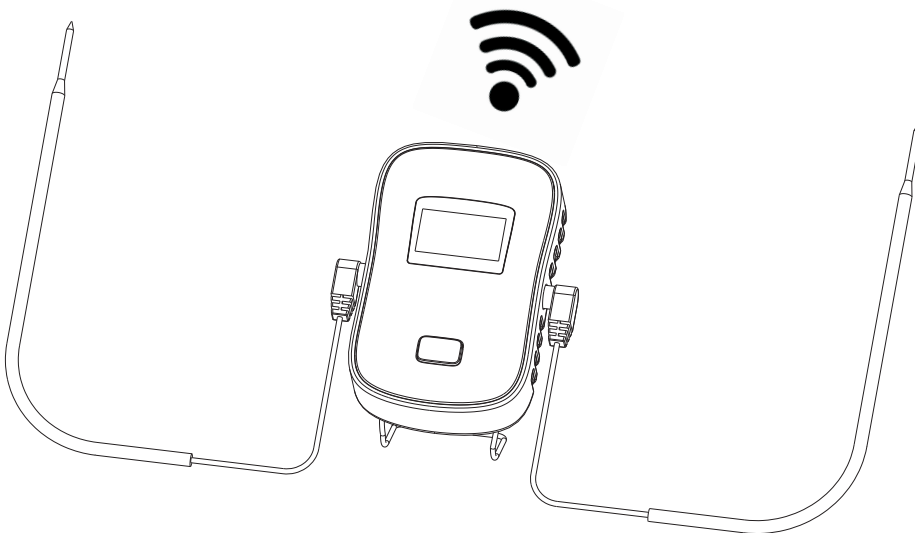Remote Food Thermometer Whit Dual Probe

Temp range of probe: 32°F to 572°F(0°C to 300°C)

Operating Temp: -40°F to 185°F(-40°C to 85°C)

Model NO. TM08

Installation & User Manual

Ver: 1.2

New product With

Remote

Introduction

Congratulations on you purchase of the Professional Remote Food Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

Components

1. One receiver unit.
2. One transmitter unit.
3. Two detachable stainless steel probes with steel mesh cable.
4. One Stainless Steel Clip
5. One Installation & User Manual

Receiver Features

LCD Display

⏻

°F/°C

MEAT

MODE

CLEAR

ST/SP

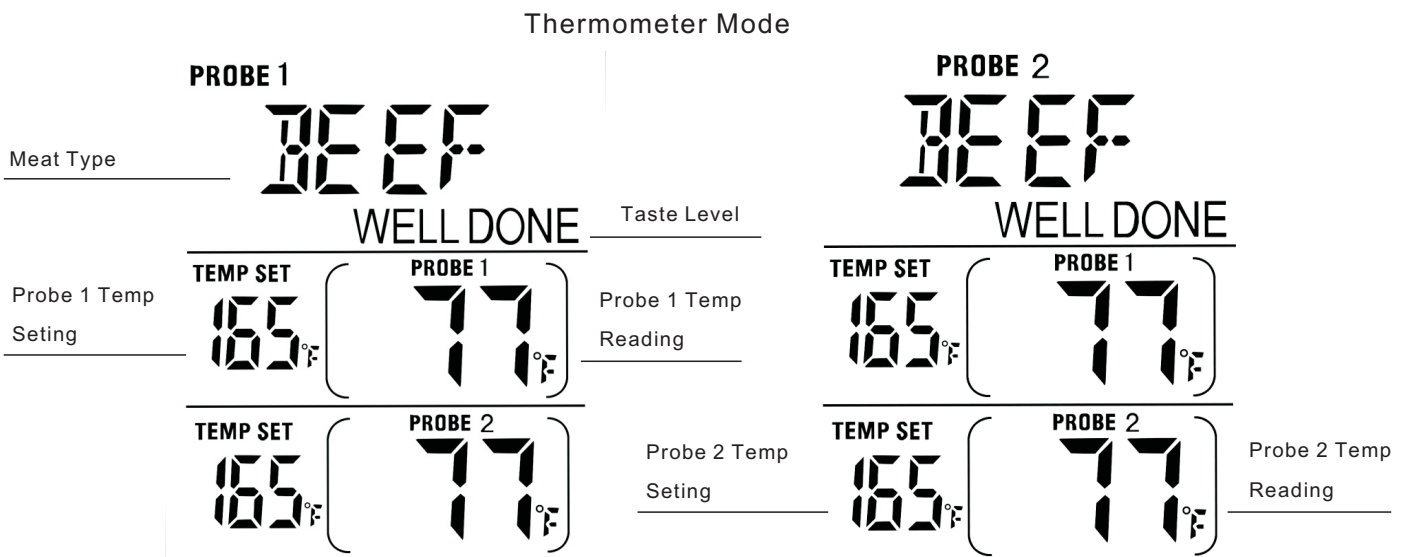TASTE

Bracket

Buzzer

Battery compartment
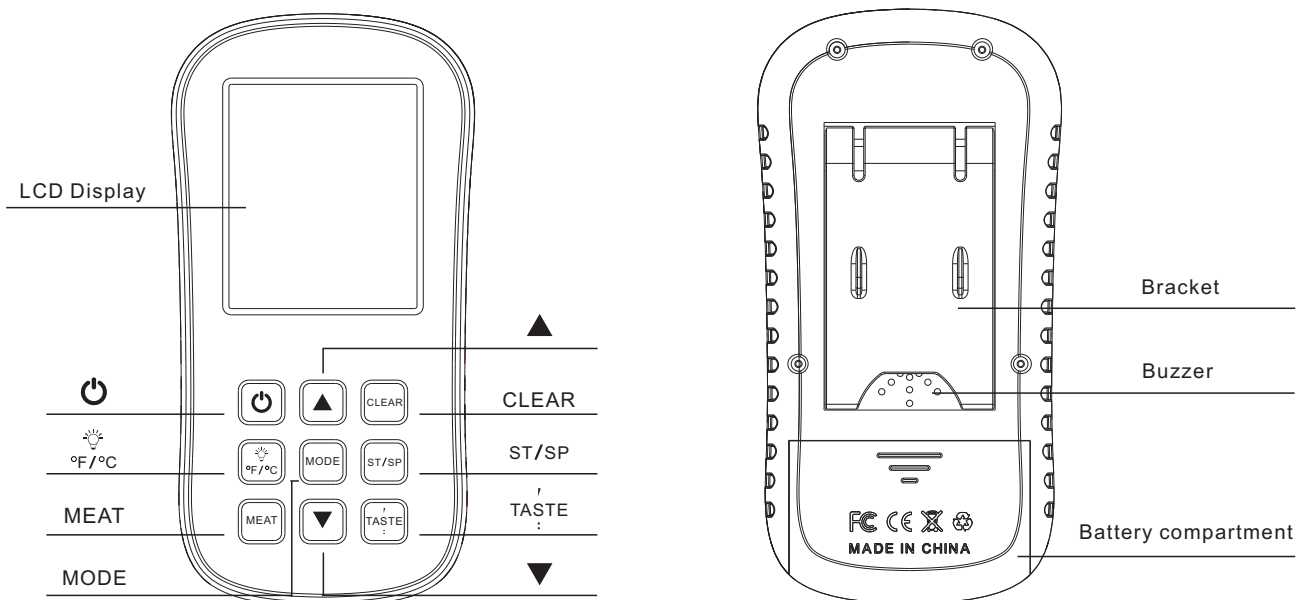
1. LCD(Liquid Crystal Display)-Displays all icons, temperature and time.
2. Dual probe temperature display.
3. Programmable alert with preset temperatures for specific foods.
4. 99-hour,59-minute countdown timer and count up time.
5. Temperature range of probe: 32°F to 572°F(0°C to 300°C).
6. Temperature tolerance of probe of internal food reading:+/-1.8°F(+/-1.0°C).
7. Battery compartment-Holds 2 AAA batteries.
8. Belt clip/Stand-Belt clip allows you to be mobile. Clip the receiver unit to belt.
9. Swings out and allow you to stand the receiver on tabletop as well.

Buttons

1. MODE-Press to select thermometer Probe 1, thermometer Probe 2,Timer or Smoker mode. Press and hold for 2 seconds to enter Synchronization/Pairing mode.

2. ▲-In thermometer mode(Probe 1,2 or Smoker), press once to increase the temperature value. press and hold for 2 seconds and the temperature value will increase at a faster pace. In timer mode, press once to increase Hour, Minute or Second setting. Press and hold for 2 seconds, the hours, minutes or seconds will increase at a faster pace.

3. ▼-In thermometer mode(Probe 1,2 or Smoker), press once to decrease the temperature value. Press and hold for 2 seconds and the temperature value will decrease at a faster pace. In timer mode, press once to decrease Hour, Minute or Second setting. Press and hold for 2 seconds, the hours, minutes or seconds will decrease at a faster pace.

4. ST/SP-In Timer mode, When setting the timer, press to confirm the setting. When the timer setting is set, press once to start the timer. When the timer is running, press once to pause the timer.In Smoker mode, When setting the temperature value, press to confirm the setting. When the temperature value setting is set, press once to start the monitoring. When the monitoring is running, press once to pause the monitoring.

5. CLEAR-When the timer is pause, Press to clear timer setting.

6. MEAT-In thermometer mode(Probe 1 or 2), press to select to select the meat type: PROG(program-User Self-Defined), GBEEF(Ground Beef), GPOUL(Ground Poultry), BEEF,VEAL, CHCKE(Chicken), PORK, POULT(Poultry), LAMB & FISH and OVEN.

7. TASTE -In thermometer mode(Probe 1 or 2), when meat is BEEF, VEAL, PORK & LAMB, press to select the meat taste level: RARE, MED RARE, MEDIUM, MEDIUM WELL and WELL DONE.

8. °F/°C -Press once to turn on or off the backlight, Press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.

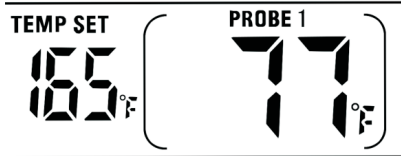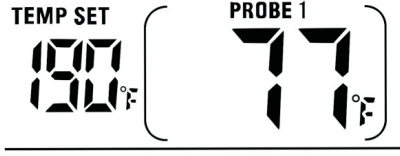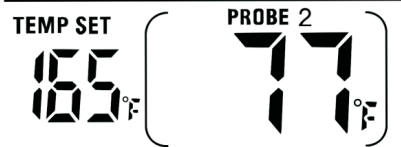9. ⏻ -Press and hold for 2 seconds to turn ON/OFF the receiver.
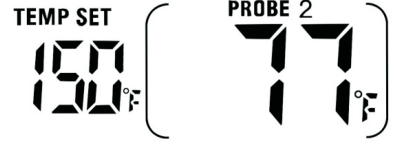
LCD Screen

Thermometer Mode

Timer Mode

TIMER ▲

Timer

00'00"

| TEMP SET | PROBE 1 |
| 165°F | 77°F |

| TEMP SET | PROBE 2 |
| 165°F | 77°F |

Smoker Mode

PROBE 1 PROBE 2

SMOKE

High limit
Temp Seting

| TEMP SET | PROBE 1 |
| 190°F | 77°F |

Probe 1 Temp
Reading

Lower limit
Temp Seting

| TEMP SET | PROBE 2 |
| 150°F | 77°F |

Probe 2 Temp
Reading

Transmitter Features

Sensor socket hole

LCD Display

Sensor socket hole

Battery compartment

°F/°C/⏻

FC CE ☒ ♻
MADE IN CHINA

°F/°C/⏻
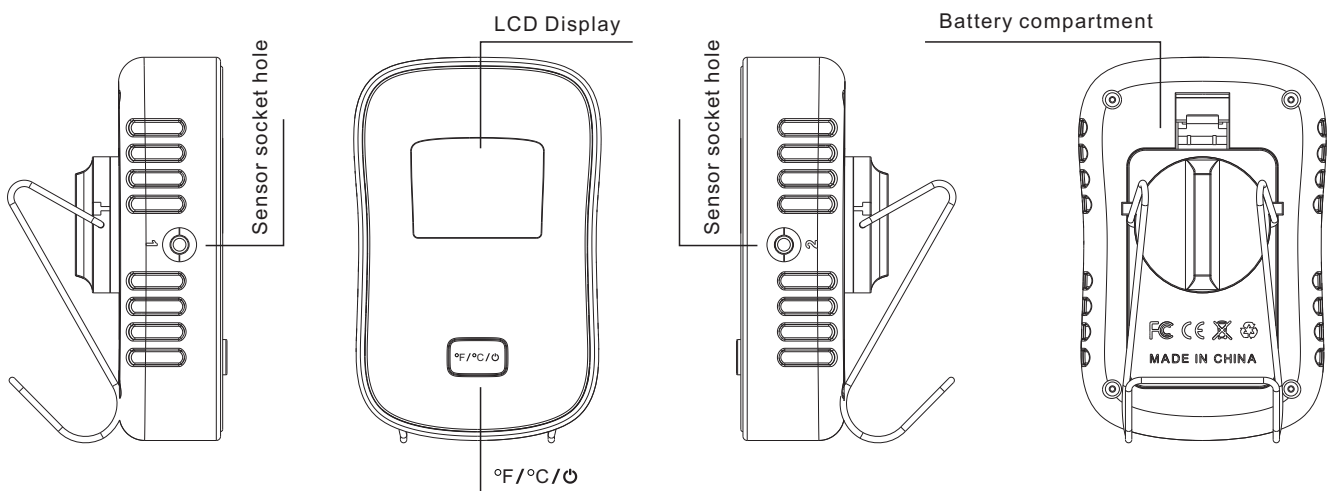
1. LCD (Liquid Crystal Display)–displays temperature of both probe 1 and probe2.It Will automatically switch between probe 1 and probe 2 displays.

2. Wire Stand-Allows you to stand the transmitter on tabletop or it can be reversed and used as a hanger.

3. Battery Compartment-holds 2 AAA batteries.

4. Sensor socket hole-Plug-in for stainless steel probe 1 and probe 2.

Button

°F/°C/⏻ -Press once to turn on or off the transmitter, when backlight close, press to open backlight, Press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.

Installing batteries

Open the battery compartment of the receiver and insert two"AAA"batterries with correct polarity.

Open the battery compartment of the transmitter and insert two"AAA"batterries with correct polarity.

Turn On/Off Unit

Press and hold for 2 seconds ⏻ button on the receiver to turn on/off the receiver.

Press °F/°C/⏻ button on the transmitter to turn on/off the transmitter.

Synchronize/Pair Transmitter and Receiver

The transmitter and receiver were already paired at our manufacturing facility. Usually you do not need to re-synchronize or re-pair the units. You just plug in the probes, insert batteries, turn on the receiver and the transmitter and wait for a few seconds. You will see the temperatures shown on both receiver and transmitter and the units are ready for use.

However, in some unusual cases, the transmitter and receiver are no longer paired, then you may need to re-synchronize them by following the below steps:

a. insert the stainless steel probes into the corresponding plugs in the transmitter.

b. Turn on the transmitter by pressing the °F/°C/⏻ button. The transmitter will show the current temperatures on it's LCD display.

c. Turn on the receiver by pressing the ⏻ button.

d. Press and hold Mode button on receiver for 2~3 seconds to enter the synchronization mode which will last for 60 seconds. The display shows"---"and it is flashing.

e. Wait for a moment until the temperature reading shows on the receiver display, it means the synchronization/Pairing is complete. Your professional remote cooking thermometer is now ready for use.

Note: The synchronization between the transmitter and the receiver won't be lost even if you replace the batteries.

Loss link alert

If the receiver is taken out of range or there is abnormal external interference or after shutting off the transmitter, the receiver may not be able to receive the transmission from the transmitter, The receiving unit will beep every 5 minutes to remind you of the signal loss.

To regain transmission signal, move the receiver closer to the transmitter, the link should be automatically restored and the temperatures should appear on the receiver display.

<u>Auto Off Feature</u>

The receiver will turn off automatically if it hasn't received the temperature signal from the transmitter for more than 30 minutes, a beep will sound for one minute before it shuts down.

However, the Auto Off feature will be automatically disabled if the timer is running.

The Transmitter will turn off automatically if it hasn't received the temperature Sensor signal from the transmitter for more than 3 minutes, transmitter Auto shuts down.

Measure meat temperature to USDA doneness temperature range

1. You can use two probes(Probe 1 and Probe 2) to measure and monitor temperatures of two pieces of meat or two sections of the same large piece of meat at the same time.

2. Press MODE to select Thermometer Mode, Probe 1 or Probe 2, represented by a small icon (Probe 1 and Probe 2) on the upper display.

3. Press MEAT to select meat type: PROG(Program-User self-defined), GBEEF (Ground Beef), GPOUL(Ground Poultry), BEEF, VEAL, CHCKE(Chicken), PORK, POULT(Poultry), LAMB&FLSH.

4. Press TASTE to select the level of doneness for the meat type selected: RARE, MED RARE, MEDIUM, MEDIUM WELL and WELL DONE.

Note: The temperature displayed to the left of the actual meat temperature will show the preset temperature TEMP SET according to USDA doneness levels.

Example: Beef will be well Done at 165°F.

5.Once the temperature of meat(Probe 1 or Probe 2)reaches the preset doneness level,the receiver will beep and the LCD backlight will be turned on.Press any button to stop the beep.

## Measure meat temperature set to your specific taste

1. Press MODE to select Thermometer Mode, Probe 1 or Probe 2.

2. Press ▲ or ▼ to raise or lower the set temperature. As you press ▲ or ▼ the display changes to PROG(program), Press and holding the button will raise or lower the temperature setting rapidly. Pressing MEAT will return you to the preset USDA ranges.

3. Once the temperature of meat reaches the preset doneness level, the receiver will beep and the LCD backlight will be turned on. Press any button to stop the beep.

Measure oven/barbeque temperature

1. You can use one probe(Probe 1 or 2)to measure and monitor the temperature inside the oven or barbeque. Clip the probe you selected to grill rack of oven or barbecue chamber.

2. Press MODE to select Thermometer Mode, Probe 1 or Probe 2 as you selected.

3. Press MEAT repeatedly until the display shows OVEN.

4. The display will show the temperature inside oven or barbeque.

Measure smoker temperature

1. You can use one probe or two Probe to measure and monitor the temperature inside the smoker. Clip the probe you selected to grill rack of smoker chamber.

2. Press MODE to select Smoker Mode, Probe 1 and Probe 2 as you selected.

3. Press ▲ ▼ to set a high temperature limit. It ok, Press ST/SP to jump to the lower temperature limit setting.

4. Press ▲ ▼ to set a lower temperature limit.

5. Press ST/SP to Start the smoker temperature measurement, the PROBE1 PROBE2 icon flashes.

6. Starting the smoker measurement automatically disables the Thermometer Mode and Timer Mode.
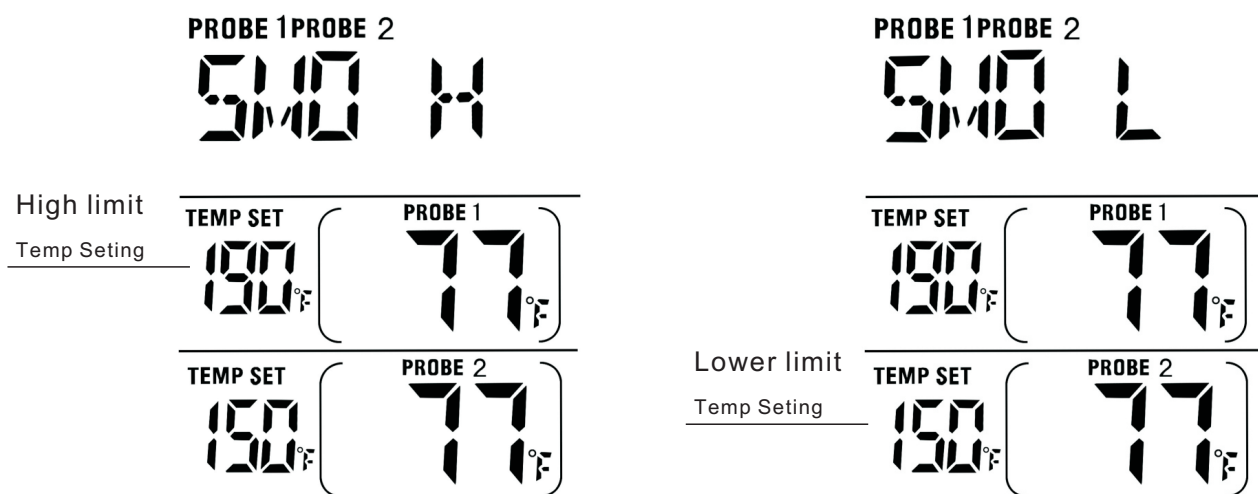
Procedure for typical use on an outdoor grill

The following typical example will go through the steps to have the Professional Remote Cooking Theremometer alert you when you cook tow pieces of beef steak at the same time with one piece of beef steak to be cooked to medium(USDA doneness level)and the other piece of beef steak to be cooked to medium well(USDA doneness level)

1. Turn on the grill.

2. Place two pieces of beef steak on grill rack.

3. Insert probe sensor 1 into the center of thickest portion of first piece of steak. Avoid touching bone or heavy fat areas. Insert probe sensor 2 into the second piece of steak. Assume you would like to cook first pieces of steak to medium and the second piece to medium well.

4. Position the probe sensor wire so they will not come into contact with flames and exit the grill surface area without being pinched/crushed by the grill cover.

5. Stand the transmitter away from heat source of grill, DO NOT put transmitter on the closed cover or under the cover. The transmitter is not waterproof. DO NOT use in the rain.

6. press Mode to select Thermometer Probe 1. Press MEAT so BEEF is displayed.

7. Press TASTE so MEDIUM is displayed and 150°F will be shown as the TEMP SET.

8. Press MODE to change Thermomter Probe 2.Press MEAT so BEEF is displayed.

9. Press TASTE so MEDIUM WELL is displayed and 160°F will be shown as the TEMP SET.

10. You may take the receiver up to 300 feet away from the outdoor grill. Go indoors if desired.

11. When the temperature of first piece of steak reaches 150°F MEDIUM. the receiver will beep and the LCD backlight will be turned on.

12. Press any button to turn off the alert.

13. Take the first piece of steak out of grill.

14. When the temperature of second piece of stesk reaches 160°FMEDIUM WELL, the receiver will beep and the LCD backlight will be turned on.

15. Press any button to turn off the alert.

16. Turn off grill. Remove the probe sensors from both steaks. 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.

17. Clean the stainless steel probe and dry thoroughly after each and every use.

18. Turn off the transmitter and receiver.

Using the Time

Count down

1. Press the MODE button to select the TIMER mode. The timer 00:00 with a small icon TIMER will be show in the upper part of the display.

2. Press TASTE to switch between Hour : Minute timer to a Minute ' Second " timer and back.

3. Press ▲ or ▼ to adjust timer setting. Press and hold ▲ or ▼ to adjust setting at a faster pace. Press ST/SP to confirm the setting. The maximum countdown timer setting is 99 hours and 59 minutes.

4. Press the CLEAR to clear the setting back to00:00.

5. After setting, press ST/SP to start the timer. TIMER▼ will blink indicating the countdown timer is running.

6. To pause the countdown process, press the ST/SP button. The TIMER▼ becomes solid. Press the ST/SP button to continue the timer.

7. When countdown timer reaches 00:00, an alarm will sound and backlight will be on for one minute.

Note: When the timer counts down below 1 hour 1:00, the display will automatically change to 59'59' to indicate,59 minutes 59 seconds. The seconds will be shown counting down beep for 60 seconds. Press any button to stop the timer.

Count UP

1. Press the MODE button to select the TIMER mode, The timer 00:00 with a small icon TIMER will be shown in the upper part of the display. If the timer setting is not 00:00, press the CLEAR to clear the setting to 00:00.

2. Press the ST/SP button to start count up. The TIMER▲ will blink indicating count up timer is running. The maximum count up that can be reached is 99 hours and 59 minutes.

3. To stop the count up process, press the ST/SP button. The TIMER▲ becomes solid.

4. Press the CLEAR to clear the setting back to 00:00.

5. When count up timer reaches 59 minutes and 59 seconds. it will automatically change to Hour: Minute display format.

Helpful Hints

1. If the receiver and/or the transmitter display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed or you get a false temperature, squeeze the probe jacks harder into the transmitter and twist them back and forth so they make good contact. If the problem still persists, it is likely the internal probe wire has shorted out either through moisture or heat damage.

2. Do not immerse the probe in water wile cleaning.

3. Do not allow the probe or probe wire to come into contact with flames.

4. If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions

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.

4. Do not use the unit in the rain. it is NOT rain proof.

5. Do not expose the plugs of the stainless steel probes or the plug in holes of the transmitter to water or any liquid. This will result a bad connections and faulty readings.

6. Do not expose the receiver or transmitter to direct heat.

7. Do not use stainless steel probes in a microwave oven.

8. The Probe Thermometer registers temperature as low as 32°F and as high as 572°F(300°C). LLL will be displayed below 32°F and HHH will be displayed above 572°F.Do not use the stainless probe sensor above 572°F. Doing so will deteriorate the wire.

9. Not intended for use by persons aged 12 and under.

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. Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.

4. Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

FCC Compliance

Information to user

Warning: Changes or modifications to this not expressly approved by the party responsible for compliance could void the users' 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 in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instruction, 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:

1. Reorient or relocate the receiving antenna.

2. Increase the separation between the equipment and receiver.

3. Connect the equipment into an outlet on circuit different from that to which the receiver is connected.

4. Consult the dealer or an experienced radio/TV technician for help.

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 must accept any interference received, including interference that may cause undesired operation.

LIMITED ONE-YEAR WARRANTY

We warrants this product to be free of defects in parts, materials and workmanship for a period of one year, from date of purchase.

This warranty gives you specific legal rights and may also have other rights which vary from state to state.

Measure meat temperature to USDA doneness temperature range

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160°F /71°C		
Ground Poultry			165°F/74°C		
Beef	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Veal	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C
Chicken			165°F/74°C		
Pork			160°F/71°C	165°F/74°C	170°F/77°C
Poultry			165°F/74°C		
Lamb	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C
Fish			145°F/63°C		
Program		145°F/63°C			

In line with the policy of continued development, themanufacturer reserves the right to amend the specifications without prior notification, the pictures and data in the manual are consult only, if there is fluctuation, according to the real object please. Thanks for your support and trust, we will try to help you more !