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- › **BBQOVN** /
- › BBQOVN Smart WiFi Wireless Meat Thermometer Model BBQ7 User Manual

BBQOVN BBQ7

BBQOVN Smart WiFi Wireless Meat Thermometer Model BBQ7 User Manual

Your guide to precise cooking with unlimited range.

1. INTRODUCTION

Thank you for choosing the BBQOVN Smart WiFi Wireless Meat Thermometer Model BBQ7. This device is designed to provide accurate temperature monitoring for various cooking methods, including BBQ, grilling, oven use, and smoking. Featuring advanced Sub-1G wireless technology and a smart app, it allows you to monitor your food's temperature with unlimited range and precision.



Image 1.1: The BBQOVN Smart WiFi Wireless Meat Thermometer base unit, probe, and accompanying mobile application interface.

2. PACKAGE CONTENTS

Please verify that all items are present in your package:

- BBQOVN Smart WiFi Wireless Meat Thermometer Base Unit
- Wireless Meat Probe
- USB-C Charging Cable
- User Manual (this document)

3. PRODUCT OVERVIEW

The BBQOVN Smart WiFi Wireless Meat Thermometer consists of two main components: the Base Unit and the Wireless Meat Probe.

3.1 Base Unit

The base unit features a large LED digital display for instant temperature readings. It includes control buttons for basic operation without the need for a smartphone. The back of the unit is magnetic, allowing

for convenient placement on metal surfaces. It houses the wireless probe for storage and charging.

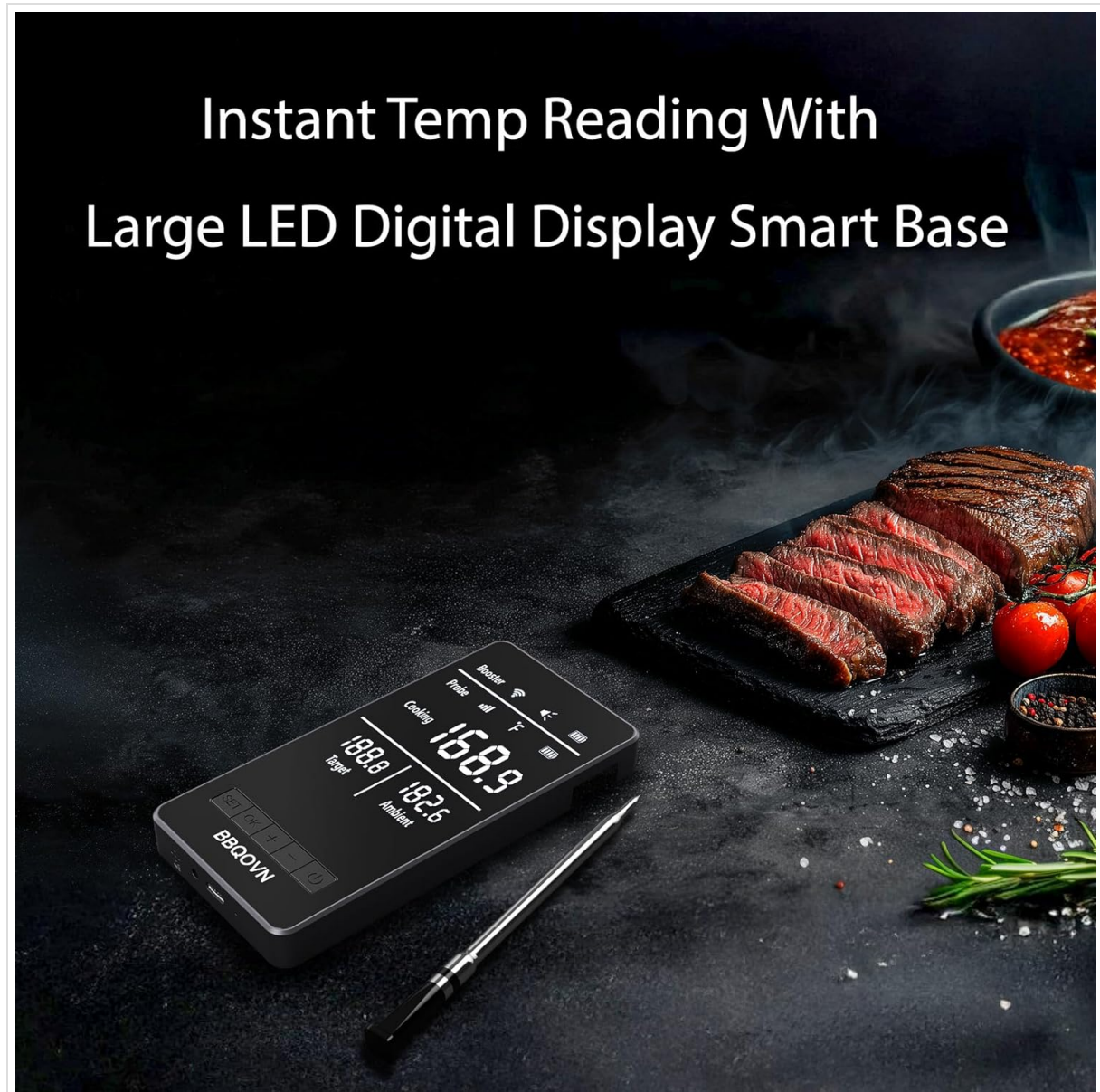


Image 3.1: The base unit with its large digital display showing current cooking, target, and ambient temperatures.

3.2 Wireless Meat Probe

The probe is equipped with 7 NIST-certified temperature sensors for high accuracy. One sensor monitors the ambient temperature of your cooking environment, while six internal sensors read the temperature at multiple depths within the food. The probe is constructed from food-grade 304 stainless steel and is IP68 waterproof for easy cleaning.

Seven sensors

More accurate and monitor the temp at different depths



Image 3.2: Detailed view of the wireless meat probe illustrating its multiple temperature sensors for precise readings.

4. SETUP

4.1 Charging the Device

1. Ensure the base unit is fully charged before first use. Connect the provided USB-C cable to the charging port on the base unit and to a standard USB power adapter (not included).
2. The probe charges automatically when docked correctly in the base unit.
3. A full charge typically takes a few hours. The display will indicate charging status.



Image 4.1: The base unit being charged via USB-C and demonstrating its magnetic attachment capability.

4.2 App Download and Connection

1. Download the BBQOVN app from your smartphone's app store (iOS or Android). Search for "BBQOVN".
2. Follow the in-app instructions to connect your device to your home WiFi network. This enables the unlimited range monitoring feature.
3. The device utilizes industrial-grade Sub-1G wireless technology, offering a stable connection with significantly greater range and penetration compared to standard Bluetooth connections.

WiFi Unlimited Range

Monitor BBQ Temp Anywhere with the App



Image 4.2: Monitoring the thermometer from a distance using the mobile app, highlighting the unlimited WiFi range.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation (Base Unit)

1. **Power On:** Remove the probe from the base unit to automatically power on the device.
2. **Display Readings:** The large display shows the current cooking temperature, target temperature, and ambient temperature.
3. **Buttons:** Use the 'SET', 'OK', '+', and '-' buttons on the base unit to adjust settings such as target temperature or switch between Celsius and Fahrenheit.
4. **Inserting the Probe:** Insert the probe into the thickest part of the meat, avoiding bone. Ensure the probe is inserted past the minimum insertion line (approximately 75mm) to protect the sensors and ensure accurate internal temperature readings.

5.2 Advanced Operation (BBQOVN App)

The BBQOVN app enhances your cooking experience with smart features:

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

anywhere within WiFi range.

- **Doneness Guides:** Select from various meat types and desired doneness levels. The app will suggest target temperatures.
- **Flip Alerts:** Receive notifications when it's time to flip your food for even cooking.
- **Predicted Cook Time:** The app estimates the remaining cooking time based on current temperature trends.
- **Multi-Device Notifications:** Receive alerts on your phone, smart base, and smartwatch when your food reaches the target temperature.
- **Cooking History:** All cooking data is automatically saved, allowing you to review past cooks and replicate perfect results.



Image 5.1: The mobile application providing alerts for flipping food and indicating when cooking is complete.

6. MAINTENANCE

6.1 Cleaning

- **Probe:** The wireless meat probe is IP68 waterproof. After each use, clean the probe thoroughly with soap and water. Ensure it is completely dry before storing.
- **Base Unit:** Wipe the base unit with a damp cloth. Do not submerge the base unit in water or expose it

to excessive moisture.





Comparison				
Monitor temp from base ?	✗	✗	✗	✓
App monitoring with unlimited range	✗	✗	✓	✓
Large digital screen on base	✗	✗	✗	✓
Smart Steak Flip-Side Algorithm	✗	✗	✗	✓
Connectivity type	✗	Bluetooth	WiFi	WiFi+sub-1G
Probe signal penetrates smoker+walls	✗	✗	✗	✓
Sub-1G industrial-grade wireless technology	✗	✗	✗	✓
7 NIST-certified accuracy sensors	✗	✗	✗	✓
Suitable for indoor & outdoor use	✗	✗	✗	✓
Rechargeable battery	✗	✗	✗	✓
Estimated remaining cooking time	✗	✗	✗	✓

Image 6.1: The IP68 waterproof probe being cleaned under water.

6.2 Storage

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

7. TROUBLESHOOTING

- **Device Fails to Power On After Charging:** If the device does not power on after charging, press the reset button to activate the battery, then recharge it.
- **Inaccurate Temperature Readings:** Ensure the probe is inserted correctly into the thickest part of the meat, past the minimum insertion line, and not touching bone. Verify that the probe and base unit are clean.
- **Connectivity Issues:** Ensure your base unit is within range of your WiFi router. The Sub-1G wireless technology is designed for strong signal penetration, but extreme distances or multiple thick obstructions can still affect performance. Restarting the base unit and your router may resolve minor connection problems.
- **App Not Responding:** Close and reopen the BBQOVN app. Ensure your smartphone's WiFi is enabled and connected to the same network as the thermometer.

8. SPECIFICATIONS

Feature	Detail
Model Number	BBQ7
Connectivity Technology	Industrial-grade Sub-1G, Wi-Fi
Display Type	Digital Smart Base + APP
Sensors	7 NIST-Certified (1 Ambient, 6 Internal)
Accuracy	±0.5°F
Probe Material	304 Stainless Steel, High Temperature Resistant Ceramics
Waterproof Rating	IP68 (Probe)
Power Source	Rechargeable Battery (Base Unit via USB-C)
Special Features	App Companion, Fast Refresh, High Accuracy, Waterproof, Wi-Fi Support, Magnetic Base
Compatible Appliances	Oven, Air Fryer, Pan, Sous Vide, Smoker, Rotisserie, Grill, Kamado

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the product packaging or contact BBQOVN customer service directly. Contact details can typically be found on the manufacturer's official website or through your purchase platform.