

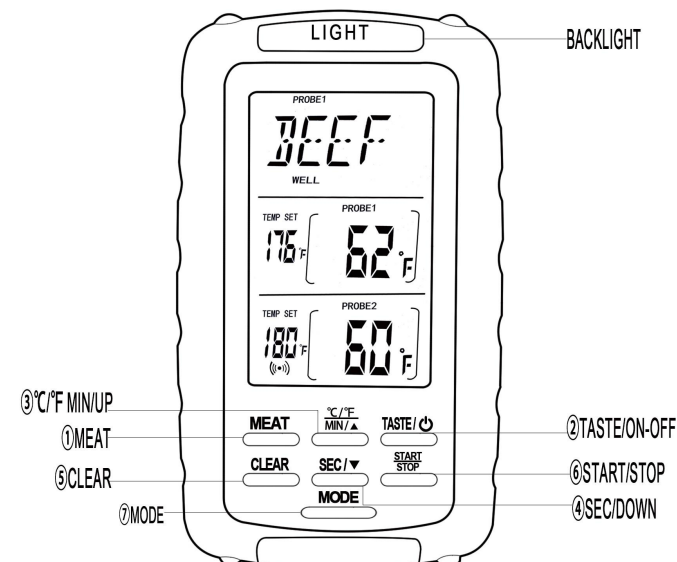
Remote Meat Thermometer with Dual Probe

Product introduction

Thank you for purchasing the professional Remote Meat Thermometer, a programmable radio frequency meat thermometer. Now you will be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

The main technical parameters

- Wireless transmission distance: ≤ 70 meters
- Dual probe temperature display
- Probe and Wire can withstand temperature up to 716°F (380°C) and can meet IPX7 water-proof standard
- Programmable alert with preset temperatures for specific foods
- C / F temperature display unit for choose
- Temperature range: -20 C ~ 300 C (-4 ~ 572 F)
- Resolution: 1 C
- 9-hour, 59-minute, 59-second countdown and count up timer
- Back light Auto off after 10 seconds without any operation
- Belt clip/Stand- Belt clip allows you to be mobile. Clip the receiver unit to belt. Swings out and allow you to stand the receiver on tabletop as well. Wire Stand allows you to stand the transmitter on tabletop or can be reversed and used as a hanger.



①.MEAT – In thermometer mode, press to select the meat type: PROG (program-User Self-Defined), BEEF, LAMB, VEAL, HAMBURGER, PROK, TURKEY, CHICK, FISH. In Timer mode, press to select Hour

②.TASTE – In thermometer mode, press to select the meat taste level: WELL, MED WELL, MEDIUM, MED RARE, RARE

③.MIN/C/F – In thermometer mode (Probe 1 or 2), press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit. In thermometer manual setting mode, press once to increase the temperature value. Press and hold for 2 seconds and the temperature value will increase at a faster pace

④.SEC – In thermometer mode (Probe 1 or 2), press once to decrease the temperature value. Press and hold for 2 seconds, the temperature value will decrease at a faster pace. In timer mode, press once to increase Second setting. Press and hold for 2 seconds, the Seconds will increase at faster pace

⑤.CLEAR – When setting the timer, press to clear timer setting

⑥.START/STOP – When setting the timer, press to start or stop the timer. In thermometer mode (probe 1 or 2), Press and hold for 2 seconds to enter target temperature manually setting mode (the data will blink and the sequence is probe 1, probe 2 and confirm). Press once to turn on/off temperature alarm setting. When temperature alarm setting is turned on, there is (●) display in screen. The sequence is PROBE 1 start – PROBE 2 start – PROBE 1 and PROBE 2 stop (Circulation mode)

⑦.MODE – Press to select Thermometer Probe 1, Thermometer Probe 2 or Timer Mode.

Buttons of Transmitter



1. C / F – Press once to select the transmitter temperature display in C or F
2. LIGHT/ON – Press once to turn on or off the transmitter.

It is a professional screen digital BBQ thermometer.

140MM*95MM

Installing batteries

Open the battery compartment of the receiver and insert two “AAA” batteries with correct polarity. Open the battery compartment of the transmitter and insert two “AAA” batteries with correct polarity.

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 enter Thermometer Mode, Probe 1 or Probe 2, represented by a small icon (PROBE 1 or PROBE 2) on the upper display
 - 3.Press Meat to select meat type: PROG (program-User Self-Defined), BEEF, LAMB, VEAL, HAMBURGER, PROK, TURKEY, CHICK, FISH
 - 4.Press TASTE to select the level of doneness for the meat type selected: WELL, MED WELL, MEDIUM, MED RARE, RARE
- Noted: The temperature displayed to the left of the actual meat temperature will show the preset temperature TEMP SET according to USDA doneness levels
- 5.After setting, press START/STOP once to turn on/off temperature alarm setting. When temperature alarm setting is turned on, there is (●) display in screen
 - 6.Once the temperature of meat (probe 1 or 2) reaches the preset doneness level, the receiver will beep and the red LCD backlight will be turned on. Press any button to stop the beep.

Measure meat temperature set to your specific taste (Manually mode)

- 1.Press Mode to select Thermometer Mode, Probe 1 or Probe 2
- 2.Press START/STOP and hold for 2 seconds enter manually setting mode (the value is blinking), press MIN or SEC to raise or lower the set temperature. Pressing MEAT will return you to the preset USDA ranges
- 3.After setting, press START/STOP once to turn on/off temperature alarm setting. When temperature alarm setting is turned on, there is (●) display in screen
- 4.Once the temperature of meat (probe 1 or 2) reaches the preset doneness level, the receiver will beep and the red LCD backlight will be turned on. Press any button to stop the beep.

Using the Timer

- 1.Press “MODE” switch to Timer mode. The screen will display “TIMER▲”, the default setting is 0H00M00S, or “TIMER▼”(countdown), the default setting is 9H59M59S
- 2.Press “MEAT” button to set Hour, “MIN” button to set Minute, “SEC” button to set Second. After setting, press START/STOP
- 3.When timing or countdown is over, the receiver will sound an alarm and the alarm icon will flash. You can stop the alarm and flash by pressing any button or you can press “CLEAR” to reset.

Helpful Hints

- 1.If the receiver and the transmitter display LLL or HHH instead of the probe temperature, wait for probe to reach current temperature. If LLL or HHH is still displayed or you get a false temperature, squeeze the probe jacks holder 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 for long run
- 3.Do not allow the probe or probe wire to come into contact with flames directly
- 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's 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 in 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.Not Intended for use by persons aged 12 and under
- 9.Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning
- 10.Wipe the transmitter and receiver with damp cloth Do not immerse either in water.

FCC Statement

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.

To assure continued compliance, any changes or modifications not expressly approved by the party.

Responsible for compliance could void the user's authority to operate this equipment. (Example- use only shielded interface cables when connecting to computer or peripheral devices).

This equipment 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.