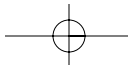


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Brookstone[®]
Nashua, New Hampshire 03062
Customer Service 800-846-3000

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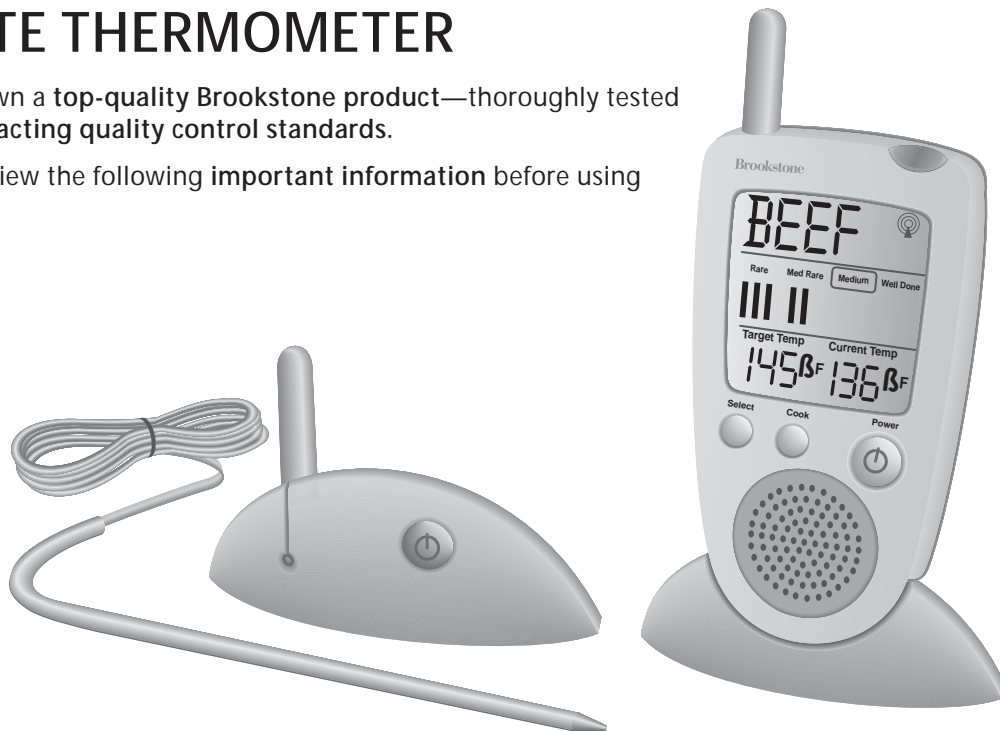


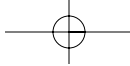
Brookstone® GRILL ALERT™ TALKING REMOTE THERMOMETER

CONGRATULATIONS! You now own a top-quality Brookstone product—thoroughly tested to be certain it meets our own exacting quality control standards.

Please take a few moments to review the following important information before using this item.

Thank You!





FCC WARNINGS

Grill alert has been tested to comply with FCC standards for home or office use. This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

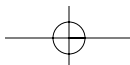
1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

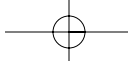
CAUTION



- Do not immerse transmitter or monitor in water/liquid.
- Keep transmitter and monitor away from heat and direct flame.
- Do not expose monitor to rain or moisture.
- Do not touch probe or end of cable with bare hands after use.

MONITOR AND TABLE STAND (SEE ILLUSTRATION)

- A. POWER BUTTON:** Turns the unit on/off. Press and hold for 2 seconds to activate unit.
- B. SELECT BUTTON:** Selects the type of meat (BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH).
- C. COOK BUTTON:** Selects the doneness of certain types of meat (RARE, MEDIUM RARE, MEDIUM and WELL DONE).
- D. LIGHT BUTTON:** Turns the back light of the screen on/off.
- E. TABLE STAND:** Secures the unit on a flat surface.





F. **LCD SCREEN:** F1-Reception icon.  No signal.  Signal.

F2-Meat selection

F3-Doneness with bar graph

F4-Target temperature

F5-Current temperature

F6-Battery low indicator

G. **BELT CLIP:** Clips onto a belt for mobility.

H. **BATTERY COMPARTMENT:** Accommodates two AA-sized (UM-3) batteries (not included).

I. **VOLUME SWITCH:** Adjusts the volume for alert signals (high or low). Unit factory set on high.

J. **RESET BUTTON:** Returns all settings to their original values.

K. **C/F SWITCH:** Selects Centigrade or Fahrenheit for temperature reading.

NOTE: High/low volume selector and °C/°F selector are located inside battery compartment.

THE TRANSMITTER AND MEAT PROBE (SEE ILLUSTRATION)

A. **LED:** Flashes to indicate the unit is on and transmitting.

B. **POWER BUTTON:** Turns the unit on/off.

C. **TRANSMITTER SOCKET:** For connects the meat probe.

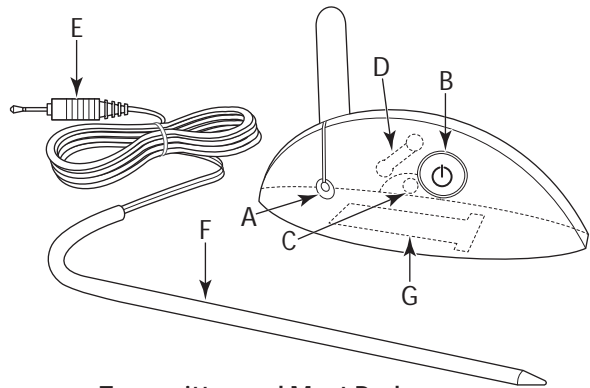
D. **SOCKET COVER:** Protects the connector when not in use.

E. **MEAT PROBE CONNECTOR:** Plugs into transmitter socket.

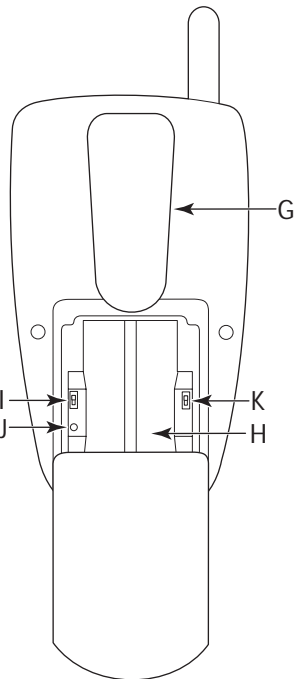
F. **MEAT PROBE:** Measures entree temperature.

G. **BATTERY COMPARTMENT:** Accommodates two AAA-sized (UM-4) batteries (not included).

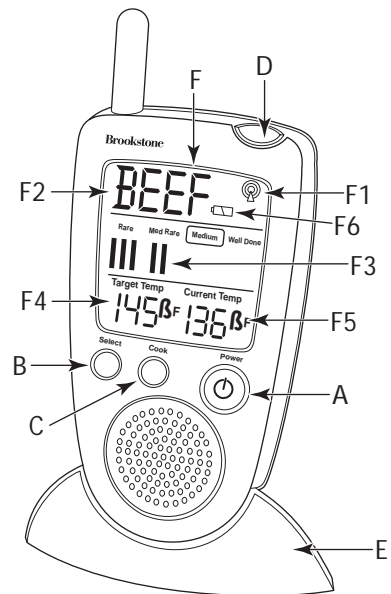




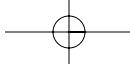
Transmitter and Meat Probe



Back View



Front View



INSTALLING BATTERIES IN TRANSMITTER

1. Slide open the battery compartment.
2. Insert two AAA batteries following the polarities as indicated inside.
3. Replace cover.
4. Press reset button.

NOTE: Transmitter and monitor need to be reset within 60 seconds of each other to synchronize units and establish a signal.

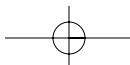
INSTALLING BATTERIES IN MONITOR

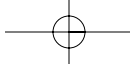
1. Slide open the battery compartment.
2. Insert two AA batteries following the polarities as indicated inside.
3. Replace cover.
4. Press reset button.

NOTE: Transmitter and monitor need to be reset within 60 seconds of each other to synchronize units and establish a signal.

OPERATING YOUR GRILL ALERT

1. Connect meat probe to transmitter by inserting F into C.
2. Turn on the transmitter by pressing and holding the power button for two seconds (light flashes).
3. Turn on the monitor by pressing and holding the power button for two seconds.
4. Select the meat you are cooking by pressing the entree selector until your desired setting appears on the display:
BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH.
5. Choose your preferred doneness level by pressing the entree selector until your desired setting appears on the display:
RARE, MEDIUM RARE, MEDIUM and WELL DONE.





NOTE: Doneness level selection is available for BEEF, LAMB and VEAL only. For CHICKEN, PORK, TURKEY, FISH and HAMBURGER the unit defaults to well done based on USDA guidelines. The bar graph remains in the rare range until your entree reaches its target temperature. At this point, the graph will indicate well done signaling your entree is ready.

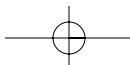
6. Check transmission icon. It indicates that you've established signal connection by flashing (refer to diagram).

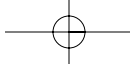
NOTE: If you do not have an established signal connection, check the following:

- Shorten the distance between transmitter and monitor. (Maximum transmission range is 300 feet)
- Check batteries and replace if necessary
- Check synchronization of transmitter and monitor.

NOTE: Transmitter and monitor need to be reset within 60 seconds of each other to synchronize units and establish signal.

7. Once you've established the connection, place the transmitter at your cooking area, away from direct heat or flame.
8. Insert the tip of the probe into the center of the meat.
9. Use the belt clip to wear the monitor or place it on its stand within your immediate area. Keep monitor dry and away from direct heat or flame.
10. The first voice prompt, "Your entree is almost ready" will sound when the current temperature is within five degrees of the target temperature.
11. The second voice prompt, "Your entree is ready" will sound when the target temperature is reached. To turn off voice alert, press any control button on the monitor.
12. Remove the probe from the meat. Use caution when touching probe or end of cable as they may be hot and can cause burning.
13. If meat temperature surpasses the target temperature, an overcook alarm will sound (multiple beeps). Remove meat immediately.
14. Turn off both units by pressing the power buttons for two seconds.





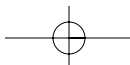
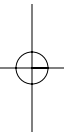
AUDIBLE ALARMS

Out of range	Three beeps; activates when transmitter and monitor are more than 300' apart. Shorten distance and/or check batteries.
Almost ready	Voice prompt and slow beeping; "Your entree is almost ready." Sounds when current temperature is within 5 degrees of the target temperature.
Ready	Voice prompt and fast beeping; "Your entree is ready." Sounds when target temperature is reached
Overcooking	Continuous beeping.

CLEANING

- Do not immerse the monitor or transmitter in water/liquid.
- Hand wash the probe with mild detergent and water. Do not machine wash.
- Wipe monitor and transmitter with a damp cloth.

NOTE: If probe becomes damaged during use, order replacement probe (330654) through Brookstone.



Warning: Changes or modifications to this unit 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 unit.
- Increase the separation between the equipment.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer of an experienced radio/TV technician for help.

Brookstone®

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