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ROUO B0FWCLZ7X5

ROUO Smart Wireless Meat Thermometer User Manual

Model: Smart Wireless Meat Thermometer (B0FWCLZ7X5)

1. INTRODUCTION

Thank you for choosing the ROUO Smart Wireless Meat Thermometer. This device is designed to provide precise temperature monitoring for various cooking applications, ensuring perfectly cooked meals every time. This manual provides detailed instructions for setup, operation, maintenance, and troubleshooting to help you get the most out of your new thermometer.

2. PRODUCT OVERVIEW AND FEATURES

The ROUO Smart Wireless Meat Thermometer features dual probes, each equipped with two sensors to monitor both internal meat temperature and ambient cooking temperature. It offers flexible connectivity via Bluetooth and WiFi, allowing for remote monitoring through a dedicated app.

Key Features:

- **Dual-Probe Duo-Sensor Precision:** Each stainless steel probe contains two independent sensors for simultaneous internal and ambient temperature tracking.
- **2.4G WiFi & Bluetooth Dual Connectivity:** Seamlessly switch between Bluetooth for close-range monitoring and WiFi for extended remote access via the app.
- **Extended Wireless Range:** Enjoy up to 360 feet of wireless freedom, allowing you to monitor your cook from a distance.
- **IP67 Total Protection & Dishwasher Safe:** Probes are dust-tight and waterproof, suitable for immersion and dishwasher cleaning.
- **Long-lasting Battery & Smart Alerts:** The 2000mAh battery supports extended cooking sessions, with customizable temperature and time alerts through the app.



Your Smart Helper for Every Meal

Image: The thermometer probe illustrating its two sensors for internal and ambient temperature measurement. The internal sensor measures from 14°F to 212°F (-10°C to 100°C), and the ambient sensor measures from 14°F to 572°F (-10°C to 300°C).



YOUR SMART HELPER FOR EVERY MEAL

Image: The wireless meat thermometer system shown in use for outdoor grilling, oven roasting, and baking, highlighting its versatility and smart monitoring capabilities.

3. WHAT'S IN THE BOX

Upon unpacking, please ensure all the following components are present:

- 1 x Repeater (Charging Dock)

- 2 × Probes
- 1 × User Manual (This document)
- 1 × USB Type-C Charging Cable

4. SETUP

4.1 Charging the Device

Before first use, fully charge the repeater and probes.

1. Connect the provided USB Type-C charging cable to the repeater and a suitable USB power adapter (not included).
2. Place the probes into their respective slots in the repeater.
3. The repeater's charging time is approximately 3-4 hours. The probes charge quickly, typically in about 20 minutes, providing up to 24 hours of use on a full charge.



Image: The repeater charging dock with two probes inserted, connected via a USB Type-C cable. The display shows charging indicators and estimated charging times.

4.2 App Installation

Download the official ROUJO app on your smartphone or tablet:

- For iOS devices, search for "ROUJO" in the Apple App Store.
- For Android devices, search for "ROUJO" in the Google Play Store.
- Install the app and grant necessary permissions for Bluetooth and location services.

4.3 Initial Pairing and Connectivity

The probes automatically connect to the repeater when placed in the charging dock. To connect the repeater to your smartphone:

1. Ensure Bluetooth is enabled on your smartphone.
2. Open the ROUWO app. The app will guide you through the pairing process.
3. For WiFi connectivity, follow the in-app instructions to connect the repeater to your home 2.4GHz WiFi network. This enables remote monitoring from anywhere.

5. OPERATING INSTRUCTIONS

5.1 Probe Placement

Proper probe placement is crucial for accurate readings:

- Insert the probe into the thickest part of the meat, avoiding bones, fat, or gristle.
- Ensure the internal temperature sensor (the tip of the probe) is fully embedded in the meat.
- The ambient temperature sensor (located near the top of the probe) should be exposed to the cooking environment (oven, grill, smoker).
- The probes are designed for use in ovens, grills, smokers, and air fryers. Avoid direct contact with open flames, which can damage the probes.

5.2 Monitoring Temperatures

You can monitor temperatures directly from the repeater or through the ROUWO app.

- **Repeater Display:** The repeater features an LCD screen that displays the current internal and ambient temperatures for both probes.
- **ROUWO App:** The app provides real-time temperature readings, temperature graphs, estimated cooking times, and allows you to set target temperatures and alerts.

5.3 Connectivity (Bluetooth & WiFi)

The thermometer offers flexible connectivity options:

- **Bluetooth:** Provides a stable connection for monitoring within approximately 360 feet (200 feet effective range) of the repeater. Ideal for backyard cooking.
- **WiFi:** Once connected to your home WiFi network, the app allows for unlimited-range remote monitoring, enabling you to check your cook from anywhere with an internet connection. The system automatically switches between Bluetooth and WiFi as needed.

Precision Cooking on All Major Appliances



Image: Diagram illustrating the 360 ft wireless range, showing how the probes connect to the repeater, and the repeater then sends signals to the smartphone app, freeing the user from constant grill monitoring.

5.4 App Usage

The ROUO app enhances your cooking experience:

- **Preset Cooking Modes:** Select from various meat types and doneness levels for guided cooking.
- **Custom Temperature Settings:** Set your own target temperatures for specific recipes.
- **Alerts:** Receive notifications when your food reaches the target temperature or when cooking time is complete.
- **Multi-Probe Monitoring:** Monitor both probes simultaneously within the app.

100% WIRELESS SMART KICHEN ASSISTANT

-  Easy to Use
-  Monitor Temperature
-  Accurate Reading
-  Guided Cook System



Image: Screenshots of the ROUJO app interface, demonstrating features like estimated cook time, various cooking presets (poultry, fish, beef, pork, lamb), custom temperature settings, and the ability to monitor multiple cooks simultaneously.

5.5 Cooking Applications

This thermometer is suitable for a wide range of cooking methods:

- **Outdoor Cooking:** Ideal for BBQ, grilling, and smoking.
- **Indoor Cooking:** Perfect for ovens, air fryers, pan-searing, and sous vide.

1 PROBE, 2 SENSORS

Applicable to the high temperatures when use in an oven

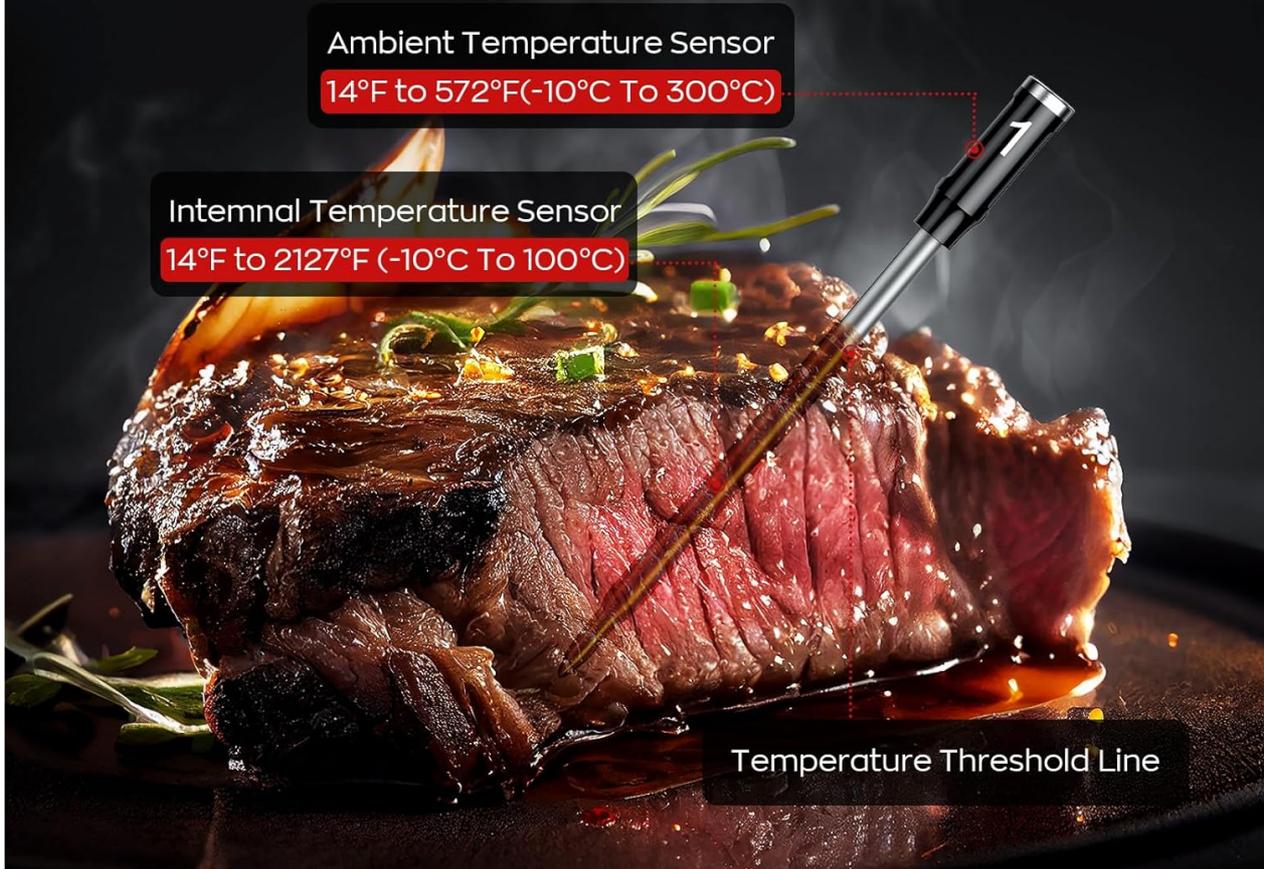


Image: The wireless meat thermometer probes used in various cooking appliances, including a grill for outdoor cooking and an oven for indoor cooking, demonstrating its precision across different methods.

6. MAINTENANCE

6.1 Cleaning

Proper cleaning ensures the longevity and hygiene of your probes:

- The probes are IP67 rated and dishwasher safe. For best results, place them on the top rack of your dishwasher.
- Alternatively, hand wash the probes with soap and water. Ensure they are thoroughly dried before storing.
- Do not immerse the repeater (charging dock) in water. Clean the repeater with a damp cloth.



360ft Wireless Range

Free you on other stuff instead of watching the grill

Image: A thermometer probe being rinsed under running water, illustrating its IPX6 waterproof rating and ease of cleaning by hand washing or in a dishwasher.

6.2 Storage

Store the probes and repeater in a clean, dry place when not in use. Keep them in the charging dock to ensure they are ready for your next cooking session.

7. TROUBLESHOOTING

If you encounter issues with your ROUOU Smart Wireless Meat Thermometer, please refer to the following common solutions:

- **Connection Issues (Bluetooth/WiFi):**

- Ensure the repeater is within range of your smartphone (for Bluetooth) or your WiFi router (for WiFi).
- Verify that Bluetooth is enabled on your phone and the ROUOU app has location permissions.
- Check your WiFi network is 2.4GHz, as the device may not support 5GHz networks.
- Restart the app and/or your phone.
- Ensure the probes are securely seated in the repeater.

- **Inaccurate Temperature Readings:**

- Confirm the probe is inserted correctly into the thickest part of the meat, avoiding bones.
- Ensure the ambient sensor is exposed to the cooking environment and not covered by food.
- Calibrate the thermometer if an option is available in the app (refer to app instructions).

- **Charging Problems:**

- Verify the USB Type-C cable is securely connected to both the repeater and the power source.
- Ensure the probes are correctly placed in the charging slots.

- Try a different USB power adapter and cable.
- **App Not Responding:**
 - Close and reopen the ROUJO app.
 - Check for app updates in your device's app store.
 - Ensure your phone's operating system is up to date.

8. SPECIFICATIONS

Feature	Specification
Model	Smart Wireless Meat Thermometer (B0FWCLZ7X5)
Brand	ROUJO
Internal Temperature Range	14°F to 212°F (-10°C to 100°C)
Ambient Temperature Range	14°F to 572°F (-10°C to 300°C)
Accuracy	±1.8°F (±1°C)
Connectivity	Bluetooth & 2.4GHz WiFi
Wireless Range	Up to 360 feet (effective Bluetooth range ~200 feet)
Probe Waterproof Rating	IP67 (Dust-tight, submersible up to 1 meter for 30 minutes)
Probe Material	304 Stainless Steel
Repeater Battery Capacity	2000mAh
Probe Battery Life	Up to 24 hours (on full charge)
Repeater Charging Time	3-4 hours
Probe Charging Time	20 minutes
Included Components	Repeater, 2 Probes, User Manual, USB Type-C Charger

9. WARRANTY AND SUPPORT

ROUJO products are manufactured to high-quality standards. For warranty information, technical support, or any questions regarding your Smart Wireless Meat Thermometer, please refer to the contact information provided on the product packaging or visit the official ROUJO website. Please retain your proof of purchase for warranty claims.

