

# Meater Plus Thermometer Instructions



## Meater Plus Thermometer Instructions

The Meater Plus thermometer is a revolutionary tool designed for home cooks and professional chefs alike, enabling precise cooking and perfect results every time. With its wireless capabilities and intuitive app interface, it allows users to monitor their cooking from a distance, ensuring that meats are cooked to perfection without the hassle of being tethered to a stove or grill. This comprehensive guide will walk you through the setup, usage, maintenance, and troubleshooting of the Meater Plus thermometer to ensure that you can make the most of this innovative device.

## What is Meater Plus?

The Meater Plus is a smart meat thermometer that connects to your smartphone or tablet via Bluetooth and Wi-Fi. It is equipped with a temperature probe and an internal sensor that keeps track of both the internal temperature of the meat and the ambient temperature of the cooking environment. Its unique features include:

- Wireless connectivity
- Bluetooth range of up to 100 feet
- Wi-Fi range of up to 165 feet with the Meater Link
- Dual temperature sensors
- Smart meat cooking guidance through the Meater app

## Unboxing Your Meater Plus

When you first receive your Meater Plus thermometer, you will find the following items in the box:

1. Meater Plus thermometer
2. Charging dock (which also acts as a signal booster)
3. User manual
4. Quick start guide

Before using the thermometer, ensure that all components are present and in good condition.

## Setting Up Meater Plus

Setting up your Meater Plus is a straightforward process. Follow these steps to get started:

## 1. Charge the Meater Plus

- Place the Meater Plus thermometer in the charging dock.
- Connect the charging dock to a power source using the included USB cable.
- Allow the thermometer to charge fully before the first use. A full charge generally takes around 1-2 hours.

## 2. Download the Meater App

- Search for the Meater app in the App Store (iOS) or Google Play Store (Android).
- Download and install the app on your smartphone or tablet.

## 3. Connect the Meater Plus to Your Device

- Open the Meater app.
- Turn on Bluetooth on your smartphone or tablet.
- Follow the in-app instructions to pair the Meater Plus thermometer with your device.
- If prompted, create an account to unlock additional features.

## Using the Meater Plus Thermometer

Once the Meater Plus is set up, you can start using it for your cooking endeavors. Here's how to do it effectively:

## 1. Preparing the Meat

- Remove the Meater Plus thermometer from the charging dock.
- Insert the probe into the thickest part of the meat, ensuring that it does not touch any bone or gristle, as this can give inaccurate readings.
- The probe should be inserted at least halfway into the meat for accurate temperature measurement.

## 2. Setting Up the Cook

- Open the Meater app on your device.
- Select the type of meat you are cooking from the app's database, which includes beef, chicken, pork, fish, and more.
- Choose your desired doneness level (rare, medium, well-done).
- The app will provide you with target temperatures, as well as estimated cooking times based on your selections.

## 3. Cooking and Monitoring

- Place the meat on a grill, oven, or smoker as required.
- The Meater Plus will begin monitoring the internal temperature of the meat and the ambient cooking temperature.
- You can monitor the cooking progress directly from the app, which will send you notifications when your meat reaches the desired temperature.

## 4. Finishing Up

- Once the target temperature is reached, the Meater app will notify you.

- Remove the meat from the heat source and allow it to rest for a few minutes before slicing or serving. This resting period is essential for juicy and flavorful meat.

## Using Meater Link for Extended Range

The Meater Plus thermometer has a Bluetooth range of up to 100 feet. However, you can extend this range by using the Meater Link feature, which allows you to connect your thermometer to Wi-Fi.

## Steps to Use Meater Link

1. Ensure the Meater Plus is in the charging dock.
2. Open the Meater app and go to the settings.
3. Enable Meater Link and follow the prompts to connect to your Wi-Fi network.
4. Once connected, you can monitor your cooking from anywhere in your home or even outside, provided you have internet access.

## Maintenance and Care

To ensure the longevity and performance of your Meater Plus thermometer, follow these maintenance guidelines:

- **Cleaning:** After each use, gently wipe the probe with a damp cloth. Avoid submerging the thermometer or charging dock in water.
- **Storage:** Store the Meater Plus thermometer in its charging dock when not in use. This not only protects the probe but also keeps it charged.
- **Battery Life:** The battery in the Meater Plus should last for several uses. If you notice a decrease in performance or the probe fails to connect, it may need to be recharged.

# Troubleshooting Common Issues

While the Meater Plus thermometer is generally reliable, you may encounter some common issues.

Here are troubleshooting tips for those situations:

## 1. Connection Issues

- Ensure Bluetooth is enabled on your device.
- Try restarting the Meater app or your smartphone/tablet.
- Move closer to the thermometer to establish a connection.
- If using Meater Link, ensure your Wi-Fi connection is stable.

## 2. Inaccurate Readings

- Check if the probe is properly inserted in the thickest part of the meat.
- Ensure the probe is not touching any bone or gristle.
- Calibrate the thermometer if necessary; refer to the user manual for calibration instructions.

## 3. Charging Issues

- Make sure the charging dock is properly connected to a power source.
- Ensure the thermometer is correctly seated in the charging dock.
- If the thermometer does not charge, inspect the charging contacts for dirt or debris.

## Conclusion

The Meater Plus thermometer is an invaluable tool for anyone who enjoys cooking meat to perfection. With its easy setup, user-friendly app, and wireless capabilities, it simplifies the cooking process while ensuring accurate results. By following the instructions outlined in this guide, you can make the most of your Meater Plus thermometer, leading to delicious and perfectly cooked meals every time. Whether you're grilling, roasting, or smoking, this thermometer will elevate your culinary experience and help you impress family and friends with your cooking skills.

## Frequently Asked Questions

### How do I turn on the Meater Plus thermometer?

To turn on the Meater Plus thermometer, simply press the button located on the device until the LED light turns on.

### What is the maximum temperature that the Meater Plus can measure?

The Meater Plus can measure temperatures up to 212°F (100°C) for the probe and 527°F (275°C) for the external grill or oven.

### How do I connect the Meater Plus to the app?

To connect the Meater Plus to the app, first ensure Bluetooth is enabled on your smartphone, then open the Meater app and follow the on-screen instructions to pair your thermometer.

### How do I calibrate the Meater Plus thermometer?

The Meater Plus is factory calibrated and does not require recalibration. However, you can check the accuracy by measuring the temperature of boiling water (should be 212°F or 100°C).

## Can I use the Meater Plus in an oven or grill?

Yes, the Meater Plus is designed to be used in ovens, grills, and smokers, as it can withstand high temperatures.

## How do I charge the Meater Plus thermometer?

To charge the Meater Plus, place it in the charging dock that comes with the device. It typically takes about 1-2 hours for a full charge.

## What features does the Meater Plus app offer?

The Meater Plus app offers features such as temperature monitoring, cooking time estimates, alerts when the desired temperature is reached, and recipe suggestions.

## How do I clean the Meater Plus thermometer?

To clean the Meater Plus, wipe the stainless steel probe with a damp cloth or sponge. Do not submerge the thermometer in water or place it in the dishwasher.

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