRODUCTION

The MEATER Pro is a state-of-the-art smart wireless meat thermometer designed to help you achieve perfect cooking results every time. Featuring Smart Temp Multisensor technology and a 100% wireless design, it allows for precise temperature monitoring across various cooking methods, from grilling and smoking to roasting and deep frying. This manual provides essential information for setting up, operating, and maintaining your MEATER Pro thermometer.

## WHAT'S IN THE BOX

Upon unboxing your MEATER Pro, please verify that all components are present:

- 1x MEATER Pro Probe
- 1x Charger (Charging Block)
- 1x AAA Battery (included)
- Safety Manual
- Compliance Verified Certificate
- Calibration Certificate

# What's in the Box?

1 probe, 1 charger, 1 AAA battery, safety manual, compliance verified, calibration certificate



Image: The MEATER Pro probe, charging block, AAA battery, and accompanying documentation.

## SETUP GUIDE

Follow these steps to prepare your MEATER Pro for its first use:

1. **Charge the Probe:** Insert the MEATER Pro probe into its bamboo charging block. Ensure the AAA battery is correctly installed in the charging block. A quick 5-minute charge provides up to 2 hours of cooking time.
2. **Download the MEATER App:** Download the free MEATER app from the iOS App Store or Google Play Store on your smartphone or tablet.
3. **Pair the Probe:** Open the MEATER app. The app will guide you through the pairing process. Ensure your device's Bluetooth is enabled. The probe will automatically connect to your phone when removed from the charger and within range.
4. **Insert the Probe into Meat:** Insert the probe into the thickest part of the meat, ensuring the probe is inserted up to the safety line (the notch on the probe). This ensures accurate internal temperature readings and protects the probe's electronics from high ambient heat.



Image: The MEATER Pro probe and its accompanying app on a smartphone, ready for setup.



# MEATER®



## GIFT IT TO THE DAD THAT CAN DO IT ALL

Image: The MEATER Pro probe securely placed in its charging block.

### OPERATING INSTRUCTIONS

The MEATER Pro is designed for ease of use, providing real-time temperature monitoring and estimated cook times.

1. **Select Cook Type:** In the MEATER app, select the type of meat and desired doneness. The app will suggest a target internal temperature.
2. **Monitor Temperatures:** The app displays both the internal temperature of your food (measured by the probe's Smart Temp Multisensors) and the ambient temperature of your cooking environment. It also provides an estimated time remaining until your food is ready.
3. **High Heat Cooking:** The MEATER Pro features a Flame Guard™ with 1000°F heat resistance, allowing for direct grilling and high-heat searing.
4. **Versatile Use:** Use your MEATER Pro for various cooking methods including BBQ, oven roasting, grilling, smoking, air frying, and deep frying. The probe is designed to withstand these environments.

# Cook Smarter

Simple to set up. Simple to use.

Calculated  
Notifications

Step-by-Step  
Cooking Guide

Instrumental  
App Features

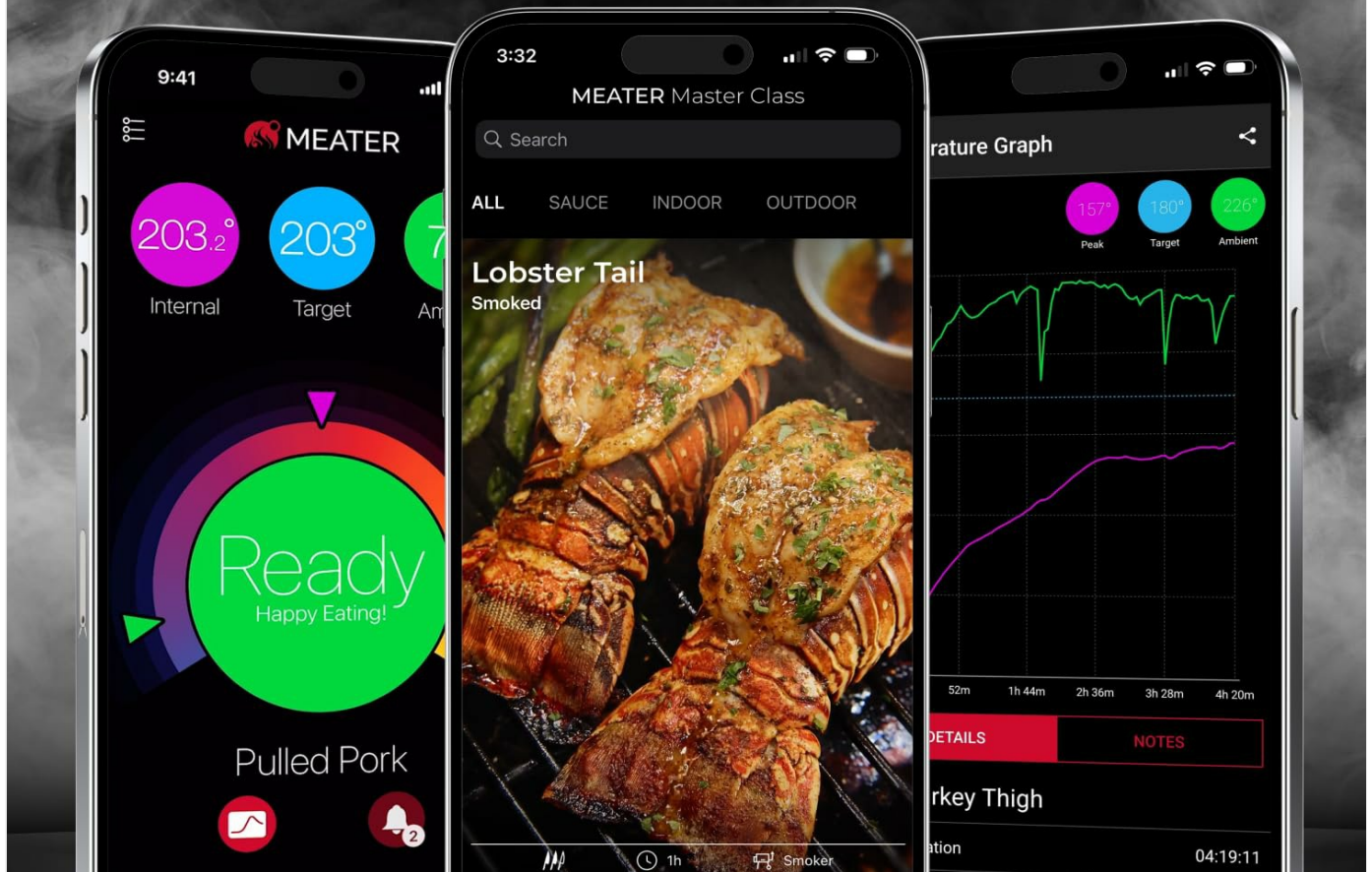


Image: The MEATER app provides calculated notifications, step-by-step cooking guides, and instrumental app features.



# Any Cooker. Anywhere.

Precision cooking on all  
major appliances.



Image: The MEATER Pro enables precision cooking on all major appliances, indoors or outdoors.

**Flame Guard™**

**1,000°F**

Ambient max allows for direct grilling  
and high heat searing.



Image: The Flame Guard™ allows for ambient temperatures up to 1000°F for direct grilling and high heat searing.



# Smart Temp Multisensors™

5 internal sensors detect real core temp.

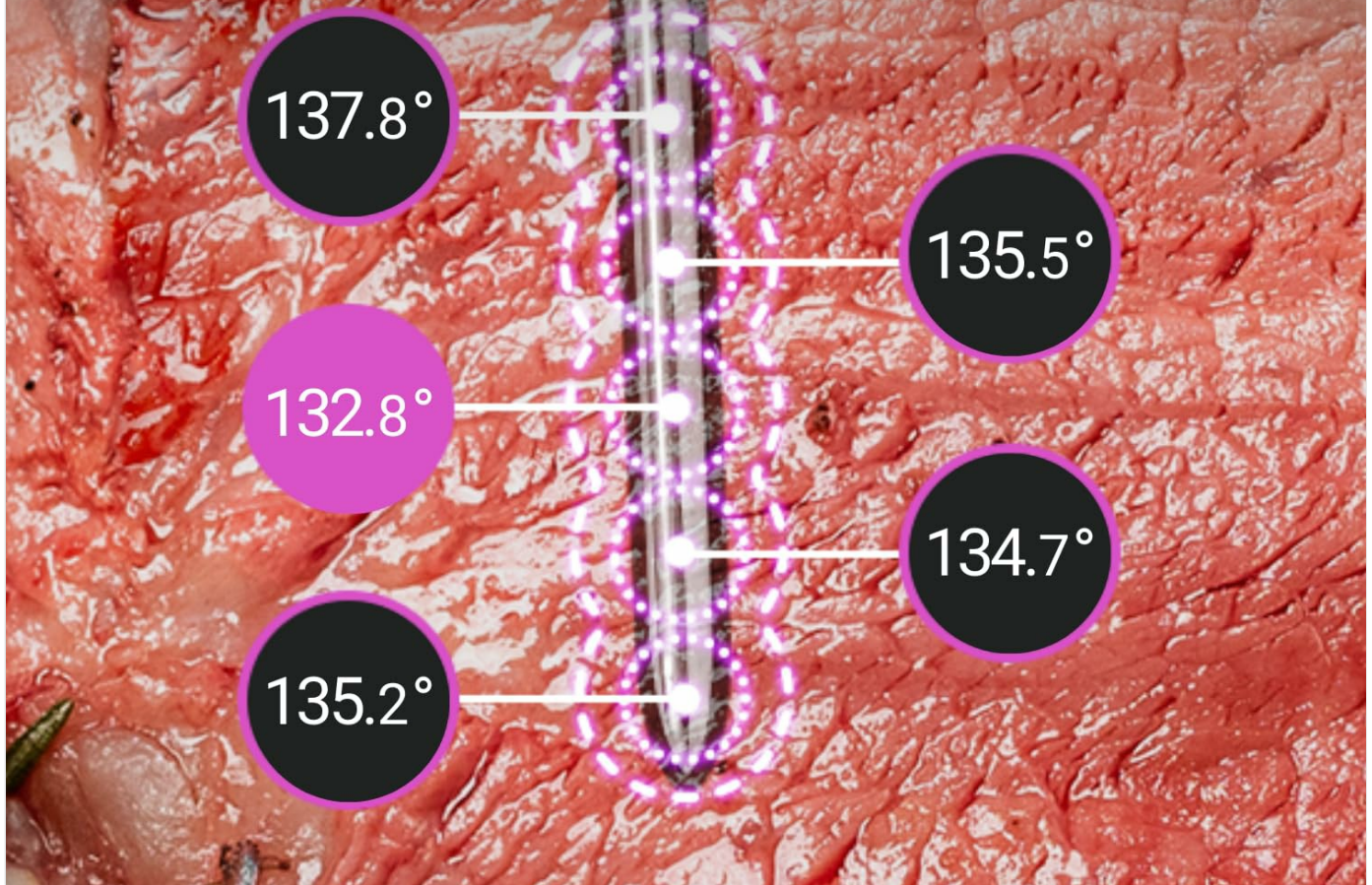


Image: Smart Temp Multisensors with 5 internal sensors detect the real core temperature of your food.

## MAINTENANCE

Proper care ensures the longevity and accuracy of your MEATER Pro:

- **Cleaning:** The MEATER Pro probe is 100% waterproof and dishwasher safe. After each use, simply place it in the dishwasher or wash it by hand with soap and water.
- **Storage:** Store the probe in its charging block when not in use. The charging block also serves as a convenient storage solution.



# 100% Waterproof Probe

Ability to deep fry, sous vide  
and dishwasher-safe.



Image: The MEATER Pro probe is 100% waterproof, suitable for deep frying and sous vide, and is dishwasher-safe for easy cleaning.

## TROUBLESHOOTING

If you encounter issues with your MEATER Pro, consider the following common solutions:

- **Connectivity Issues:** Ensure the charging block (which acts as a Bluetooth repeater) is within close proximity to your smartphone/tablet and the probe during cooking. Obstructions or excessive distance can interfere with the Bluetooth signal.
- **Inaccurate Readings:** Verify that the probe is inserted into the thickest part of the meat, past the safety line. Ensure the probe is clean and free of debris. If issues persist, refer to the calibration certificate for accuracy specifications.
- **Battery Life:** If the probe is not holding a charge, ensure the AAA battery in the charging block is fresh and properly inserted.
- **App Not Responding:** Close and restart the MEATER app. If the problem continues, try restarting your smartphone/tablet.

SPECIFICATIONS

Feature	Detail
Model Number	OSC-MT-MP201
Product Dimensions	4.41 x 0.2 x 0.2 inches; 7.83 ounces
Power Source	1 AAA battery (included)
Material	Stainless Steel (Probe)
Special Features	App Companion, High Accuracy, Rechargeable, Waterproof
Connectivity	Bluetooth Coded PHY (Long Range)
Ambient Heat Resistance	Up to 1000°F
Internal Sensors	5 Smart Temp Multisensors
Care Instructions	Dishwasher Safe, Oven Safe, Wipe Clean

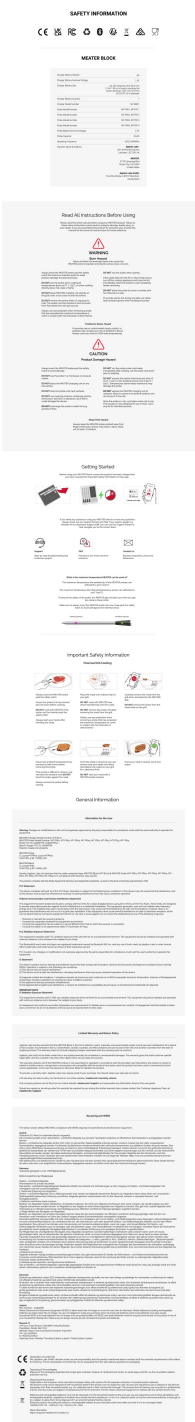
WARRANTY AND SUPPORT

For detailed warranty information and customer support, please visit the official MEATER website or contact their customer service. You can also find additional resources and FAQs on the [MEATER Store on Amazon](#).

Related Documents - OSC-MT-MP201

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[MEATER Block User Manual and Safety Information](#)

Comprehensive guide to the MEATER Block wireless smart meat thermometer, including setup, usage, safety precautions, technical specifications, and warranty information.

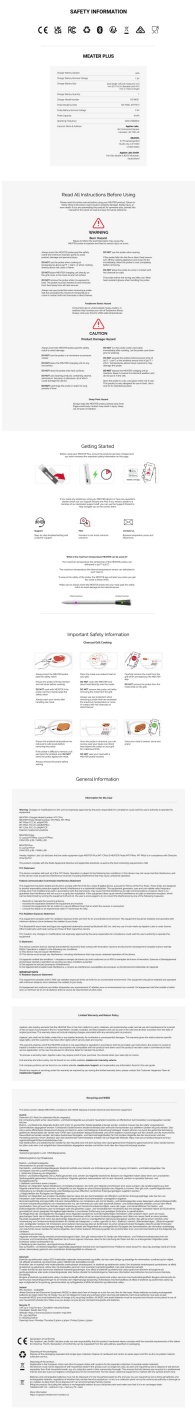



[MEATER Pro Duo User Manual: Smart Wireless Meat Thermometer for Perfect Cooking](#)

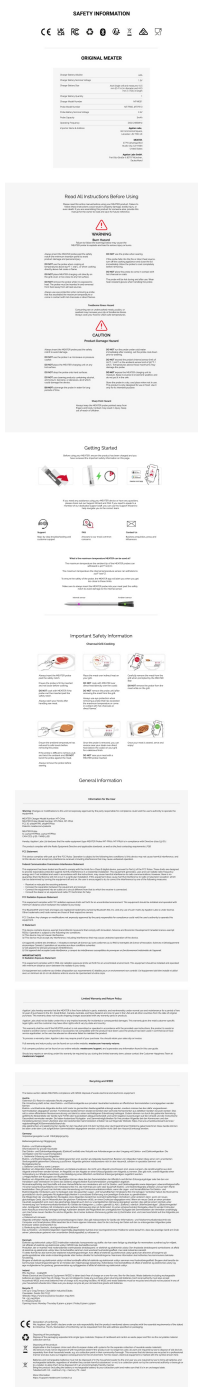
Discover the MEATER Pro Duo, a smart wireless meat thermometer with dual probes for precise cooking. This user manual guides you through setup, app integration, and achieving perfect results for BBQ and kitchen meals.



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	<p><a href="#">MEATER Plus: Smart Wireless Meat Thermometer User Manual and Safety Guide</a></p> <p>Comprehensive guide to the MEATER Plus smart wireless meat thermometer, covering specifications, safety instructions, usage guidelines, warranty information, and WEEE recycling compliance. Learn how to use your MEATER Plus safely and effectively for perfect cooking results.</p>
	<p><a href="#">MEATER Plus: Safety, Usage, and Warranty Guide</a></p> <p>A comprehensive guide for the MEATER Plus smart meat thermometer, detailing safety precautions, operational instructions, technical specifications, compliance information, and warranty details.</p>





[MEATER Original Meat Thermometer User Manual and Safety Information](#)

Comprehensive guide to the MEATER Original wireless meat thermometer, including setup, safety precautions, operating instructions, and warranty information. Learn how to use your MEATER for perfect cooking results.



[MEATER SE Wireless Smart Meat Thermometer: User Manual & Safety Guide](#)

Comprehensive guide for the MEATER SE wireless smart meat thermometer. Learn about setup, critical safety warnings, optimal cooking techniques for various grills, warranty information, and responsible disposal. Enhance your BBQ and kitchen cooking with MEATER.