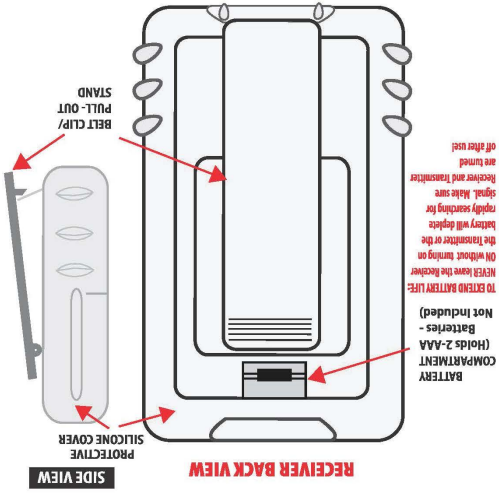
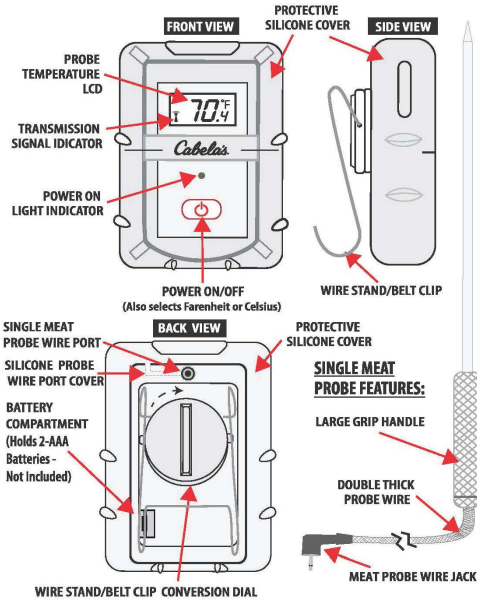


DO NOT RETURN THIS ITEM TO PLACE OF PURCHASE
If You Have Any Questions on Operation and Use,
 please call Blue Sky Innovation Group Customer Service
 Toll free at 1-855-939-7263 Monday-Friday, 9am to 5pm EST.



TRANSMITTER FEATURES:



RECEIVER BUTTON CONTROLS:

Several of the Receiver buttons have multiple functions depending on MODE selected.

- 1. POWER (⏻)** - Press and hold POWER for 2 seconds to turn receiver ON.
- 2. MODE SETTINGS** - Press once to select MEAT. Press again for TIMER mode. Also use to synchronize the receiver with the transmitter. (See "Synchronization/Registration Procedures" on the other side).
- 3. HR** - In MEAT mode, press HR once to INCREASE the TEMPERATURE value. Press and hold for 2 seconds to increase the temperature value by 10 degrees per second. In TIMER mode, press once to set HOURS. Press & hold for 2 seconds, the hours will increase rapidly.
- 4. MIN** - In MEAT mode, press MIN once to DECREASE the TEMPERATURE value. Press and hold for 2 seconds, the temperature value will decrease 10 degrees per minutes will increase 10 minutes per second.
- 5. MEAT** - In MEAT mode, press to select meat type, PROG (program), GBEEF (ground beef), GPOUL (ground poultry), BEEF, VEAL, CHCKE (chicken), PORK, POULT (poultry), LAMB & FISH.
- 6. TASTE** - In MEAT mode, select TASTE for the meat taste level, BARE, MED BARE, MEDIUM, MED WELL and WELL DONE.
- 7. START/STOP** - In TIMER mode, press START/STOP to start or stop the timer. (Pressing twice also selects between Fahrenheit or Celsius).

* To select between minutes (') and seconds (") press the MEAT or TASTE button while in timer mode. (Do this first before selecting HR and MIN)

NOTE: Preset temperatures are based on USDA recommended temperatures.

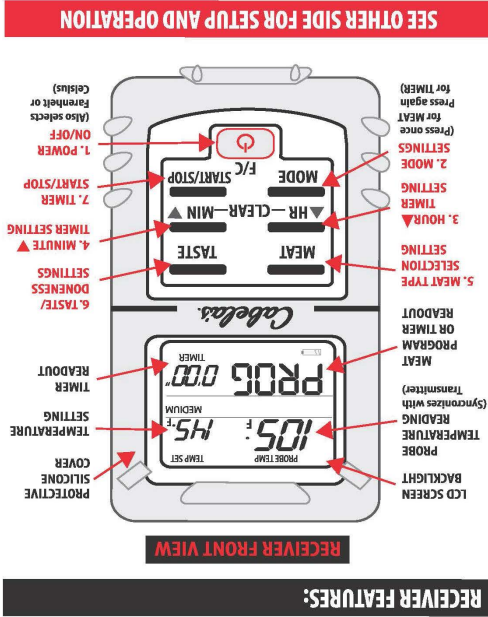
GENERAL USE INSTRUCTIONS:

- CHECK FOR DAMAGED PARTS. Before using the wireless thermometer, check that all parts are included in the package. (Batteries are not included). If any parts are damaged or missing, contact customer service at 1-855-939-7263 or 216-455-1101.
- The manufacturer declines any responsibility in the case of improper use of the wireless thermometer. Improper use thermometer voids the warranty.
- NOT intended for use by persons ages 12 and under. Keep the stainless steel probe sensor and wire away from children.

CAUTIONS:

- ALWAYS wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. DO NOT touch with bare hands.
- DO NOT immerse the probe or wire in water-especially while cleaning. Water can get into the end of the probe where the wire goes in and cause it to fail.
- DO NOT place in dishwasher.
- DO NOT allow the probe or probe wire to come into contact with flames. Be sure the probe wires are routed in the grill away from the heat source. Flame or excessive heat will melt the inner insulators and cause the probe to fail.
- DO NOT use the receiver or transmitter in the rain. They are not waterproof.
- DO NOT expose the plug of the stainless steel probe or the plug in hole of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.
- DO NOT expose the receiver or transmitter to direct heat or hot surface.
- DO NOT use stainless steel probe in microwave oven.
- DO NOT use the stainless steel probe sensor above 482°F. Doing so will deteriorate the wire.

NOTE: The Wireless Remote Cooking Thermometer Probe registers temperatures as low as 16°F (-9 °C) and as high 482°F (250°C). LLL will be displayed below 16°F and HHH will be displayed above 482°F (250°C).



SAVE THESE INSTRUCTIONS!

DO NOT RETURN THIS ITEM TO PLACE OF PURCHASE

STOP

If You Have Any Questions Regarding Operation, Missing Components or Need Replacement Parts, please call Blue Sky Innovation Group Customer Service Toll Free at 1-855-939-7263 or 216-455-1101 for instructions and service support Monday-Friday, 9am to 5pm Eastern Standard Time.

WARRANTY INFORMATION

Blue Sky Innovation Group warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 90 days from the date of purchase, the product shall be free from defects in material and workmanship.

FCC NOTE:
 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.

THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY RADIO OR TV INTERFERENCE CAUSED BY UNAUTHORIZED MODIFICATIONS OR CHANGE TO THIS EQUIPMENT. SUCH MODIFICATIONS OR CHANGE COULD VOID THE USER'S AUTHORITY TO OPERATE THE EQUIPMENT.



Cabela's
 PRO SERIES
 WIRELESS REMOTE
COOKING THERMOMETER
 MODEL #54-1363 SKU #04154109

INTRODUCTION

Congratulations on your purchase of the Cabela's Wireless Remote Cooking Thermometer.

This wireless thermometer helps take the guesswork out of cooking and grilling. The receiver's large back-lit LCD screen display combined with the easy-to-use transmitter and double-braided stainless steel probe will now enable you to remotely monitor the time and temperature of food whether it's cooking on your grill or in the kitchen from anywhere in your home from over 100 feet and more!

DO NOT RETURN THIS ITEM TO PLACE OF PURCHASE

STOP

If You Have Any Questions on Operation and Use Please Call Blue Sky Innovation Group Customer Service Toll free at 1-855-939-7263 Monday-Friday, 9am to 5pm EST.