User Manual

Wireless Food Thermometer

Remote Range 500 Feet/150M	Timer	Magnetic	32°F-572°F 0°C-300°C	Backlight	Alarm	200 Hours Battery Life	Multi-channel

Introduction

Congratulations on your purchase of the professional wireless 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. Four stainless steel probes with steel mesh cable.
4. Four AAA batteries

Receiver Features

- LCD (Liquid Crystal Display)-Displays all icons,temperature and time.
- Four probe temperature display.
- Programmable alert with preset temperature for specific foods.
- Countdown timer & count up timer.
- Temperature range of probe:32° F to 572° F(0° C to 300° C).
- Temperature tolerance of internal food reading: +/-1.8° F(+/-1.0° C).
- Stand - Allows you to stand the receiver on tabletop or it can be reversed and used as a hanger.
- Battery compartment-holds 2*AAA batteries.

Buttons

1. PROBE - Short press to select Probe 1, Probe 2, Probe 3 and Probe 4 modes or which probe mode is currently in use. Press and hold for 2 seconds to enter Synchronization/Pairing mode.

2. MEAT - Short press 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.

3. TASTE - Short press to select the meat taste level:RARE,MED RARE,MED(Medium), MED(Medium) WELL and WELL DONE.

4. ▲ - When setting the temperature or setting the timer, press once to increase the value by 1, press and hold this button to increase the value faster.

5. ▼ - When setting the temperature or setting the timer, press once to decrease the value by 1, press and hold this button to decrease the value faster.

6. 🕐 - Short press to select countdown(TIMER▼) or countup(TIMER▲).

7. SET/CLEAR - In thermometer mode,short press to complete the each probe /meat and taste setting. In timer mode,short press to confirm the setting.When the timer setting is set,press once to start the timer.Press and hold for two seconds to clear timer to 00:00:00.

8. ⏻/° F/℃ - Press once to select temperature reading in Fahrenheit or Celsius, Press and hold for 2 seconds to turn ON/OFF the receiver.
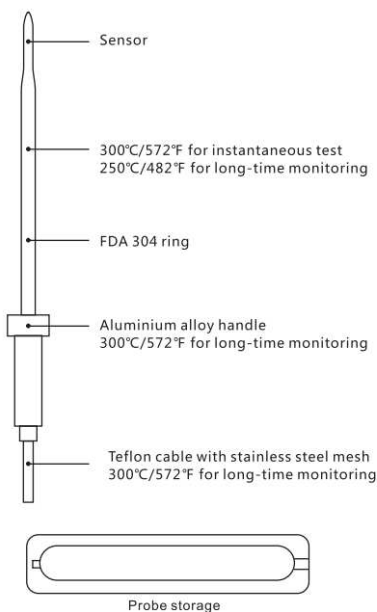
LCD Screen
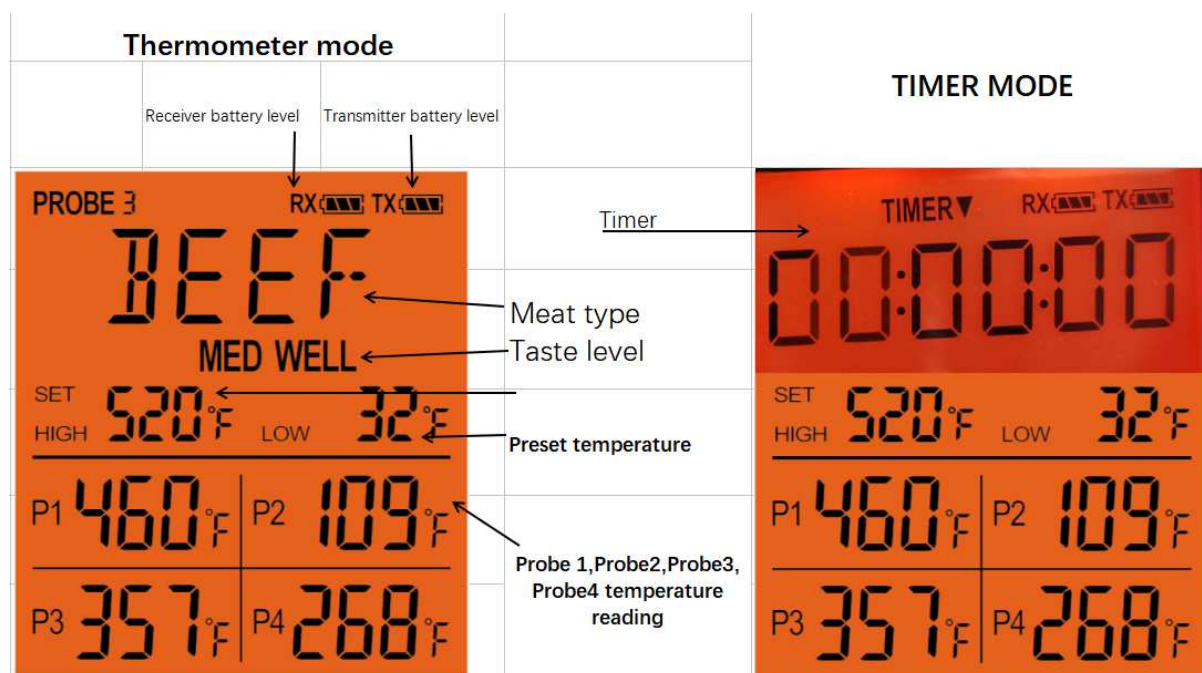
Transmitter Features

LCD display
Sensor socket hole
⏻/°F/℃
Inside two magnets
Battery compartment
Stand
P1
P2
P3
P4
460F
109F
357F
268F

- LCD (Liquid Crystal Display)-displays temperature of probe 1 ,probe 2,probe 3 and probe 4.
- Sensor socket hole – Plug-in for stainless steel probe 1,probe 2,probe 3 and probe 4.
- Stand – Allows you to stand the transmitter on tabletop or it can be reversed and used as a hanger.
- Battery compartment – holds 2*AAA batteries.
- Built-in two magnets can be attached to the grill.

Button

⏻/° F/℃ – Press once to select temperature reading in Fahrenheit or Celsius,

Press and hold for 2 seconds to turn ON/OFF the transmitter.

Probe Features

Sensor
300℃/572℉ for instantaneous test
250℃/482℉ for long-time monitoring
FDA 304 ring
Aluminium alloy handle
300℃/572℉ for long-time monitoring
Teflon cable with stainless steel mesh
300℃/572℉ for long-time monitoring
Probe storage

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.

Turn ON/OFF unit

Press ⏻ button on the receiver to turn on/off the receiver.

Press ⏻ 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. Your just plug in the probes, insert batteries, turn on the receiver and the transmitter and wait for a few seconds, you will see The temperature 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:
1. Insert the stainless steel probes into the corresponding plugs in the transmitter.
a. Turn on the transmitter by pressing the ⏻ button. The transmitter will show the current temperature on its LCD display.
2. Turn on the receiver by pressing the ⏻ button.
3. Press and hold PROBE(按键图标) button on receiver for 2~3 seconds to enter the synchronization
   Mode which will last for 16 seconds. The signal icon(信号图标) will flashing.
4. Wait for 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 interference or after shutting off the transmitter, the receiver may not be able to receive the transmission from the transmitter. If this happens for over 2 minutes, the unit will alert you the signal is lost.
Pressing any button on Receiver will stop the Loss Link beep.
To regain transmission signal, move the receiver closer to the transmitter, the link should Be automatically restored and the temperature should appear on the receiver display.

Auto Off Feature

Transmitter: If the transmitter is not plugged in, it will automatically turn off after 5 minutes
Receiver:If the receiver does not receive a signal from the transmitter within 2 minutes, it will start an alarm and automatically turn off after a 5 minute alarm. However, if there is an operation before the automatic shutdown, the receiver will remain powered on and will alarm the next time it loses connection with the transmitter.

Measure meat temperature to USDA doneness temperature range

1. You can use four probes(Probe 1,Probe 2,Probe 3 and Probe 4)to measure and monitor temperatures of four pieces of meat or four sections of the same large piece of meat at the same time.
2. Press PROBE button to select Probe 1 ,Probe 2,Probe 3 or Probe 4,represented by a small icon(PROBE 1,**PROBE 2,PROBE 3** or PROBE 4)on the upper display.
3. Press MEAT button to select meat type:PROG(Program-User self-defined),GBEEF(Ground Beef),GPOUL(Ground Poultry),BEEF,VEAL,CHCKE(Chicken),PORK,POULT(Poultry),LAMB & FISH.
4. Press TASTE button to select the level of doneness for the meat type selected:RARE,MED RARE,MED(Medium), MED(Medium) WELL and WELL DONE.
5. Once the temperature of meat(Probe 1,Probe 2,Probe 3 and Probe 4)reaches the preset doneness level,the receiver will beep。Press any button to stop the beep.
NOTE:When the alarm is cancelled, the probe will not alarm again within 5 minutes regardless of the temperature.

Set the temperature of your personal taste

1. Press PROBE button to select Probe 1 ,Probe 2,Probe 3 or Probe 4.
2. Short press MEAT button to select PROG type.
3. Short press SET/CLEAR button,then the "HIGH" temperature will blinking, press the up button▲ or the down button ▼to increase or decrease the temperature, press SET/CLEAR button to confirm, then the "LOW" temperature will blinking, press the up button▲ or the down button ▼ to increases or decreases the temperature, then press SET/CLEAR button to complete the setting.
Note:The setting temperature of the LOW cannot be greater than or equal to the setting temperature of HIGH.
4. 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.
5. NOTE:When the alarm is cancelled, the probe will not alarm again within 5 minutes regardless of the temperature.

Measure oven/smoke/barbeque temperature

1. You can use one probe(Probe 1,Probe 2,Probe 3 and Probe 4)to measure and monitor the temperature inside the oven,smoker or barbeque.Clip the probe you selected to grill rack of oven of barbecue chamber.
2. Press PROBE button to select Thermometer Mode Probe 1,Probe 2,Probe 3 or Probe 4 as you selected.

3. Press MEAT repeatedly until the display shows OVEN, press SET/CLEAR button to confirm.
4. The display will show the temperature inside oven, smoker or barbeque.
Note: the LCD default display OVEN mode, so you can directly select one probe to measure and monitor the temperature.

Procedure for typical use on an outdoor grill

The following typical example will go through the steps to have the professional remote cooking thermometer alert you when cook four pieces of beef steak at the same time with one piece of beef steak to be cooked to medium rare(USDA doneness level), with second piece of beef steak to be cooked to medium(USDA doneness level), the third piece of beef steak to be cooked to medium well(USDA doneness level), and the fourth piece of beef steak to be cooked to well done(USDA doneness level).

1. Turn on the grill.
2. Place four 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. Insert probe sensor 3 into the third piece of steak, Insert probe sensor 4 into the fourth piece of steak, Assume you would like to cook first piece of steak to medium rare, the second piece to medium, the third piece to medium well, and the fourth piece to well done.
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.
6. Press PROBE to select thermometer Probe 1, Press MEAT so BEEF is displayed.
7. Press TASTE so MED RARE is displayed and 140° F will be shown as the SET HIGH temperature, press SET/CLEAR button to confirm the setting.
8. Press PROBE to change thermometer Probe 2, Press MEAT so BEEF is displayed.
9. Press TASTE so MED is displayed and 150° F will be shown as the SET HIGH temperature, press SET/CLEAR button to confirm the setting.
10. Press PROBE to change thermometer Probe 3, Press MEAT so BEEF is displayed.
11. Press TASTE so MED WELL is displayed and 160° F will be shown as the SET HIGH temperature, press SET/CLEAR button to confirm the setting.
12. Press PROBE to change thermometer Probe 4, Press MEAT so BEEF is displayed.
13. Press TASTE so WELL DONE is displayed and 170° F will be shown as the SET HIGH temperature, press SET/CLEAR button to confirm the setting.
14. You may take the receiver up to 500 feet away from the outdoor grill, go indoors if desired.
15. When the temperature of first piece of steak reaches 140° F MED RARE, the receiver will beep and the LCD backlight will be turned on.
16. Press any button to turn off the alert.
17. Take the first piece of steak out of grill.
18. When the temperature of second piece of steak reached 150° F MED, the receiver will beep and the LCD backlight will be turned on.
19. Press any button to turn off the alert.
20. The same operation for the third piece of steak and fourth piece of steak when reached the preset temperature.
21. Turn off grill, remove the probe sensor from four 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.

22. Clean the stainless steel probe and dry thoroughly after each and every use.
23. Turn off the transmitter and receiver.

Using the timer count down

1. Press the 🕐 button to select the TIMER mode，the timer00：00:00with a small icon TIMER

▼ will be shown in the upper part of the display.

2. Press SET/CLEAR will display 00:00:00 , and the HOUR "00 " will blinking,press ▲ or ▼ once to increase or decrease HOUR value by 1,press and hold ▲or▼to adjust HOUR at a faster pace,press SET/CLEAR to confirm the HOUR setting.then MINUTE "00 " will blinking,press ▲ or ▼ once to increase or decrease MINUTE value by 1,press and hold ▲or▼to adjust MINUTE at a faster pace,press SET/CLEAR to confirm the MINUTE setting.then SECOND "00 " will blinking,press ▲ or ▼once to increase or decrease SECOND value by 1,press and hold ▲or ▼to adjust SECOND at a faster pace,finally press SET/CLEAR to confirm the countdown setting and start running.

3. The maximum countdown timer setting is 23hours and 59 minutes and 59 seconds.

4.When viewing timing, press and hold SET/CLEAR to clear the setting back to 00:00:00.

5.When countdown timer reaches 00:00:00,an alarm will sound ,press any button to turn off the alert.

Count up

1.Press the 🕐 button to select the TIMER mode，the timer00：00:00 with a small icon TIMER

▼ will be shown in the upper part of the display.

2.Press the 🕐 button again,the timer▼ will switch to timer▲.

3.Press SET/CLEAR button to start count up.

4.The maximum count up that can be reached is 99 hours and 59 minutes and 59 seconds.

5. When viewing timing, press and hold SET/CLEAR to clear the setting back to 00:00:00.

Note: If the transmitter signal is not received, the receiver will automatically turn off after the alarm, so keep the transmitter on when timing.

Product Specifications

1. Automatically paired,wireless controlled,barbecue to the perfect temperature every time

2. Fahrenheit and Celsius selector

3. Countdown and Countup timer function

4. High & Low temperature setting in smoker mode

5. Programmed with preset temperatures for different types of meat (Ground Beef, Ground Poultry, Beef, Veal, Chicken, Pork, Poultry, Lamb,Fish and Hamburger)

6. Programmed with preset doneness levels for different types of meat (Rare, Medium Rare, Medium, Medium Well and Well Done)

7. Stand also works as a hanger

8. Probe Length: 4.7" food grade stainless probe

9. Cable Length: 43" stainless steel mesh cable

10. High heat probe wires rated to 716°F

11. Remote range: Up to 500 feet

12. Temperature range:32°F to 572°F

13. Temperature Accuracy: ±1.8°F (±1°C) from 32°F to 212°F (0°C to 100°C)

14. Powered by 4*AAA batteries(not included)

15. Uses: BBQ, Oven, Smoker, Grill, Meat, Food

Helpful hints

1. If the receiver and/or the transmitter display Abnormal temperature instead of the probe temperature,wait for probe to reach room temperature. If Abnormal temperature is still displayed or you get a false temperature,please try harder to insert the probe and rotate it to 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 while cleaning.

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

4. If the temperature displayed see to read too high or the temperature seems to increase too quickly,check to make sure 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. It is safe to use the transmitter in rainy days,but it is not allowed to be soaked in water or rinsed with water.

6. 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.

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

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

9. The probe Thermometer registers temperature as low as 32°F（0℃） and as high as 572°F(300℃).LLL will be displayed below 32°F and HHH will be displayed above 572°F.Do not use the stainless steel probe sensor above 572°F.Doing so will deteriorate the wire.

10. 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 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.

* RF warning for Portable device:
The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction.

Limited one-year warranty

We warrants this products to be free of defects in parts, materials and workmanship for a period of one year, from date of purchase.
Should any repair or servicing under this warranty be required, contact customer service by phone or email for instructions on how to pack and ship the products to us.
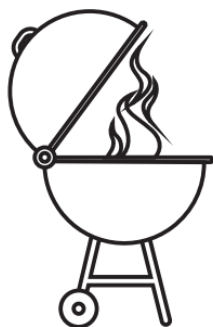This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Measure meat temperature to USDA doneness temperature range

MEAT	Rare	Med Rare	Medium	Med Well	Well Done
Ground Beef			160F°/71C°		
Ground Poultry			165F°/74C°		
Beef	125F°/52C°	140F°/60C°	150F°/66C°	160F°/71C°	170F°/77C°
Veal	125F°/52C°	140F°/60C°	150F°/66C°	160F°/71C°	165F°/74C°
Chicken			165F°/74C°		
Pork			160F°/71C°	165F°/74C°	170F°/77C°
Poultry			165F°/74C°		
Lamb	140F°/60C°	145F°/63C°	160F°/71C°	165F°/74C°	170F°/77C°
Fish			145F°/63C°		
Ham			160F°/71C°		
Program		HIGH 176F°/80C°	LOW 32F°/0C°		
OVEN			145F°/63C°		

Customer service

Email:

Enjoy your BBQ!

FC   CE   RoHS   **Made In China**