

Features:

- Pre-programmed cooking temperature for different meats and tastes.
- Select taste setting : rare to well done
- Displays preset and actual cooking temperature
- Alarms when target temperature is reached
- Stainless steel probe with 1m (39'') heat resistant wire
- °C/°F switchable
- Backlight
- 99:59 (min:sec) count down and up timer
- Wireless transmission up to 20 meters (65 feet)
- Temperature range: 32°F to 482°F (0°C to 250°C)

The thermometer has been pre-programmed with ideal temperature for the taste

Levels for most types of meat.

Meat/Taste Selection	Well Done	Medium Well	Medium	Medium Rare	Rare
Beef	160°F(71°C)	150°F(66°C)	140°F(60°C)	130°F(54°C)	125°F(52°C)
Lamb	160°F(71°C)	150°F(66°C)	140°F(60°C)	130°F(54°C)	125°F(52°C)
Veal	160°F(71°C)	150°F(66°C)	140°F(60°C)	130°F(54°C)	125°F(52°C)
Hamburger	160°F(71°C)	140°F(60°C)	130°F(54°C)	125°F(52°C)	
Pork	160°F(71°C)		150°F(66°C)		
Turkey/Chicken	165°F(74°C)				
Fish	145°F(63°C)				

A. Installing the Battery in the Monitor

1. Remove the battery compartment cover on the back of the monitor.
2. Insert 2 AAA batteries as indicated and replace the battery cover.
3. Switch the power switch on the front of the monitor to ON

B. Installing the Battery in the transmitter

1. Remove the battery compartment cover on the back of the transmitter.
2. Insert 2 AAA batteries as indicated and replace the battery cover.
3. Switch the power switch on the top of the transmitter to ON.
4. Once the transmitter is turned on a red LED light will flash on the transmitter 3 Times and the current temperature will be displayed on the monitor.

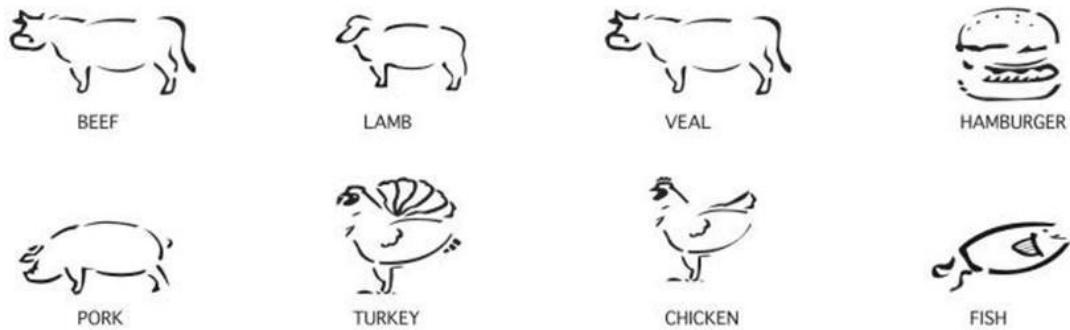
NOTE: If the probe is not connected to the transmitter the current temperature will display as "LLL"

IMPORTANT:

During the monitoring and operation process, the user needs to manually control the transmitter to transmit and stop. The temperature change will be automatically updated according to the user's transmission during the operation. During the transmitter stop phase, the value will not be automatically updated.

C. Meat Selection

To select the type of meat you want to cook, press the MEAT button, The monitor displays the type of meat the thermometer is ready to measure, Each press will change the display in the following sequence:



D. Taste Selection

To select the taste level of the meat you want to cook, press the TASTE button. The different taste options are:

WELL / M WELL / MEDIUM / M RARE / RARE

The corresponding preset temperature will show on the monitor as "Target Temp".

E. Manually Setting Target Temperature

1. Press and hold the **MODE** button for 3 seconds, "Target Temp" will start to flash.
2. Press **MIN** or **SEC** buttons to select the desired temperature.
3. Press the **MODE** button to confirm your setting.

NOTE: Once the desired temperature is reached the monitor will start to beep and the "Current Temp" will begin to blink.

- To stop the alarm temporarily, press the MODE button.
- To stop the alarm completely, remove the probe from the meat.

F. Thermometer Placement

Insert the tip of the probe into the thickest part of meat. The probe should be placed on the side of the meat. This allows for the meat to be turned during cooking.

Avoid touching bone, fat or gristle. Place the long stainless steel probe into the meat

And feed the heat resistant wire away from the meat. Never place the transmitter in an oven or barbecue.

G. Selecting °C or °F

Press the **MODE** button to switch between Celsius and Fahrenheit.

H. Count Up / Countdown Timer

The count up and countdown timer operates independently of the temperature sensor.

1. To start up the count up timer press the START/STOP button when 0:00 is displayed on the monitor.
2. To start the countdown timer, first set the minutes and seconds. Press the MIN button to set the minutes and press the SEC button to set the seconds.
3. Press the STAR/STOP button to start the countdown timer.
4. To reset press the CLEAR button.
5. Once the countdown has finished, the monitor will keep the MIN:SEC will flash on the screen. Press any button to stop the alarm.

I. Display Functions

Meat Indicator	Displays type of meat selected for cooking
Taste Indicator	Displays specific taste selected
Current Temp	Displays internal meat temperature from probe tip
Target Temp	Displays pre-programmed cooking temperature for meat type and manually set cooking temperatures

Cautions.

- Always wear a heat resistant glove to touch the stainless steel probe or heat resistant wire during, or just after cooking.
- Hand wash the stainless steel probe thoroughly between uses (probe is not dishwasher safe).

- Keep the stainless steel probe and heat resistant wire away from Children.
- If the meat temperature does not appear on the screen after the probe has been inserted into the meat, check to make sure the plug from the probe is securely inserted into the side of the transmitter.
- **DO NOT** place the monitor in direct sunlight, or let it come in direct contact with moisture or hot surfaces.
- **DO NOT USE THE PRE-PROGRAMMED THERMOMETER IN A MICROWAVE OVEN.**
- This probe is for measuring the temperature of meat and poultry, not for oven temperatures.
- **DO NOT** submerge the probe in water. Moisture inside the probe's plug or the thermometer might cause an incorrect temperature reading. Always wipe the probe's plug before plugging into the transmitter.
- **DO NOT** expose probe or probe wire to open flames or barbecue. Doing so can deteriorate the probe.

FCC Statement:

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 to an outlet on a circuit different from that to which the receiver is connected.

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: Modifications to this product will void the user's authority to operate this equipment.