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› Meatmeet Pro WiFi Wireless Meat Thermometer Digital User Manual

## Meatmeet Meatmeet Pro

# Meatmeet Pro WiFi Wireless Meat Thermometer Digital User Manual

Model: Meatmeet Pro

Brand: Meatmeet

## INTRODUCTION

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The Meatmeet Pro WiFi Wireless Meat Thermometer is designed to simplify your cooking process, ensuring perfectly cooked meals every time. This device offers smart app monitoring, dual WiFi/Bluetooth connectivity, and a durable, high-temperature resistant probe, making it ideal for various cooking methods including BBQ, oven, grill, and smoker.

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*Video: An overview of the Meatmeet Pro Wireless Smart Meat Thermometer, showcasing its features and ease of use.*

## WHAT'S IN THE BOX

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- Booster x1
- Probe x1
- Charging Cable x1
- User Manual x1
- Quick Start Guide x1

# Unmatched Stability, Unlimited Range

WiFi and Bluetooth are available to choose from, so you can stay connected wherever you are.



\*In environments prone to Bluetooth interference, strongly recommend using WiFi for a stable connection.  
\*Lab tests have shown that smoker confined environments can interfere with Bluetooth signals. For the best experience, use in breathable cookware.

*Image: The package contents laid out, showing the booster, probe, charging cable, user manual, and quick start guide.*

## PRODUCT OVERVIEW

### Key Features

- **No Guesswork:** Automatically calculates ideal cooking time for perfect results.
- **Wireless & Unlimited Range:** Monitor cooking progress remotely via Wi-Fi booster and the Meatmeet app.
- **Easy & Convenient App:** Features temperature presets, alerts, recommended temperature guides, and step-by-step instructions.
- **Stable & Reliable Connectivity:** Combines 2.4 GHz WiFi/Bluetooth with a dual-signal system for uninterrupted monitoring.
- **High-Temperature Resistant Probe:** Durable 304-grade stainless steel probe (0.19" diameter) with a heat-resistant ceramic handle (up to 660°F ambient). Measures temperatures from 32°F to 212°F.
- **Quick & Precise:** Industrial-grade sensor provides accurate readings ( $\pm 0.9^\circ\text{F}$ ) updated every second, with  $^\circ\text{C}/^\circ\text{F}$  switchover.
- **Rapid-charging and Efficient:** 5-minute charge provides 10 hours of probe use.
- **Long Battery Life:** Probe fully charges in 40 minutes for up to 50 hours of continuous use. Booster charges in 3.5 hours for 20 hours of use.

### Components



Image: The Meatmeet Pro wireless meat thermometer system, including the probe, booster, and a smartphone displaying the app interface.

## BRAND STORY

Meatmeet brings advanced technology into the kitchen, committed to bringing you a **more stable, more precise and more convenient cooking experience !**



Image: Detailed view of the probe highlighting its industrial-grade sensors for internal and ambient temperatures.

Image: Illustration demonstrating the wireless connectivity between the probe, booster, and the Meatmeet app via WiFi.

Image: The Meatmeet app on a smartphone, showcasing its user-friendly interface for setting up cooks and receiving alerts.

## SETUP INSTRUCTIONS

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### 1. App Installation

1. Locate the QR code in the Quick Start Guide or User Manual.
2. Scan the QR code with your smartphone to download the "Meatmeet" app from your device's app store (Android or iOS).
3. Install the app and grant necessary permissions (e.g., Bluetooth, Wi-Fi, notifications).

### 2. Initial Charging

- Connect the provided USB-C charging cable to the booster and a power source.
- Ensure the probe is correctly seated in the booster for charging.
- The booster's LED indicator will show charging status. A full charge for the probe takes approximately 40 minutes, and the booster takes 3.5 hours.



Image: The Meatmeet Pro booster being charged via a USB-C cable, with a blue light indicating power.

### 3. Pairing the Device

1. Open the Meatmeet app on your smartphone.
2. Press and hold the power button on the booster until the LED flashes (approx. 2 seconds).
3. Double-click the power button to initiate pairing.
4. Follow the on-screen prompts in the app to connect the booster via Bluetooth.
5. Once Bluetooth is connected, the app will guide you through connecting to your Wi-Fi network for extended range monitoring.

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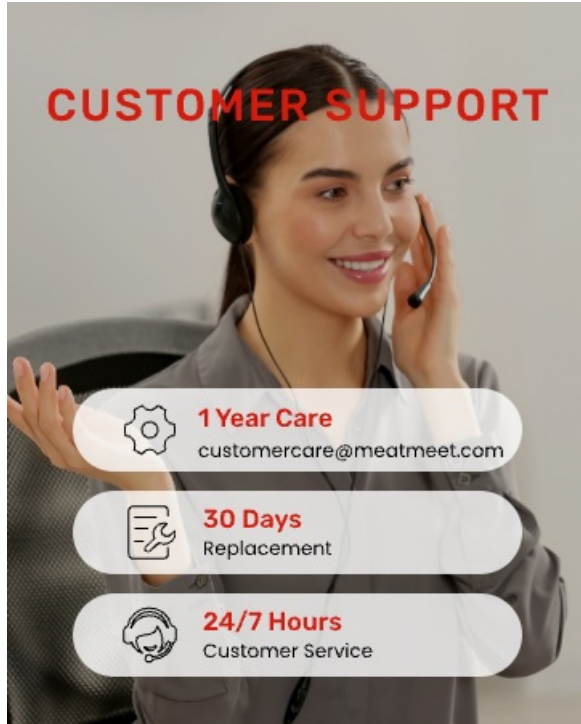
Video: A step-by-step guide on how to perform the first-time pairing of the Meatmeet Pro with the app via Wi-Fi.

# OPERATING INSTRUCTIONS

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## 1. Inserting the Probe

- Carefully insert the probe into the thickest part of the meat, avoiding bones.
- Ensure the probe is inserted past the safety line (etched mark) to obtain accurate internal temperature readings.
- The ceramic handle of the probe should remain outside the meat.



*Image: The Meatmeet Pro probe accurately inserted into a cut of meat, illustrating the placement for optimal temperature measurement.*

## 2. Using the App for Cooking

1. In the Meatmeet app, select the type of meat you are cooking (e.g., Beef, Pork, Poultry, Lamb, Fish).
2. Choose your desired doneness level (e.g., Rare, Medium, Well Done). The app will automatically set the target temperature.
3. The app will display real-time internal, target, and ambient temperatures. It will also estimate the remaining cooking time.
4. Set up custom alerts for temperature thresholds or remaining time.
5. The app will notify you when your food reaches the target temperature.



*Image: The Meatmeet app interface showing real-time cooking data, including internal, target, and ambient temperatures for a beef cook.*

## MAINTENANCE & CARE

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- **Cleaning the Probe:** The probe is IP67 waterproof and dishwasher-safe. Allow the probe to cool sufficiently before cleaning to prevent damage. Wipe clean the ceramic handle.
- **Cleaning the Booster:** Wipe the booster clean with a damp cloth. Do not immerse the booster in water.
- **Storage:** Store the probe in the booster when not in use. Keep the device in a cool, dry place.

*Image: The Meatmeet Pro probe being rinsed under water, highlighting its IP67 waterproof rating for easy cleaning.*

## TROUBLESHOOTING

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### Common Issues and Solutions:

- **Probe/Booster won't charge or Probe unconnected:**
  - Ensure the booster and probe are sufficiently charged. Connect the charging cable and check for the charging logo in the app.
  - If the issue persists, try deleting the device from the app and re-pairing via Bluetooth or Wi-Fi.
- **Wi-Fi Disconnect:**
  - This may indicate a network problem. Delete the device from the app and re-pair it, ensuring a stable Wi-Fi connection.
- **Switching from Bluetooth-only to Wi-Fi connection:**
  - You need to log out of Guest Mode and register or log in to your account to enable Wi-Fi connectivity.
- **Using multiple probes at the same time:**
  - Click on the '+' icon in the app to add another device and follow the pairing steps for each additional booster and probe.

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*Video: A frequently asked questions (FAQs) video for the Meatmeet Pro, addressing common user queries and troubleshooting tips.*

## SPECIFICATIONS

Feature	Detail
Item Model Number	Meatmeet Pro
Batteries	1 Lithium Ion batteries required (included)
Manufacturer	Meatmeet
Special Feature	Alarm, App Companion, High Accuracy, Waterproof, Wi-Fi Support
Color	Black
Included Components	Booster, Probe, Charging Cable, User Manual, Quick Start Guide
Outer Material	Stainless Steel
Specification Met	CE, FCC, RoHS, WEEE
Display Type	Digital
Connectivity Technology	Bluetooth, Wi-Fi
Product Care Instructions	Machine Wash, Oven Safe, Wipe Clean

## WARRANTY & SUPPORT

The Meatmeet Pro comes with a full one-year assurance. For any questions or support needs, please contact our responsive customer support team. We are committed to providing assistance and ensuring your satisfaction.