BFOUR BF-70

BFOUR WiFi Smart Wireless Meat Thermometer BF-70 User Manual

Model: BF-70 | Brand: BFOUR

1. INTRODUCTION

Thank you for choosing the BFOUR WiFi Smart Wireless Meat Thermometer, Model BF-70. This device is designed to provide precise temperature monitoring for various cooking applications, including grilling, smoking, oven use, and more. It features dual wireless connectivity (WiFi and Bluetooth), a standalone display base, and a smart app for enhanced control and monitoring.
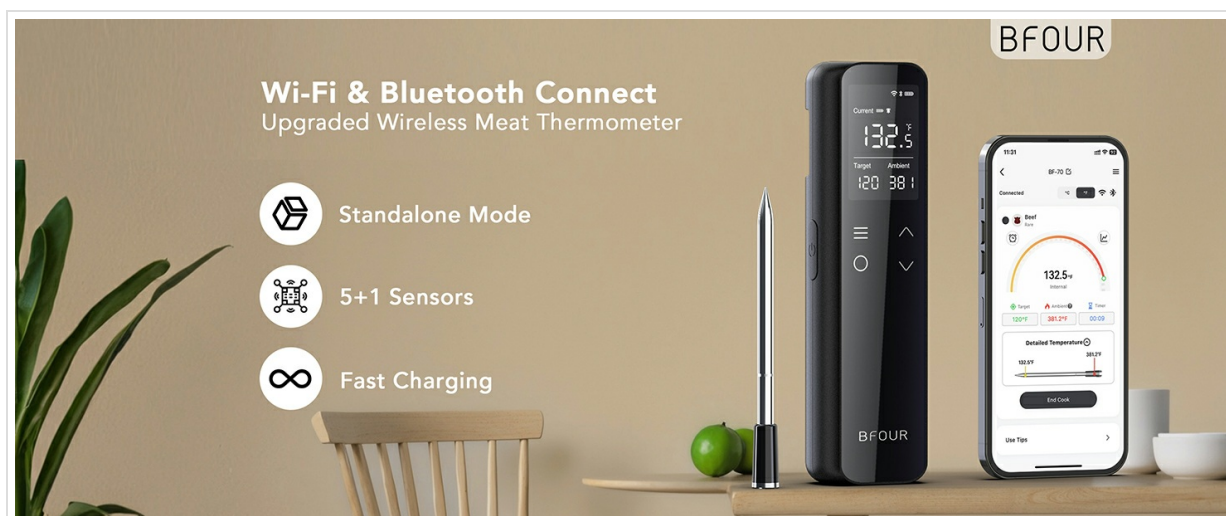

Image: BFOUR BF-70 Wireless Meat Thermometer with its probe and a smartphone displaying the app interface.

2. PACKAGE CONTENTS

Verify that all items are present in the package:

- Wireless Meat Thermometer (Base Station) x 1
- Meat Probe x 1
- USB-C Charging Cable x 1
- User Manual x 1
- Quick Start Guide x 1

Image: The BFOUR BF-70 package contents, showing the base station, probe, USB-C cable, and user manuals.

3. Sᴇᴛᴜᴘ

3.1 Charging the Device

Before first use, fully charge the base station. The device is equipped with a 2600mAh battery.

1. Connect the provided USB-C charging cable to the charging port on the base station.
2. Plug the other end of the cable into a standard USB power adapter (not included).
3. The display will indicate charging status. A full charge can provide up to 33 hours of continuous use.

3.2 Probe Installation

The meat probe is stored in the back of the base station for safekeeping.

- Gently remove the probe from its storage slot.
- Ensure the probe is clean before insertion into food.

3.3 App Download and Installation

The BFOUR+ Smart App enhances the functionality of your thermometer.

1. Scan the QR code in the Quick Start Guide or search for "BFOUR+" in your device's app store (iOS or Android).
2. Download and install the app.
3. Follow the on-screen instructions to create an account or log in.

3.4 Device Pairing (Bluetooth & WiFi)

The thermometer supports both Bluetooth 5.4 for short-range control and 2.4GHz WiFi for extended range monitoring.

1. **Bluetooth Pairing:** Ensure Bluetooth is enabled on your smartphone. Open the BFOUR+ app, and it should automatically detect the thermometer for initial pairing. Confirm the connection in the app.
2. **WiFi Connection:** Within the BFOUR+ app, navigate to the device settings. Select the option to connect to a WiFi network. Choose your 2.4GHz WiFi network and enter the password. This enables remote monitoring from anywhere with an internet connection.

Image: Connectivity diagram illustrating Bluetooth connection between the probe and base station, and WiFi connection from the base station to a smartphone for unlimited range monitoring.

4. OPERATION

4.1 Powering On/Off

- To power on, press and hold the power button on the side of the base station.
- To power off, press and hold the power button again.

4.2 Using the Standalone Display

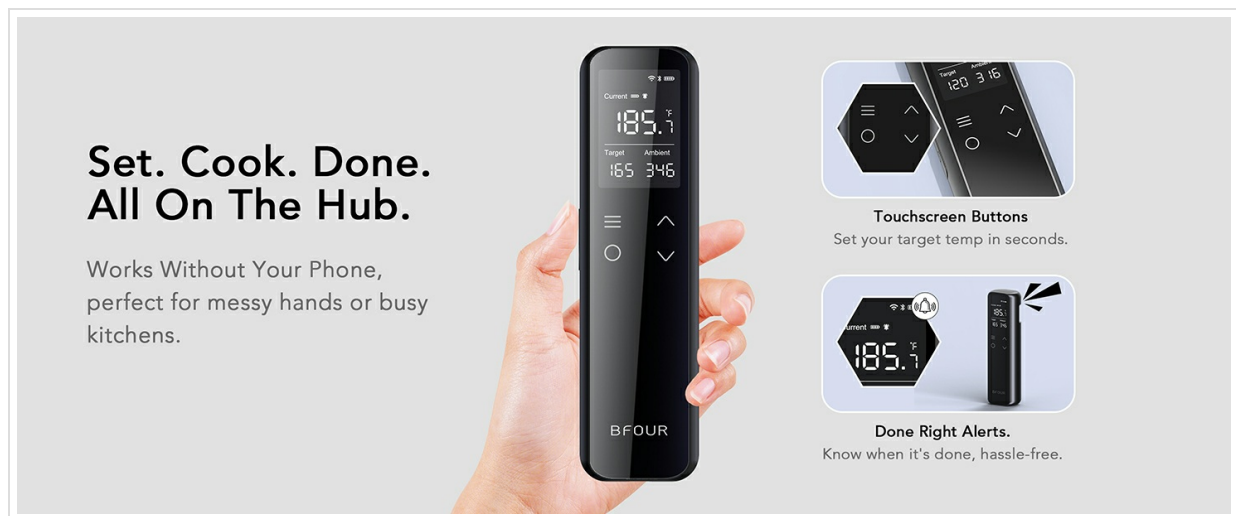The base station features a touchscreen display for direct control without a smartphone.

Image: The BFOUR thermometer base station display, highlighting its touchscreen buttons for setting target temperatures and receiving alerts.

- **Setting Target Temperature:** Use the touchscreen buttons (up/down arrows) to adjust your desired target temperature.
- **Monitoring Temperatures:** The display shows the current internal temperature of the food and the ambient temperature of the cooking environment.
- **Alarms:** The base station will emit a sound alarm when the target temperature is reached.

4.3 Using the BFOUR+ App

The app provides comprehensive control and monitoring features.
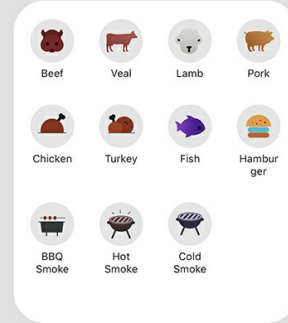
Image: The BFOUR+ app displaying preset temperature options for different types of meat and cooking methods.

- **Real-time Monitoring:** View current internal and ambient temperatures on your smartphone.

- **Preset Temperatures:** Utilize USDA-recommended presets for various meats (beef, chicken, pork, etc.) to ensure safe and perfectly cooked food.

- **Custom Alarms and Timers:** Set personalized temperature alerts and cooking timers.

- **Temperature Graphs:** Track temperature changes over time with visual graphs.

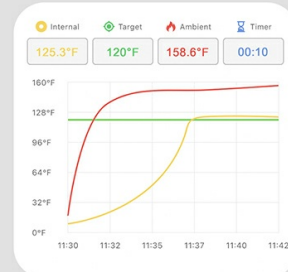- **Cooking Log:** The app maintains a log of your cooking sessions.

Image: A live temperature tracking graph within the BFOUR+ app, showing internal, target, and ambient temperature progression.

4.4 Probe Usage Guidelines

The probe features 5 internal temperature sensors and 1 ambient sensor for comprehensive monitoring.
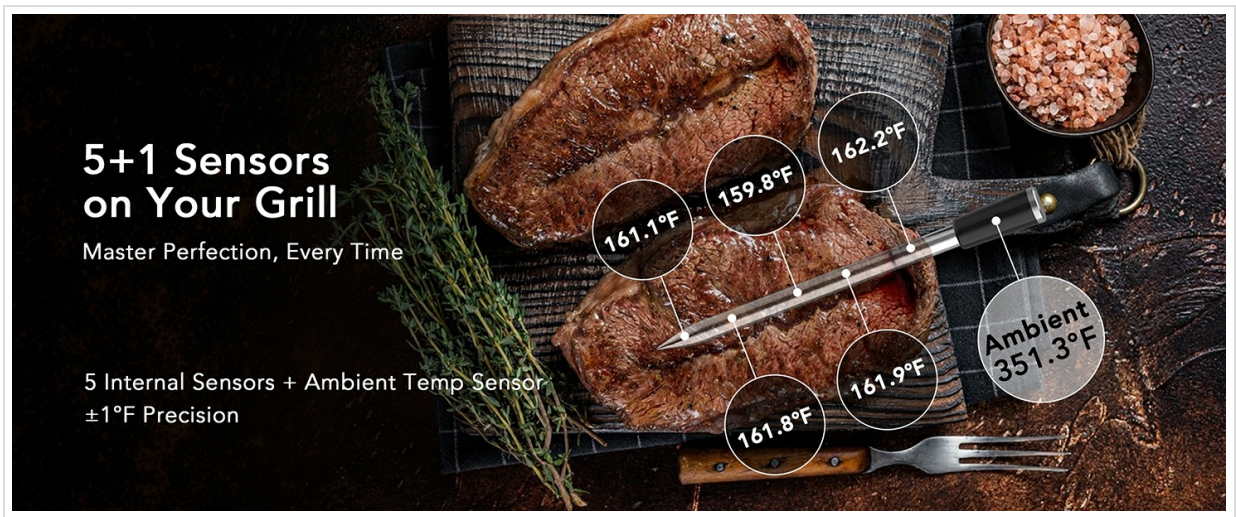
Image: Illustration of the 5+1 sensors on the probe, demonstrating how it measures multiple internal temperatures and the ambient temperature around the food.

- **Placement:** Insert the probe into the thickest part of the meat, avoiding bone or gristle, for accurate internal temperature readings.
- **Ambient Sensor:** The probe also measures the ambient temperature of your cooking environment.
- **Temperature Range:** The probe is high-temperature resistant up to 752°F (400°C).

5. MAINTENANCE

5.1 Cleaning

Proper cleaning ensures longevity and hygiene.

- **Probe:** The meat probe is waterproof up to IP67. It can be safely washed by hand with soap and water or placed in a dishwasher. Ensure it is completely dry before storing.
- **Base Station:** Wipe the base station with a damp cloth. Do not submerge the base station in water.

Features	BF-70	Others
Control from Hub	✓	✗
Smart APP	✓	✓
Calibratable ambient Temp	✓	✗
Wi-Fi Connect	Wi-Fi 2.4G	✗
Bluetooth	Bluetooth 5.4	Bluetooth 4.2
Battery	2600mAh	1200mAh

Image: The BFOUR meat probe being placed into a dishwasher, illustrating its IP67 waterproof rating for easy cleaning.

5.2 Battery Management

The base station contains a 2600mAh rechargeable battery.

Long-Lasting Battery

33 hrs

24 hrs

2600mAh

Image: Visual representation of the BFOUR thermometer's long-lasting 2600mAh battery, providing up to 33 hours of use.

- Charge the device using the provided USB-C cable.

- Avoid extreme temperatures during charging and operation to prolong battery life.
- If the probe is left in the charging base but the base is unplugged, the probe may slowly discharge as it continues to emit signals. For extended storage, ensure both are fully charged or powered off.

5.3 Storage

Store the thermometer and probe in a cool, dry place when not in use. The probe can be stored in its designated slot on the base station.

6. TROUBLESHOOTING

If you encounter issues, refer to the following common solutions:

- **No Power/Device Not Turning On:** Ensure the base station is fully charged. Connect it to the USB-C charging cable and allow it to charge for at least 30 minutes before attempting to power on again.
- **Connectivity Issues (Bluetooth/WiFi):**
  - Ensure Bluetooth is enabled on your smartphone and the app has permission to use it.
  - For WiFi, confirm you are connected to a 2.4GHz network. 5GHz networks are not supported.
  - Restart both the thermometer base station and your smartphone.
  - Move the base station closer to your WiFi router or smartphone.
- **Inaccurate Temperature Readings:**
  - Ensure the probe is inserted correctly into the thickest part of the meat, away from bone.
  - Verify the probe is clean and free of debris.
  - Compare readings with another calibrated thermometer if available.
- **App Not Responding/Crashing:**
  - Close and reopen the BFOUR+ app.
  - Check for app updates in your device's app store.
  - Ensure your smartphone's operating system is up to date.
- **Probe Discharging While Stored:** The probe may slowly discharge if left in the base station while the base station itself is not connected to power, as it continues to emit signals. For long-term storage, ensure the base station is powered off or connected to a power source.

7. SPECIFICATIONS

Feature	Detail
Model Number	BF-70
Connectivity	Bluetooth 5.4, Wi-Fi (2.4GHz only)
Sensors	5 Internal Temperature Sensors, 1 Ambient Sensor
Accuracy	±0.9°F (±0.5°C)
Probe Temperature Resistance	Up to 752°F (400°C)
Waterproof Rating	IP67 (Probe)

Feature	Detail
Battery Capacity	2600mAh
Battery Life	Up to 33 hours (continuous use)
Display Type	Digital Touchscreen
Special Features	Alarm, App Companion, High Accuracy, Large Display, Wi-Fi Support
Outer Material	Acrylonitrile Butadiene Styrene
Power Source	Battery Powered
Included Components	Wireless Meat Thermometer, Meat Probe, USB C Charging Cable, User Manual, Quick Start Guide

8. WARRANTY AND SUPPORT

8.1 Warranty Information

Specific warranty details may vary by region and retailer. Please refer to the documentation included with your purchase or contact BFOUR customer support for detailed warranty information.
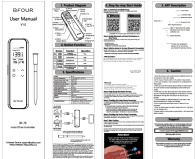
8.2 Customer Support

For further assistance, technical support, or inquiries, please contact BFOUR customer service. You can often find contact information on the official BFOUR website or through the retailer where you purchased the product.

Visit the official BFOUR Store: BFOUR Store on Amazon

Related Documents - BF-70

SMART WIRELESS MEAT THERMOMETER USER MANUAL APP: Grill 5.0 32°C Customer service: edison@xxbfour.com Website: www.xbfour.com	**BFOUR Smart Wireless Meat Thermometer User Manual - Grill 5.0 App** User manual for the BFOUR Smart Wireless Meat Thermometer. Covers setup, app usage with Grill 5.0, Bluetooth pairing, specifications, troubleshooting, and safety warnings for grilling and cooking.
BFOUR SMART MEAT THERMOMETER USER MANUAL APP: Grill 5.0 85 | 180 38 | 38 SET + Customer service: edison@xxbfour.com Website: www.xbfour.com	**BFOUR SMART MEAT THERMOMETER USER MANUAL - Grill 5.0 App** User manual for the BFOUR SMART MEAT THERMOMETER, detailing setup, operation, app connection, specifications, and troubleshooting. Includes instructions for the Grill 5.0 app.
	BFOUR BF-40 Wireless Meat Thermometer User Manual Comprehensive guide for the BFOUR BF-40 wireless meat thermometer, covering features, setup, usage, app connection, specifications, and troubleshooting. Learn how to monitor meat temperatures accurately for perfect cooking.

	BFOUR BF-20 Smart Meat Thermometer User Manual and App Guide Comprehensive user manual for the BFOUR BF-20 Smart Meat Thermometer. Learn how to use the device in standalone mode, connect it to the Grill 5.0 app via Bluetooth, set temperature alerts, use timers, and troubleshoot common issues. Includes specifications and safety warnings.
	BFOUR BF-60 Wireless Meat Thermometer User Manual and Guide Comprehensive user manual for the BFOUR BF-60 wireless meat thermometer. Learn about features, specifications, setup, usage, app connection, and troubleshooting for accurate meat temperature monitoring.
	BFOUR BF-70 Meat Thermometer User Manual: Setup, Features, and Usage Get started with your BFOUR BF-70 meat thermometer. This user manual provides detailed instructions on setup, app connection, specifications, cooking tips, and important safety precautions for optimal performance.