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Alfolive HK-W02

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Model: HK-W02 | Brand: Alfolive

1. INTRODUCTION

Thank you for choosing the Alfolive HK-W02 AI Wireless Meat Thermometer. This device is designed to provide precise temperature monitoring for various cooking methods, ensuring perfectly cooked results every time. With advanced Bluetooth 5.2 technology, dual high-accuracy sensors, and a smart app, you can monitor your food's internal and ambient temperatures from a distance.

2. WHAT'S IN THE BOX

- Temperature Probe x2
- Device Base x1
- Charging Cable x1
- User Manual x1

Suitable for Various Meats

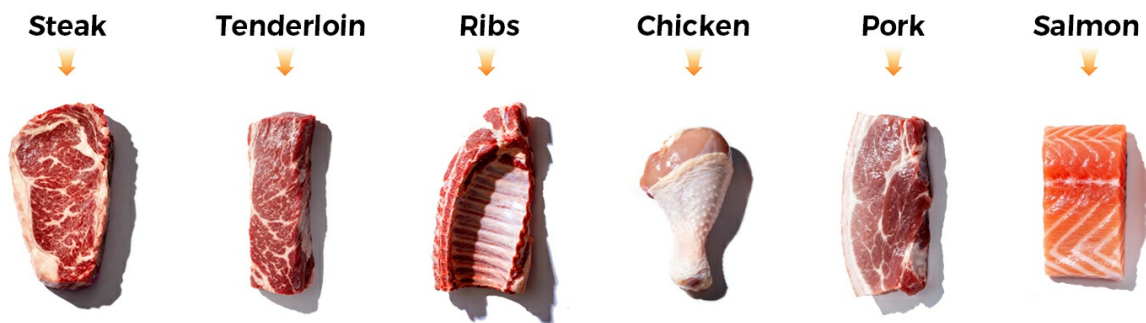


Image: Alfolive HK-W02 packaging with all included components.

3. SETUP

3.1 Charging the Device

Before first use, fully charge the device base and probes. The rechargeable base provides up to 120 hours of battery life and can charge the probes. Each probe can operate continuously for 24 hours. It is recommended to charge the probes for at least 30 minutes before extended use.

3.2 App Installation and Pairing

Download the CHEFBBQ app from your smartphone's app store. The app can be found by scanning the QR code on the product packaging or in the user manual. Once installed, open the app and follow the on-screen instructions to pair your Alfolive HK-W02 thermometer via Bluetooth 5.2. The device supports base signal relay for stable long-distance connection.

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Video: Official Alfolive video demonstrating the wireless meat thermometer and app pairing process.

4. OPERATING INSTRUCTIONS

4.1 Inserting the Probes

Carefully insert the food-grade 304 stainless steel probes into the thickest part of the meat, avoiding bones. Ensure the probe is inserted past the black line on the probe shaft to accurately measure the internal temperature. The probes are designed to measure internal food temperatures from 32–212°F (0–100°C) and withstand external temperatures up to 572°F (300°C).

2 Sensors with **AI Chip**

Delivering $\pm 0.5^{\circ}\text{F}$ High Accuracy

Heat-resistant ●

Zirconia Ceramics

Ambient ●

350°F

AI Chip ●

Analyzes & Calibrates Sensor Data,
Ensuring $\pm 0.5^{\circ}\text{F}$ Accuracy

Food-Grade ●

304 Stainless Steel

Internal ●

145°F



Image: A meat probe inserted into a steak, highlighting the dual sensors and AI chip for accurate temperature readings.

4.2 Using the Device Base

The multi-function base features an LCD screen that displays real-time probe status and temperatures. Use the buttons on the base to switch between Celsius/Fahrenheit, adjust target temperatures, and control audio alerts. The magnetic base allows for convenient placement on metal surfaces.

The **Multifunctional** Base Does It All



Image: The Alfolive HK-W02 multi-function base showing its display and probes, with a cooked steak in the background.

4.3 Using the Smart App

Monitor cooking progress in real-time through the mobile app. The app provides visual updates, push notifications, and allows you to set custom temperature alerts. Utilize the built-in USDA doneness presets for various meats like steak, chicken, or pork to achieve perfect results. The app also features a cooking graph to track temperature changes over time.

Cook Easily with **Smart App**

Real-Time Visual Monitoring of Cooking Progress



Image: A user monitoring the cooking temperature of a chicken in an oven via the Alfolve smart app on a smartphone.

5. KEY FEATURES

- **800FT Stable Wireless Connection:** Utilizes Bluetooth 5.2 technology and base signal relay for a stable long-distance connection up to 800FT in unobstructed environments.
- **AI Chip & High-accuracy Sensors:** Equipped with dual precision sensors for continuous monitoring of internal food temperature and ambient environment. The AI chip intelligently analyzes and calibrates sensor data for accuracy within $\pm 0.5^{\circ}\text{F}$.
- **High Heat Resistance & IPX7 Waterproof:** Probes are made of food-grade 304 stainless steel and heat-resistant ceramic, withstanding external temperatures up to 572°F (300°C). IPX7 waterproof rating allows for easy cleaning.

- **Smart App & Multi-function Base:** Real-time monitoring with visual updates and push notifications via the mobile app. Includes built-in USDA doneness presets. The base supports probe control, features an LCD screen, and provides audio alerts.
- **Long Battery Life:** Rechargeable base offers up to 120 hours of battery life. Probes operate continuously for 24 hours, suitable for long cooking sessions.
- **Dual Probes:** Monitor two different foods simultaneously.
- **Versatile Cooking:** Suitable for grilling, smoking, oven, stovetop, air fryer, and sous vide.



Image: The Alfolive HK-W02 thermometer demonstrating its 800FT long-range stable monitoring capability during an outdoor grilling session.

6. MAINTENANCE

6.1 Cleaning

The probes are IPX7 waterproof and can be rinsed directly after use for easy cleaning. Ensure the probes have cooled down before handling and cleaning. Do not immerse the main device base in water.

Heat Resistant & 100% Waterproof

Made of Food-Grade **304 Stainless Steel**
& Heat-resistant Ceramic



Image: The Alfolive HK-W02 probe demonstrating its heat resistance while in a grill and its waterproof feature being cleaned under running water.

6.2 Storage

Store the device and probes in a cool, dry place when not in use. Ensure probes are fully dry before storing them in the base.

7. TROUBLESHOOTING

If you experience issues with your Alfolive HK-W02 thermometer, please try the following:

- Ensure the device base and probes are fully charged.
- Check Bluetooth connectivity on your smartphone and ensure the app is open and paired.

- Verify that the probes are correctly inserted into the meat past the black line.
- For any persistent issues, refer to the detailed troubleshooting section in the included User Manual or contact customer support.

8. SPECIFICATIONS

Feature	Detail
Model Name	HK-W02
Connectivity Technology	Bluetooth 5.2
Wireless Range	Up to 800FT (unobstructed)
Accuracy	±0.5°F
Internal Temp Range	32–212°F (0–100°C)
External Temp Resistance	Up to 572°F (300°C)
Waterproof Rating	IPX7 (Probes)
Probe Battery Life	24 hours (continuous)
Base Battery Life	120 hours
Outer Material	Stainless Steel
Display Type	Digital LCD

9. WARRANTY AND SUPPORT

Alfolive is dedicated to quality and customer satisfaction. Your Alfolive HK-W02 AI Wireless Meat Thermometer comes with a **2-Year Warranty**. We also offer **24/7 Customer Service**, a **60-Day Money Back Guarantee**, and **Lifetime Technical Support**. For any inquiries or assistance, please refer to the contact information in your User Manual.