

Alfolive HK-W01

Alfolive 2025 AI Wireless Meat Thermometer (Model HK-W01) Instruction Manual

Model: HK-W01

INTRODUCTION

This manual provides detailed instructions for the Alfolive 2025 AI Wireless Meat Thermometer. This device is designed to accurately monitor internal food temperature and ambient cooking environment, ensuring perfectly cooked results for various culinary applications.

WHAT'S IN THE BOX



Image: Contents of the Alfolive Wireless Meat Thermometer package.

- Temperature Probe ×1
- Device Base ×1
- Charging Cable ×1
- User Manual ×1

PRODUCT FEATURES

800FT Stable Wireless Connection

The thermometer utilizes Bluetooth 5.2 technology and supports base signal relay, providing a stable long-distance connection up to 800 feet in unobstructed environments. This allows for remote temperature monitoring and cooking alerts via the app, reducing the need to constantly attend to the cooking appliance.



Image: Demonstrates the 800ft wireless range for remote monitoring.

AI Chip & High-accuracy Sensors

Equipped with dual precision sensors, the thermometer continuously monitors both internal food temperature and ambient environment. An integrated AI chip analyzes and automatically calibrates sensor data, delivering measurements within $\pm 0.5^{\circ}\text{F}$ for precise cooking results.



Image: Illustrates the dual sensor and AI chip technology for accurate temperature readings.

High Heat Resistance & IPX7 Waterproof

The probe is constructed from food-grade 304 stainless steel and heat-resistant ceramic. It can measure internal food temperatures from 32–212°F (0–100°C) and withstand external temperatures up to 572°F (300°C). The IPX7 waterproof rating allows for direct rinsing and easy cleaning after use.



Image: Highlights the probe's heat resistance and waterproof design.

Smart App Control

Control the thermometer via a mobile app, which provides real-time visual monitoring of cooking progress

and push notifications. The app includes built-in USDA doneness presets for various meats, simplifying the cooking process.



Image: The smart app interface for controlling the thermometer.

Multi-function Base & Long Battery Life

The base supports probe control and features an LCD screen for real-time probe status and audio alerts. The rechargeable base offers up to 120 hours of battery life and charges the probe. The probe itself operates continuously for 24 hours, suitable for long cooking sessions like sous-vide or smoking.



Image: The multi-functional base with LCD display and probe charging capability.

SETUP

1. Charging the Probe and Base

Before first use, ensure both the probe and the base are fully charged. Insert the probe into the charging slot on the base. Connect the base to a power source using the provided USB-C cable.

The **Multifunctional** Base Does It All



Image: The thermometer base with the probe inserted for charging.

2. App Installation and Pairing

Download the "CHEFBQB" app from your device's app store. Ensure Bluetooth is enabled on your smartphone. Open the app and follow the on-screen instructions to pair your Alfolive thermometer. The base will automatically connect to the app once detected.

Video not supported. This video demonstrates how to cook with the CHEFBQB app, including pairing the device and setting temperatures.

Video: Demonstrates the process of pairing the thermometer with the CHEFBQB app.

OPERATING INSTRUCTIONS

1. Inserting the Probe

Carefully insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted deep enough so that the internal sensor (tip) is fully within the meat and the ambient sensor (near the black cap) is exposed to the cooking environment.



Image: Proper probe insertion into meat, highlighting sensor placement.

2. Monitoring Temperatures

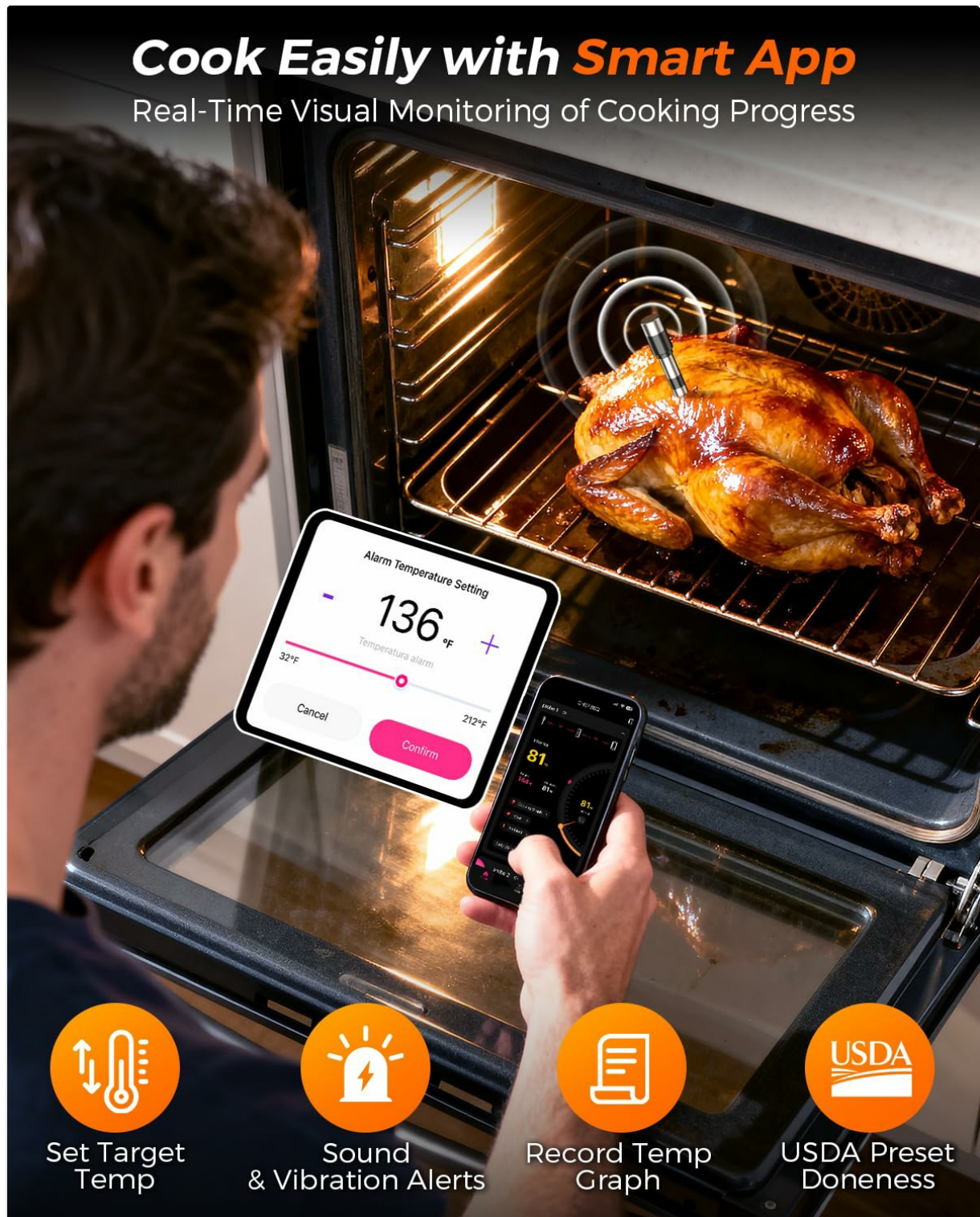
Once the probe is inserted and the device is paired, monitor the temperatures via the CHEFBQB app or directly on the base's LCD screen. The app provides real-time graphs and allows for custom temperature settings.

3. Setting Target Temperatures

Use the CHEFBBQ app to select your desired meat type and doneness level from the USDA presets, or set a custom target temperature. The app will provide alerts when the target temperature is reached.

Cook Easily with **Smart App**

Real-Time Visual Monitoring of Cooking Progress



The image shows a man in profile looking at a tablet and a smartphone. The tablet displays the 'Alarm Temperature Setting' screen with a slider set to 136°F. The smartphone displays a temperature graph with a current reading of 81°F. In the background, a roasted turkey is cooking in a rotisserie oven.



-  Set Target Temp
-  Sound & Vibration Alerts
-  Record Temp Graph
-  USDA Preset Doneness

Image: The app interface for setting target temperatures and monitoring.

4. Alerts and Notifications

The device base and the app will provide audio and push notifications when the meat reaches its target temperature. This allows you to remove the food at the optimal time.

MAINTENANCE

Cleaning the Probe

The probe is IPX7 waterproof and can be rinsed directly under running water after use. Use a soft cloth and

mild detergent to clean the probe. Do not submerge the base unit in water.

Heat Resistant & 100% Waterproof

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



572°F
High Heat Resistance

IPX7
Waterproof

Image: Cleaning the waterproof probe under running water.

Charging the Device

Recharge the probe by inserting it into the base. Recharge the base unit using the provided USB-C cable when the battery indicator shows low power. A full charge provides up to 120 hours of operation for the base and 24 hours for the probe.

TROUBLESHOOTING

Connectivity Issues

- **Ensure Bluetooth is On:** Verify that Bluetooth is enabled on your smartphone and the device base

is powered on.

- **Proximity:** While the device has an 800ft range, ensure the base and your phone are within a reasonable distance, especially in environments with obstructions.
- **Re-pair Device:** If connection is lost, try closing and reopening the app, then re-pairing the device.
- **App Permissions:** Check that the CHEFBQB app has necessary Bluetooth and location permissions enabled on your phone.

Inaccurate Readings

- **Proper Insertion:** Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bones. The internal sensor must be fully embedded.
- **Probe Condition:** Inspect the probe for any visible damage or bends that might affect accuracy.
- **Calibration:** While the device features an AI chip for automatic calibration, if persistent inaccuracies occur, consult the app for any manual calibration options or contact support.

No Alerts

- **App Notifications:** Verify that notifications are enabled for the CHEFBQB app in your phone's settings.
- **Base Volume:** Check the volume settings on the device base.
- **Target Temperature Set:** Ensure a target temperature has been set in the app for the alerts to trigger.

SPECIFICATIONS

Feature	Detail
Model Number	HK-W01
Brand	Alfolive
Wireless Technology	Bluetooth 5.2
Wireless Range	Up to 800 feet (unobstructed)
Temperature Accuracy	±0.5°F
Internal Food Temperature Range	32–212°F (0–100°C)
Ambient Temperature Resistance	Up to 572°F (300°C)
Probe Material	Food-grade 304 Stainless Steel, Heat-resistant Ceramic
Waterproof Rating	IPX7 (Probe only)
Probe Battery Life	Up to 24 hours continuous use
Base Battery Life	Up to 120 hours
Charging Port	USB-C
Item Weight	7.8 ounces
Package Dimensions	6.38 x 3.46 x 1.65 inches

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the contact details provided in the packaging or visit the official Alfolive website. Keep your purchase receipt for warranty claims.