

AIBBQLIFE A5S

AIBBQLIFE Wireless Meat Thermometer A5S Instruction Manual

Model: A5S | Brand: AIBBQLIFE

[Introduction](#)[Setup](#)[Operation](#)[Maintenance](#)[Troubleshooting](#)[Specifications](#)[Warranty &](#)[Support](#)

1. INTRODUCTION

The AIBBQLIFE Wireless Meat Thermometer A5S is designed to provide precise temperature monitoring for various cooking methods, ensuring perfectly cooked meals every time. With advanced Bluetooth 5.3 technology and smart app control, you can monitor your food from a distance with ease.

Key Features:

- **Real-Time Monitoring & Long Range:** Get precise temperature readings directly on your smartphone or base. Built-in Bluetooth 5.3 offers a 600ft range, allowing you to monitor cooking from anywhere in your home. The app is compatible with both iOS & Android devices.
- **High Accuracy & Timely Alerts:** Experience precise temperature control with a deviation of only $\pm 1.8^{\circ}\text{F}$ ($\pm 1.0^{\circ}\text{C}$). The built-in timer and alarm notify you when your food reaches the target temperature. Celsius and Fahrenheit display can be set via the app.
- **Waterproof & Durable Design:** The stainless steel probe and durable base are designed for tough conditions. The probe handle is heat-resistant up to 932°F . With an IP68 waterproof rating, the probe can be used in ovens, BBQs, smokers, rotisseries, grilling, smoking, or air fryers.
- **Fast Connection & Preset Cooking Menus:** Offers a faster, more stable connection. Device connection takes just a second. Preloaded with different food menus and taste presets, suitable for both beginners and seasoned chefs.
- **Fast Charging & Long Battery Life:** Equipped with a Type-C charging port. The base charges in 2 hours for 24 hours of continuous use. The probe charges in 16 minutes for up to 24 hours of use.



Figure 1: The AIBBQLIFE Wireless Meat Thermometer A5S, showcasing its sleek design alongside a perfectly cooked steak.

2. SETUP GUIDE

2.1 Unboxing and Initial Charge

Upon receiving your AIBBQLIFE Wireless Meat Thermometer A5S, carefully unbox the device. The package includes the thermometer probe, the charging base, and a Type-C charging cable. It is recommended to fully charge both the probe and the base before first use to ensure optimal performance.

Your browser does not support the video tag.

Video 1: An unboxing and initial setup demonstration of the AIBBQLIFE Wireless Meat Thermometer A5S, showing how to connect the device to the app and view real-time temperature readings.

2.2 App Installation

1. Locate the QR code in the user manual or search for 'AIBBQLIFE' in your device's app store (compatible with iOS and Android).
2. Download and install the 'AIBBQLIFE' application.

2.3 Device Pairing

1. Ensure Bluetooth is enabled on your smartphone.
2. Open the 'AIBBQLIFE' app.
3. Remove the probe from its charging base. The base will display the current temperature.
4. Within the app, select the option to 'Add Device'. The app should quickly detect and connect to your A5S thermometer.

3. OPERATING INSTRUCTIONS

3.1 Inserting the Probe

Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bones. Ensure the probe is inserted beyond the safety notch on the shaft to guarantee accurate internal temperature readings and prevent probe damage. The ceramic handle is designed to withstand high temperatures, allowing the probe to remain in the food during cooking.



Figure 2: Proper probe insertion technique, highlighting the internal temperature range (32°F to 212°F) and the ceramic handle's heat resistance (up to 932°F).

3.2 Monitoring Temperature

Once the probe is inserted, the current temperature will be displayed on the charging base and within the AIBBQLIFE app on your smartphone. The app provides a real-time graph of the temperature progression.

Real-time Reading Display



The display currently only supports Fahrenheit now.

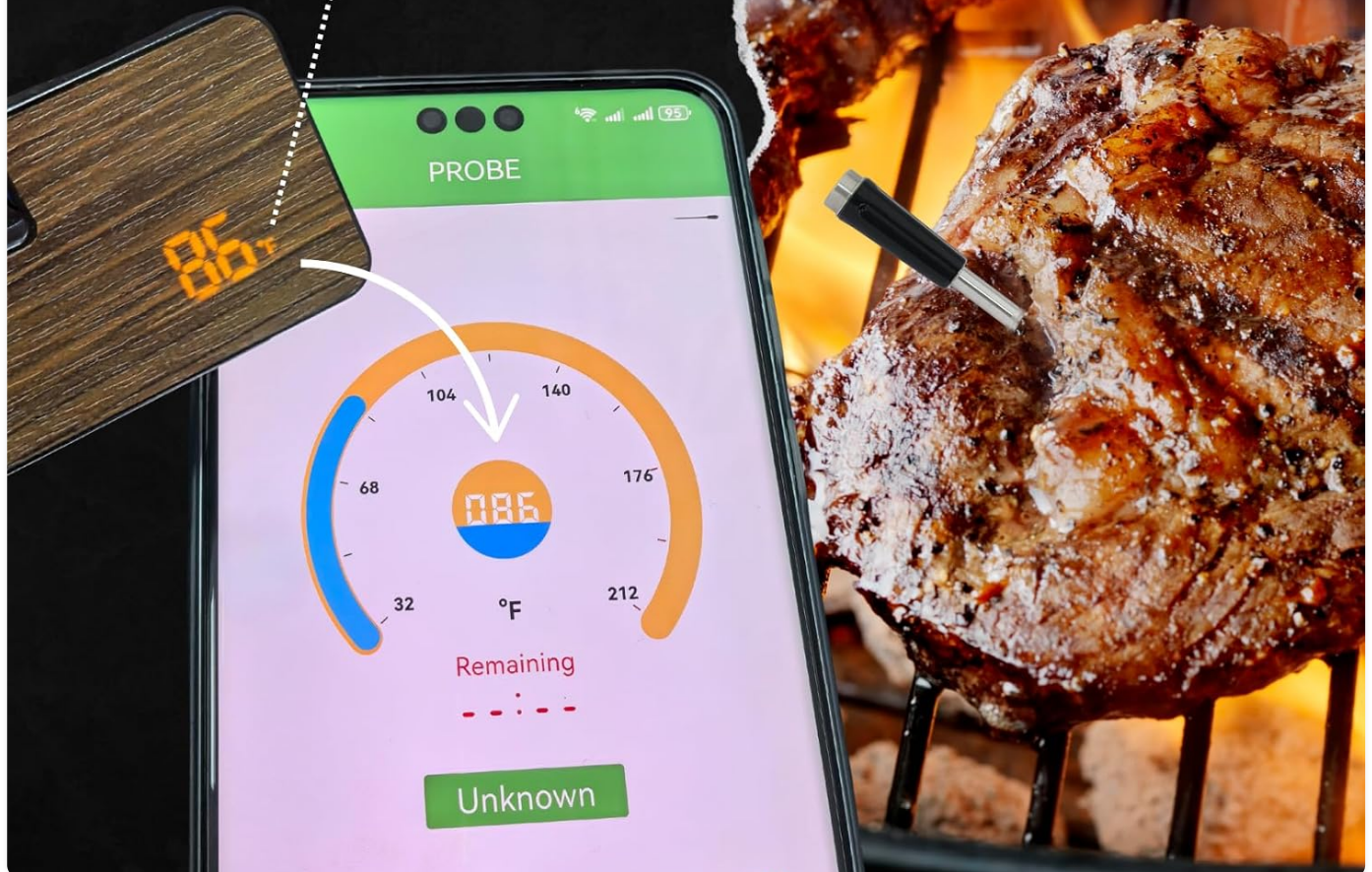


Figure 3: The AIBBQLIFE app interface showing real-time temperature readings and cooking progress.

3.3 Setting Target Temperature and Alerts

The AIBBQLIFE app allows you to set a target temperature for your food. You can choose from preloaded food menus and taste presets (e.g., rare, medium, well-done for beef) or set a custom temperature. The app will provide timely alerts and notifications when your food reaches the desired temperature.

Monitor Cooking Via Smart APP

Perfect For Cooking Multiple Foods At The Same Time



Figure 4: The AIBBQLIFE app's features for setting target temperatures, selecting food types, and managing alerts.

3.4 Applicable Scenarios

The AIBBQLIFE Wireless Meat Thermometer A5S is versatile and can be used in various cooking environments:

- **Outdoor:** BBQ, Smoker, Grill.
- **Indoor:** Oven, Air Fryer, Rotisserie, Pan.



Figure 5: Various cooking scenarios where the AIBBQLIFE thermometer can be effectively used.

4. MAINTENANCE

4.1 Cleaning the Probe

The stainless steel probe has an IP68 waterproof rating, making it easy to clean. After each use, wash the probe with soap and water. It can also be placed in a dishwasher. Ensure the probe is completely dry before returning it to the charging base.



Figure 6: Simple cleaning of the waterproof probe under running water.

4.2 Charging

The charging base features a Type-C port. Connect the provided Type-C cable to the base and a suitable power source. The base charges in approximately 2 hours and provides up to 24 hours of continuous use. The probe itself charges rapidly in 16 minutes for up to 24 hours of use. Always ensure the device is fully charged before long cooking sessions.

Long Battery Life

Charge Once
Cook All Day

Booster Battery Life	~18 Hours
Booster Charge Time	2 Hours
Probe Battery Life	~24 Hours
Probe Fast Charge	16 minutes
Charging Method	USB-C



NOTE: Please fully charge the device before each use. Otherise the device will run out of power in standby mode.

Figure 7: Battery life and charging specifications for the thermometer probe and base.

4.3 Storage

The charging base has a magnetic design, allowing it to be conveniently attached to metal surfaces like a refrigerator or oven. This keeps the thermometer accessible and securely stored.



Figure 8: The magnetic feature of the charging base for convenient storage.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
No temperature reading on base/app	Probe not properly inserted; Low battery; Connection issue.	Ensure probe is fully inserted past the safety notch. Charge the probe and base. Re-pair the device with the app.
Inaccurate temperature readings	Probe not inserted deep enough; Probe tip touching bone/gristle; Probe damaged.	Re-insert the probe into the thickest part of the meat, avoiding bones. If damage is suspected, contact support.
App not connecting to thermometer	Bluetooth off; Device out of range; App issue.	Ensure Bluetooth is on. Move closer to the base/probe. Restart the app or your phone.
Short battery life	Incomplete charging; Old battery.	Ensure full charge cycles. If issues persist, contact support.

6. SPECIFICATIONS

- **Brand:** AIBBQLIFE
- **Model Name:** A5S Wireless Meat Thermometer
- **Connectivity Technology:** Bluetooth 5.3
- **Range:** Up to 600 ft (Bluetooth)
- **Temperature Accuracy:** $\pm 1.8^{\circ}\text{F}$ ($\pm 1.0^{\circ}\text{C}$)

- **Probe Material:** Stainless Steel with Ceramic Handle
- **Probe Handle Heat Resistance:** Up to 932°F (500°C)
- **Internal Probe Temperature Range:** 32°F to 212°F (0°C to 100°C)
- **Waterproof Rating:** IP68 (Probe)
- **Display Type:** Digital (on base)
- **Charging Port:** Type-C
- **Base Charging Time:** 2 hours for 24 hours use
- **Probe Charging Time:** 16 minutes for up to 24 hours use
- **Included Components:** Meat Thermometer with Charging Cable
- **Item Weight:** 4.6 ounces

7. WARRANTY & SUPPORT

For warranty information and customer support, please refer to the documentation included in your product packaging or visit the official AIBBQLIFE website. If you encounter any issues not covered in this manual, please contact our customer service team for assistance.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question