

# Wireless Cooking Thermometer

## MANUAL

### OPERATING INSTRUCTIONS: OPTION 1 - PRESET TEMPERATURES

Confirm transmitter base and remote receiver both have 2 good AAA batteries. Plug probe cable connector into right side of base. Select Power ON for base and remote. Insert tip of probe into the center of thickest part of meat, taking care to position probe tip near center of meat away from bone and fatty areas. Position probe and sensor wires so they do not touch heat source. Position wire so it is not pinched by grill cover or oven door. Red LED on base flashes to indicate it is on and transmitting.

### TEMPERATURE DISPLAY

Temperature is displayed in F or C. To select Fahrenheit or Celsius briefly press "MODE" button too change temperature display.

### SELECT MEAT TYPE AND TASTE LEVEL

Press "MEAT" button to navigate and select desired meat type.

Each press will change the display in the following sequence:



Press "TASTE" button to select the doneness level (Rare, Medium Rare, Medium, Medium Well or Well Done). Target temperature appears on the LCD screen.

Press "TASTE" button more than 3 seconds (beeper sounds) to synchronize wireless receiver.

On display CURRENT TEMP refreshes after several seconds. Wireless meat thermometer is ready for you to begin cooking.

Remote thermometer will beep when meat has reached pre-set temperature.

### OPTION 2 • MANUALLY SET TARGET TEMPERATURE

Insert probe into center of thickest part of meat.

Press and hold down "MODE" button for 3 seconds (beeper sounds) to manually set target temperature.

Press "MIN" and "SEC" to select desired temperature. MIN increases and SEC decreases temperature setting. Press "MODE" button to confirm your setting.

Selected target temperature appears on the LCD display. Begin cooking.

Remote thermometer beeps when meat has reached target temperature. Press any button to silence beep. **AFTER**

### COOKING

Once cooking is finished, use an oven mitt to remove sensor probe. Do not touch hot probe or sensor wire with bare hands.

Select power OFF for base and remote to save batteries.

### CLEANING WIRE AND TEMPERATURE PROBE

After probe cools it can be wiped clean with cloth and hot soapy water. Avoid submerging wire and probe in water.

### COUNT UP/DOWN TIMER

The count up and count down timer function operates independently of temperature sensor.

#### To set Countdown Timer:

Use MIN and SEC to set start time for countdown timer. Maximum setting is 99 min. 59 sec.

**Start Timer:** Press S/S (start/stop) button to begin.

**Pause:** To pause countdown press S/S button, then press S/S again to restart countdown.

When countdown reaches 0:00 remote beeps. Press any button to silence beep.

#### Count up Timer:

Timer functions as a count up timer when no countdown time is pre-set. Count up timer can count to 99 min. 59 sec.

**Start Timer:** Press S/S (start/stop) button to start count up timer.

**Clear Timer:** Press CLEAR button to clear up/down timer.

### DISPLAY SCREEN BACKLIGHT

When any key is pressed screen illuminates for 5 seconds.

### TECHNICAL DATA

Grilling thermometer includes:

- Transmitter Base
- Receiver Remote with temperature indicator, up/down counter display and control buttons
- Stainless steel meat probe and wire in protective shield (plugs into transmitter base)

Batteries: Requires 4 AAA batteries(included).

Pre-set meat and taste level (doneness) settings.

Built in timer functions independently of temperature sensor.

Temperature Range: 32°F- 500°F (Fahrenheit) / 0°C-260°C (Celsius)

LCD display with backlight shows food, taste, temperature, and timer information.

Beeper alarm indicates target temperature, timer and button selections.

Transmitter range is typically 23 meters/75 feet in open area.

#### Transmitter Base

To install batteries, slide off battery compartment cover. Place 2 fresh AAA batteries in compartment as indicated by the polarity symbols (+) and (-). Power ON/OFF switch is located on bottom of base. Connect probe to right side of base and turn on power.

LED Indicator at front of base flashes red to indicate it is on and transmitting.

When does the base transmit? When temperature changes more than 1T/°C transmitter sends an update to receiver.

Transmitter updates every 30 seconds when temperature remains unchanged.

#### Receiver Remote

To install batteries slide off battery compartment cover. Place 2 fresh AAA batteries in compartment as indicated by polarity symbols (+) and (-). Power ON/OFF switch is located on back near belt clip. To use grilling thermometer turn on power. Display screen lights and beeper sounds.

### FCC Warning Statement

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

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.