SONOFF BBQ Meat Thermometer

Product Preview Manual (VIP version)

Hi!

We are glad to have you participate in our new product review! Your unique perspective and professional feedback are invaluable to us. The following sections will provide detailed information on usage precautions, platform support, and the product manual. We hope this new product will excite both you and your audiences. Once again, thank you for your support and collaboration!

Enjoy using the product!

Product Model Introduction

The SONOFF BBQ Meat Thermometer is a smart meat thermometer. Simply insert the heat-resistant probe into the center of food, and view the real-time temperature on the device screen or through the eWeLink app. It alerts you when the preset temperature is reached, helping you easily grill delicious meat.

Preset Temp. : You can set a prest temperature in eWeLink APP. When the probe detects this temperature, both the device and the app will notify you.

Real-Time Temp. Chart : During the grilling, the eWeLink app will record the temperature detected by the probe and generate a real-time temperature chart, helping you track temperature changes.

Timer : You can set a timer to remind you to return to the grill when the countdown ends.

Notes before Using

*The BMT01 is only compatible with the eWeLink app and cannot be used on other platforms. The eWeLink app must be updated to V5.10.0 and above.

*The BMT01 package includes two probes. We will release an accessory (SONOFF BBQ Meat Thermometer Probe Sensor) that includes two probes to expand to four.

User Manual

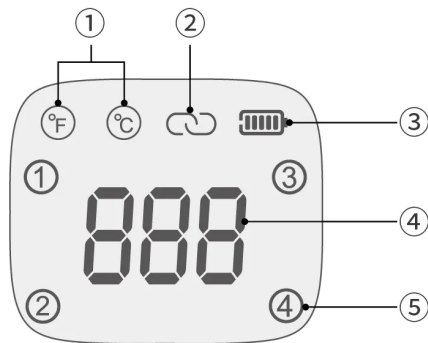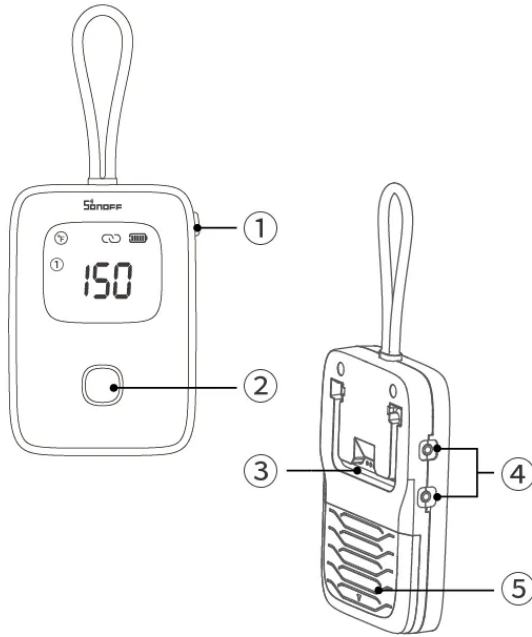|			
Temperature Detection	App Monitoring	Temp. Alert	Timer Reminder
Real–Time Temp. Chart	Reading Switch	Backlight Display	Fast Refresh

Screen instruction

① Temperature unit

② Connection icon

③ Battery level

④ Probe temperature

⑤ Probe corresponding to the current temperature

Device instruction

① **Power button**

• Press and hold for 5 seconds to turn on the device, and press and hold for 5 seconds to turn off the device when it is turned on.

② **Function button**

• Long touch for 5 seconds: the device enters the pairing mode.

• Short touch: turn on the backlight/switch the temperature of the next probe

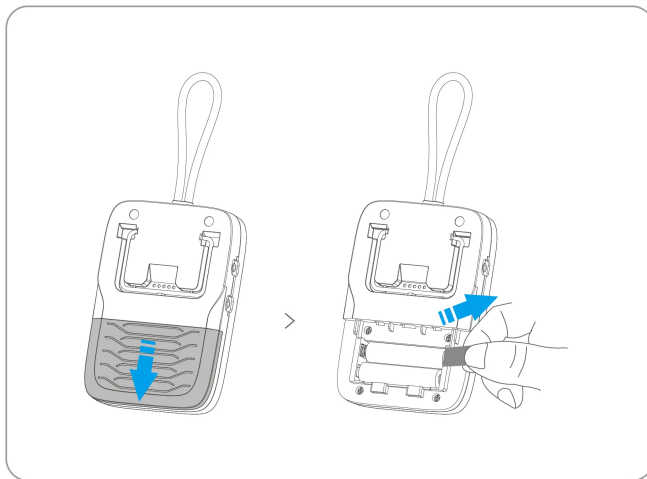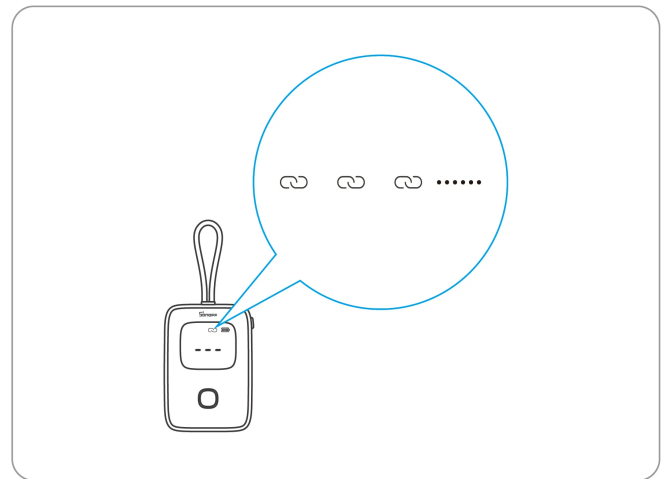③ **Device bracket**

④ **Probe interface**

⑤ **Battery cover**

Specification

Model	BMT01
MCU	EP2T42F40
Input	3V⎓0.1A (2*1.5V Batteries)
Battery model	AAA (1.5V)
Net weight	100g
Product dimension	104.6x71.4x19.2mm
Color	Black
Casing material	PC
Applicable place	Indoor
Working temperature (Meat Thermometer)	–10℃~55℃/14~131℉

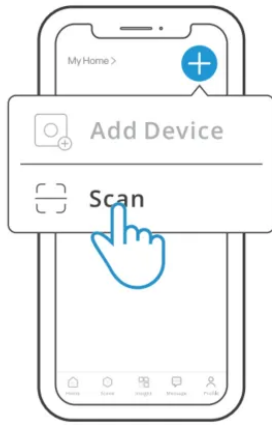|	
Working temperature (Probe)	0~300℃/32~572℉
Working humidity	5–95%RH, non–condensing
Working height	Less than 2000m
Certification	CE/FCC/ISED/RoHS
执行标准	GB 4706.1

Power on

①

②

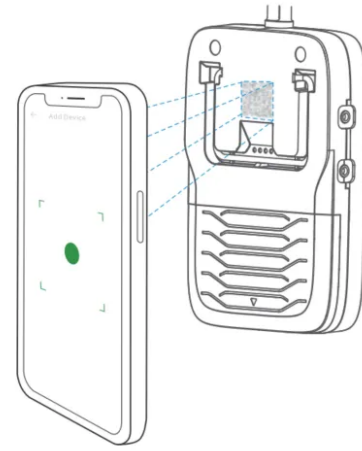① Remove the device battery insulation sheet to power the device.

② When the device is used for the first time, it enters pairing mode by default. The connection icon " ⚯ " is flashing.

* If pairing is not completed within three minutes, the device will exit pairing mode. To re–enter pairing mode, long touch the function button on the screen for five seconds until the connection icon " ⚯ " starts flashing.

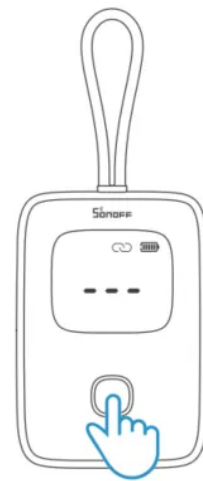# Scan QR Code to Add Device
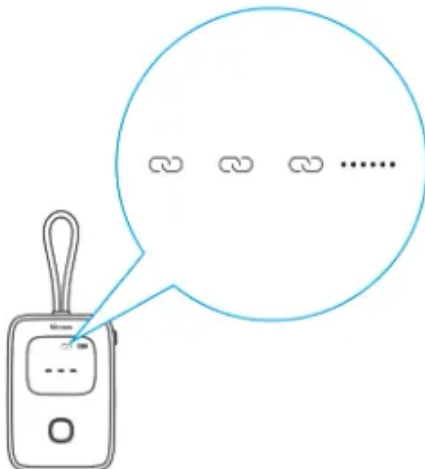
Enter "Scan".

Scan the QR code on the device.

Select "Add Device".

Long touch the function button for 5 seconds.
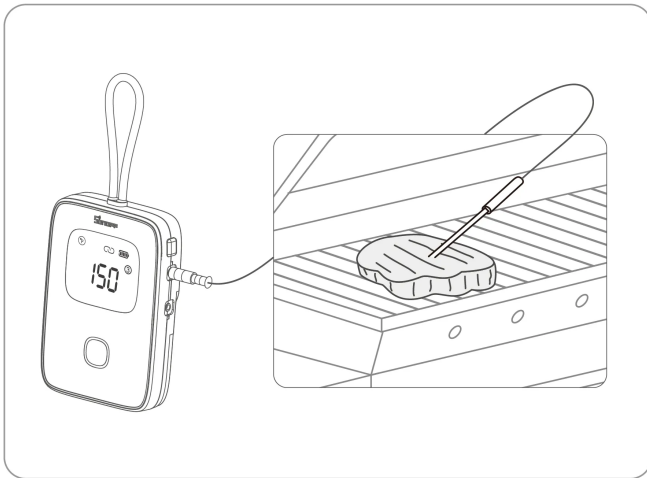

Check the connection icon status.

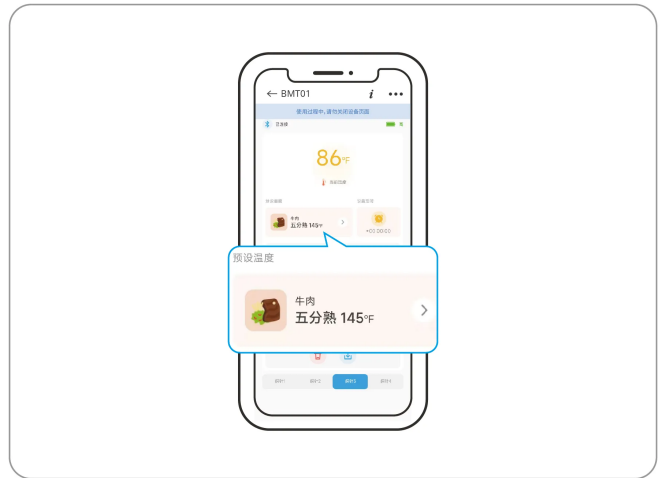
Wait for the device to be connected.
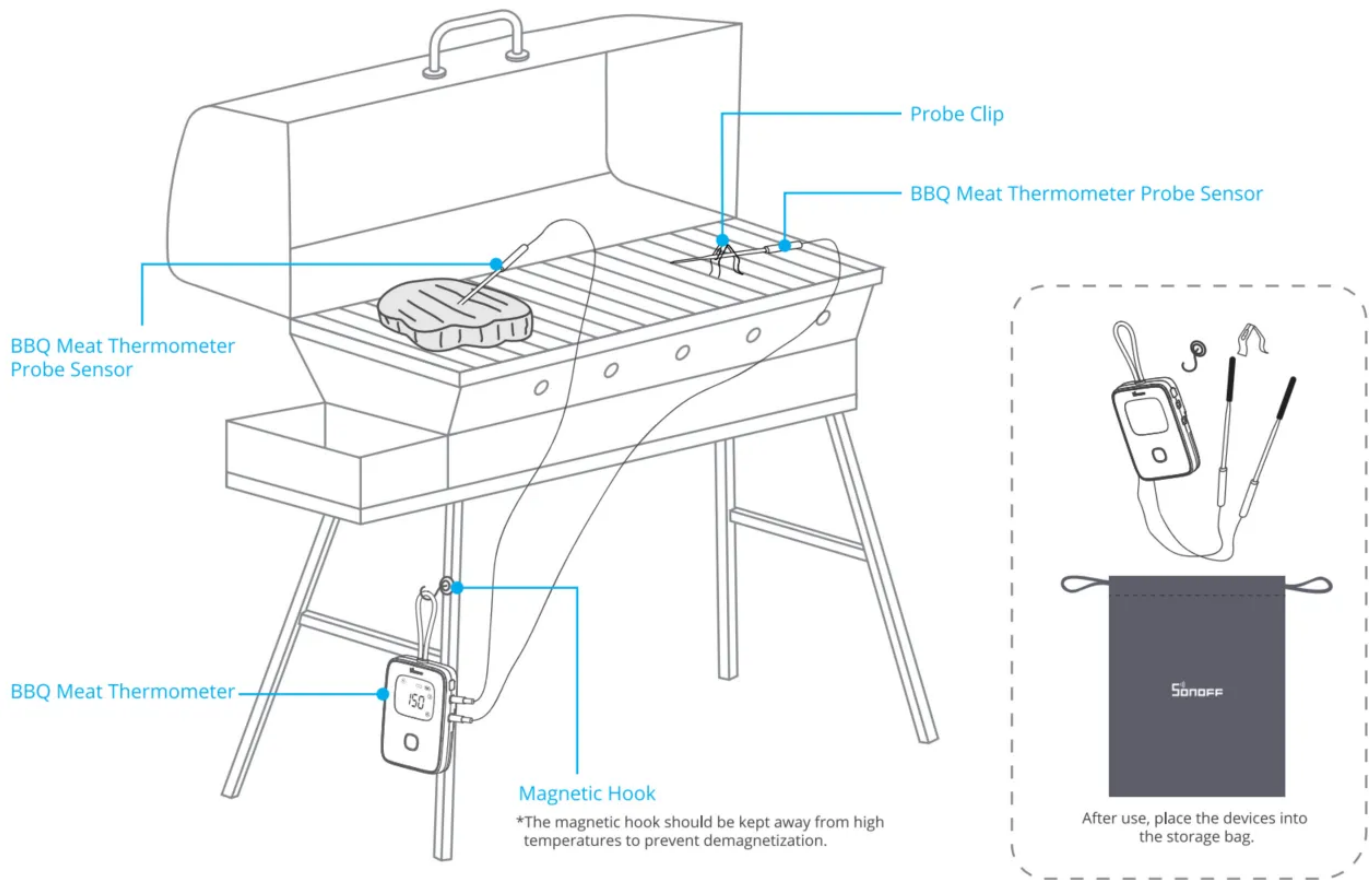
Device"Added completely".

Monitor Temperature

①Insert the probe connectors into the ports on both sides of the BMT01, then insert the probe into the food you wish to monitor (such as beef, lamb, and so on).

② Set the Preset Temp. in the eWeLink App. When the probe temperature rises to the Preset Temp., the device and mobile phone will trigger an alarm reminder.

* If the device does not detect the probe within ten minutes, or if the probe's temperature does not exceed 50℃ within 24 hours, it will automatically power off. To turn the device on, press and hold the side button for five seconds.

Probe Clip

BBQ Meat Thermometer Probe Sensor

BBQ Meat Thermometer Probe Sensor

BBQ Meat Thermometer

Magnetic Hook
*The magnetic hook should be kept away from high temperatures to prevent demagnetization.

After use, place the devices into the storage bag.

Warning

1. This product is equipped with a food–grade probe. Please remove the plastic protective cover from the probe before use. The probe is sharp, so handle with care to avoid injury.

2. Avoid touching the probe directly with your hands in high–temperature environments to prevent burns.

3. Keep the probe away from open flames. Grilling over open flames can easily produce carcinogens like polycyclic aromatic hydrocarbons and nitrosamines. At the same time, the temperature measurement range of the probe is 32~572℉ (0~300℃), long–term exposure to open flames may cause malfunction.

4. The host is not resistant to high temperatures. Please keep it away from the grill during use.

5. The magnetic hook provided should be kept away from high temperatures to prevent demagnetization. It is recommended to attach it to the grill legs.

6. This product is not suitable for children. Please keep it out of reach of children.

7. This product contains AAA batteries. Please keep new and old batteries out of reach of children.

Ending

We look forward to your review of this new product and believe your followers will be eager as well. Thank you again for your participation and support!

If you have any questions or need further assistance, please feel free to contact us anytime.