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封面

A FANTASTIC JOURNEY
OF FOOD AND FIRE

USER MANUAL

REMOTE WIRELESS BBQ & MEAT THERMOMETER WITH 4 PROBES

*Please read this user manual carefully before using.

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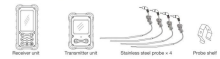
1 BASIC INFORMATION

1.1 Package Contents



1.2 Product Descriptions

Thank you for purchasing the professional Remote Meat Thermometer, a programmable radio frequency meat thermometer. Now you will be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

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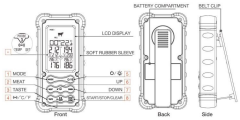
1.2.1 Receiver Unit Features



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- **MODE** – In thermometer mode, press once to select Thermometer Probe 1, Thermometer Probe 2, Thermometer Probe 3 or Thermometer Probe 4.
  - Press and hold for 3 seconds to enter target temperature manual setting mode.
  - In setup mode, press once to confirm the current setting.
- **MEAT** – In thermometer mode, press to select the meat type: PROGM (program- User Self-Defined), BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH.
- **TASTE** – In thermometer mode, press to select the meat taste level: WELL, MEDIUM WELL, MEDIUM, MEDIUM RARE and RARE.
- **M/°C/°F** – In thermometer mode, press once to turn on or off the alert after setup of target temperature (🔔 symbol on display lights up), Press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.
- **⏻** – Press once to turn on the receiver and backlight, Press and hold for 3 seconds to turn off the receiver.
- **UP** – In thermometer mode (Manual setting mode), press once to increase the temperature value. Press and hold for 2 seconds, the temperature value will increase at a faster pace. In timer mode, press once to increase Minute setting. Press and hold for 2 seconds, the minutes will increase at a faster pace.

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- **DOWN** – In thermometer mode (Manual setting mode), press once to decrease the temperature value. Press and hold for 2 seconds, the temperature value will decrease at a faster pace. In timer mode, press once to increase Second setting. Press and hold for 2 seconds, the seconds will increase at a faster pace.
- **ST/SP/CLEAR** – In timer mode, when the timer setting is set, press once to start the timer. When the timer is running, press once to pause the timer. Press and hold for 3 seconds to clear timer setting.
- 🔔 icon is displayed when temperature monitoring function is on.

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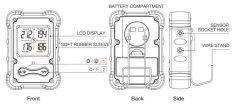
1.2.2 Transmitter Features



- **⏻** – Press once to turn on the transmitter and the backlight. Press and hold for 3 seconds to turn off the transmitter.
- **°C/°F** – Press once to select the transmitter temperature display in Celsius or Fahrenheit.

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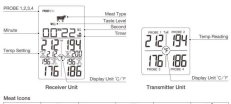
1.2.3 LCD Screen



Meat Icons

BEEF		HAMBURGER		CHICKEN	
LAMB		PORK		FISH	
VEAL		TURKEY		PROGRAM	

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1.3 Specifications

Wireless Transmission Distance	≤ 328 ft. (≈ 100 m)
Working Mode	Support 4 probes to work simultaneously
Highest Resistant Temperature (Probe)	716 °F (380 °C) (Warning: Do not expose the stainless steel probe to direct heat)
Waterproof Grade (Probe)	IP67
Preset Temperature Range	USDA doneness levels
Temperature Range	-4 ~ 572 °F (-20 ℃ ~ 300 ℃)
Range of Temperature Error	≤ 1.8 °F (±1℃)
Timing Range	0'0" ~ 99'99"

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2 INSTALLATION

2.1 Installing Batteries

1. Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity. Then close correctly.

2. Open the battery compartment of the transmitter and insert two "AAA" batteries with correct polarity. Then close correctly.

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⚠ BATTERY CAUTIONS

- Do not expose the stainless steel probes or probe wire to flames directly.
- Do not immerse the probe in water or any liquid for a long time.
- 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.
- Not intended for use by persons aged 12 and under.
- Clean the stainless steel probes and dry thoroughly after each and every use.
- Do not use the product in the rain, it's not rain-proof.
- Do not immerse the stainless steel probes or the probe-in jack of the transmitter in water or any liquid. If so, please wipe it with dry cloth immediately.
- Please store the product in a cool dry place when not in use.
- Do not put the product in a microwave oven.

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2.2 Assembling the Transmitter

Step

- Connect the probes to the transmitter.
- Turn on the transmitter and you will see the temperature display on the screen when it is successfully connected.

Notes

- Please choose the amount of stainless steel probe as needs.
- Please insert the stainless steel probe firmly to avoid falling off.

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3 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.

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4 SETTINGS

4.1 Thermometer Mode

You can use up to four probes to measure and monitor four pieces of meat or four sections of the same large piece of meat at the same time.

4.1.1 Preset USDA doneness temperature

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Step

- Press **MODE** to select Thermometer Mode, Probe 1, 2, 3, or 4, represented by a small icon (PROBE 1, PROBE 2, PROBE 3 or PROBE 4) on the upper display.
- Press **MEAT** to select meat type: PROGM (program- User Self- Defined), BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH.
- Press **TASTE** to select the level of doneness for the meat type selected: WELL, MEDIUM WELL, MEDIUM, MEDIUM RARE and RARE.

  Note: The temperature displayed TEMP SET will show the preset temperature according to USDA doneness levels.

  Example: Beef will be WELL at 170°F.
- After setting, press **M/°C/°F** to turn on the alert (🔔 symbol on display lights up).
- Once the temperature of meat (Probe 1, Probe 2, Probe 3 or Probe 4) reaches the preset doneness level, the receiver will beep and the LCD backlight will be turned to red. Press any button to stop the beep.

Notes

Some types of meat do not support the selection of all tastes.

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4.1.2 User-defined Temperature

Step

- Press **MODE** to select Thermometer Mode, Probe 1, Probe2, Probe 3 or Probe 4.
- Press and hold for 2 seconds to enter manually setting mode (the value blinks.), Press **UP** or **DOWN** to raise or lower the set temperature. As you press **UP** or **DOWN** the display changes to PROGM (program), Pressing **MEAT** will return you to the preset USDA ranges.
- Press **MODE** to confirm temperature setting. The value stops blinking.
- After setting, press **M/°C/°F** to turn on the alert (🔔 symbol on display lights up).
- Once the temperature of meat reaches the preset doneness level, the receiver will beep and the LCD backlight will be turned to red. Press any button to stop the beep.

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4.2 Timer Mode

4.2.1 Count Up

Notes

The timer 00 MIN : 00 SEC with a small icon TIME is shown in the upper part of the display. If the timer setting is not 00:00, press and hold **ST/SP/CLEAR** to clear the setting to 00:00.

Step

- Press the **ST/SP/CLEAR** button to start count up. The **TIME⏶** will blink indicating count up timer is running. The maximum count up that can be reached is 99 minutes and 59 seconds.
- To stop the count up process, press the **ST/SP/CLEAR** button, The **TIME⏶** becomes solid.
- Press the **ST/SP/CLEAR**button to pause or continue the timer.

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4.2.2 Count Down

Step

- Press **UP** to adjust minute setting. Press **DOWN** to adjust second setting. Press and hold to increase setting value at a faster pace.
- After setting, **press ST/SP/CLEAR** to start the timer. **TIME▼** will blink indicating the countdown timer is on.
- When countdown timer reaches 00:00, an alarm will sound and backlight will be on for 30 seconds.

Notes

- Press the **ST/SP/CLEAR** button to pause or continue the timer.
- Press and hold **ST/SP/CLEAR** to clear the setting back to 00:00.

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HELPFUL HINTS

- If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.
- If the receiver and the transmitter display "LLL" or "HHH" instead of the probe temperature, wait for probe to reach current temperature. If "LLL" or "HHH" is still displayed or you get a false temperature, reinsert the probe into the transmitter and twist them back and forth so they make good contact. If the problem still persists, please contact us, we will offer you a new probe for free.
- If the probe is damaged or malfunctioning, please contact us and we will offer you a new probe for free.
- Always turn off the devices after use to increase battery life. If the devices are not used for a long time, please remove the batteries.

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CAUTIONS

- 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.
- Keep the stainless steel probe sensors and wires away from children.
- Clean the stainless steel probes and dry thoroughly after each and every use.
- Do not use the unit in the rain. It is NOT rain proof.
- 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.
- Do not expose the receiver or transmitter to direct heat.
- Do not use stainless steel probes in a microwave oven.
- Not intended for use by persons aged 12 and under.

CLEANING TIPS

- 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.

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- Keep the stainless steel probe sensors and wires away from children.
- Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
- Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

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成品尺寸：130*80mm，80双胶纸彩色印刷，24P骑马订

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 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.

To assure continued compliance, any changes or modifications not expressly approved by the party.

Responsible for compliance could void the user's authority to operate this equipment. (Example- use only shielded interface cables when connecting to computer or peripheral devices).

This equipment 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.

FCC Radiation Exposure Statement:

The equipment complies with FCC Radiation exposure limits set forth for uncontrolled enviroment. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

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