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BFOUR BF-70

BFOUR BF-70 WiFi Bluetooth Meat Thermometer User Manual

Model: BF-70

INTRODUCTION

This manual provides detailed instructions for the BFOUR BF-70 WiFi Bluetooth Meat Thermometer. Please read this manual thoroughly before using the device to ensure proper operation and to achieve optimal cooking results. This thermometer is designed for precise temperature monitoring of various foods during grilling, smoking, roasting, and other cooking methods.

WHAT'S IN THE BOX

Upon unpacking, please verify that all components listed below are present and in good condition.

- 1 x BFOUR BF-70 Thermometer Base (Booster)
- 1 x Wireless Probe
- 1 x USB-C Charging Cable
- 1 x User Manual
- 1 x Quick Start Guide

What's in the Box?

Booster*1

Probe*1

User manual*1

Type-C cable*1

Quick start guide*1



Image: The BFOUR BF-70 package contents, showing the thermometer base, a single wireless probe, a USB-C charging cable, and the user manuals.

PRODUCT FEATURES

Dual Connectivity: WiFi & Bluetooth

The BFOUR BF-70 offers flexible monitoring options. Connect via WiFi (2.4 GHz) for extended range or directly via Bluetooth for closer proximity. The independent base unit allows for monitoring even without the app.

100% Wireless Connection

Monitor from anywhere, anytime



Tips: Keep the device base close to the probe to ensure a stable connection.

Image: A diagram illustrating the dual connectivity options: Bluetooth 5.4 from the probe to the base unit, and WiFi (unlimited range) or Bluetooth (up to 100M) from the base unit to the smartphone app. Note: Only 2.4 GHz Wi-Fi is supported.

Precise 5+1 Sensor Technology

Equipped with 5 internal sensors and 1 external ambient sensor, this thermometer provides highly accurate temperature readings for both the internal food temperature and the surrounding cooking environment. Accuracy is rated at $\pm 0.5^{\circ}\text{C}$. The clear dual display on the base unit shows all data simultaneously.

5+1 Sensors

Cook & Monitor with Confidence

±0,5°C Precision

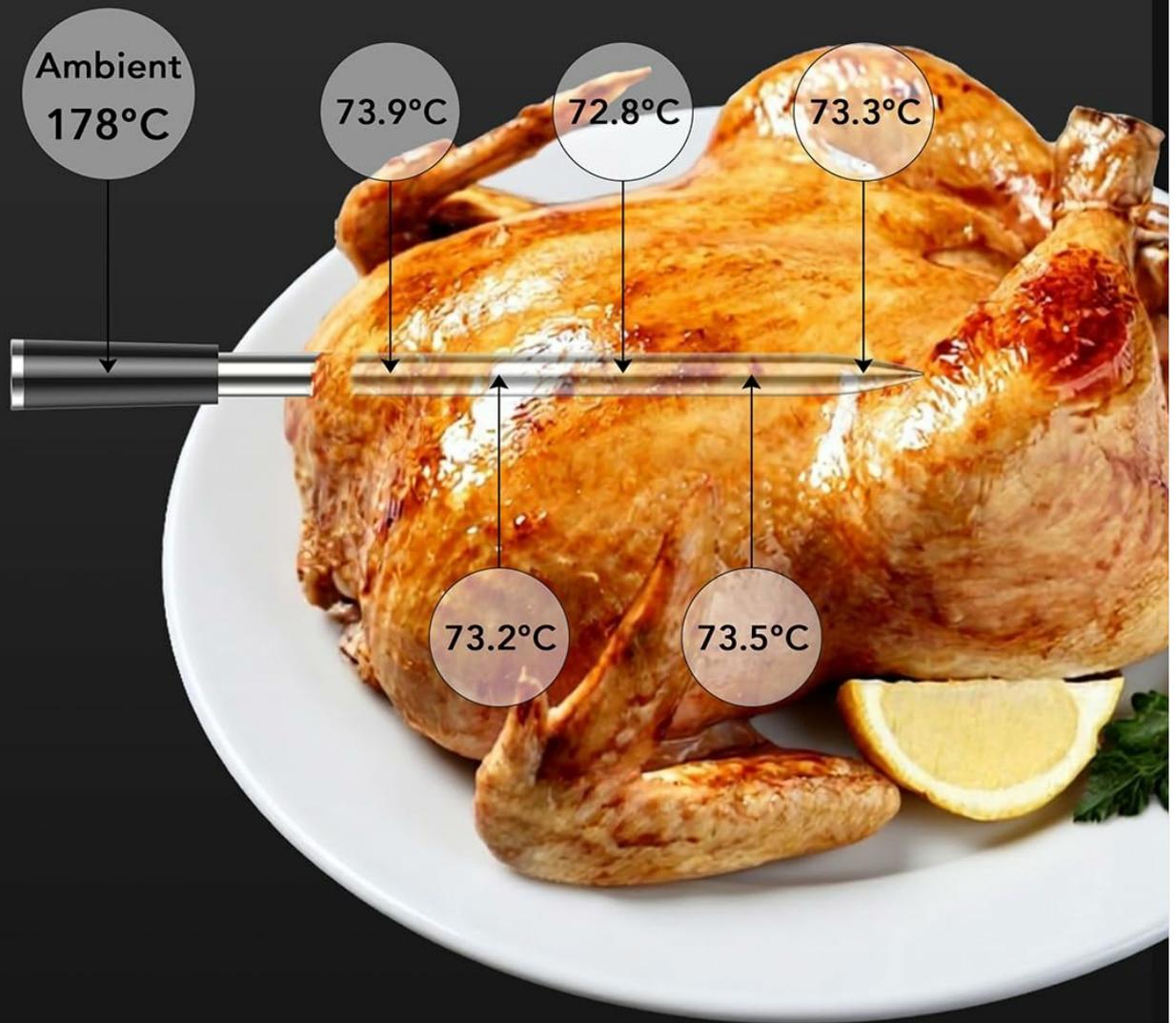


Image: A wireless meat probe inserted into a whole roasted chicken, visually indicating the positions of 5 internal sensors within the meat and one ambient sensor, along with their respective temperature readings.

Smart App Control

The BFOUR+ app offers predefined cooking levels for various meats (rare, medium, well-done) and allows for custom alarm settings. This feature assists in achieving desired doneness for different dishes.

Multifunctional smart app

Easy setup in 3 steps

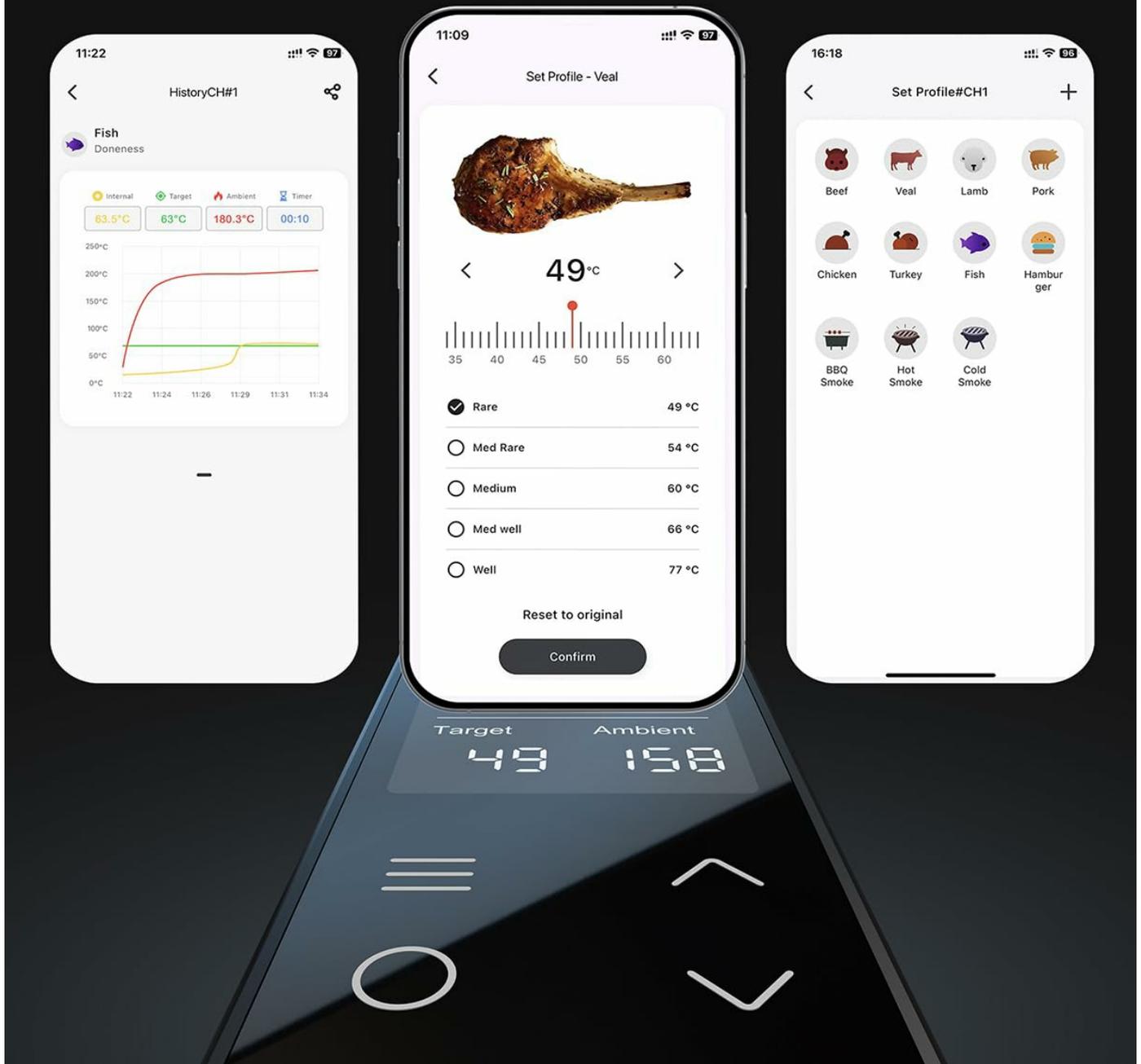


Image: Multiple screenshots of the BFOUR+ mobile application interface, demonstrating features such as setting target temperatures for different meat types, monitoring current temperatures, and viewing cooking history.

Long-Lasting 2600mAh Battery

The thermometer base is equipped with a 2600mAh battery, providing up to 30 hours of operation for the probe on a single charge. It recharges quickly via the included USB-C cable, suitable for extended cooking sessions.

Extremely long battery life

2600 mAh



 **Sonde**
30 Std
With Fully charged

 **Smart Base**
24 Std
With Fully charged

Image: The BFOUR BF-70 thermometer base connected to a power adapter via its USB-C charging cable, emphasizing its 2600mAh battery and extended battery life for both the probe and the smart base.

IP67 Waterproof Rating

The probe is fully waterproof with an IP67 rating, allowing for easy cleaning under running water after use. This design ensures durability and hygiene in demanding cooking environments.

100% Waterproof



Image: A close-up of the wireless meat probe being splashed with water, visually confirming its IP67 waterproof rating for easy cleaning.

SETUP

1. **Charge the Device:** Before first use, fully charge the thermometer base using the provided USB-C cable. The battery indicator on the display will show charging status.
2. **Power On:** Press and hold the power button on the thermometer base to turn it on.

3. **Insert Probe:** Ensure the wireless probe is correctly inserted into the thermometer base for initial pairing and charging. The probe and base are pre-paired from the factory.
4. **Download the App:** Search for "BFOUR+" in your smartphone's app store (iOS or Android) and download the application.
5. **App Pairing (Optional for initial setup, required for full features):**
 - Open the BFOUR+ app and follow the on-screen instructions to register an account if prompted.
 - Enable Bluetooth and/or WiFi on your smartphone.
 - In the app, select "Add Device" and follow the prompts to connect to your BFOUR BF-70 thermometer. The app will guide you through connecting via Bluetooth and then configuring WiFi (2.4 GHz) if desired for extended range monitoring.

OPERATING INSTRUCTIONS

1. **Prepare the Probe:** Remove the wireless probe from the base unit.
2. **Insert the Probe into Food:** Insert the probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted deep enough so that the internal sensors are fully within the food, and the ambient sensor (if applicable, usually near the handle) is exposed to the cooking environment.
3. **Place the Base Unit:** Position the thermometer base unit near the cooking appliance (grill, oven, smoker). For optimal Bluetooth connection, keep the base unit within 100 meters of the probe. For WiFi, the range is extended via your home network.
4. **Set Target Temperature:**
 - **Using the Base Unit:** Use the buttons on the base unit to manually set your desired target temperature. The display will show the current internal and ambient temperatures, along with your set target.
 - **Using the BFOUR+ App:** Open the app on your smartphone. Select the connected thermometer. Choose from predefined meat profiles and doneness levels (e.g., Beef, Medium Rare) or set a custom target temperature.
5. **Monitor Temperature:**
 - The thermometer base display will continuously show the current internal food temperature and the ambient cooking temperature.
 - The BFOUR+ app will provide real-time temperature graphs, estimated cooking times, and alerts.
6. **Alarm Notification:** Once the internal food temperature reaches your set target, both the thermometer base and the app (if connected) will trigger an audible and/or visual alarm.
7. **Remove Probe:** Carefully remove the probe from the food using heat-resistant gloves.
8. **Power Off:** Press and hold the power button on the base unit to turn it off when not in use.

Wi-Fi & Bluetooth Dual Connect



Only supports 2.4 GHz Wi-Fi



Image: The BFOUR BF-70 thermometer base positioned next to a grill, with the wireless probe inserted into a large cut of meat, demonstrating its use in an outdoor cooking setting.

APP USAGE

The BFOUR+ app enhances your cooking experience with advanced monitoring and control features.

- **Predefined Meat Profiles:** Select from a variety of meat types and desired doneness levels (e.g., beef, chicken, pork, fish, lamb, hamburger, BBQ smoke). The app automatically suggests target temperatures.

- **Custom Temperature Settings:** Manually set your own target temperatures for specific recipes.
- **Real-time Monitoring:** View current internal and ambient temperatures, temperature graphs, and estimated time remaining.
- **Alerts and Notifications:** Receive alerts on your smartphone when the target temperature is reached, or if the temperature deviates significantly.
- **Cooking History:** Review past cooking sessions and temperature data.
- **Calibration:** The app may offer options to calibrate the ambient temperature sensor if needed.



Image: A collage of smartphone screens showcasing the BFOUR+ app's user interface, including options for setting meat profiles, viewing detailed temperature graphs, and receiving alerts.

MAINTENANCE

- **Probe Cleaning:** After each use, clean the wireless probe thoroughly. Since it is IP67 waterproof, it can be rinsed under running water. Use a mild detergent and a soft sponge if necessary. Ensure it is completely dry before storing.
- **Base Unit Cleaning:** Wipe the thermometer base unit with a soft, damp cloth. Do not immerse the base unit in water.
- **Storage:** Store the thermometer base and probe in a dry, cool place when not in use. Ensure the probe is securely placed back into the base unit for protection and charging.
- **Battery Care:** To prolong battery life, avoid fully discharging the device frequently. Recharge as needed.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No display/Device won't turn on	Low battery or device is off.	Charge the device using the USB-C cable. Press and hold the power button to turn it on.
Probe not connecting to base	Probe not fully inserted, out of range, or low probe battery.	Ensure the probe is fully inserted into the base. Move the base closer to the probe. Charge the probe by placing it in the base.
App not connecting to base (Bluetooth)	Bluetooth is off on phone, app not open, or base is out of range.	Ensure Bluetooth is enabled on your phone. Open the BFOUR+ app. Move your phone closer to the base unit. Restart the app and/or the base unit.

Problem	Possible Cause	Solution
App not connecting to base (WiFi)	Incorrect WiFi credentials, 5GHz network, or poor WiFi signal.	Verify your WiFi password. Ensure you are connecting to a 2.4 GHz network. Check your router's signal strength. Reconfigure WiFi settings in the app.
Inaccurate temperature readings	Probe not inserted correctly, probe damage, or calibration needed.	Ensure the probe is inserted into the thickest part of the meat, avoiding bones. If issues persist, contact customer support. The app may offer ambient temperature calibration.
Alarm not sounding	Alarm settings off, phone volume low, or app not running in background.	Check alarm settings in the app. Increase phone volume. Ensure the app has permissions to run in the background and send notifications.

SPECIFICATIONS

Specification	Detail
Model Number	BF-70
Connectivity	WiFi (2.4 GHz), Bluetooth 5.4
Probe Sensors	5 internal sensors + 1 ambient sensor
Temperature Accuracy	±0.5°C
Battery Capacity	2600mAh (Lithium Polymer)
Probe Battery Life	Up to 30 hours (with fully charged base)
Charging Port	USB-C
Waterproof Rating	IP67 (Probe)
Material	Plastic (Base), Stainless Steel (Probe)
Item Weight	210 g
Dimensions	18.2 x 7.9 x 5 cm (Package)

WARRANTY AND SUPPORT

BFOUR products are designed for reliability and performance. In the event of any issues, please refer to the troubleshooting section first.

For warranty claims or technical support, please utilize the "Quick Exchange" or "Support" feature within the BFOUR+ app. This feature is designed to streamline the support process by collecting necessary information such as model, order number, address, and problem description, allowing for efficient assistance.

Please retain your proof of purchase for warranty validation.

