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> SMNQIUA Smart Wireless Meat Thermometer DT133 User Manual

SMNQIUA DT133

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Model: DT133 | Brand: SMNQIUA

1. INTRODUCTION

Thank you for choosing the SMNQIUA Smart Wireless Meat Thermometer DT133. This device is designed to provide precise temperature monitoring for various cooking methods, including oven, grill, smoker, and air fryer. Featuring dual high-accuracy sensors, Bluetooth 5.4 connectivity, and intelligent app control, it helps ensure perfectly cooked meals every time. Please read this manual thoroughly before use to ensure proper operation and maintenance.

2. SAFETY INFORMATION

- Always handle the probe with care. The tip can be sharp.
- Do not immerse the charger/display unit in water. The probe is dishwasher safe, but the main unit is not.
- Keep the device out of reach of children.
- Ensure the probe is inserted past the safety line to protect the internal electronics from high heat.
- Do not expose the probe to direct flame.
- Always use oven mitts when handling the hot probe or food.

3. PACKAGE CONTENTS

- 1 x SMNQIUA Smart Wireless Meat Thermometer Probe
- 1 x Charging/Display Unit
- 1 x USB Charging Cable
- 1 x User Manual

4. PRODUCT OVERVIEW

The SMNQIUA DT133 consists of a wireless probe and a charging/display unit. The probe features dual sensors for internal meat temperature and ambient cooking temperature, along with a ceramic handle for heat resistance. The charging unit also serves as a repeater for extended Bluetooth range and displays real-time temperatures.



Image: The SMNQIUA Smart Wireless Meat Thermometer DT133 showing the probe, charging unit with LCD display, and a smartphone displaying the companion app interface.

Multi-Sensor Probe for Accurate Readings

Ceramic handle for heat resistance and a safety line for secure cooking.

**Food Grade
Stainless Steel**

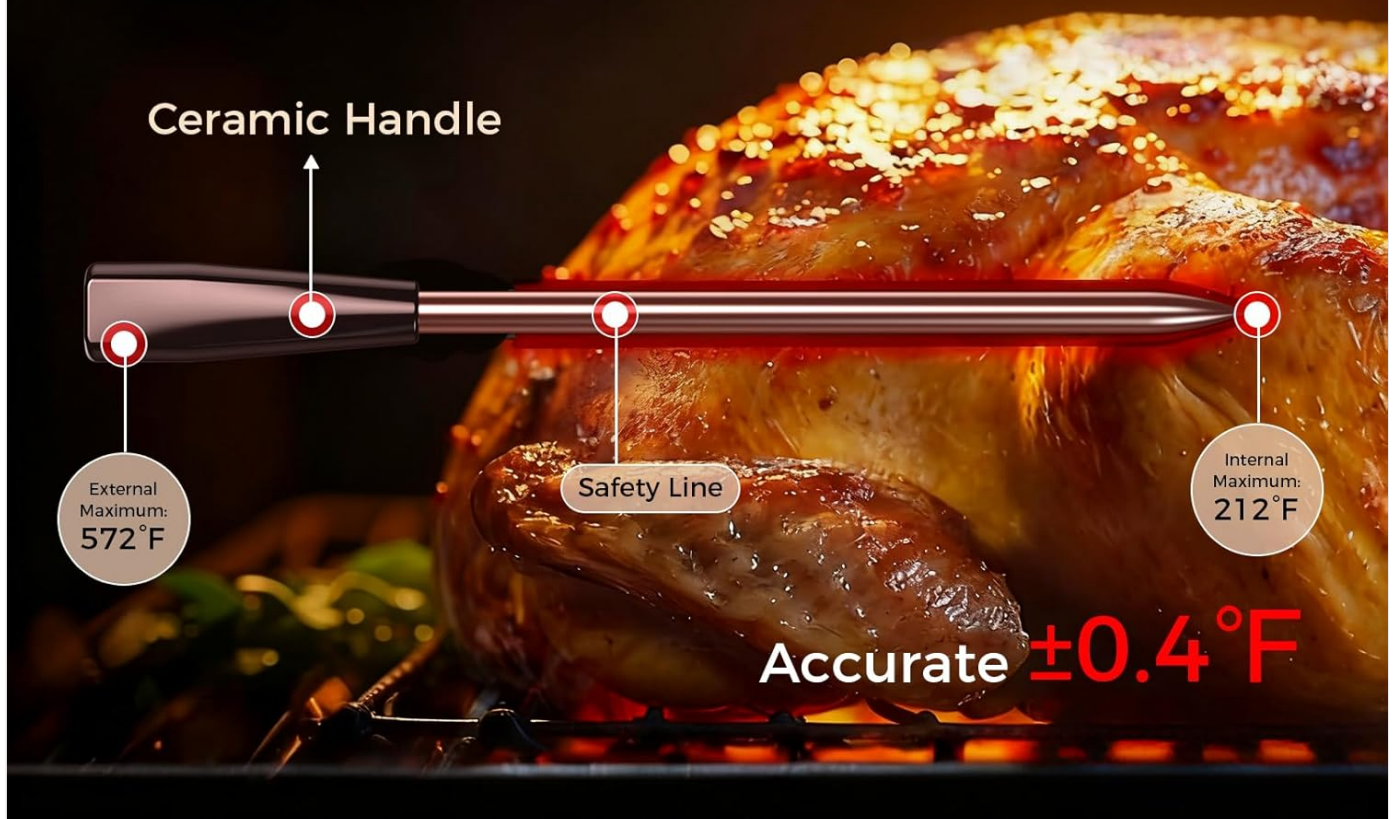


Image: Diagram illustrating the multi-sensor probe, highlighting the ceramic handle, safety line, food-grade stainless steel, and internal/external temperature maximums.

5. SETUP

5.1 Charging the Device

Before first use, fully charge the probe and the charging unit. The probe charges when inserted into the charging unit. Connect the charging unit to a USB power source using the provided USB cable. A 5-minute quick charge provides 2 hours of use, while a full charge offers up to 24 hours of continuous operation.

5.2 App Installation

Download the free companion app from your smartphone's app store (e.g., Apple App Store for iOS or Google Play Store for Android). Search for "DT133" or refer to the QR code on the packaging for direct download.

5.3 Pairing via Bluetooth

1. Ensure Bluetooth is enabled on your smartphone.
2. Turn on the SMNQUIA Smart Wireless Meat Thermometer by removing the probe from the charging unit. The display unit will activate.
3. Open the installed app on your smartphone. The app should automatically detect and connect to the thermometer. If not, follow the in-app instructions to manually pair.
4. The charging unit acts as a Bluetooth repeater, extending the wireless range up to 500ft in open spaces.

Long-Range **Stable Monitoring**

Easily monitor cooking temperatures from anywhere



Image: Diagram illustrating the Bluetooth range of up to 500ft between the probe, charging unit, and smartphone.

6. OPERATING INSTRUCTIONS

6.1 Inserting the Probe

- Insert the probe into the thickest part of the meat, avoiding bones.
- Ensure the probe is inserted past the "safety line" (the notch on the probe) to protect the internal electronics from high temperatures and accurately measure both internal and ambient temperatures.

- The probe can withstand internal meat temperatures up to 212°F (100°C) and ambient cooking temperatures up to 527°F (275°C).

Unlimited Range Total Control

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



Image: A hand inserting the wireless meat thermometer probe into a cut of meat on a grill, demonstrating proper placement.

6.2 Using the App for Guided Cooking

1. Once connected, select the type of meat you are cooking from the app's menu.
2. Choose your desired doneness level (e.g., Rare, Medium, Well Done) or set a custom target temperature. The app provides USDA doneness levels.
3. The app will display real-time internal and ambient temperatures, estimated cooking time, and provide customizable alerts when your food is nearing or has reached the target temperature.
4. Monitor your cook from anywhere within the Bluetooth range.

Easy to Set Up and Use



Image: A smartphone displaying the app interface for the wireless meat thermometer, showing internal, target, and ambient temperatures, along with timers and alerts.

6.3 Monitoring Temperatures

The charging unit's LCD display shows both the internal meat temperature and the ambient cooking temperature. These readings are also available in real-time on the connected app.

6.4 Switching Temperature Units (°F/°C)

The app allows you to switch between Fahrenheit (°F) and Celsius (°C) temperature units in the settings menu. The display on the charging unit will automatically update to reflect your selection.

Your browser does not support the video tag.

Video: This video demonstrates the process of setting up the thermometer, inserting the probe into food, and monitoring temperatures via the app, including switching between Fahrenheit and Celsius units. (Source: YouYuLai)

7. MAINTENANCE

7.1 Cleaning the Probe

The probe is made of food-grade stainless steel and ceramic, making it durable and dishwasher safe. After each use, clean the probe thoroughly with soap and water or place it in the dishwasher. Ensure it is completely dry before storing.



Image: The probe submerged in water, illustrating its IPX8 waterproof rating for easy cleaning.

7.2 Charging and Battery Life

Regularly charge the device to maintain optimal battery performance. The probe offers up to 24 hours of use on a full charge. The charging unit also has its own battery to power the display and Bluetooth repeater function.

7.3 Storage

Store the probe securely within its charging unit when not in use. Keep the device in a cool, dry place away from direct sunlight and extreme temperatures.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
No Bluetooth connection	Bluetooth off on phone; probe not activated; out of range; app issue.	Ensure phone Bluetooth is on. Remove probe from charger to activate. Move closer to the charging unit. Restart the app or phone.
Inaccurate temperature readings	Probe not inserted correctly; sensor malfunction.	Ensure probe is inserted past the safety line into the thickest part of the meat. Compare with another reliable thermometer. Contact support if issues persist.
Short battery life	Insufficient charging; old battery.	Ensure the device is fully charged before use. If battery life significantly degrades, contact customer support.
App not responding	App crash; phone memory issues.	Close and restart the app. Restart your smartphone. Ensure the app is updated to the latest version.

9. SPECIFICATIONS

- **Model Name:** DT133
- **Brand:** SMNQIUA

- **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
- **Wireless Range:** Up to 500ft (open space)
- **Battery Life:** Up to 24 hours (full charge); 2 hours (5-minute quick charge)
- **Special Features:** Dual Sensors, Ceramic Heat-Resistant Probe, Instant Read LCD, App Control, Alarm, Durability, Fast Reading System, LED Display.
- **Probe Material:** Food-grade Stainless Steel, Ceramic
- **Waterproof Rating:** IPX8 (probe only)
- **Power Source:** 1 Nonstandard Battery (included)
- **Package Dimensions:** 7.28 x 3.74 x 1.14 inches
- **Weight:** 5.93 ounces

10. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the contact details provided on the product packaging or the official SMNQUIA website. Keep your purchase receipt as proof of purchase for warranty claims.