BtcLink BBQ10

BtcLink BBQ10 Smart Meat Thermometer User Manual

Comprehensive instructions for setup, operation, and maintenance.

1. Introduction

The BtcLink BBQ10 is an advanced wireless meat thermometer designed for precision cooking. Featuring unlimited-range WiFi and industrial-grade Sub-1G wireless technology, it allows you to monitor your food's temperature from anywhere. With 7 NIST-certified sensors, a large display smart base, and an intuitive app, achieving perfectly cooked meats has never been easier.

2. What's in the Box

- BtcLink BBQ10 Smart Meat Thermometer Base Unit
- Wireless Probe
- USB-C Charging Cable
- User Manual (this document)

3. Product Overview

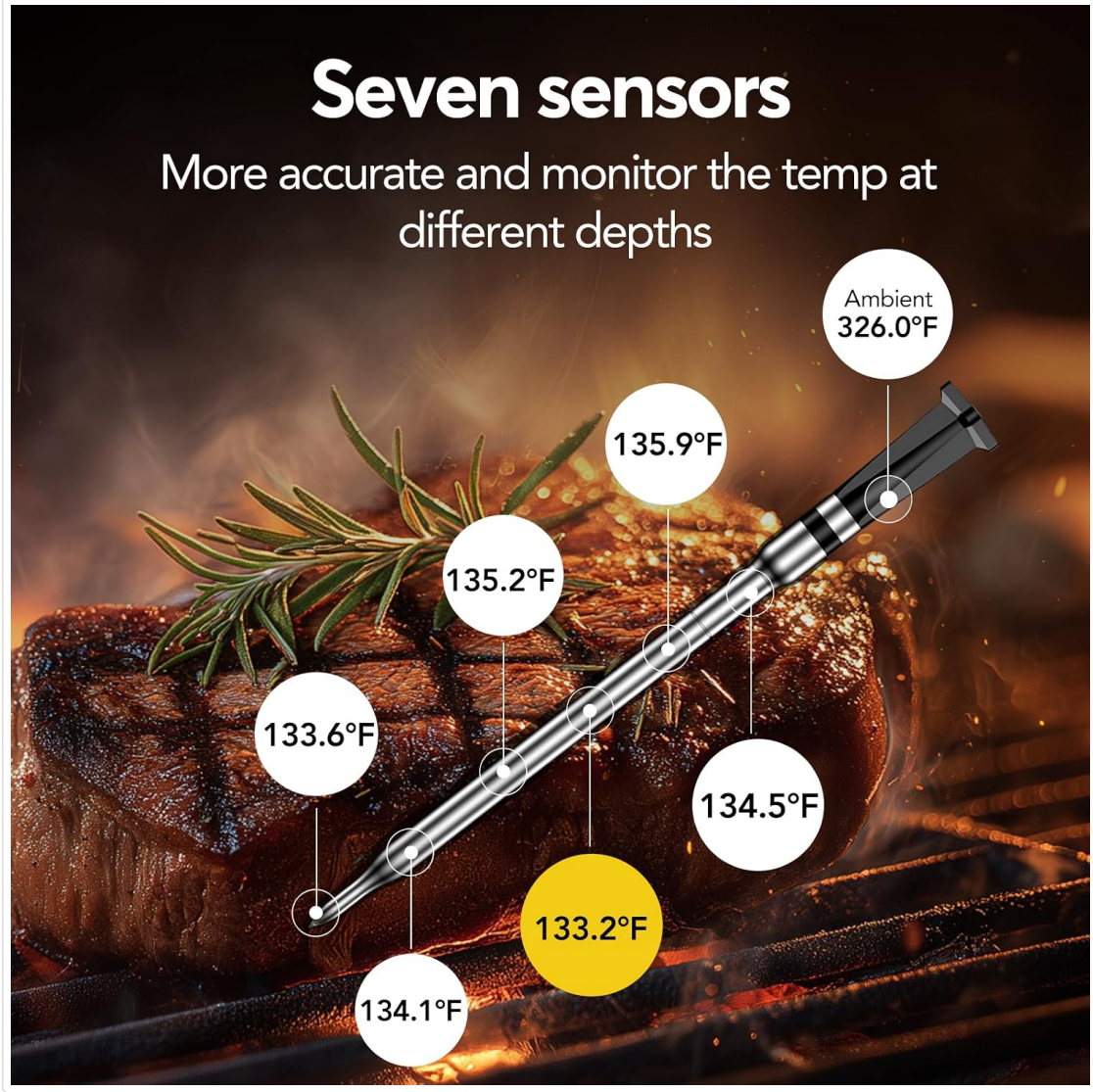
The BtcLink BBQ10 system consists of a smart base unit and a wireless probe. The base unit features a large LED display for direct temperature readings and control buttons. The probe contains multiple sensors for accurate internal and ambient temperature monitoring.



This image displays the BtcLink BBQ10 Smart Meat Thermometer base unit, showing its digital display with target, cooking, and ambient temperatures. The wireless probe is docked in the base. Also shown are a perfectly cooked steak and a smartphone screen illustrating the companion app's interface for monitoring cooking records.



The BtcLink BBQ10 Smart Meat Thermometer base unit is shown with its bright LED display providing quick temperature readings. It is positioned on a table next to an oven, where a large cut of meat is roasting with the probe inserted, demonstrating standalone monitoring capability.



This diagram illustrates the advanced 7-sensor design of the BtcLink BBQ10 probe. It shows the probe inserted into a steak, with individual temperature readings at various depths within the meat and an ambient temperature reading, highlighting its precision in monitoring internal and external cooking conditions.

4. Setup

4.1. Charging the Device

Before first use, fully charge the base unit using the provided USB-C cable. The probe charges automatically when docked in the base unit. The base unit has an internal rechargeable battery.

4.2. Initial Power On

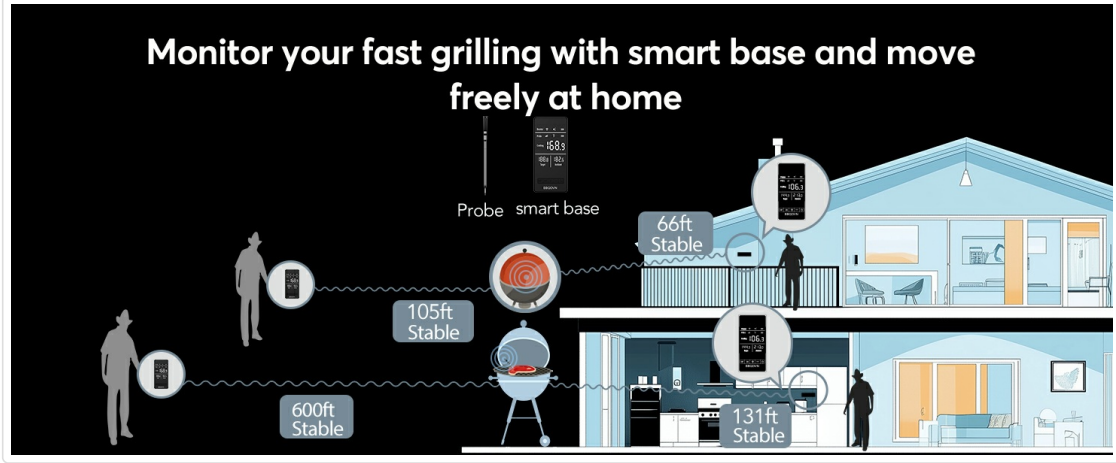
Press and hold the power button on the base unit until the display illuminates. The unit will show target, cooking, and ambient temperatures.

4.3. App Installation and Connection

Download the companion app from your smartphone's app store. Follow the in-app instructions to connect your BtcLink BBQ10 thermometer to your home Wi-Fi network. This enables unlimited range monitoring.



This image demonstrates the unlimited range WiFi capability of the BtcLink BBQ10 thermometer. It shows the Sub-1G signal breaking through walls and a smoker, allowing a user to monitor their BBQ temperature from a smartphone inside a car, far from the cooking area.



This diagram illustrates the stable and extended range of the BtcLink BBQ10's Sub-1G wireless technology. It shows the probe connected to the smart base, which then transmits data via Wi-Fi, allowing users to monitor their grill from various locations inside and outside their home, with indicated stable ranges.

5. Operating Instructions

5.1. Inserting the Probe

Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted fully up to the shoulder to get accurate internal temperature readings. The black ceramic tip should not touch the cooking surface or open flame.

5.2. Setting Target Temperature

On the base unit, use the "SET" button to navigate to the target temperature setting. Use the "+" and "-" buttons to adjust the desired final temperature. Press "OK" to confirm. The app also allows for easy target temperature selection and provides preset options for various meats and doneness levels.

5.3. Monitoring Temperatures

Monitor the current cooking temperature directly on the base unit's large display or remotely via the companion app on your smartphone. The app provides real-time temperature graphs and estimated remaining cooking time.

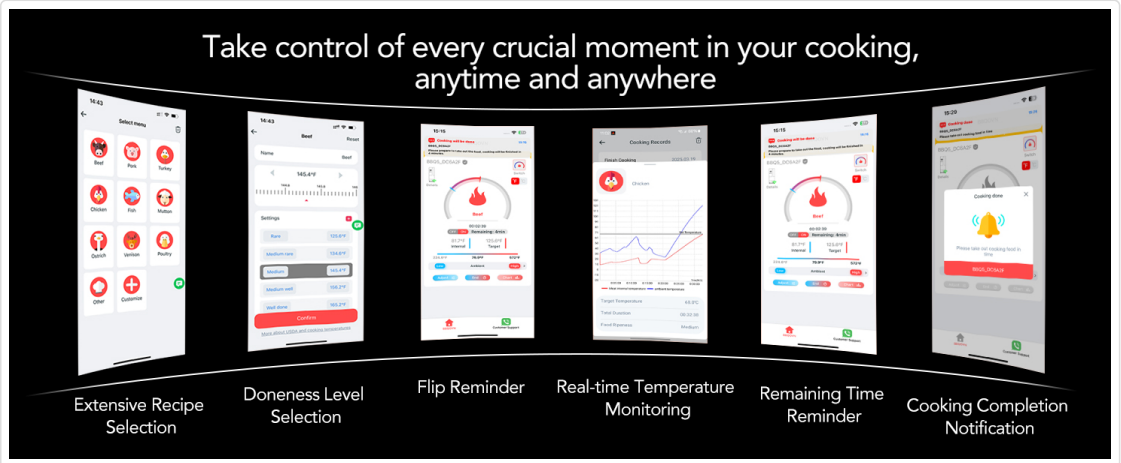
5.4. Understanding Alerts

The BtcLink BBQ10 provides various alerts to assist with cooking. These include "Flip Alerts" to indicate when to turn your meat, "Doneness Guides" to help achieve desired results, and "Cooking Completion Notifications" when your target temperature is reached. Alerts are delivered to the base unit, your phone, and compatible smartwatches.



This image shows a user monitoring a grill with the BtcLink BBQ10 thermometer. One person is checking their smartphone, which displays cooking alerts like "Alert Flip" and "Alert Cooking Done," demonstrating the app's

role in guiding the cooking process.



This image displays a sequence of smartphone screens showcasing the comprehensive features of the BtcLink BBQ10 app. It highlights extensive recipe selection, doneness level customization, flip reminders, real-time temperature monitoring, remaining time reminders, and cooking completion notifications, providing full control over the cooking process.

6. Maintenance and Care

6.1. Cleaning

After each use, allow the probe to cool. Wipe the stainless steel probe clean with a damp cloth. The probe is IP68 waterproof, allowing for easy cleaning under running water. Do not immerse the base unit in water.

6.2. Storage

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

6.3. Battery Information

The BtcLink BBQ10 base unit features a rechargeable internal battery. The probe also has a rechargeable battery that charges when docked in the base. Ensure both components are adequately charged for optimal performance.



This image visually confirms the IP68 waterproof rating of the BtcLink BBQ10 probe, showing it partially submerged in water. This feature ensures easy and safe cleaning of the food-contacting part of the thermometer.

7. Troubleshooting

7.1. No Display on Base Unit

Ensure the base unit is charged. Press and hold the power button for a few seconds to turn it on.

7.2. Probe Not Connecting / Inaccurate Readings

Ensure the probe is fully inserted into the base unit for charging and connection. Verify the probe is correctly inserted into the thickest part of the meat, past the minimum insertion line. Check for any physical damage to the probe.

7.3. App Connectivity Issues

Confirm your base unit is connected to your Wi-Fi network. Ensure your smartphone has a stable internet connection. Restart both the app and the base unit if issues persist.

7.4. Alarm Not Sounding

Check the alarm settings on the base unit or in the app to ensure it is enabled and the volume is not muted.

8. Specifications

Feature	Detail
Model Number	BBQ10
Connectivity	Industrial grade Sub-1G wireless technology, Wi-Fi
Sensors	7 NIST-Certified Sensors
Display Type	Digital Smart base + APP
Outer Material	304 Stainless Steel, High temperature resistant ceramics
Waterproof Rating	IP68 (Probe)
Power Source	Rechargeable internal battery (Base Unit & Probe)
Special Features	Alarm, App Companion, Fast Reading System, Large Display, Wi-Fi Support
Product Care	Wipe Clean (Base Unit), Rinse (Probe)

9. Warranty Information

The BtcLink BBQ10 Smart Meat Thermometer comes with a manufacturer's warranty. For specific details regarding warranty coverage, duration, and claims, please refer to the warranty card included with your product or contact BtcLink customer support.

10. Customer Support

If you encounter any issues or have questions not covered in this manual, please contact BtcLink

customer support for assistance. Refer to the product packaging or the BtcLink official website for contact information.