

Wireless Meat Thermometer - RFX MEAT



The Challenges

Unreliable Wireless Performance

Bluetooth-based smart probes were found them to be too temperamental for serious use. Often dropping out during cooks, leading to over- or undercooked meat.

Inaccurate Pit Temperature Readings

Some systems used a single probe for both meat and pit temperatures. This can give misleading air readings due to evaporative cooling from the meat and poor airflow data.

Disruption During Cooks

Without reliable wireless monitoring, You can need to regularly lift lids to check temperatures. This breaks the heat cycles, slowing down cooking and interrupted the whole process.

Unsuitable for Larger Setups

Many systems are built for home use and cannot support multiple cooks at once, limiting their value for commercial kitchens, caterers, or cookery classes.

For pricing or any further information, please contact Omni Instruments Ltd.

The Solution

The RFX Wireless BBQ Thermometer replaces unreliable systems with a robust, scalable monitoring solution designed for professional use.

RFX includes:

- Wireless meat probes for real-time monitoring without cables
- A separate pit probe for accurate ambient readings
- Reliable radio frequency connection with long-range performance
- Easy app integration with graphing, alerts, and data export
- Capacity to monitor up to 50 probes at once—ideal for large cook setups

How The RFX Can Improved Your Setup

Reliable, Uninterrupted Data

The radio frequency connection resolved the signal issues that had made other smart probes unusable. Chef's can have full confidence in the readings throughout every stage of the cook.

Accurate Pit Control

Using a dedicated pit probe clipped to the grill grate, you can see a true reflection of ambient temperature. This helps manage low and slow cooks more precisely and time finishing steps like searing or resting.

Streamlined Cooking Process

With the probe left in from start to finish, you no longer need to open the oven door or interrupt the cooking process. This speeds up service, preserves heat, and keeps the focus on other preparations.

Simplified Cooking Management

RFX can help monitor multiple dishes and stages at once, all within a single app. You can follow the progress in real time, learning how temperature can affect the texture and flavour of your meat to help you improve each time you cook.

Summary

By switching to RFX, you can gain a more reliable and scalable way to manage cooking temperatures. The system supports professional demands by improving accuracy, saving time, and simplifying service. Whether for classes, catering, or commercial BBQ operations, RFX offers consistent control, improved efficiency, and better results.

For pricing or any further information, please contact Omni Instruments Ltd.

