



**Wireless meat thermometer user manual**

DT-106

### FEATURES

- ✓ Dual probe technology, monitor two different meats or one meat and the grill/oven/smoker
- ✓ Programmed with preset USDA approved temperatures for different types of meat (Ground Beef, Ground Poultry, Beef, Veal, Chicken, Pork, Poultry, Lamb and Fish)
- ✓ Programmed with preset USDA approved doneness levels for a different types of meat (Rare, Medium Rare, Medium, Medium Well and Well Done)
- ✓ User-defined highest temperature to alert when in PROG( Programme)
- ✓ Display the preset type of meat and doneness levels of dual probe
- ✓ Resolution: 1°
- ✓ Measurement range: -50°C~300°C (-58°F~572°F).
- ✓ Measurement accuracy: ±1°C(±2°F) at -20°C~150°C (-4°~302°F)
- ✓ Fahrenheit and Celsius switchable
- ✓ Receiver Large backlit LCD makes nighttime grilling easy
- ✓ Transmitter can be used as a base to store the receiver

- ✓ Low battery indicator for both transmitter and receiver
- Max wireless transmission distance is 100m (open filed)
- ✓ Auto Shut-off for both transmitter and receiver after 10 Min. of inactivity if the measured temperature is stable within 3°C/ 6°F below 50°C (122°F)
- ✓ Countdown timer up to 99 hours and 59 minutes
- ✓ Timer and temperature settings are saved when unit is powered off
- ✓ The wire of probe can withstand temperature up to 380°C (716°F)

### RECEIVER BUTTON FUNCTION

- Press this button to enter the mode of probe1 ,probe2 or timer setting .
- In cooking mode, press this to choose different meat .
- In meat mode, press it to choose the doneness of meat .

### TRANSMITTER BUTTON FUNCTION

- Press this rear ON/OFF button to turn on or off the receiver.
- Press this rear C/F button to switch between °C and °F of the receiver.

### INSTALLING BATTERIES

For Transmitter:

- 1-Open the battery compartment cover located at the bottom of the transmitter by pushing the elastic clasp .
- 2-Installing two AAA batteries according to the polarity sign shown in the battery compartment.
- 3-Close the battery compartment cover back in place.

### HOW TO USE THE TRANSMITTER

- \* Take off the protective film on the front panel .
- \* Turn on the TRANSMITTER by pressing the button.
- \* Insert each probe plug into the jack hole of probe1 and probe 2 respectively ,the LCD will display the temperature of probe 1 and probe 2 immediately.
- \* Press the button to switch between °F and °C,the unit will remember the preset display unit when off.

\* Press the button to enter the setting of probe 1, probe 2 and timer orderly .

### MEAT/PROGRAMME SETTING MODE

1. When in the setting mode of cooking,press the button to select the type of meat to be cooked. The preset meat types will be displayed as follows:  
GBEEF(Ground Beef)→GPOUL(Ground Poultry)→BEEF→VEAL→CHCKE(Chicken)→PORK→POULT(Poultry)→LAMB→FISH→PROG(Programme).
2. Press the button to select the desired meat doneness. (Including Rare,Medium rare ,Medium, Medium well, Well done) The programmed temperature to reach for the selected doneness is displayed on the LCD above ALERT TEMP.
3. The alarm temperature can be also user-defined , you can preset any alert temperature within the range -50°C~300°C (-58°F~572°F). Just press the button to increase or the button to decrease the value to get the temperature you need .

### HOW TO USE THE TIMER

1. Press the button orderly to select the timer mode .
2. The display will show two group of 00 (hour) : 00 (minute). Press the or button to enter the setting mode of timer : The digit of hour flash, press the button to increase or the button to decrease the value to set hour value you need→Press the button to enter the setting of minutes → The digit of minutes flash, press the button to increase or the button to decrease the value to set minutes value you need →Press the button again to confirm the timer setting . Maximum timer value is 99 hours 59 minutes.
3. To start the timer, press the button. The “:” between hours and minutes will flash to indicate that the timer is on.
4. When the preset time is up , the unit will alert sound and the timer digit will flash . Press the to stop the alarm or it will alert sound for 60 seconds
5. To reset the timer, press and hold the and the button simultaneously.

### HOW TO COOK

Ensure the wire is connected to the transmitter and then insert the stainless steel probe into the food to be cooked. ATTENTION:For an accurate reading of the internal temperature, insert the probe at least 1.25 inches (3 cm) into middle of the thicker part of the meat. Make sure the probe is away from any bones and is enclosed inside the meat (do not let the probe pass through the meat).

Once the probe is inserted, the actual meat temperature will be displayed on the right of LCD and will increase gradually during cooking. The alarm will automatically beep when the probe temperature reaches the preset temperature (ALERT TEMP),indicating the meat is cooked to the desired doneness. The beep will stop after beeping for 1 minute or somebody press the button,but the alarm icon will keep flashing until the temperature falls below the preset temperature .

Preset temperatures for each type of meat and doneness:

Meat type	Doneness	Preset temperatures	
		°C	°F
Ground Beef	Well done	71 °C	160 °F
Ground Poultry	Well done	74 °C	165 °F
Beef	Well done	77 °C	171 °F
	Medium Well	71 °C	160 °F
	Medium	66 °C	151 °F
	Medium rare	60 °C	140 °F
Veal	Rare	52 °C	126 °F
	Well done	74 °C	165 °F
	Medium Well	71 °C	160 °F
	Medium	66 °C	151 °F
Chicken /Poultry	Medium rare	60 °C	140 °F
	Rare	52 °C	126 °F
	Well done	74 °C	165 °F
Pork	Well Done	77 °C	170 °F
	Medium Well	74 °C	165 °F
	Medium	71 °C	160 °F
Lamb	Well done	77 °C	171 °F
	Medium Well	74 °C	165 °F
	Medium	71 °C	160 °F
	Medium rare	63 °C	145 °F
Fish	Rare	60 °C	140 °F
	Well done	63 °C	145 °F
Programme	N/A	63 °C	145 °F

### TROUBLESHOOTING

**Displays 'LLL'**  
The probe is not inserted or measured temperature is lower than its measuring range.

**Displays 'HHH'**  
The probe is not installed correctly or measured temperature is higher than its measuring range.

**Display screen not working**  
Make sure the battery is installed correctly. Battery may need to be replaced.

**“Low battery” indicator flashing**  
Battery may need to be replaced.

### CAUTIONS AND CLEANING

1. Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
2. Keep the stainless steel probe sensors and wires away from children.
3. Clean the stainless steel probes and dry thoroughly after each and every use. Wash the metal probe tips with hot soapy water and dry thoroughly. Wipe the unit with a damp cloth. Do not immerse either in water while cleaning.
4. Do not use the unit in the rain. Do not immerse in water while cooking or cleaning the unit.
5. Do not expose the plugs of the stainless steel probes or the jack holes of the unit to water or any liquid. This will result in a bad connection and/or faulty readings.

6. Do not expose the unit to direct heat or heat surface. Do not use stainless steel probes in microwave ovens.
7. Do not use the stainless probe sensor above 300°C(572°F ).Doing so may deteriorate the probe
8. Do not use the wire above 380°C(716°F ),Doing so will deteriorate the wire.
9. Do not drop the unit or subject it to sudden shock or impact. Do not disassemble the unit .

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction

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