

SMNQUIA DT133

SMNQUIA Smart Wireless Meat Thermometer DT133 User Manual

Model: DT133 | Brand: SMNQUIA

INTRODUCTION

Welcome to the SMNQUIA Smart Wireless Meat Thermometer DT133. This device is designed to simplify your cooking process by providing accurate temperature monitoring for various cooking methods, ensuring perfectly cooked meals every time. With advanced Bluetooth connectivity and dual high-accuracy sensors, you can monitor your food from a distance with ease.

PACKAGE CONTENTS

- 1 x Smart Wireless Meat Thermometer Probe
- 1 x Charging/Booster Case
- 1 x USB Charging Cable
- 1 x User Manual

SETUP

Initial Setup

1. **Charge the Device:** Before first use, ensure the thermometer probe and booster case are fully charged. Connect the provided USB cable to the charging port on the booster case. A 5-minute quick charge provides 2 hours of cooking time; a full charge offers up to 24 hours.
2. **Download the App:** Scan the QR code in the included user manual or search for "TempProbe APP" in your device's app store (available for iOS and Android).

3. **Power On:** Press and hold the power button on the booster case for 3 seconds to turn it on. The display will activate.
4. **Pairing:** Remove the probe from the booster. It will automatically connect to the app via Bluetooth 5.4. If connection fails, press the power button 3 times to re-pair.
5. **Insert Probe:** Carefully insert the probe into the thickest part of the meat, ensuring the notch on the probe is fully inside the meat. Failing to insert correctly can damage the device.
6. **Position Booster:** Place the booster as close as possible to your cooker (e.g., oven, grill) to maintain a stable connection with the probe. Keep it at least 30cm away from your cooker and do not leave it on any hot surface.



The SMNQUA Smart Wireless Meat Thermometer with its charging case and a smartphone displaying the companion app, ready for use.

This video demonstrates the various features and interface of the companion app for the wireless meat thermometer, including setting target temperatures and monitoring progress.

OPERATING INSTRUCTIONS

Using the App for Guided Cooking

1. **Select Meat Type:** In the app, choose the type of meat you are cooking (e.g., Beef, Chicken, Turkey, Pork, Lamb, Fish, Ground Beef, Ground Poultry).
2. **Choose Doneness Level:** Select your desired doneness (e.g., Rare, Medium-Rare, Medium, Medium-Well, Well-Done) from the USDA-recommended presets. You can also customize target temperatures.
3. **Monitor Temperatures:** The app displays both the internal meat temperature and the ambient cooking temperature in real-time. The booster case also shows these readings.
4. **Receive Alerts:** The app provides customizable alerts and estimated finish times, notifying you when your food reaches the target temperature.
5. **Energy Saving Mode:** The display automatically darkens after 5 minutes of no operation. Press any button to restore the screen to normal brightness.

Long-Range Stable Monitoring

Easily monitor cooking temperatures from anywhere



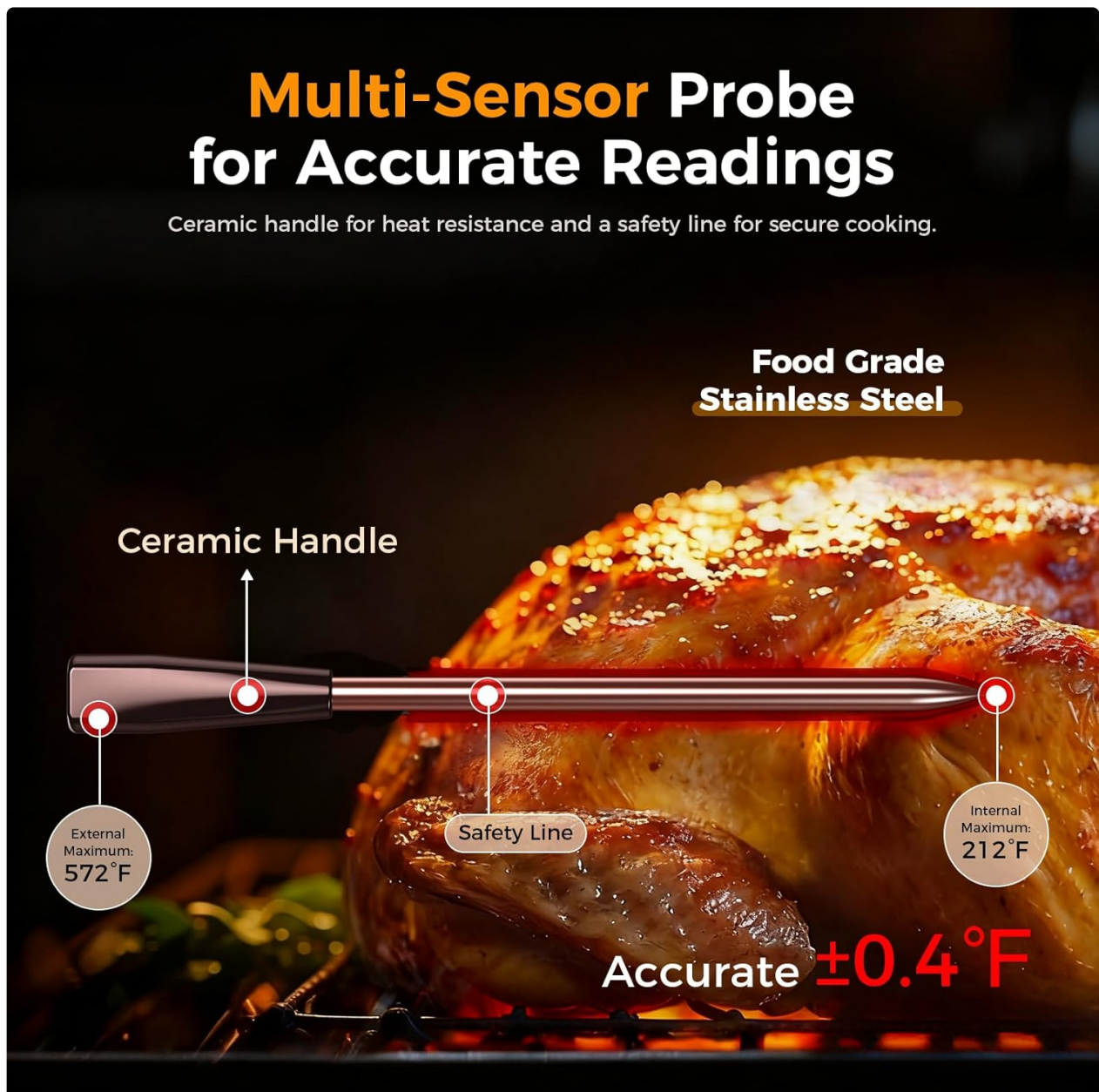
A close-up of the wireless meat thermometer's display and the smartphone app interface, showing real-time internal and ambient temperatures during cooking.

A review video showcasing the functionality of the smart wireless meat thermometer, including its app connectivity and temperature tracking capabilities.

KEY FEATURES

Advanced Technology for Perfect Results

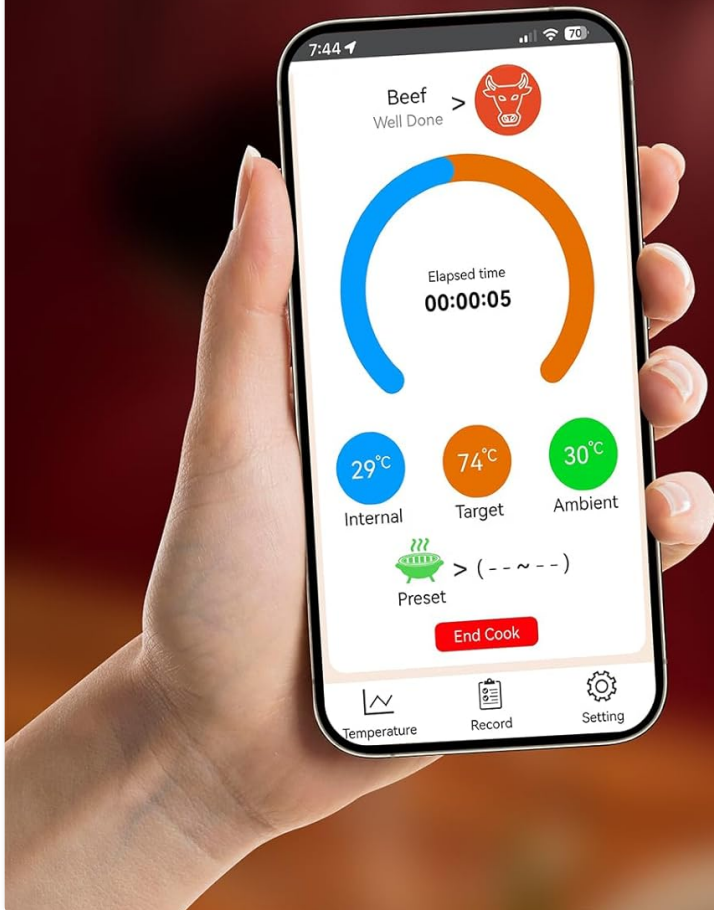
- **Bluetooth 5.4 with Extended Range:** Enjoy stable wireless monitoring up to 500ft (150m) in open spaces, thanks to the built-in repeater in the charger.
- **Dual High-Accuracy Sensors:** The ceramic heat-resistant probe measures internal meat temperature up to 212°F (100°C) and ambient cooking temperature up to 527°F (275°C) with $\pm 1^\circ\text{F}$ accuracy.
- **Intelligent App Control:** Access guided recipes, customizable alerts, USDA doneness levels, and estimated finish times directly from your smartphone.
- **Durable & Heat-Resistant Probe:** Crafted from premium stainless steel and ceramic, the probe is designed for use in ovens, grills, smokers, and air fryers.
- **Fast Charging & Long Battery Life:** A 5-minute charge provides 2 hours of use, while a full charge offers up to 24 hours of continuous cooking.
- **Dishwasher Safe Probe:** The probe is IPX8 waterproof and dishwasher safe for easy cleaning.



A detailed view of the multi-sensor probe inserted into a roast, illustrating its ceramic handle, safety line, and internal/external temperature measurement points.

Unlimited Range Total Control

Track your cook from anywhere with our easy-to-use mobile app.



Timers 

Alerts 

Hand-Free 

A smartphone screen displaying the thermometer's app, highlighting features like timers, alerts, and hands-free monitoring for total cooking control.

Cook Like a Pro

Your Perfect Cooking Partner.



The wireless meat thermometer and its charging case on a kitchen counter, emphasizing its easy setup and user-friendly design.

Easy to Set Up and Use



An image illustrating the versatility of the thermometer, showing it can be used with various cooking appliances such as air fryers, grills, smokers, BBQs, ovens, and stoves.

MAINTENANCE

Cleaning and Care

- **Probe Cleaning:** The ceramic heat-resistant probe is dishwasher safe. After each use, carefully remove the probe from the meat and clean it thoroughly.
- **Booster Case Cleaning:** Wipe the booster case with a damp cloth. Do not immerse the booster case in water.
- **Storage:** Store the probe securely in its charging/booster case when not in use. The case features magnetic strips for convenient storage on metal surfaces.

TROUBLESHOOTING

Common Issues and Solutions

- **No Connection:** Ensure Bluetooth is enabled on your smartphone and the booster case is powered on. Try re-pairing the probe by pressing the power button 3 times. Make sure the booster is within range (up to 500ft in open spaces, closer in enclosed environments).
- **Inaccurate Readings:** Verify the probe is inserted correctly into the thickest part of the meat, past the notch. Ensure the probe is not touching bone.
- **Battery Low:** Charge the booster case and probe using the provided USB cable.

SPECIFICATIONS

Feature	Detail
Model Name	DT133
Brand	SMNQUIA
Internal Temperature Range	Up to 212°F (100°C)
Ambient Temperature Range	Up to 527°F (275°C)
Accuracy	±1°F
Connectivity	Bluetooth 5.4 (with built-in repeater)
Wireless Range	Up to 500ft (150m) in open spaces
Battery Life	Up to 24 hours on full charge (2 hours from 5-min quick charge)
Probe Material	Stainless Steel, Ceramic
Waterproof Rating	IPX8 (Probe)
Special Features	Alarm, Durability, Fast Reading System, High Accuracy, LED Display, App Control
Package Dimensions	7.24 x 3.66 x 1.14 inches
Weight	6.38 ounces

WARRANTY AND SUPPORT

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