

BtcLink BBQ-3

BtcLink BBQ-3 Bluetooth Wireless Meat Thermometer User Manual

Model: BBQ-3

1. PRODUCT OVERVIEW

The BtcLink BBQ-3 is a state-of-the-art Bluetooth wireless meat thermometer designed for precise temperature monitoring during various cooking processes. Its ultra-thin probe and advanced sensor technology provide accurate readings, ensuring perfectly cooked meals every time. The device connects to a dedicated app, offering real-time tracking, alerts, and preset cooking modes.

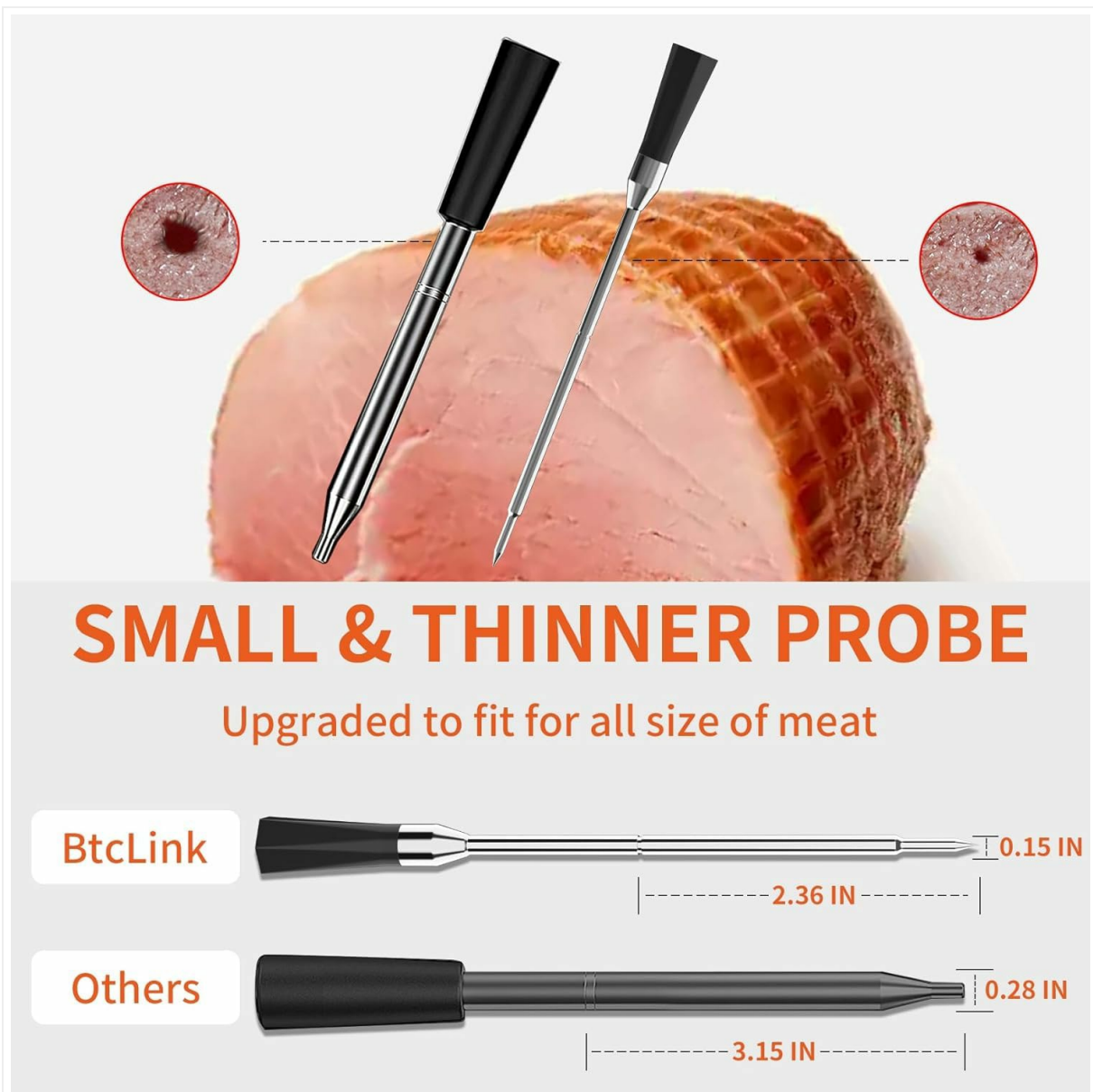


Image 1.1: The BtcLink BBQ-3 Wireless Meat Thermometer, showing the probe and its charging booster.

Key Features:

- **Smart Real-Time Monitoring:** Track internal meat temperature and receive alerts via the companion app.
- **Ultra-Thin Probe:** 3.9mm diameter probe minimizes juice loss and ensures clean penetration.
- **Fast Response & High Accuracy:** Delivers accurate readings in approximately 1 second, with a temperature range of -4°F to 932°F and $\pm 1^\circ\text{F}$ accuracy. NIST certified.
- **Extended Bluetooth Range:** Stable BtcLink 5.4 connectivity with up to 777ft in open areas or 500ft through common household obstructions.
- **100% Wire-Free Design:** Eliminates tangled cables, suitable for rotisseries, smokers, ovens, and grills.
- **User-Friendly App:** Features preset meat modes, custom temperature settings, and cooking history.
- **Durable & Easy to Clean:** Stainless steel probe with IP67 waterproof rating.

BBQOVN

Simply leave the thermometer
in the food to monitor the cooking
process and you will get tastier food.



Image 1.2: The BtcLink probe features an ultra-thin design (0.15 inches) compared to standard probes (0.28 inches), reducing meat damage.

2. GETTING STARTED

2.1 What's in the Box

- 1 x BtcLink BBQ-3 Probe
- 1 x BtcLink BBQ-3 Booster (Charging Base)
- 1 x USB Charging Cable
- 1 x User Manual (this document)

2.2 Initial Charging

Before first use, fully charge both the probe and the booster. Connect the booster to a 5V, 2A USB power adapter (not included) using the provided USB cable. Insert the probe into the booster for charging.

- The probe typically provides over 20 hours of use on a full charge.
- The booster typically provides over 72 hours of use on a full charge.
- **Note:** The initial charge may take longer than subsequent charges, potentially up to 5 hours for the booster if completely discharged. Ensure both units are fully charged before use to ensure optimal performance and connectivity.

2.3 App Download and Installation

Search for the "BBQOVN" app on your smartphone's app store (iOS App Store or Google Play Store) and install it. Follow the on-screen instructions to complete the installation.

2.4 Pairing the Device

1. Ensure Bluetooth is enabled on your smartphone.
2. Open the BBQOVN app.
3. Power on the booster by pressing its button (if applicable, or it activates when the probe is inserted/removed).
4. Remove the probe from the booster. The probe and booster should automatically attempt to link.
5. Within the app, follow the prompts to search for and connect to your BtcLink BBQ-3 device.
6. Once connected, the app will display real-time temperature data.

Troubleshooting Tip: If the probe and booster do not link automatically, or if the app fails to connect,

ensure both devices are charged and within close proximity. Restarting the app or your phone's Bluetooth may resolve connection issues.

3. OPERATING INSTRUCTIONS

3.1 Inserting the Probe

- 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 ceramic handle is exposed to the ambient cooking environment.
- For smaller cuts of meat, careful placement is necessary to ensure the probe is adequately protected and provides an accurate reading.



Image 3.1: Proper probe insertion into meat, showing the internal temperature sensor and the ceramic handle designed to withstand high temperatures.

3.2 Using the BBQOVN App

The BBQOVN app provides comprehensive control and monitoring features:

- **Preset Modes:** Select from various meat types (e.g., steak, turkey, chicken, pork, fish) and desired doneness levels (e.g., Rare, Medium-Rare, Medium, Medium-Well, Well Done). The app will

automatically set the target temperature.

- **Custom Settings:** Manually set your desired target temperature for specific recipes.
- **Real-Time Monitoring:** View the current internal and ambient temperatures on your smartphone.
- **Alerts:** Receive notifications when your food reaches the target temperature, preventing overcooking or undercooking.
- **Cooking History:** Review past cooking sessions, including temperature charts and cooking times, to refine your techniques.
- **Multiple Probes:** If you have multiple BtcLink BBQ-3 probes, the app can monitor several cooking tasks simultaneously.

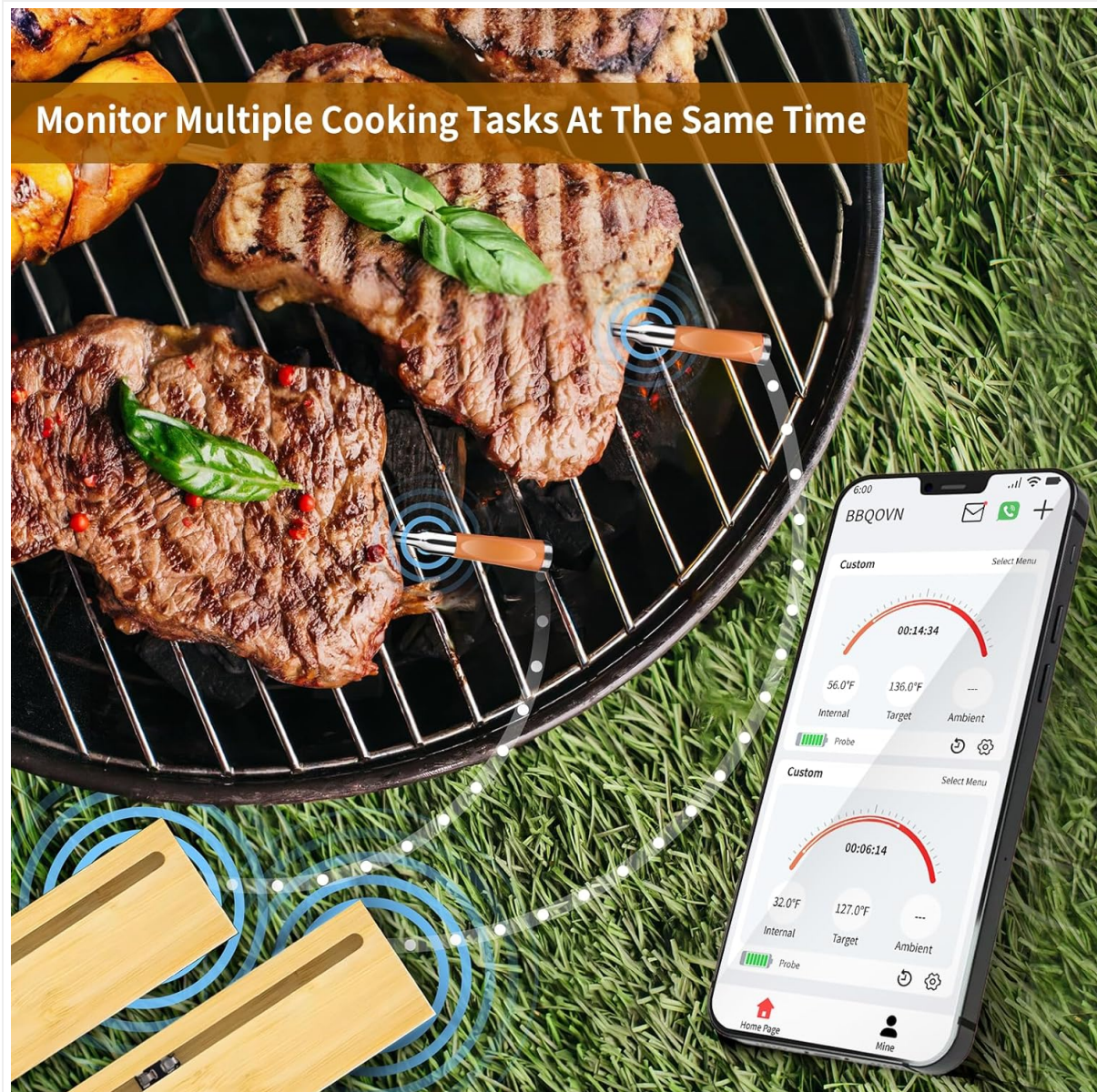


Image 3.2: The BBQOVN app allows monitoring of multiple probes and displays internal and ambient temperatures.



Image 3.3: The app provides timely alerts when your food reaches the desired doneness.

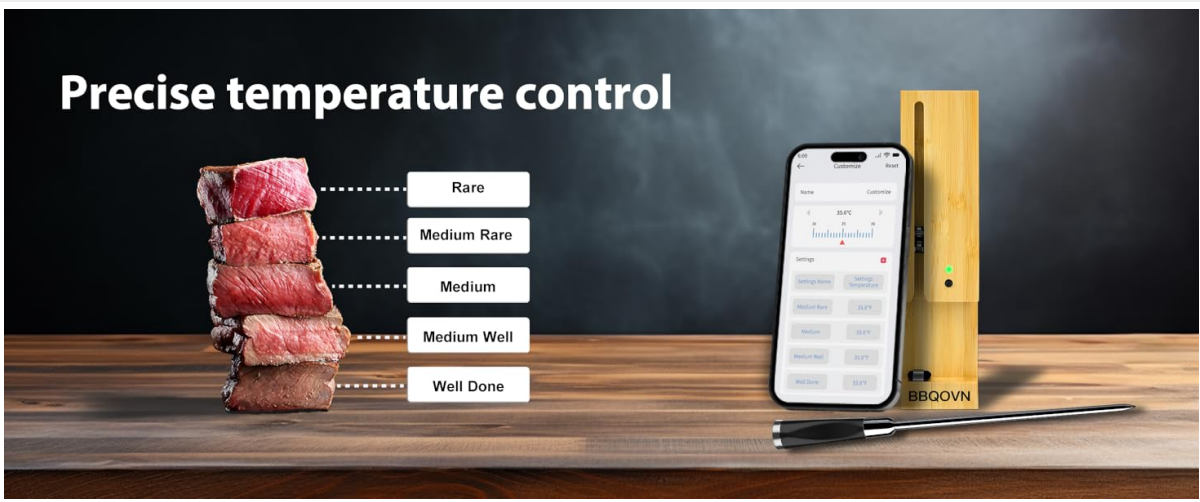


Image 3.4: Review your cooking history to analyze temperature trends and cooking durations.



Image 3.5: The app offers precise temperature control and guides for various doneness levels.

3.3 Bluetooth Connectivity and Range

The BtcLink BBQ-3 utilizes Bluetooth 5.4 technology for a stable and extended wireless connection.

- **Open Area Range:** Up to 777 feet (237 meters).
- **Indoor/Obstructed Range:** Up to 500 feet (152 meters) through walls, glass, wood, and metal.
- **Booster to Grill/Oven:** Stable connection distance of 3-9 feet (1-3 meters) for grills and 3-6 feet (1-2 meters) for ovens.



Image 3.6: Bluetooth range capabilities, showing maximum distances for open areas and stable connections to cooking appliances.

3.4 Compatible Cooking Methods

The wire-free design makes the BtcLink BBQ-3 suitable for a wide range of cooking appliances:

- Oven
- Air Fryer
- Pan Frying
- Sous Vide
- Smoker
- Rotisserie
- Grill
- Kamado

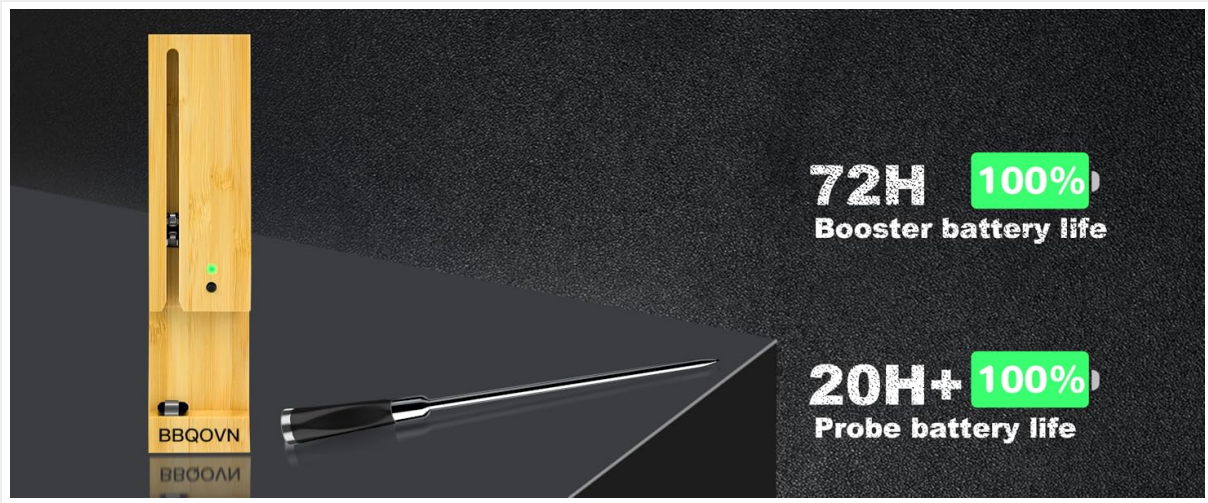


Image 3.7: The BtcLink BBQ-3 is compatible with a variety of cooking methods, including oven, air fryer, pan, sous vide, smoker, rotisserie, grill, and kamado.

4. CARE AND MAINTENANCE

4.1 Cleaning the Probe

The stainless steel probe is IP67 waterproof and easy to clean. After each use:

- Allow the probe to cool down.
- Wash the probe thoroughly with warm, soapy water.
- Rinse under running water.
- Dry completely before storing.
- **Do not immerse the booster in water.** Clean the booster with a damp cloth if necessary.

IP67 Waterproof And Easy To Clean



Image 4.1: The probe is IP67 waterproof and can be easily cleaned under running water.

4.2 Battery Care

- Regularly charge the probe and booster to maintain battery health.
- Store the probe in the booster when not in use to keep it charged and protected.
- Avoid exposing the devices to extreme temperatures for prolonged periods when not in use.

5. TROUBLESHOOTING

- **Device not connecting to app:**
 - Ensure both the probe and booster are fully charged.
 - Verify Bluetooth is enabled on your smartphone.
 - Make sure the probe is removed from the booster to activate.
 - Keep the smartphone, booster, and probe within range.
 - Try restarting the BBQOVN app or your phone's Bluetooth.
- **Inaccurate temperature readings:**
 - Ensure the probe is inserted correctly into the thickest part of the meat, avoiding bones.

- Verify the probe tip is fully submerged in the meat.
- Check for any physical damage to the probe.
- The BtcLink BBQ-3 is NIST certified for accuracy; if issues persist, contact support.

- **Probe and booster not linking:**

- Ensure both units are charged.
- Remove the probe from the booster and reinsert it to reset the connection attempt.
- If issues persist, contact customer support.

- **Slow charging:**

- Ensure you are using a 5V, 2A USB power adapter.
- Initial charging may take longer than specified (up to 5 hours for the booster). Allow sufficient time for the first full charge.

6. SPECIFICATIONS

Feature	Detail
Brand	BtcLink
Model Name	BBQ-3
Probe Diameter	3.9mm (0.15 inches)
Temperature Range	-4°F to 932°F (-20°C to 500°C)
Internal Temperature Range (Probe)	-4°F to 212°F (-20°C to 100°C)
Accuracy	±1°F (±0.5°C)
Response Time	Approx. 1 second
Bluetooth Version	BtcLink 5.4
Wireless Range (Open Area)	Up to 777 ft (237 m)
Wireless Range (Obstructed)	Up to 500 ft (152 m)
Probe Battery Life	20+ hours (fully charged)
Booster Battery Life	72 hours (fully charged)
Waterproof Rating	IP67 (Probe)
Outer Material	High temperature resistant ceramics, Stainless Steel, Wood
Included Components	1 probe, 1 booster
Certifications	FCC, NIST, RoHS, UL, WEEE
Item Weight	6.7 ounces

7. WARRANTY AND SUPPORT

7.1 Warranty Information

BtcLink products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official BtcLink website. An "Extended Warranty" option may be available through the BBQOVN app or BtcLink customer service.

7.2 Customer Support

If you encounter any issues or have questions regarding your BtcLink BBQ-3 thermometer, please contact BtcLink customer support. Contact information can typically be found on the product packaging, the BtcLink website, or within the BBQOVN application.

For the latest information and support, please visit: [BtcLink Official Store on Amazon](#)