

封底
封面

# USER MANUAL

## REMOTE WIRELESS BBQ & MEAT THERMOMETER WITH 4 PROBES

Please read this user manual carefully before using.

### 1 BASIC INFORMATION

#### 1.1 Package Contents

- Receiver unit
- Transmitter unit
- Stainless steel probe x 4
- Probe cap

#### 1.2 Product Descriptions

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 roasting food and the temperature inside your grill, oven or smoker from anywhere in your home.

#### 1.2.1 Receiver Unit Features

#### 1.2.2 Transmitter Features

#### 1.2.3 LCD Screen

#### 1.3 Specifications

Maximum Transmission Distance	≤ 300m (1100ft)
Working Mode	Supports up to 6 units simultaneously
Highest Resistant Temperature	750 ℃ (1382 ℉)
Waterproof Grade (Probe)	IPX7
Probe Temperature Range	USDA, domestic levels
Temperature Range	4 ~ 200 ℃ (39 ℉ ~ 392 ℉)
Range of Temperature Error	± 1.8 ℃ (± 3.2 ℉)
Timing Range	0 ℃ ~ 999 ℃

### 2 INSTALLATION

#### 2.1 Installing Batteries

- Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity. Then close correctly.
- Open the battery compartment of the transmitter and insert two "AAA" batteries with correct polarity. Then close correctly.

#### 2.2 Assembling the Transmitter

**Step**

- Connect the probe to the transmitter.
- Turn on the transmitter and you will see the temperature display on the screen when it is successfully assembled.

**Notes**

- Remember the amount of stainless steel probe as needed.
- Please insert the stainless steel probe firmly to avoid falling off.

#### 2.3 Turn On/Off Unit

Press **ON/OFF** button on the receiver to turn ON/OFF. Press **ON/OFF** button on the transmitter to turn ON/OFF the transmitter.

#### 2.4 Settings

##### 4.1 Thermostat Mode

You can select your probe to measure and monitor four pieces of meat or four sectors of the same large piece of meat at the same time.

##### 4.1.1 Present USDA doneness temperature

##### 4.2 Timer Mode

The timer 99:59:59 (99:59:59) will appear on the upper part of the display. If the timer setting is not 00:00, press and hold **STOP/CLEAR** to clear the setting to 00:00.

**Step**

- Press **STOP/CLEAR** before start count up. The **TIME** will blink indicating count up timer is timing. The maximum count up that can be reached is 99 minutes and 59 seconds.
- To reach the count up program, press the **STOP/CLEAR** button. The **TIME** will become solid.
- Press the **STOP/CLEAR** button to pause or continue the timer.

**Notes**

- Press the **STOP/CLEAR** button to pause or continue the timer.
- Press and hold **STOP/CLEAR** to clear the setting back to 00:00.

### 3 TABLE OF CONTENTS

1 BASIC INFORMATION	03
1.1 Package Contents	03
1.2 Product Descriptions	03
1.2.1 Receiver Unit Features	04
1.2.2 Transmitter Unit Features	07
1.2.3 LCD Screen	08
1.3 Specifications	09
2 INSTALLATION	10
2.1 Installing Batteries	10
2.2 Assembling the Transmitter	10
2.3 Turn On/Off Unit	12
2.4 Settings	13
3 TROUBLESHOOTING	14
4 SETTINGS	14
4.1 Thermostat Mode	14
4.1.1 Present USDA Doneness Temperature	14
4.2 Timer Mode	16
4.2.1 Count Up	16
4.2.2 Count Down	18
HELPFUL HINTS	19
CAUTIONS	20
CLEANING TIPS	20
FOOD STATEMENT	21



### 1 BASIC INFORMATION

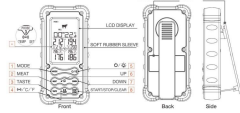
#### 1.1 Package Contents



#### 1.2 Product Descriptions

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 roasting food and the temperature inside your grill, oven or smoker from anywhere in your home.

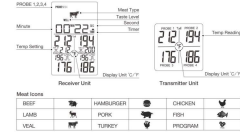
#### 1.2.1 Receiver Unit Features



#### 1.2.2 Transmitter Features



#### 1.2.3 LCD Screen



### 1.3 Specifications

Maximum Transmission Distance	≤ 300m (1100ft)
Working Mode	Supports up to 6 units simultaneously
Highest Resistant Temperature	750 ℃ (1382 ℉)
Waterproof Grade (Probe)	IPX7
Probe Temperature Range	USDA, domestic levels
Temperature Range	4 ~ 200 ℃ (39 ℉ ~ 392 ℉)
Range of Temperature Error	± 1.8 ℃ (± 3.2 ℉)
Timing Range	0 ℃ ~ 999 ℃

### 2 INSTALLATION

#### 2.1 Installing Batteries

- Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity. Then close correctly.
- Open the battery compartment of the transmitter and insert two "AAA" batteries with correct polarity. Then close correctly.

#### 2.2 Assembling the Transmitter

- Step**
- Connect the probe to the transmitter.
  - Turn on the transmitter and you will see the temperature display on the screen when it is successfully assembled.

#### 2.3 Turn On/Off Unit

Press **ON/OFF** button on the receiver to turn ON/OFF. Press **ON/OFF** button on the transmitter to turn ON/OFF the transmitter.

#### 2.4 Settings

##### 4.1 Thermostat Mode

You can select your probe to measure and monitor four pieces of meat or four sectors of the same large piece of meat at the same time.

##### 4.1.1 Present USDA doneness temperature



### 3 BATTERY CAUTIONS

- Do not immerse the stainless steel probe or probe wire to flames directly.
- Do not immerse the probe in water or any liquid for a long time.
- 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.
- Never immerse the probe in water or any liquid for a long time.
- Check the stainless steel probe and dry thoroughly after each use.
- Do not use the product in the rain. It is not waterproof.
- Do not immerse the probe in water or any liquid.
- Do not immerse the probe in any liquid.
- Please insert the product in a cool place when not in use.
- Do not put this product in a microwave oven.

### 4.2 Assembling the Transmitter

- Step**
- Connect the probe to the transmitter.
  - Turn on the transmitter and you will see the temperature display on the screen when it is successfully assembled.

### 4.3 Notes

- Remember the amount of stainless steel probe as needed.
- Please insert the stainless steel probe firmly to avoid falling off.

### 5 TURN ON/OFF UNIT

Press **ON/OFF** button on the receiver to turn ON/OFF. Press **ON/OFF** button on the transmitter to turn ON/OFF the transmitter.

### 6 SETTINGS

#### 4.1 Thermostat Mode

You can select your probe to measure and monitor four pieces of meat or four sectors of the same large piece of meat at the same time.

#### 4.1.1 Present USDA doneness temperature



#### 4.2 Timer Mode

The timer 99:59:59 (99:59:59) will appear on the upper part of the display. If the timer setting is not 00:00, press and hold **STOP/CLEAR** to clear the setting to 00:00.

#### 4.2.1 Count Up

- Step**
- Press **STOP/CLEAR** before start count up. The **TIME** will blink indicating count up timer is timing. The maximum count up that can be reached is 99 minutes and 59 seconds.
  - To reach the count up program, press the **STOP/CLEAR** button. The **TIME** will become solid.
  - Press the **STOP/CLEAR** button to pause or continue the timer.

#### 4.2.2 Count Down

- Step**
- Press **UP** to adjust minute setting. Press **DOWN** to adjust second setting. Press and hold to increase setting value at 1 minute steps.
  - After setting, press **STOP/CLEAR** to start the timer. **TIME** will blink indicating the countdown timer is on.
  - When countdown timer reaches 00:00, an alarm will sound and backlight will be on for 30 seconds.
- Notes**
- Press the **STOP/CLEAR** button to pause or continue the timer.
  - Press and hold **STOP/CLEAR** to clear the setting back to 00:00.

### 7 HELPFUL HINTS

- If the temperature display seems to read too high or the temperature seems to increase too quickly, check to make sure the probe is not touching the food. Reinsert the probe in the center of the thickest part of food. Avoid touching bones or heavy fat areas.
- If the receiver and the transmitter display "LLL" or "HHH" or "H" instead of the probe temperature, the probe needs current temperature of "LLL" or "HHH" or "H" as a reference or you use a new temperature sensor for the transmitter and insert the probe and turn on the transmitter again. If the problem still persists, please contact us. We will offer you a new probe for free.
- If the probe is damaged or malfunctioning, please contact us and we will offer you a new probe for free.
- Please turn off the device after you use to increase battery life. If the device are not used for a long time, please remove the batteries.

### 8 CAUTIONS

- 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.
- Keep the stainless steel probe sensors and wires away from children.
- Check the stainless steel probe and dry thoroughly after each use.
- Do not use the unit in the rain. It is not waterproof.
- Do not immerse the probe in water or any liquid for a long time.
- The unit will read in 100°C increments and 100°F increments.
- Do not immerse the receiver or transmitter to clean food.
- Do not use stainless steel probes in a microwave oven.
- Not intended for use by persons aged 12 and under.

### 9 CLEANING TIPS

- Always wear heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.

### 10 CAUTIONS

- Keep the stainless steel probe sensors and wires away from children.
- Check the stainless steel probe and dry thoroughly after each use.
- Do not immerse the probe in water or any liquid for a long time.
- The unit will read in 100°C increments and 100°F increments.
- Do not immerse the receiver or transmitter to clean food.
- Do not use stainless steel probes in a microwave oven.
- Not intended for use by persons aged 12 and under.

### 11 CLEANING TIPS

- Always wear heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.

成品尺寸: 130\*80mm, 80双胶纸彩色印刷, 24P骑马订

## **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.

## **FCC Radiation Exposure Statement:**

The equipment complies with FCC Radiation exposure limits set forth for uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

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