# BBQ GO

## BG-CT2C



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## 01 | Features

- LCD Screen: Adopted STN material, display temperature, time and all icons clearly in wide angles.
- Dual probes are shown on screen.
- Programmable alarm for specific preset temperature food.
- Maximum Countdown Time: 99 hours and 59 minutes.
- Probe Temperature Range: from 32℉ to 572℉ (0℃~300℃).
- Error Range:

| Celsius Temperature Range | Celsius Error | Fahrenheit Temperature Range | Fahrenheit Error |
|---|---|---|---|
| 0℃<=T<20℃ | ±2℃ | 32℉<=T<68℉ | ±4℉ |
| 20℃<=T<=250℃ | ±1℃ | 68℉<=T<=482℉ | ±2℉ |
| 250℃<T<300℃ | ±2℃ | 482℉<=T<572℉ | ±4℉ |

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## 02 | Buttons

- **P(PROBE)**-You can select Probe1 or Probe2 with the button **P**, hold down the button **P** for 2 seconds to restore the countdown default time, and the LCD display shows 00:10.

- **M/S(MEAT/SET)**-Press the button to choose the type of meat: PROG(Program-User Self-Defined), GBEEF(Ground Beef), GPOUL(Ground Poultry), BEEF, VEAL, CHCKE(Chicken), PORK, POULT(Poultry), LAMB, FISH and OVEN. Hold down the button for 2 seconds to set the HI/LO temperature in oven mode.

- **T/℃/℉(TASTE/℃/℉)**-Press the button to change the doneness between RARE, MED RARE, MEDIUM, WELL(MED WELL) and DONE(WELL DONE). Hold down the button for 2 seconds to switch between ℃ and ℉.

- ⏱ -Press the button to start or pause the timer, hold down the button for 2 seconds to enter countdown setting mode.

- ▲ -In probe1 or probe2 mode, the set temperature will increase 1℃/℉ with every single press and long press for 2 seconds will increase 1℃/℉ at 0.1 second. In the countdown mode, a single press will increase 1 hour or 1 minute, and long press for 2 seconds will increase 1 hour or 1 minute at 0.1 second.

- ▼ -In probe1 or probe2 mode, the set temperature will decrease 1℃/℉ with every single press and long press for 2 seconds will decrease 1℃/℉ at 0.1 second. In the countdown mode, a single press will decrease 1 hour or 1 minute, and long press for 2 seconds will decrease 1 hour or 1 minute at 0.1 second.

- ⏱-When the power is on, quickly press to turn on/off backlight. And long press 2 seconds to turn off. In the power-off state, quickly press to turn on the device.

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## 03 | Settings

**How to set temperature for foods with the preset menu?**
- Insert Probe1 and Probe2 to test the instant temperature.
- Press the button **P** to choose Probe1 or Probe2.
- Press the button **M/S** to choose the type of meat: GBEEF(Ground Beef), GPOUL(Ground Poultry), BEEF, VEAL, CHCKE(Chicken), PORK, POULT(Poultry), LAMB, FISH, OVEN and PROG(Program-User Self-Defined).
- **T/℃/℉(TASTE/℃/℉)**-Press the button **T/℃/℉** to choose the doneness between RARE, MED RARE, MEDIUM, WELL(MED WELL) and DONE(WELL DONE).
- The backlight will light up if the temperature of Probe1 or Probe2 reaches the cooked level, the corresponding temperature icon on the screen will flash at 1 Hz, the buzzer will sound 3 times in 0.5 seconds and then rest 0.5 seconds for a total of 60 seconds. Press any button to stop the buzzer and turn off the backlight.

**How to customize a temperature?**
- Press the button P to choose Probe1 or Probe2, then press the M/S button to choose PROG mode, or directly enter into the PROG mode by pressing ▲ or ▼.
- Press ▲ or ▼ to increase or decrease the set temperature. Long press on the ▲ or ▼ to increase or decrease the set temperature quickly.
- The backlight will light up if the temperature of Probe1 or Probe2 reaches the set temperature, the corresponding temperature icon on the screen will flash, the buzzer will sound 3 times in 0.5 seconds and then rest 0.5 seconds for a total of 60 seconds. Press any button to stop the buzzer and turn off the backlight.

**How to set the temperature in OVEN mode?**
- Choose a Probe between Probe1 and Probe2 to test and monitor the temperature of oven, smoker or grill.
- Press the button P to choose a probe between Probe1 or Probe2, press the button **MEAT/SET** to choose OVEN mode.
- HI temperature and LO temperature shows alternately in the display.
- In OVEN mode, press and hold the button **M/S** to enter the setting HI/LO temperature state, then the HI temperature icon will flash. Press ▲ or ▼to increase or decrease HI temperature and long press ▲ or ▼to increase or decrease HI temperature quickly. Press the button **MEAT/SET** to confirm HI temperature and select LO temperature setting, the LO temperature icon will flash. Press ▲ or ▼to increase or decrease LO temperature and long press on ▲ or ▼ to increase or decrease LO temperature quickly.
- Press the button **M/S** again to confirm the LO temperature and exit HI/LO temperature setting mode, the LO temperature icon will stop flash at the same time.
- The backlight will light up if the temperature of Probe1 or Probe2 reaches the set temperature, the corresponding temperature icon on the screen will flash, the buzzer will sound 3 times in 0.5 seconds and then rest 0.5 seconds for a total of 60 seconds. Press any button to stop the buzzer and turn off the backlight.

The preset LO temperature should be lower than the preset HI temperature.

**How to set a timer?**
- The default countdown time is set to 10 minutes, displayed as 00:10.
- Press and hold the button ⏱ to enter the countdown setting mode. Press ▲ or ▼to set the time, long press on ▲ or ▼ to set the time quickly. Quick press the button ⏱ to select and confirm the time. The maximum countdown setting time is 99 hours and 59 minutes.
- Short press the button ⏱ to start or pause the countdown. The symbol ":" will flash when the countdown starts and the symbol ":" will always on when the countdown is paused.
- Press and hold the button P for 2 seconds to restore the countdown default time of 10 minutes, showing 00:10.
- When the down time reaches 00:00, the backlight will be on and the buzzer will sound 3 times in 0.5 seconds, then rest for another 0.5 seconds, the buzzer will last 60 seconds in this way. Press any button could turn off the buzzer and the backlight, the set countdown time will be restored at the same time.

## 04 | Low Battery Indicator

- The icon ⬚ flashes to remind users that it's the time to change batteries and users have to change batteries immediately if the icon ⬚ is always on, all the buttons are invalid, all functions are turned off, and the product cannot be used normally at this time, the battery must be replaced if you want to use it normally.

## 05 | Diagram of Meat Type and Taste

| MEAT | LCD DISPLAY | RARE | MED RARE | MEDIUM | WELL (MED WELL) | DONE (WELL DONE) |
|---|---|---|---|---|---|---|
| Ground Beef | GBEEF | | | | | 160℉/71℃ |
| Ground Poultry | GPOUL | | | | | 165℉/74℃ |
| Beef | BEEF | 125℉/52℃ | 140℉/60℃ | 150℉/66℃ | 160℉/71℃ | 165℉/74℃ |
| Veal | VEAL | 125℉/52℃ | 140℉/60℃ | 150℉/66℃ | 160℉/71℃ | 165℉/74℃ |
| Chicken | CHCKE | | | | | 165℉/74℃ |
| Pork | PORK | | | | | 165℉/74℃ |
| Poultry | POULT | | | | | 165℉/74℃ |
| Lamb | LAMB | 140℉/60℃ | 145℉/63℃ | 160℉/71℃ | 165℉/74℃ | 170℉/77℃ |
| Fish | FISH | | | | | 145℉/63℃ |
| Program | PROG | 145℉/63℃ | | | | |
| OVEN | OVEN | HI-176℉/80℃ | LO-50℉/10℃ | | | |

## 06 | Help Hints

- If the product displays "LLL" or "HHH", please wait for probe to reach indoor temperature. If "LLL" or "HHH" is still displayed, 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 been damaged by the moisture or high temperature.
- If the product displays "Er", the internal probe wire has been damaged by the moisture or high temperature.
- The probe and wire cannot be touched by the flame. Please don't submerge the unit in water.
- If the probe shows that the reading is too high or the temperature rises too fast, please check to make sure the probe does not poke on the food. It is recommended that the probe be inserted into the thickest part of the meat to avoid contacting with bones or fat.
- Gloves should be used during the process of cleaning

and using the probe, and the probe or wire should not be touched immediately after using to avoid scalding or stabbing.
- Please keep children away from probes.
- The probes should be cleaned well and dried out after every using.
- It is safe to use this product in rainy days, but it is not allowed to be soaked in water or rinsed with water.
- The plug part of the probe should not be washed with water to avoid the poor contact between the plug and the socket.
- The product is not allowed to close to the fire, otherwise it will melt and burn out.
- Stainless steel probes cannot be used in microwave ovens.
- Do not exceed the probe temperature range (32℉~572℉/0~300℃) to avoid damaging.
- Children aged 12 or under should be used under the guidance of parents.

## 07 | Technical Assistance and Warranty

- **Technical Assistance**
  If you have any problems installing or using this controller, please carefully and thoroughly review the instruction manual. If you require assistance, please write us to support@inkbird.com. We will reply your emails in 24 hours from Monday through Saturday. You can also visit our website www.ink-bird.com to find the answers of the common technical questions.
- **Warranty**
  INKBIRD TECH. C.L. warrants this thermometer for one year from the date of purchase when operated under normal condition by the original purchaser (not transferable), against defects caused by INKBIRD's workmanship or materials. This warranty is limited to the repair or replacement, at INKBIRD's discretion, of all or part of the thermometer. The original receipt is required for warranty purposes.

## 08 | FCC Requirement

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

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.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator & your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

2022.02.24 修改内容：1.添加FCC警告语内容 2.公司信息更新 3.添加版本号

2022.03.07 修改内容：1.公司地址更新