



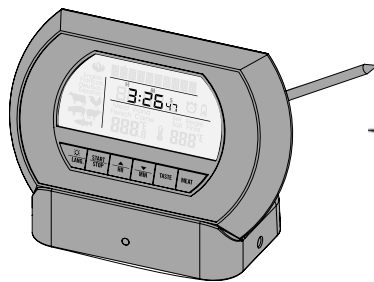
## Wireless Thermometer with Timer

EN

FR  
PG.17

GE  
PG.33

SP  
PG.49



### CUSTOMER SERVICE INFORMATION PLEASE READ!

For your questions regarding this product, please contact us at:

**Napoleon Appliance Corp.,**  
214 Bayview Dr., Barrie, Ontario, Canada L4N 4Y8  
Phone: 1-866-820-8686  
Fax: (705)725-2564  
email: [wecare@napoleonproducts.com](mailto:wecare@napoleonproducts.com)  
[www.napoleongrills.com](http://www.napoleongrills.com)

Please contact us before returning to retailer.

## **One Year Limited Warranty**

Napoleon warrants this product to be free from defects in material or workmanship for one (1) year from date of original purchase for the original purchaser, excluding batteries. It does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

If service is required, do not return to retailer. Should this product require service (or replacement at our option), please pack the item carefully and return it prepaid, along with store receipt showing the date of purchase and a note explaining reason for return to:

**Napoleon Appliance Corp.**  
214 Bayview Drive,  
Barrie, ON, CANADA  
L4N 4Y8  
[www.napoleongrills.com](http://www.napoleongrills.com)

There are no express warranties except as listed above. This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

## **Questions about this product**

If service is required, do not return to retailer. For service call 1 (866)820-8686 from 9:00 am to 5:00 pm, Eastern Standard Time, Monday through Friday. To assist us in serving you better, please have the model number and date of purchase available.

For additional product information, or warranty information in Canada or elsewhere outside the USA, please contact us through [www.napoleongrills.com](http://www.napoleongrills.com)  
Designed by Napoleon in North America. Made in China

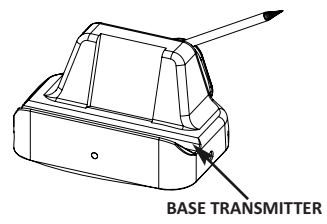
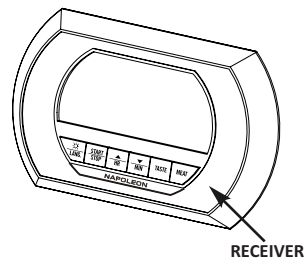
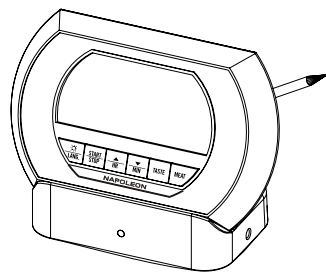
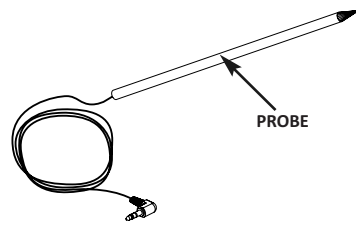
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## Unit Identification



## Thank you for purchasing a Napoleon Wireless Thermometer with Timer



This product helps to eliminate over-cooking or under-cooking foods. Presetting the thermometer to the recommended cooking temperatures and/or cooking times is simple and ensures that food will be cooked to your preferred taste. Please read this instruction manual carefully before use. Keep these instructions handy for future reference.

### Battery Information

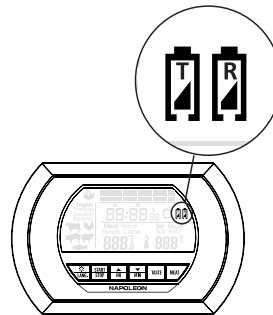
The base transmitter unit operates on 2 AAA (included).  
The receiver operates on 2 AAA batteries (included)

### Low Power Indicator

The receiver has a built-in low battery warning

1. “” Icon indicates Base Transmitter’s battery is low
2. “” Icon indicates Receiver’s battery is low

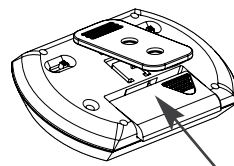
If the above indicators appear, or if reading grows dim or irregular, replace the batteries.



### To install or replace the batteries on both units:

1. Use 2 AAA batteries for each unit. Always replace both batteries at the same time; do not combine old and new batteries.

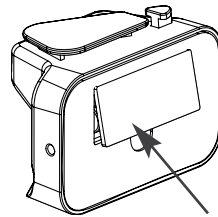
2. Remove the battery compartment cover, located on the back of the unit.



Battery Cover  
Receiver

3. Remove the old batteries from the battery compartment. (If applicable)

4. Place the new batteries into the compartment as indicated.



Battery Cover  
Base Transmitter

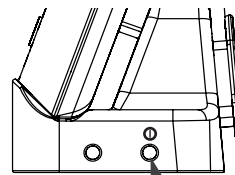
5. Replace the battery compartment cover.

**NOTE:** Do not dispose of batteries in fire. Batteries may explode or leak. Do not mix old and new batteries. Do not mix Alkaline, carbon-zinc (Standard) or Nickel-Cadmium (rechargeable) batteries. Remove the batteries if the thermometer will not be used for a long period of time.

## Operations

1. Keep the base transmitter as close as possible to the receiver sensor to ensure consistent synchronization between base transmitter and receiver. After setup is complete, keep the units within 200 feet of each other.

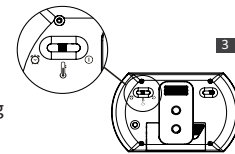
2. Turn on the base transmitter by pressing and holding the On/Off button. "①" LED will light and blink intermittently when the base transmitter powers up.



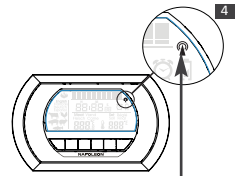
On/Off Switch  
Base Transmitter

3. Turn on the receiver unit by moving the left toggle to the middle position (Temperature mode), "⬇️" or to the left position (Timer mode) "🕒"

4. The receiver will automatically search for the signal from the base transmitter. The receiver's signal light "📶" will blink intermittently indicating the receiver is searching for a signal from the base transmitter. The Black triangle of the signal light will remain lit, when the connection has been established



5. If the transmission is severed, the signal light will stop blinking. To re-synchronize the remote with the base transmitter, press and hold the On/Off Button on the base transmitter until the Signal Light returns to normal.




Signal Light:  
Black Triangle stays lit  
when connected

## Thermometer Positioning

1. The base transmitter unit should be placed on a flat surface as far away from the grilling area as possible.
2. The receiver's clip stand maybe used to stand the remote on a flat surface, or clip on a belt loop. The magnets maybe used to attach onto a metal surface, or it maybe placed on the base unit. Ensure the remote does not come into contact with hot items.
3. During use, keep base transmitter and receiver within effective transmission range of 200 feet.
4. Do not keep either the receiver nor the base transmitter on surfaces that exceed 200°F (100°C)

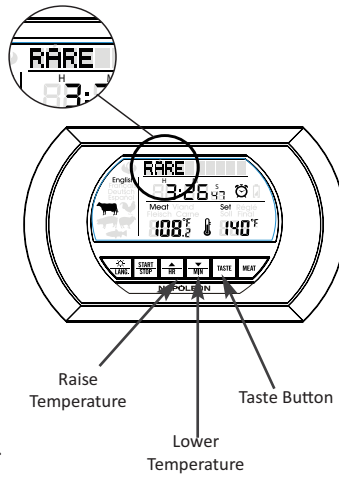
## Thermometer Programming

1. The thermometer is capable of reading temperatures in Fahrenheit or Celsius. To switch temperature readings, use the right toggle at the back of the receiver to switch between Fahrenheit “°F” to Celsius “°C”
2. In Temperature mode “

The diagram illustrates the programming steps for the thermometer. Step 1 shows the back of the receiver with a toggle switch labeled "Temperature Selection" being moved between "F" and "C". Step 3 shows the front display of the thermometer with a "Meat Button" and a "Meat Selection" menu showing icons for Beef, Chicken, Pork, and Fish, along with temperature readings in both Fahrenheit and Celsius.

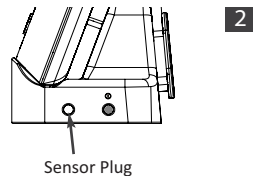


4. Press the "Taste" Button and the set temperature display will flash, press the "Taste" button again to cycle through the various standard temperatures for each type of Meat and the varying internal temperature as defined by the USDA. (Available only in Beef and Lamb mode)
5. The programmed temperature can be customized while the set temperature is flashing, press the "▲" and "▼" to adjust the set temperature to your desired level. The Taste display will change to "Customize"
6. When desired temperature is reached, press "START/STOP" to program the desired temperature into the remote.
7. To change the programming, repeat from Step 3



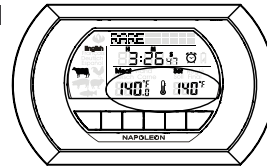
## General Cooking Procedures

1. Preheat the grill or oven to desired cooking temperature.
2. Sterilize the metal probe by submerging the probe into boiling water for several minutes. Ensure the sensor plug on the end of the cord is plugged into the base transmitter. **(Note:** if the probe is not plugged in properly, the "Meat" temperature display will show "LL.L")



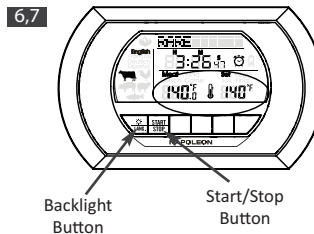
3. Insert the metal probe into the thickest part of the food to be cooked. Do not come in contact with bone, fat or gristle, as these areas will not provide accurate temperature readings.
4. Place the food into the oven or grill. The thermometer must be placed outside of the oven or grill (do not put the receiver or the base transmitter in the oven or grill). The probe cord will be held in place by the oven/grill door. Do not excessively bend or crease the cord during use. The cord should not come into direct contact with cooking surfaces or flame.

5. The current internal temperature of the food appears on the LCD screen of the receiver. As cooking progresses, the receiver will display the internal temperature, until desired temperature is reached, at which point, the unit will beep consistently and flash.



6. When the food is ready, remove it from the oven or grill with heat resistant gloves. Do not touch the Hot Probe or Food with bare hands.

7. The base transmitter unit has a backlight feature. Press the "LAMP" button to turn on the backlight for 5 seconds.

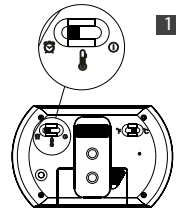


8. The food may continue to cook after removed from heat. The probe maybe left in the food to continue monitoring internal temperature.

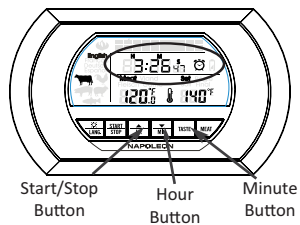
## Timer Operation

This unit is equipped with a timer mode.  
It can operate independently or work  
alongside the thermometer

1. Set the Mode toggle to Timer Mode “🕒”



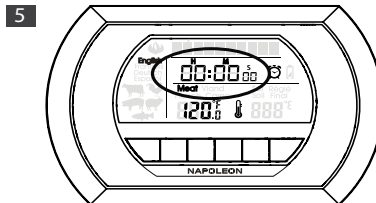
2. Press the “ $\uparrow$ HR” button to set the hours. Press the “ $\downarrow$ MIN” button to set the minutes. Press “ $\frac{\text{START}}{\text{STOP}}$ ” to start the timer countdown. Press and hold the Hour or Minute buttons to advance the digits quickly.



3. Press the “ $\frac{\text{START}}{\text{STOP}}$ ” button to pause timer. Press the “ $\frac{\text{START}}{\text{STOP}}$ ” again to resume the timer.

4. To reset the timer, press both “ $\uparrow$ HR” and “ $\downarrow$ MIN” at the same time to clear.

5. When the timer reaches zero, the unit will beep consistently and flash.



6. Press the “ $\frac{\text{START}}{\text{STOP}}$ ” button on the remote to stop the alarm and timer. Press the “ $\frac{\text{START}}{\text{STOP}}$ ” again to display the previous time.

7. The timer will time up to 23 hours, 59 minutes, and 0 seconds.

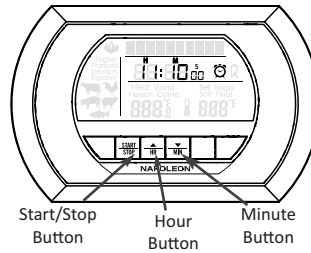
## Clock Feature

To program the clock:

1. While the receiver is off, press and hold the “**START/STOP**” button. The clock digits flash.

2. Press the “**HR**” button to change the hour. Press the “**MIN**” button to change the minutes. Press and hold the buttons to advance the digits quickly.

3. Press “**START/STOP**” to set the clock.



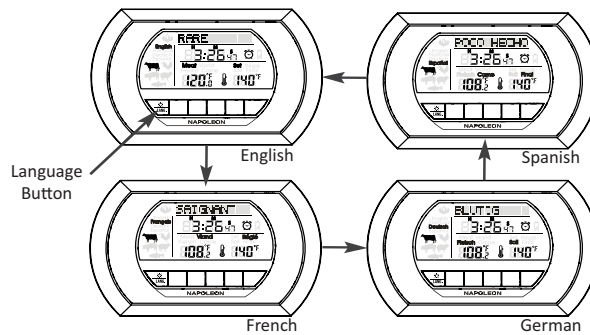
**RESET:** If you are having problems with the unit, you can press the reset button on the back of the receiver. This will cause the same effect as taking the batteries out. The unit will reset itself.

## Language Feature

The receiver is programmed to display 4 languages. To change the language:

1. In either Thermometer mode or Timer mode, press and hold the “**LANG.**” button until the display language changes. Press and hold again to change the language again.

2. The receiver can cycle through English, French, German, and Spanish.



### **Care and Precautions:**

1. Always wear a heat resistant glove when touching the metal probe or cord during or just after cooking. **DO NOT TOUCH WITH BARE HANDS!**
2. Keep the metal probe and cord away from children
3. Sterilize the metal probe each time before use
4. Do not expose the thermometer to water, direct heat, a hot surface or direct sunlight for an extended period of time. This may cause damage to the plastic casing or the electric circuits and components inside.
5. Do not expose the probe directly to flames. Do not put the probe in foods to exceed cooking temperatures of 500°F (260°C), as this may reduce the life and accuracy of the thermometer sensor.
6. Do not use this thermometer in a microwave oven.
7. Moisture inside the plug-in opening of the base transmitter will result in an incorrect temperature reading. Dry sensor plug with a cloth every time before plugging it into the base transmitter.
8. **DO NOT USE THE CORD AND PROBE FOR OVEN TEMPERATURES HIGHER THAN 500°F (260°C)**
9. Do not dispose of batteries in fire. Batteries may explode or leak. Do not mix old and new batteries. Do not mix Alkaline, carbon-zinc (standard) or Nickel-Cadmium (rechargeable) batteries. Remove the batteries if the thermometer will not be used for a long period of time.

## Minimum Internal Cooking Temperatures as recommended by the USDA\*

**IMPORTANT!** These are the minimum internal temperatures that food must reach to be considered safe to eat, no matter how you prepare them. We recommend the following guide lines but personal taste temperatures maybe different from the below:

<b>Fresh Ground Beef, veal, pork</b>	160°F /71°C
<b>Beef, veal, Lamb</b> – roast, steaks, chops	
*Rare (with 3 min rest)	140°F /60°C
Medium Rare (with 3 min rest)	145°F /63°C
Medium	160°F /71°C
Well Done	170°F /77°C
<b>Fresh Pork</b> – roast, steaks, chops	
Medium Rare (with 3 min rest)	145°F /63°C
Medium	160°F /71°C
Well Done	170°F /77°C
<b>Ham</b>	
Fresh Raw (with 3 min rest)	145°F /63°C
Precooked (to reheat)	140°F /60°C
<b>Poultry</b>	
Ground Chicken, Turkey	165°F /74°C
Whole Chicken, Turkey	165°F /74°C
Breast, Roasts, Thighs, and wings	165°F /74°C
<b>Fish</b> -cook until opaque and flakes easily with fork	145°F /63°C
<b>Stuffing</b> -Cooked alone or in bird	165°F /74°C
<b>Egg Dishes</b>	160°F /72°C
<b>Leftovers, Casseroles</b>	165°F /74°C

\*The USDA does NOT recommend RARE 140°F as a safe eating temperature.

## **Transmission Interference**

Signals from other household devices, such as doorbells, home security systems, and entry controls, may interfere with the operation of the thermometer. This is normal and does not affect the general performance of this product. The transmission will resume once the interference recedes.

### **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.