

## HELPFUL HINTS:

- If the Remote Unit LCD screen display "HH" or "HHH" instead of the probe temperature wait for the probe to return to room temperature.
- If the screen still shows "HH" or "HHH" the internal probe wire has probably shorted out either through moisture or heat damage.
- Contact BASE4 at the phone number listed below for customer service.

## WARNINGS & CAUTIONS:

- DO NOT immerse the probe in water while cleaning.
- DO NOT allow the probe or probe wire to come in contact with flames.
- If cooking with the grill cover closed, always use medium or low heat.
- Avoiding touching bone or heavy fat areas when inserting probe into your meat.
- If the temperature displayed seems to read too high or increase too rapidly, check to see if the probe tip is poking through your meat. Reposition the probe tip into the center of the thickest part of the meat.
- Always use heat resistant gloves to touch the stainless steel probe or wire during or just after cooking. Char-Broil Welders Quality BBQ Gloves are recommended.
- Keep the stainless steel probe sensor & wire away from children.
- Clean the stainless steel probe and dry thoroughly after each use.
- The Base Unit is not waterproof, DO NOT use in the rain.
- Do Not expose the probe end of the stainless steel probe or the probe plug of the Base Unit to any water or liquid. This will result in a bad connection & faulty readings.
- DO NOT expose the Remote or Base Unit to direct heat.
- DO NOT use the stainless steel probe in a microwave oven.
- DO NOT use the stainless steel probe sensor in heat above 410° F. Doing so will deteriorate the wire.

\* Replace consumed batteries with (AAA) 1.5V batteries and make sure to replace matching the proper polarity to insure thermometer functions correctly.

\* Remove batteries when fully consumed.

\* Remove batteries if thermometer will be unused for a lengthy time.

"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."

**WARNING:** Changes or modifications not expressly approved by the party responsible for the 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.

## BATTERY DISPOSAL WARNING:

Do not mix old and new batteries. Do not mix alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries. Do not dispose of batteries on a fire. Batteries may explode or leak. Please dispose of batteries properly.

## CLEANING:

- Always use heat resistant gloves to touch the stainless steel probe or wire during or just after cooking. Char-Broil Welders Quality BBQ Gloves are recommended.
- Keep the stainless steel probe sensor & wire away from children.
- Wash the metal probe tip with hot soapy water and dry thoroughly. DO NOT immerse the probe in water while cleaning.
- Wipe the Remote & Base Unit with a damp cloth. DO NOT immerse either unit in water.

## WARRANTY:

BASE4 Ventures, LLC. warrants the Model #10981 Remote Digital Meat Thermometer to be free of defects in part, materials and workmanship for a period of 90 days from the date of purchase. Should any repairs or servicing under this warranty be required, contact BASE4 Group, Inc. by phone for warranty customer service help at the BASE4 Group, Inc. National Service Center as follows:

**888-988-3227**

Do not send any parts or products to BASE4 Ventures, LLC. before contacting the BASE4 Group, Inc. National Service Center at the above listed toll free number. This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the Remote Digital Meat Thermometer has been tampered with. This warranty gives you specific legal rights & you may have other rights which vary from state to state.



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**Char-Broil**

## MODEL # 10981 REMOTE BBQ THERMOMETER INSTRUCTION MANUAL

### INTRODUCTION:

Congratulations on your purchase of the Model #00178 Remote Digital Meat Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the time and temperature of food cooking on your grill from anywhere within a 100' range, even in your home.

### COMPONENTS:

- 1 - Receiver Unit
- 1 - Base Transmitter Unit
- 1 - Detachable Stainless Steel probe sensor

This unit requires 4 - [AAA] Batteries (not included)



### REMOTE UNIT FEATURES:

- 1) Mode - Press to select between timer or thermometer feature.
- 2) Start - Stop - In the timer mode this button starts & stops the timer function.
- 3) Clear - F°/C° - In the timer mode this button clears the current setting. In the thermometer mode this button changes the temperature between Fahrenheit & Celsius measurement.
- 4) Hour - In the timer mode this button sets the number of hours to be timed. To correct, push the Clear button & re-enter.
- 5) Minutes - In the timer mode this button sets the number of minutes to be timed. To correct, push the Clear button & re-enter.
- 6) Meat - In the thermometer mode this button allows you to select the meat type: (Beef), (Poultry), (Pork), (Hamburger) (Veal), (Lamb), (Fish), (Ground Poultry).
- 7) Taste - In the thermometer mode this button allows you to select the taste level: 170° - Well Done, 160° - Medium, 145° - Medium Rare, 140° - Rare.
- 8) LCD Digital Read-out - LCD (liquid crystal display) displays all icons temperatures or timing selections.
- 9) On/Off Switch - This button turns the Remote Unit on or off.
- 10) Battery Cover Release - This latch opens unlocks & opens the battery compartment. Two-[AAA] batteries required (not included).
- 11) Belt Clip - This clip allows you to be mobile when you clip the receiver to your belt (100' range)