Instruction Manual

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, open the cover of the battery compartment and insert 2x AAA batteries in the battery compartment with the indicated polarity.
4. Close the battery compartment and switch the receiver on with the switch (ON). Once the indicator appears on the display of the receiver, the receiver is operational.
5. Take the base unit and open the battery compartment on the bottom of it. Insert 2x AAA batteries in the battery compartment with the indicated polarity.
6. Close the battery compartment and switch the base unit on with the switch (POWER ON).
7. Take the temperature sensor and insert the plug at the end of the transmission cable in the jack of the base unit.
   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 for attaching it to clothing (bag, belt) to the receiver and affix the enclosed Velcro strip to the base unit to attach it to the place of use (barbecue).

NOTICE!

As soon as the base unit has been switched on and the temperature sensor is connected with the base unit, the current temperature will appear as CURRENT TEMP on the display of the receiver. If no current temperature is shown, check whether the connector plug of the temperature sensor 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 in the battery compartment of the receiver to select the format for displaying the temperature (℃ or ℉).

Food/Cooking level	WELL Well done	M WELL Medium well	MEDIUM Medium	M RARE Medium rare	RARE Rare
Beef	71℃ 160℉	66℃ 150℉	63℃ 145℉	57℃ 135℉	54℃ 130℉
Lamb	71℃ 160℉	66℃ 150℉	63℃ 145℉	57℃ 135℉	54℃ 130℉
Veal	71℃ 160℉	66℃ 150℉	63℃ 145℉	57℃ 135℉	54℃ 130℉
Pork	71℃ 160℉	68℃ 155℉	63℃ 145℉		
Turkey	74℃ 165℉				
Chicken	74℃ 165℉				
Hamburger	71℃ 160℉				
Fish	63℃ 145℉				

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, select the food type with the MEAT/STOP button. Push the MEAT/STOP button until the desired food type appears on the display.
2. On the receiver, set the desired cooking lever with the TASTE/START button. Push the TASTE/START button until the desired cooking level appears on the display.

NOTICE!

The preset target temperature is shown on the display as the TARGET TEMP.

3. Sensor 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 to secure the base unit near the piece of food.

5. Run the cable of the temperature sensor away from the food. Keep the base unit away from hot surfaces.

6. Use the clip to secure the receiver 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, it 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 on the display of the receiver. The CURRENT TEMP will steadily increase the longer the food is barbecued until the target temperature has been reached.

8. The display indicator will switch to the alarm function when the current temperature reach 15℃ from target temperature (e.g. 45℃ when target temperature is 60℃) , the display will turn yellow and flash. Additionally, the beep sound will work and repeat 3 times automatically (each time 2 seconds) to remind user that target temperature is arrived soon.

9. When the temperature reaches the target temperature, the display indicator will switch to the alarm function again with red backlight and flash. At the same time, the beep sound will work steadily around 120 seconds, or you can stop it by pressing MEAT/STOP button. Then it will end the measurement process for the food being monitored by the temperature sensor.

Timer function

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

1. On the receiver, push the MODE button to select the timer function.

2. The display indicator will switch to the timer function with choice for the minutes (M) and seconds (S). You can set the desired cooking time by pushing the MIN/+ button and/or the SEC/- button on the receiver.

3. Push the TASTE/START button to start the timer function. The timer indicator on the display will indicate the remaining time for the temperature measurement.

4. Push the MEAT/STOP button to interrupt the timer function. For example to check how well cooked the food is. Then the timer function is paused, long-pressing MEAT/STOP button can reset the timer.

5. Push the TASTE/START button to re-start the timer function again. The timer function will not end when you use the MODE button to switch back to the display with the select functions. You can stop the timer function with the STOP button.

6. When the timer runs out, the display indicator will switch to the alarm function with red backlight and flash. At the same time, the beep sound will work steadily around 120 seconds, or you can stop it by pressing MEAT/STOP button.

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, push and hold the MODE button to select the MODE button until the TARGET TEMP indicator starts to flash on the display.
2. Now push the MIN/+ button or SEC/- button until you have reached the desired target temperature. Then you can start BBQ same as above process.
3. Push and hold the TASTE/START button can exit target temperature sitting and back to normal function.

Cleaning

WARNING!

Risk of electric shock!

Improper handling of the digital BBQ thermometer poses an increased risk of electrical shock.
-Do not insert the 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!

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.

NOTICE!

Risk of damage!

Improper handling of the digital BBQ thermometer may result in damage.
-Do not use any aggressive cleaners, brushed with metal or nylon bristles, sharp or metallic

cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.

-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 and the base unit off with a damp cloth.

   Then let all parts dry completely.

3. Clean the temperature sensor and the transmission cable with warm water and a small amount of detergent.

   Clean the barbecue thermometer after every use.

FCC CAUTION:

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.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's 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 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.

The equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment,This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

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: WDJ7052
- Power supply: Transmitter - 2 x AAA Batteries
                        Receiver - 2 x AAA Batteries
- Temperature measuring range: -10°C(14°F) to 260°C(500°F)
- Units: Degrees Celsius and Degrees Fahrenheit