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› ARMEATOR A1 Smart Wireless Meat Thermometer User Manual

ARMEATOR A1 Smart meat thermometer with App

ARMEATOR A1 Smart Wireless Meat Thermometer User Manual

Model: A1 Smart meat thermometer with App

1. PRODUCT OVERVIEW

The ARMEATOR A1 Smart Wireless Meat Thermometer is designed to simplify your cooking experience, ensuring perfectly cooked meats every time. This innovative device features Bluetooth LE 5.2 connectivity, allowing you to monitor your food's temperature wirelessly via a dedicated smartphone application. With its dual sensors, it accurately measures both internal meat temperature and ambient cooking temperature, providing precise control for various cooking methods.



Image: The ARMEATOR A1 Smart Wireless Meat Thermometer system, including the probe, charging dock, and a smartphone displaying the companion app's interface with temperature readings.

2. WHAT'S IN THE BOX

- Probe x 1
- AAA Batteries x 2 (included)
- Dock Station x 1
- User Manual x 1

3. KEY FEATURES

- **100% Wireless Connectivity:** Utilizes Bluetooth LE 5.2 for a wireless range of up to 229ft (70m), offering freedom of movement while cooking.
- **Instant Read Accuracy:** Provides temperature readings within 2-3 seconds with an accuracy of $\pm 0.9^{\circ}\text{F}$.
- **Dual Sensors:** One probe with two sensors monitors internal meat temperature (up to 212°F) and ambient/external temperature (up to 572°F) simultaneously.

- **Versatile Use:** Suitable for various cooking environments including smokers, air fryers, ovens, grills, BBQs, and griddles.
- **Guided Cook System:** The companion 'ARMEATOR' app provides step-by-step guidance, estimated cooking and resting times, and customizable alerts.
- **Rechargeable Dock:** The stylish portable ABS Dock not only stores the probe but also charges it, ensuring it's always ready for use.
- **Built-in LCD Screen:** The dock features a bright white backlight display for instant temperature readings.
- **Water-Resistant:** IP67 waterproof rating allows for easy cleaning under running water.

The image features a large background photograph of a grill with a thick cut of meat cooking over a fire. In the foreground, the ARMEATOR A1 thermometer is shown in its black and orange dock, which is illuminated with blue and purple light effects. To the left, a smartphone displays the ARMEATOR app interface. The app screen shows a 'Remove From Heat!' notification with a 'Done' button, a current temperature of 57.8°C for 'Beef Rare', and target/ambient temperature settings of 51°C and 37°C respectively. The background of the entire advertisement is a dark red gradient.

100% WIRELESS

No wires, no mess!

Wireless Range up to 70m / 229ft

 **Bluetooth 5.2**

Image: The ARMEATOR A1 thermometer showcasing its 100% wireless capability and Bluetooth 5.2 range of up to 229ft, ideal for outdoor grilling.

ONE PROBE, TWO SENSORS

Monitor oven temperature and
meat temperature at the same time

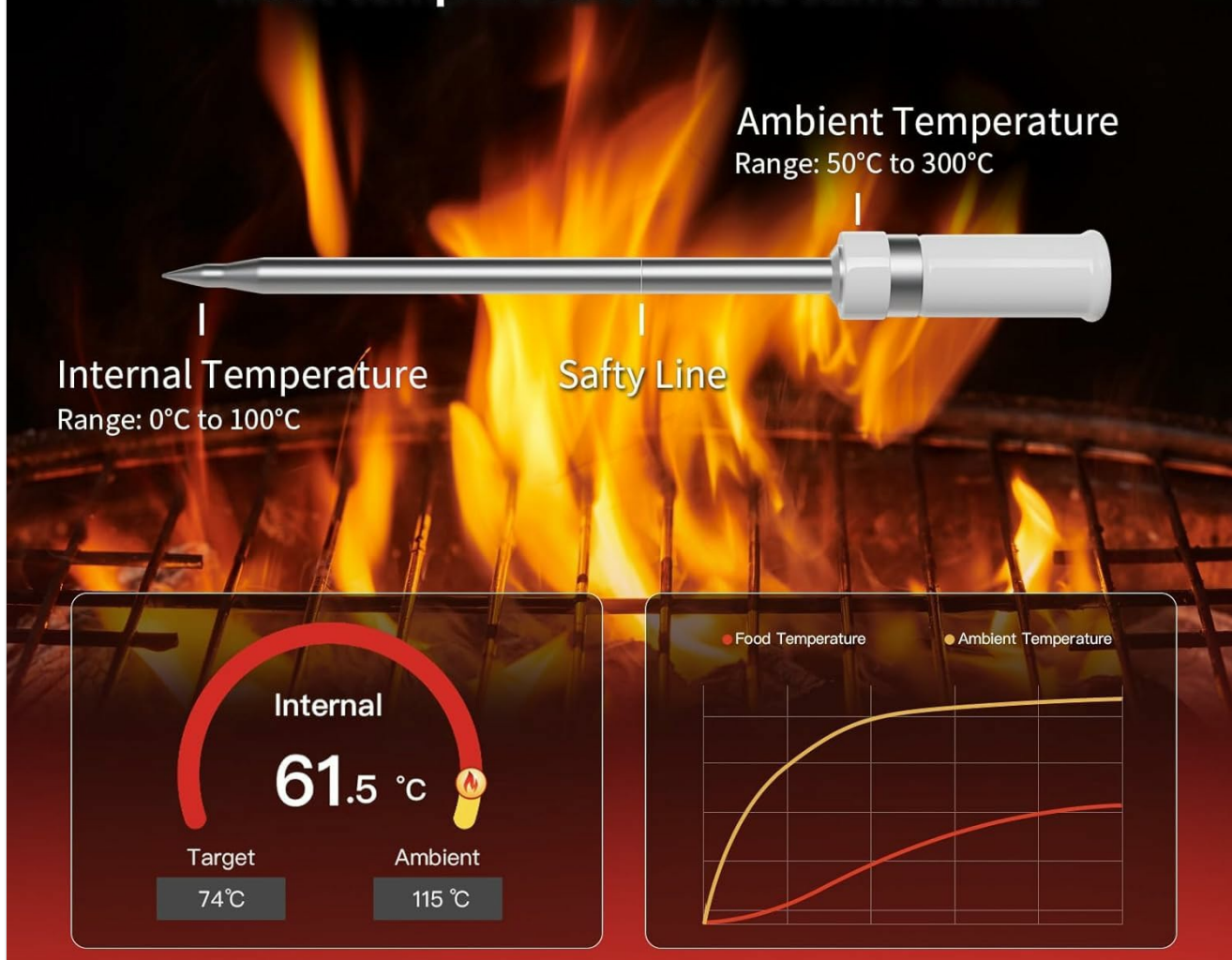


Image: A detailed view of the ARMEATOR A1 probe, highlighting its dual sensors for internal meat temperature (0°C to 100°C / 32°F to 212°F) and ambient temperature (50°C to 300°C / 122°F to 572°F).

4. SETUP GUIDE

4.1 Initial Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Insert Batteries:** Open the battery compartment on the dock station and insert the two AAA batteries provided, ensuring correct polarity.
3. **Charge Probe:** Place the probe into the dock station to ensure it is fully charged before first use. A 5-minute charge provides 2 hours of cook time, 15 minutes for 12 hours, and 30 minutes for 24+ hours.

4.2 App Installation and Pairing

1. **Download App:** Search for 'ARMEATOR' in the App Store (iOS) or Google Play Store (Android) and download the application.
2. **Enable Bluetooth:** Ensure Bluetooth is enabled on your smartphone or tablet.
3. **Pair Device:** Open the ARMEATOR app. The app will guide you through the pairing process. Remove the

probe from the dock to activate it and allow the app to detect it. Follow on-screen prompts to complete pairing.



Image: The ARMEATOR app interface, demonstrating features like real-time temperature monitoring, alert notifications, and a guided cooking system for various meat types.

5. OPERATING INSTRUCTIONS

5.1 Using the Thermometer

- 1. Insert Probe:** Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted past the safety line (ceramic handle) to protect the internal electronics from high heat.
- 2. Set Cook Parameters:** Use the ARMEATOR app to select the type of meat and desired doneness. The app will suggest a target internal temperature. You can also set custom target temperatures and ambient temperature alerts.
- 3. Monitor Temperature:** Place the meat in your oven, grill, smoker, or air fryer. Keep the dock station within 10ft of the cooker for optimal signal to the probe. Monitor the temperatures in real-time on the dock's LCD screen or through the app on your smartphone.

4. **Receive Alerts:** The app will notify you when your meat reaches the target temperature or when the ambient temperature deviates from your set range.
5. **Rest Meat:** Once the target temperature is reached, remove the meat from the heat. The app may provide guidance on resting times to ensure optimal juiciness and tenderness.

5.2 Dock Station Display

The dock station's LCD screen provides essential information at a glance:

- **Internal Temperature:** Displays the current temperature of the meat.
- **Ambient Temperature:** Shows the temperature of your cooking environment.
- **Connection Status:** Indicates if the probe is connected to the dock and app.
- **Probe Battery:** Shows the remaining battery life of the probe.
- **Dock Battery:** Displays the remaining battery life of the dock station.
- **Target Temperature:** Shows your set target temperature for the meat.

Press the switch button on the dock to cycle through different display contents.



Image: The ARMEATOR A1 dock display, illustrating the various readings available including internal temperature, ambient

temperature, connection status, and battery levels for both the probe and the dock.

6. CARE AND MAINTENANCE

- **Cleaning the Probe:** The probe is IP67 waterproof. After each use, allow the probe to cool down, then wash it under running water with mild soap. Do not submerge the entire dock station in water.
- **Cleaning the Dock:** Wipe the dock station with a damp cloth. Do not use abrasive cleaners or immerse it in water.
- **Storage:** Store the probe in its dock station when not in use. Store the device in a cool, dry place away from direct sunlight and extreme temperatures.
- **Charging:** Ensure the probe is regularly charged by placing it in the dock. The dock itself is powered by AAA batteries.

7. TROUBLESHOOTING

7.1 Connectivity Issues

- **No Connection/Frequent Disconnections:**
 - Ensure the probe is fully inserted into the dock to activate it, then remove it to connect.
 - Verify Bluetooth is enabled on your smartphone and the ARMEATOR app has Bluetooth permissions.
 - Keep the dock station within 10 feet of the cooker and your smartphone within 229 feet of the dock for optimal signal. Walls and obstacles can reduce range.
 - Check battery levels for both the probe and the dock. Low battery can affect connectivity.
 - Try restarting the app and your phone's Bluetooth.

7.2 Charging Issues

- **Probe Not Charging:**
 - Ensure the probe is correctly seated in the dock station.
 - Check if the dock station has sufficient battery power. Replace AAA batteries if needed.
 - Clean the charging contacts on both the probe and the dock with a dry cloth to ensure good contact.

8. PRODUCT SPECIFICATIONS

Specification	Detail
Model Number	meat thermometer (A1)
Product Dimensions	5.5 x 0.6 x 0.6 inches; 7.05 ounces
Internal Temperature Range	32°F to 212°F (0°C to 100°C)
Ambient Temperature Range	122°F to 572°F (50°C to 300°C)
Accuracy	±0.9°F
Response Time	2-3 seconds
Connectivity Technology	Bluetooth LE 5.2

Wireless Range	Up to 229ft (70m)
Power Source	2 AAA batteries (included) for dock
Probe Material	Food grade Stainless Steel
Water Resistance	IP67 (probe)

9. WARRANTY AND SUPPORT

ARMEATOR is committed to providing high-quality products and excellent customer service. If you encounter any questions or issues with your ARMEATOR A1 Smart Wireless Meat Thermometer, please do not hesitate to contact our customer support team. We are dedicated to resolving any problems you may experience and ensuring your satisfaction.

For support, please refer to the contact information provided on the product packaging or the official ARMEATOR website.