1.5 User Manual

User Guide

Digital BBQ Thermometer

RANGE MASTER

Product Info
www.aldi.us
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hanse control
User-friendly Manual
ID:#05007

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This is how it works
To scan the QR code, all you need is a smartphone with QR code reader software and an internet connection*. This type of software can be downloaded for free from your app store.

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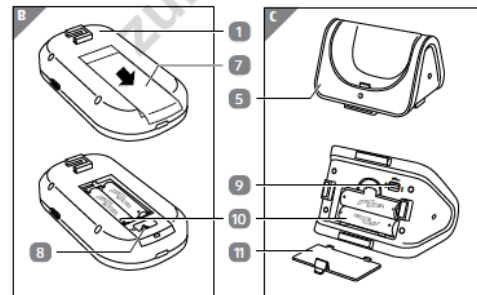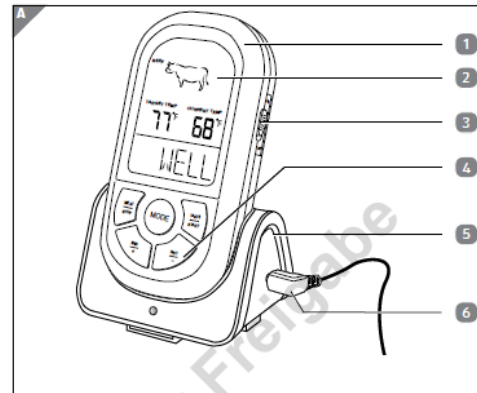* Depending on your tariff plan you may be charged for the connection.

Product Info
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Contents

Dok./Rev.-Nr. 92954_20141211

Product contents/device parts

1 Receiver
2 Display
3 ON/OFF switch
4 Control panel
5 Base unit
6 Temperature sensor
7 Battery compartment cover
8 °C/°F selector switch
9 Power ON/OFF switch
10 4x AAA batteries
11 Battery compartment cover
12 Food icon indicator
13 CURRENT TEMP indicator
14 COOKING LEVEL indicator
15 COOKING LEVEL/START button
16 SEC/- button
17 MIN/+ button
18 MEAT/STOP button
19 MODE button
20 TARGET TEMP indicator
21 FOOD LEVEL indicator
22 Fastening clip for receiver
23 Velcro strip

ACTIV ENERGY.

The product contents include
four type LR03 1.5V batteries.

General information

Before you use this digital BBQ thermometer, read through the instruction manual and store it in a safe place!

This instruction manual is part of this digital BBQ thermometer. It contains important information on setup and handling.

Before using the digital BBQ thermometer, read the instruction manual carefully. This particularly applies for the safety notes. Non-observance of this instruction manual may cause damage to the digital BBQ thermometer.

This instruction manual is based on the standards and rules in force in the European Union. When abroad, you must also observe country-specific guidelines and laws.

Store the instruction manual for further use. Make sure to include this instruction manual when passing the digital BBQ thermometer on to third parties.

Explanation of symbols

The following symbols and signal words are used in this instruction manual, on the digital BBQ thermometer or on the packaging.

WARNING! This signal word designates a hazard with moderate degree of risk which may lead to death or severe injury if not avoided.

CAUTION! This signal word designates a hazard with low risk that, if not avoided, may result in minor or moderate injury.

NOTICE! This signal word warns of possible damage to property or provides you with useful additional information regarding assembly or operation.

This digital BBQ thermometer complies with part 15 of the FCC rules.

Range Master
Model Number: FB6200-E

Checking the digital BBQ thermometer and scope of delivery

NOTICE!
Risk of damage!

If you are not cautious when opening the packaging with a sharp knife or other pointy object, you may quickly damage the digital BBQ thermometer.
  – Therefore, be very careful when opening.

1. Take the digital BBQ thermometer out of the packaging.
2. Check whether the digital BBQ thermometer or the individual parts exhibit damage. If this is the case, do not use the digital BBQ thermometer. Contact the manufacturer via the service address indicated on the warranty card.
3. Check to make sure that the delivery is complete (see **fig. A**).

Safety

Proper use

For improved readability, the digital BBQ thermometer will only be referred to as the "barbecue thermometer"; it is designed exclusively for measuring and monitoring the internal temperature of food being barbecued. The barbecue thermometer is exclusively intended for private use indoors. It is not suitable for commercial application. The barbecue thermometer is only intended for private use and is not suitable for commercial purposes.

Only use the barbecue thermometer as described in this instruction manual. Any other use will be deemed as not in accordance with the instructions and may lead to damage of property and/or injury to persons.

The manufacturer or vendor cannot be held liable for damages incurred through improper or incorrect use.

Safety notes

Carefully read through this instruction manual before using the barbecue thermometer for the first time. Familiarise yourself with how to use it, the various settings and functions. Observe all safety notes and operating instructions and adhere to them at all times in order to rule out any potential risks and dangers.

WARNING!
Burn hazard!
Handling the barbecue ther-
mometer improperly may result
in injury.

- Make sure that there is no risk of other
  persons, especially children, or animals
  burning themselves on the barbecue
  thermometer.
- Always wear barbecue gloves when
  touching the temperature sensor or the
  transmission cable during or after use.

WARNING!
**Danger for children and per-
sons with impaired physical,
sensory or mental capacities
(e.g. partially disabled persons,
older persons with reduced
physical and mental capac-
ities) or lack of experience
and knowledge (e.g. older
children).**

- This barbecue thermometer may be
  used by children ages eight and over as
  well as persons with impaired physical,
  sensory or mental capacities or those
  lacking experience and knowledge if
  they are supervised or have been in-
  structed in how to safely use the barbe-
  cue thermometer and have understood
  the risks associated with operating it.
  Children may not play with the barbe-
  cue thermometer. Cleaning and user
  maintenance must not be performed by
  children.
- Do not leave the barbecue thermometer
  unattended while in operation.
- Do not allow children to play with the
  packaging wrapper. They may get
  caught in it and suffocate.
- Keep children away from the tempera-
  ture sensor.

NOTICE!
Risk of damage!
Improper handling of the barbe-
cue thermometer may result in
damage.

- Never use the barbecue thermometer in
  a microwave or oven.
- Keep the barbecue thermometer and its
  accessories away from open fire and hot
  surfaces.
- Do not expose the base unit and the
  receiver to direct sunlight.
- Do not connect the barbecue thermom-
  eter to an external timer or separate
  telecontrol system.
- Do not kink the thermometer cable and
  do not lay it over sharp edges.
- Do not allow the base unit and the
  receiver to come into contact with mois-
  ture.
- Never store the barbecue thermometer
  so that it is at risk of falling into a bath
  tub or washbasin.
- Always switch off the barbecue ther-
  mometer if you don't use the barbecue
  thermometer, if you clean it or if a fault
  occurs.

Safety notes for batteries

WARNING!
Danger of explosion!
Batteries may explode if they are
excessively heated up.

- Do not subject the barbecue thermom-
  eter to direct sunlight to prevent the
  batteries from becoming too hot.
- Don't heat up the batteries and don't
  throw them in an open fire.

WARNING!
**Risk of chemical burns from
battery acid!**
The older the batteries, the great-
er the risk of battery acid being
leaked. Leaking battery acid may
lead to chemical burns.

- Do not allow battery acid to come into con-
  tact with skin, eyes or mucus membranes.
- In the event of contact with battery acid,
  immediately flush the applicable areas
  with plenty of clean water and consult a
  physician if necessary.

- Immediately consult a physician if children or animals have swallowed a battery.

> **NOTICE!**
> **Risk of damage!**
> Improper handling of the batteries may result in damage.

- Remove all batteries if you do not use the barbecue thermometer for a prolonged period of time.
- Do not subject the batteries to extreme temperatures, direct sunlight or fire. Never place the barbecue thermometer on a hot surface or heat source. Battery acid that is leaked may cause injury and damage to property.
- Never insert the batteries in the battery compartment incorrectly – contrary to the instructions. Always make sure that they are properly positioned with the correct polarity (+ and -) as illustrated in the battery compartment.

- Only replace batteries with equivalent batteries or batteries of the same type. Do not use new and used batteries together. Only use batteries of the same type and from the same manufacturer.

First use
Basic cleaning

- Remove the packaging material and all protective foils.
- Clean all parts of the barbecue thermometer before first use as described in the chapter "Cleaning".

Assembling the digital BBQ thermometer

1. Check whether the package contents are complete and that the parts of the barbecue thermometer are undamaged.
2. Sort all parts of the barbecue thermometer as indicated on the fold-out page of the assembly instructions.
3. Take the receiver 1, open the cover of the battery compartment 7 and insert two of the enclosed batteries 10 in the battery compartment with the indicated polarity (see **fig. B**).

4. Close the battery compartment and switch the receiver on with the switch 3 (> **ON**). Once the indicator appears on the display 2 of the receiver, the receiver is operational.
5. Take the base unit 5 and open the battery compartment 11 on the bottom of it. Insert two of the enclosed batteries 10 in the battery compartment with the indicated polarity (see **fig. C**).
6. Close the battery compartment and switch the base unit on with the switch 9 (**POWER ON**).
7. Take the temperature sensor 6 and insert the plug at the end of the transmission cable in the jack of the base unit (see **fig. A**).
   The power indicator on the base unit will illuminate. The barbecue thermometer is now operational.
8. Push various buttons to test whether all functions of the barbecue thermometer are accessible.
9. Switch the receiver and the base unit back off. Affix the enclosed fastening clip 22 for attaching it to clothing (bag, belt) to the receiver (see **fig. H**) and affix the enclosed Velcro strip 23 to the base unit (see **fig. G**) to attach it to the place of use (barbecue).

> **NOTICE!**
> As soon as the base unit 5 has been switched on and the temperature sensor is connected with the base unit, the current temperature will appear as **CURRENT TEMP** 13 on the display 2 of the receiver 1 (see **fig. A**). If no current temperature is shown, check whether the connector plug of the temperature sensor 6 has been correctly inserted in the jack of the base unit.

Operation

Prepare the digital BBQ thermometer in accordance with the instructions for first-time use. Switch the receiver and the base unit on and connect the temperature sensor to the base unit.

Selecting the type of food and cooking level

Sort the food according to type and cooking level. Use the switch 8 (**fig. C**) in the battery compartment of the receiver to select the format for displaying the temperature (°C or °F).

Food/ Cooking level	WELL Well done	M WELL Medium well	MEDIUM Medium	M RARE Medium rare	RARE Rare
Beef	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	66 °C 150 °F	63 °C 145 °F
Lamb	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	63 °C 145 °F	
Calf	74 °C 165 °F	71 °C 160 °F	66 °C 150 °F	63 °C 145 °F	
Pork	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F		
Turkey	74 °C 165 °F				
Chicken	74 °C 165 °F				
Hamburger	71 °C 160 °F				
Fish	63 °C 145 °F				

WARNING!
Burn hazard!

The temperature sensor and transmission cable may become hot.
- Always wear barbecue gloves when touching the temperature sensor or the transmission cable during or after use.
- Do not use the barbecue thermometer and its components in a microwave or oven.

NOTICE!
Make sure that the tip of the temperature sensor is not in contact with bones, cartilage or fat.

The barbecue thermometer has preset target temperatures depending on the selected type of food and cooking level.

1. On the receiver, ❶ select the food type with the **MEAT** button ⓮. Push the **MEAT** button until the desired food type appears on the display ❷ (see **fig. D**).
2. On the receiver ❶, set the desired cooking lever with the **COOKING LEVEL** button ⓯. Push the **COOKING LEVEL** button until the desired cooking level appears on the display ⓮ (see **fig. D**).

NOTICE!
The preset target temperature is shown on the display ❷ as the **TARGET TEMP** ⓴ (see **fig. D**).

3. Insert the tip of the temperature sensor ❻ in the thickest part of the food whose temperature you would like to monitor. Insert the tip of the temperature sensor in the side of the food so that you can turn the food while barbecuing it.
4. Use the Velcro strip ㉓ to secure the base unit ❺ near the piece of food.
5. Run the cable ❻ (see **fig. A**) of the temperature sensor away from the food. Keep the base unit away from hot surfaces.
6. Use the clip ㉒ to secure the receiver ❶ near the barbecue for easy viewing or attach the receiver to your clothing (belt or apron, trouser or shirt pocket).
7. As soon as you have placed the food on the barbecue, push the **START** button ⓯ on the receiver (see **fig. D**). This will start monitoring the temperature via the temperature sensor inserted in the food. After a short time, the current temperature of the food will appear as **CURRENT TEMP** ⓭ on the display of the receiver (see **fig. D**).

The **CURRENT TEMP** ⓭ will steadily increase the longer the food is barbecued until the target temperature has been reached. Once the target temperature has been reached, the display indicator (see **fig. D**) will switch to the **alarm function**, the display will turn red and flash. Additionally, a sound (beep) that is synced with the optical indication will be emitted.

8. Push the **STOP** button ⓮ (see **fig. D**) on the receiver to end the measurement process for the food being monitored by the temperature sensor.

If you place more pieces of food of the same type and comparable weight and consistency on the grilling grate at the same time, you can expect that these pieces of food will also be cooked according to the cooking level you selected.

9. You can now cook more pieces of food to perfection by following the described steps.

Timer function

If you feel that the food is not quite cooked to perfection or would like to cook it some more, you can use the timer function of the receiver.

1. On the receiver, push the **MODE** button ⓳ (**fig. D**) to select the timer function.
2. The display indicator will switch to the timer function with choices for the minutes (M) and seconds (S). You can set the desired cooking time by pushing the **MIN** button ⓱ and/or the **SEC** button ⓰ (**fig. D**) on the receiver.

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3. Push the **START** button 15 (**fig. D**) to start the timer function.

   The timer indicator on the display will indicate the remaining time for the temperature measurement (**fig. D**).

4. Push the **STOP** button 18 (see **fig. G**) to interrupt the timer function, for example, to check how well cooked the food is.

5. Push the **START** button 15 to start the timer function again.

   The timer function will not end when you use the **MODE** button 19 to switch back to the display with the select functions.

   Once the set timer function has elapsed, the display will switch back to indicator mode for reaching the target temperature.

   You can stop the timer function with the **STOP** button 18.

Selecting the target temperature

The digital BBQ thermometer reliably helps you to achieve convincing cooking results. If you prefer individual cooking results, you can increase or decrease the cooking time by selecting the target temperature manually.

1. On the receiver 1, use the **MODE** button 19 (see **fig. D**) to select the entry of the target temperature. For this, push the **MODE** button until the **TARGET TEMP** indicator 20 starts to flash on the display.

2. Now push the **MIN** button 17 until you have reached the desired target temperature. If you would like to correct your entry, you can use the **SEC** button 16 to reduce the preset time by one minute each.

3. If the target temperature setting is correct, you can exit the select function by pushing the **MODE** button 19.

4. Push the **START** button 15 to start monitoring the temperature based on your individual setting. Only **TARGET TEMP** 20 and **CURRENT TEMP** 13 will appear on the display.

   Once the cooking process is complete, the alarm indicator will be triggered again with the display flashing in red and a beep to indicate the end of the cooking process.

   If you would like to delete the target temperature setting, push the **POWER ON/OFF** switch 3 on the receiver.

Cleaning

⚠️ **WARNING!**
Risk of electric shock!

Improper handling of the digital BBQ thermometer poses an increased risk of electrical shock.
– Do not insert the tip of the temperature sensor in the socket.

⚠️ **WARNING!**
Burn hazard!

The digital BBQ thermometer will become hot during operation!
– Let the barbecue thermometer, particularly the temperature sensor, cool off completely each time before you clean it!

ℹ️ **NOTICE!**
Risk of short circuit!

Water that has penetrated the housing may cause a short circuit.
– Never submerge the digital BBQ thermometer in water.
– Make sure that no water penetrates the housing.

ℹ️ **NOTICE!**
Risk of damage!

Improper handling of the digital BBQ thermometer may result in damage.
– Do not use any aggressive cleaners, brushes with metal or nylon bristles, sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.

ℹ️ – Do not in any case place the barbecue thermometer in the dishwasher. It would be destroyed as a result.

1. Let all parts of the barbecue thermometer cool off completely.
2. Wipe the receiver 1 and the base unit 5 off with a damp cloth.
   Then let all parts dry completely.
3. Clean the temperature sensor 6 and the transmission cable with warm water and a small amount of detergent.
   Clean the barbecue thermometer after every use.

Storage and transport

– Clean the barbecue thermometer as described.
– Remove all batteries if you do not intend to use the barbecue thermometer for a prolonged period of time or when putting it into storage.
– Store the barbecue thermometer and the accessories in a dry, frost-free area that is out of the reach of children.
– It is recommended that you store the barbecue thermometer in the original packaging and cover it with a cloth to protect it against dust and moisture.
– Make sure that there is no risk of the barbecue thermometer falling during transport.
– Transport the barbecue thermometer in the original packaging to prevent transport damages and the loss of accessories parts.

Technical data

Model:	FB6200-S (transmitter)
	FB6200-E (receiver)
Power supply:	6V, 4 x 1.5V DC AAA type AAA / LR 03
Receiver category:	3
Transmit duty cycle:	10 %
Cable length temp. sensor:	47.24 " (120 cm)
Cordless transmission:	10–12 m
Measurable temperature range:	0 °C – 148 °C 32 °F – 298.4 °F
Base unit dimensions:	approx. 3.15 x 1.97 x 2.32 " (8 x 5 x 5.9 cm)
Dimensions of the receiver:	approx. 4.53 x 2.48 x 0.98 " (11.5 x 6.3 x 2.5 cm)
Net weight:	approx. 170 g

FCC Declaration of Conformity

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.

ℹ️ **NOTICE!**
Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC Declaration of Conformity (USA) 31

NOTICE!

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:

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- 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.

Responsible Party:

Wachsmuth & Krogmann Inc.
621 IL Route 83, Suite 202
Bensenville, IL 60106
Telephone No.: 1-888-367-7373

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Disposal

Disposing of packaging

- Sort the packaging before you dispose of it. Dispose of cardboard and carton as waste paper and foils via the recyclable material collection service.

Disposing of the barbecue thermometer

- Should the barbecue thermometer no longer be capable of being used at some point in time, dispose it in accordance with the regulations in force in your state or country.

Batteries and rechargeable batteries may not be disposed of with household waste!

As the end user you are required by law to bring all batteries and rechargeable batteries, regardless whether they contain harmful substances* or not, to a collection point run by the communal authority or borough or to a retailer, so that they can be disposed of in an environmentally friendly manner.

Turn in the complete digital BBQ thermometer (including the battery) at your collection point in a discharged state!

* labeled with: Cd = cadmium, Hg = mercury, Pb = lead

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WARRANTY CARD
DIGITAL BBQ THERMOMETER

RANGE MASTER

Your details:

Name _____

Address _____

_____

☎ _____ E-mail _____

Date of purchase* _____
*We recommend you keep the receipt with this warranty card.

Location of purchase _____

Description of malfunction:

_____

Return your completed warranty card together with the faulty product to:

Wachsmuth & Krogmann Inc.
621 IL Route 83, Suite 202
Bensenville, IL 60106

USA

AFTER SALES SUPPORT
☎ (USA) 1-888-367-7373   💻 customer-service@wk-usa.com
Model: FB6200-S (transmitter)   Product code: 92205
FB6200-E (receiver)   05/2015

Toll free hotline

3 YEARS WARRANTY

Warranty conditions

Dear Customer,

The **ALDI warranty** offers you extensive benefits compared to the statutory obligation arising from a warranty:

Warranty period: **3 years** from date of purchase.

6 months for wear parts and consumables under normal and proper conditions of use (e.g. rechargeable batteries).

Costs: Free repair/exchange or refund. No transport costs.

ADVICE: Please contact our service hotline by phone, e-mail or fax before sending in the device. This allows us to provide support in the event of possible operator errors.

In order to make a claim under the warranty, please send us:

- together with the faulty item the original receipt and the warranty card properly completed.
- the faulty product with all components included in the packaging.

The warranty does not cover damage caused by:

- **Accident** or **unanticipated events** (e.g. lightning, water, fire).
- **Improper use** or **transport.**
- **Disregard of the safety** and **maintenance instructions.**
- Other **improper treatment** or **modification.**

After the expiry of the warranty period, you still have the possibility to have your product repaired at your own expense. If the repair or the estimate of costs is not free of charge you will be informed accordingly in advance.

This warranty does not limit the statutory obligation of the seller arising from a warranty. The period of warranty can only be extended in accordance with a legal standard. In countries where a (compulsory) warranty and/or spare part storage and/or a system for compensation are/is required by law, the statutory minimum conditions apply. In the event that a product is received for repair, neither the service company nor the seller will assume any liability for data or settings possibly stored on the product by the customer.

Made in China

USA
DISTRIBUTED BY:
ALDI INC.
BATAVIA, IL 60510
USA
www.aldi.us

AFTER SALES SUPPORT
☎ 1-888-367-7373   💻 customer-service@wk-usa.com
Model: FB6200-E (receiver)   Product code: 92205
FB6200-S (transmitter)   05/2015

3 YEARS WARRANTY