

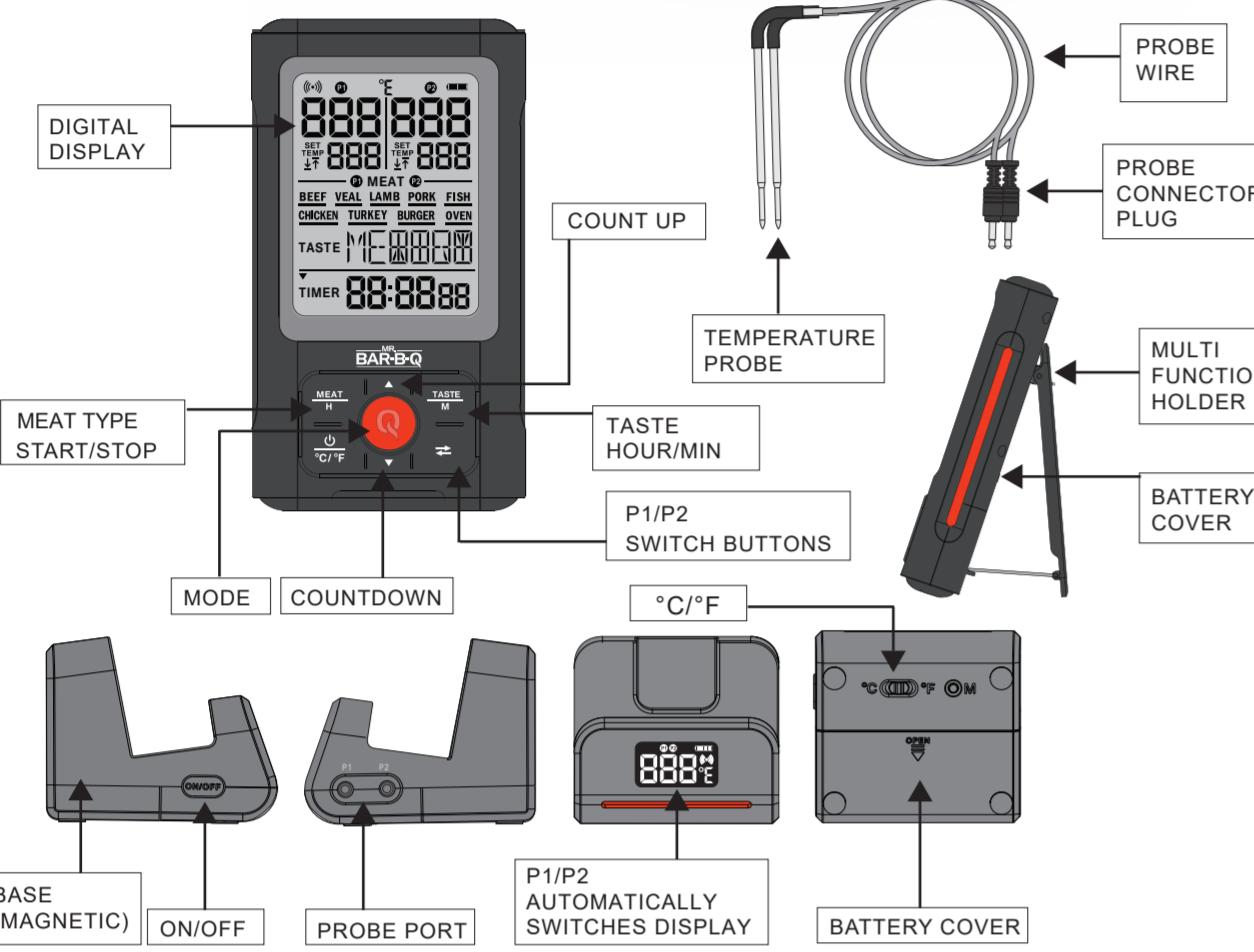
REMOTE DIGITAL THERMOMETER 40144Y USER MANUAL



SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product.

PACKAGE CONTENTS



Features:

- Wireless thermometer
- Celsius and Fahrenheit settings
- Temperature range in Fahrenheit or Celsius -58 to 572°F / -50 to 300°C
- Backlit LCD and two probe temperature digital display
- Features nine meat settings and five cooking levels
- Audible alarm
- Countdown and count up timer mode
- Requires 4 AAA batteries (not included)
- Transmitter with magnet at the back

Package Includes:

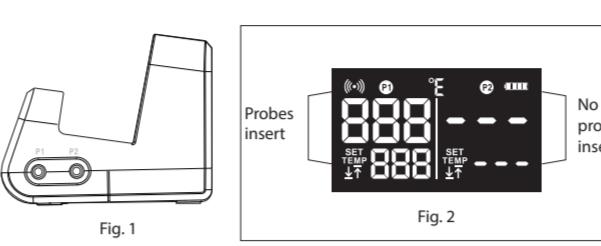
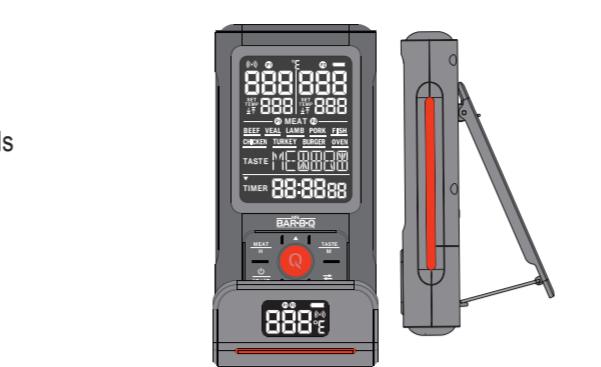
- 1 x Remote Digital Thermometer
- 2 x Meat Probes
- 1 x English Manual

Receiver Features:

- LCD Screen – Display all icons, taste, temperature and time
- Two probe temperature display
- Programmable alarm with preset temperature for specific foods
- In BBQ mode, the receiver will alternate display High Setting Temperature and Low Setting Temperature
- 23-Hour, 59-Minute countdown
- Powered by 2 AAA batteries

Connecting the Probes:

- Insert probe into thickest part of meat ensuring $\frac{1}{2}$ of the probe is fully inserted into meat.
- Make sure the probe is firmly plugged into the transmitter ports.
- Select the meat you are cooking and a desired preset temperature or create your own temperature.
- Do not expose the probe or its wiring to contact with direct flame or grill grate.



Powering ON/OFF:

- Be sure to install all 4 AAA batteries - 2 batteries into the receiver, 2 batteries into the base.

Receiver

- Press \odot to turn on the device.
- It will beep and the screen will be backlit for 10 seconds before the light.
- Automatically turns off.
- Press any button to wake up the backlight.
- When the device is on, press \odot for 2 seconds to turn off.

Transmitter

- Press \odot to turn on the device. When the device is on, press \odot for 2 seconds to turn off.

Synchronous Transmitter and Receiver

- Normally, there is no need to synchronize the transmitter and receiver, as we have already done this at the factory. It only needs to turn on the transmitter and receiver and wait 12 seconds to see the real-time temperature displayed on the transmitter and receiver.
- However, in some special cases, if the transmitter and receiver are not matched, the following steps can be used to implement the synchronized function.
- When the transmitter and receiver are powered on, long press the 'M' button for 2 seconds on the receiver to switch to MATCH mode. At the same time, press and hold the 'M' button on the transmitter to send the signal. When the receiver connects, the signal icon will flash 3 times and beep once to confirm they are successfully connected.
- If pairing is unsuccessful, repeat the above step until successfully paired.
- Note: When pairing, the transmitter and receiver must be within 3 feet (1 meter) to one another.

Select Probe

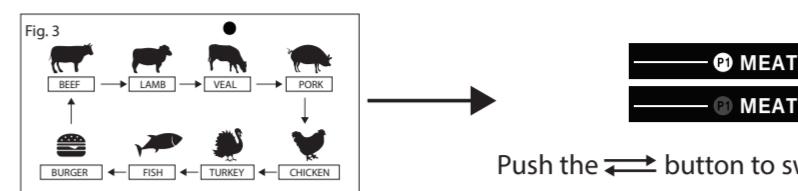
- Short press \leftrightarrow to switch between prob 1 and probe 2.

°C / °F Temperature Display

- On transmitter, turn $^{\circ}\text{C}/^{\circ}\text{F}$ button to switch between Fahrenheit or Celsius.
- The selected temperature unit will display on the receiver.

Select Meat Type

- For Probe 1, press MEAT button to select the type of meat, each press will advance to the next type of meat.
- When you are done setting up Probe 1, press the \leftrightarrow button to switch to Probe 2. Repeat steps to set the meat type for Probe 2.
- The default meat type is BEEF. If no button is pressed for 5 seconds, the current meat type will be displayed.



Push the \leftrightarrow button to switch Probe 1 and Probe 2

Select Taste Level

- Press TASTE button to select the doneness level: WELL, M-WELL, MEDIUM, M-RARE, RARE. The default TASTE is WELL.

Doneness Temperature Chart

MEAT	TASTE	WELL	M WELL	MEDIUM	M RARE	RARE
BEEF	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	66 °C 150 °F	63 °C 145 °F	
LAMB	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	63 °C 145 °F		
VEAL	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F			
PORK	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F			
TURKEY	85 °C 185 °F					
CHICKEN	85 °C 185 °F	74 °C 165 °F				
BURGER	74 °C 165 °F					
FISH	70 °C 158 °F					

Manually Set Target Temperature

- Set target temperature in cooking mode.
- In cooking mode, press \blacktriangle or \blacktriangledown button to increase or decrease the temperature until your target temperature appears on the LCD screen.
- The cooking alerts will sound when the meat has reached to the target temperature.
- Press and hold the \blacktriangle or \blacktriangledown button to increase or decrease temperature setting.
- When the target temperature is set, press the MEAT or TASTE button to return to the MEAT display screen.

Count-up / Count-down Timer

- Press the "Q" button for 1.5 seconds to switch between TEMP and TIMER mode.
- Press H for Hour setting; press M for Minute setting.
- Select the H or M target to set a count-down/up time, press \blacktriangle or \blacktriangledown to quickly set the time of Hour / Minute.
- If no count-down time is set, press "Q" button to count up.
- To clear timer, press \blacktriangle and \blacktriangledown buttons at the same time to reset to zero.
- Once a countdown has finished, the unit will beep. To silence the alert, press any button.
- To return back to cooking interface, long press "MODE" for 2 seconds to return back to temperature function.

Notice: 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 technician for help.
 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.
 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.



40144Y
Made in China
Distributed by
Mr. Bar-B-Q Products LLC
10 Commerce Dr., Hauppauge, NY 11788
1.888.398.8643 • MrBarBQProducts.com

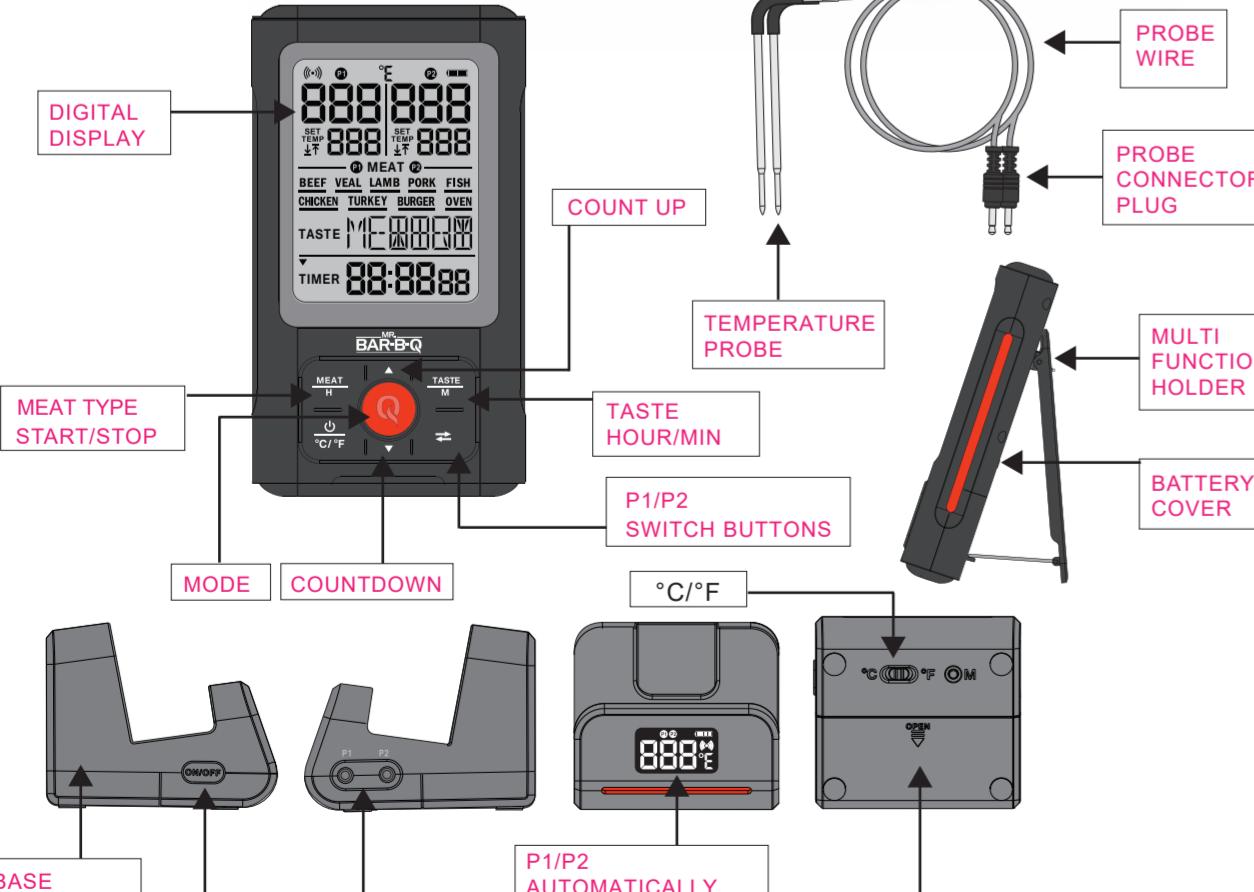
REMOTE DIGITAL THERMOMETER 40144Y USER MANUAL



SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product.

PACKAGE CONTENTS



Features:

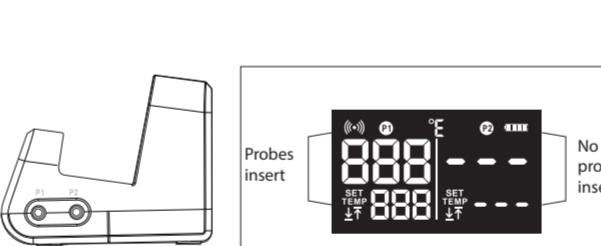
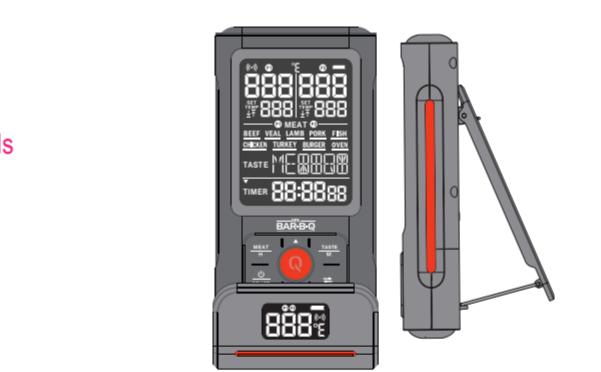
- Wireless thermometer
- Celsius and Fahrenheit settings
- Temperature range in Fahrenheit or Celsius -58 to 572°F / -50 to 300°C
- Backlit LCD and two probe temperature digital display
- Features nine meat settings and five cooking levels
- Audible alarm
- Countdown and count up timer mode
- Requires 4 AAA batteries (not included)
- Transmitter with magnet at the back

Package Includes:

- 1 x Remote Digital Thermometer
- 2 x Meat Probes
- 1 x English Manual

Receiver Features:

- LCD Screen – Display all icons, taste, temperature and time
- Two probe temperature display
- Programmable alarm with preset temperature for specific foods
- In BBQ mode, the receiver will alternate display High Setting Temperature and Low Setting Temperature
- 23-Hour, 59-Minute countdown
- Powered by 2 AAA batteries



Powering ON/OFF:

- Be sure to install all 4 AAA batteries - 2 batteries into the receiver, 2 batteries into the base.

Receiver

- Press \odot to turn on the device.
- It will beep and the screen will be backlit for 10 seconds before the light.
- Automatically turns off.
- Press any button to wake up the backlight.
- When the device is on, press \odot for 2 seconds to turn off.

Transmitter

- Press \odot to turn on the device. When the device is on, press \odot for 2 seconds to turn off.

Synchronous Transmitter and Receiver

- Normally, there is no need to synchronize the transmitter and receiver, as we have already done this at the factory. It only needs to turn on the transmitter and receiver and wait 12 seconds to see the real-time temperature displayed on the transmitter and receiver.
- However, in some special cases, if the transmitter and receiver are not matched, the following steps can be used to implement the synchronized function.
- When the transmitter and receiver are powered on, long press the 'M' button for 2 seconds on the receiver to switch to MATCH mode. At the same time, press and hold the 'M' button on the transmitter to send the signal. When the receiver connects, the signal icon will flash 3 times and beep once to confirm they are successfully connected.
- If pairing is unsuccessful, repeat the above step until successfully paired.
- Note: When pairing, the transmitter and receiver must be within 3 feet (1 meter) to one another.

Select Probe

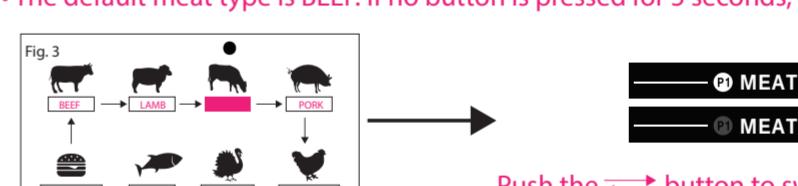
- Short press \leftrightarrow to switch between prob 1 and probe 2.

°C / °F Temperature Display

- On transmitter, turn $^{\circ}\text{C}/^{\circ}\text{F}$ button to switch between Fahrenheit or Celsius.
- The selected temperature unit will display on the receiver.

Select Meat Type

- For Probe 1, press MEAT button to select the type of meat, each press will advance to the next type of meat.
- When you are done setting up Probe 1, press the \leftrightarrow button to switch to Probe 2. Repeat steps to set the meat type for Probe 2.
- The default meat type is BEEF. If no button is pressed for 5 seconds, the current meat type will be displayed.



Push the \leftrightarrow button to switch Probe 1 and Probe 2

Select Taste Level

- Press TASTE button to select the doneness level: WELL, M-WELL, MEDIUM, M-RARE, RARE. The default TASTE is WELL.

Doneness Temperature Chart

MEAT	TASTE	WELL	M WELL	MEDIUM	M RARE	RARE
BEEF	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	66 °C 150 °F	63 °C 145 °F	
LAMB	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	63 °C 145 °F		
VEAL	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F			
PORK	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F			
TURKEY	85 °C 185 °F					
CHICKEN	85 °C 185 °F	74 °C 165 °F				
BURGER	74 °C 165 °F					
FISH	70 °C 158 °F					

Manually Set Target Temperature

- Set target temperature in cooking mode.
- In cooking mode, press \blacktriangle or \blacktriangledown button to increase or decrease the temperature until your target temperature appears on the LCD screen.
- The cooking alerts will sound when the meat has reached to the target temperature.
- Press and hold the \blacktriangle or \blacktriangledown button to increase or decrease temperature setting.
- When the target temperature is set, press the MEAT or TASTE button to return to the MEAT display screen.

Count-up / Count-down Timer

</div