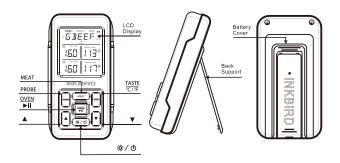


# **IRF-2SA**

Manual

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### 01 | Receiver Feature



- LCD Screen(Liquid Crystal Display) Display all icons, temperature and time.
- Dual probes temperature display.
- Programmable alarm with present temperature for pecific foods.
- 99-hour,59-minute countdown timer.
- Power supply: 2 \*AAA batteries.

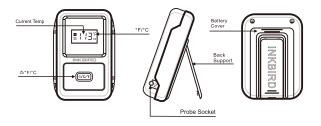
### 02 | Button Function of Receiver

- PROBE Quickly press to select Probe 1, Probe 2 or Countdown Mode. Press and hold for 2 seconds to enter the pairing mode.
- MEAT Select 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.
- TASTE/°C/°F Quickly press to select the cooked of the meat: DONE(WELL DONE), WELL(MED WELL), MEDIUM, MED RARE and RARE.
- ▲- In the mode of Probe 1 or Probe 2, Press once to set the temperature + 1, long press for 1 seconds to set the temperature +1 at 0.1 second. In the countdown mode, press 1 time, hour or minute +1, long press for 1 seconds, hour or minute +1 at 0.1 second.
- V- In the mode of Probe 1 or Probe 2, Press once to set the temperature - 1, long press for 1 seconds to set the temperature -1 at 0.1 second. In the countdown

mode, press 1 time, hour or minute -1, long press for 1 seconds, hour or minute -1 at 0.1 second.

- OVEN/►II In the mode of Probe 1 or Probe 2, quickly press to select OVEN mode. In the OVEN mode, quickly press to select and confirm HI or LO setting temperature. In the countdown mode, quickly press to start or pause the countdown, long press to restore the countdown default time.
- • /U-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 the device on.

### Transmitter Feature



 LCD Screen(Liquid Crystal Display) – Display the temperature of P1 or P2. Automatically switch the current temperature of P1 and P2.

● Probe temperature range: 32°C~572°F(0°C~300°C)

Range of Error:

| Range of<br>Temperature<br>(T)Celsius    | Celsius<br>Error | Range of<br>Temperature<br>(T)Fahrenheit | Fahrenheit<br>Error |
|--|------------------|--|---------------------|
| 0°C<=T<20°C                              | <b>±2</b> ℃      | <b>32</b> °F <b>&lt;=T&lt;68</b> °F      | ±4°F                |
| <b>20</b> °C<= <b>T</b> < <b>200</b> °C  | ±1°C             | 68°F<=T<392°F                            | ±2°F                |
| <b>200</b> °C<= <b>T</b> < <b>250</b> °C | ±3°C             | 392°F<=T<482°F                           | ±5°F                |
| <b>250</b> °C<= <b>T</b> < <b>300</b> °C | <b>±5</b> ℃      | 482°F<=T<572°F                           | ±9°F                |

### 04 | Button Function of Transmitter

● ৩/°C/°F- In the power-on state, quickly press to select the °C or °F display. Long press 2 seconds to shut down; In the off state, quickly press to power on or long press 3 seconds to power on and enter the code state.

# Synchronizing 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 for a while 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 matching function:

- 1. When the receiver is powered on, long press the PROBE button of the receiver for 2 seconds to enter the matching mode, showing"- - " and flashing.
- 2. Long press the transmitter  $\oplus$ /°C/°F for 2 seconds to shutdown, and then long press  $\oplus$ /°C/°F for 3 seconds, the power will be turned on and enter the code matching state, and the temperature screen flashes at 0.5Hz frequency.
- 3. When both the transmitter and receiver are in the code matching mode, quickly press the transmitter U/°C/°F button, if matching successfully, the receiver will display the received temperature and both will exit the code status; if no data is received from the transmitter, after 3 minutes, it will exit the matching mode and the matching is unsuccessful.

Note: When matching the code, the transmitter and receiver are required to be placed in short distance, which cannot exceed 30CM.

## Failure Connection Alarm of Transmitter and Receiver

The wireless product can be reached 150 meters(500ft) in the open area. If the receiver exceeds the receiving range or the abnormal external interference or turn off the transmitter, then the receiver cannot receive the data from the transmitter. If this situation last for more than 1 minutes, the receiver will Beep to indicate that the connection fails, and displays"---"at the same time. Then move the receiver closer to the transmitter, the connection will automatically recover and the receiver will display the current temperature.

Low Voltage Alarm of Transmitter and Receiver

When the screen icon of transmitter flashes, please replace the battery. At the same time, the low

voltage indication will be sent to the receiver. The icon is on, the LCD will display Lo, all functions are turned off to warn that the transmitter cannot be working properly, and has to replaced the battery.

When the icon TX of the receiver is light, the user is reminded that the battery voltage of the transmitter is low, and the battery should be replaced in time. The icon on the screen will keep flashing to remind user to replace battery. When the icon Reep lighting, the LCD will display Lo, all functions will be turned off to warn that the receiver cannot work normally and has to replaced the battery.

Off Function

If there is no data received from the transmitter for more than 30 minutes, buzzer will alarm with a beep sound in

every two seconds, and then alarming will automatically turn off after one minute and close all the functions. When alarming, press any button to stop the beep and cancel auto off function.

### 09

## Measure the Temperature of the Cooking Degree for Meat

- Two probes can be used to measure temperature of two pieces of meat or different positions or a large piece of meat.
- Quickly press MEAT button to select meat type: PROG(Program-User self-defined), GBEFF(Ground Beef),GPOUL(Ground Poultry),BEEF,VEAL,CHCKE(Chicken),PORK,POULT(Poultry),LAMB & FISH.
- Quickly press TASTE button to select the cooked of the meat: DONE (Well Done), WELL (Medium Well), MEDIUM, MED RARE, RARE.
- Once the meat temperature of P1 or P2 probe

reaches the cooked temperature, the corresponding current temperature of the receiver flashes at a frequency of 1Hz, the buzzer sounds 3 times at 0.5 second, after a pause of 0.5 second, it will continue to sound for one minute, and the backlight will be on. Press any button to stop the buzzer and turn off the backlight.

### 10

#### Setting the Temperature of Your Personal Taste

- Quickly press PROBE button to select the P1 or P2 mode, press MEAT to select PROG mode or press ▲ or
   ▼ to enter PROG mode directly.
- Quickly press ▲ or ▼ button to increase or decrease the setting temperature. Long press ▲ or ▼ to rapidly increase or decrease the setting temperature.
- Once the P1 or P2 probe reaches the cooked temperature, the corresponding current temperature of the receiver flashes at a frequency of 1Hz, the buzzer

sounds 3 times at 0.5 second, after a pause of 0.5 second, it will continue to sound for one minute, and the backlight will be on. Press any button to stop the buzzer and turn off the backlight.

### Set the mode of OVEN/SMOKER/BARBECUE

- The user can select P1 or P2 to test and monitor the temperature inside the oven, smoker or grill.
- Quickly press PROBE button to select P1 or P2 mode, then press MEAT button to selectOVENmode. Or press OVEN/►II to enter OVEN mode directly.
- "HI" temperature and "LO" temperature are alternately displayed at a frequency of 0.5 Hz.
- In the OVEN mode, quickly press OVEN/►II button to enter the "HI" or "LO" temperature state setting. At this time, press ▲ or ▼ to increase or decrease the "HI" temperature. Moreover long press ▲ or ▼ to increase

or decrease the "HI" temperature quickly. Then quickly press OVEN/►II to confirm "HI" and select "LO" temperature setting, "LO" will flash, at this time, press ▲ or ▼ to increase or decrease the "LO" temperature, long press ▲ or ▼ to increase or decrease the "LO" temperature quickly.

- Press OVEN/►II again to confirm the "LO" temperature, it will stop flashing and exit the HI/LO setting temperature state.
- Once the temperature of the P1 or P2 exceeds the temperature range of "HI" and "LO", the corresponding current temperature of the receiver flashes at a frequency of 1Hz, the buzzer sounds 3 times at 0.5 second, after a pause of 0.5 second, it will continue to sound for one minute, and the backlight will be on. Press any button to stop the buzzer and turn off the backlight.

Note: The setting temperature of the "LO" cannot be greater than or equal to the setting temperature of "HI".

### 12 | Countdown Mode

- Quickly press PROBE to select the countdown mode and the symbol "TIMER" will be on. It will display 00:10 means that the default countdown time is 10 minutes. Quickly press ▲ or ▼ to enter the countdown setting mode, then press ▲ or ▼ to set the time, long press ▲ or ▼ to set the time quickly, short press OVEN/►II to select and confirm the time. The maximum countdown setting time is 99 hours and 59 minutes.
- Quickly press OVEN/►II to start or pause countdown. When the countdown is running, the symbol ":" flashes. When the countdown is paused, the symbol ":" will be always on.
- Long press OVEN/►II for 2 seconds to restore the default countdown time, it will be 10 minutes and shows 00:10.
- When the countdown time reaches 00:00, it will flash and the backlight is on, also the buzzer sounds 3 times in 0.5 second, after a pause of 0.5 second, it will

continue to sound for one minute. Or press any button to turn off the backlight, the buzzer stops and the countdown time is restored to the setting time.

# 13 | Diagram of Meat Type and Taste

| MEAT           | LCD<br>DISPLAY | RARE                        | MED RARE              | MEDIUM               | WELL(MED<br>WELL)  | DONE(WELL<br>DONE))         |
|----------------|----------------|-----------------------------|-----------------------|----------------------|--------------------|-----------------------------|
| Ground Beef    | GBEEF          |                             |                       |                      |                    | <b>160°F/71°</b> C          |
| Ground Poultry | 6POUL          |                             |                       |                      |                    | <b>165°F/74°</b> ℃          |
| Beef           | BEEF           | <b>125</b> °F <b>/52</b> °C | 140°F/60°C            | <b>150°F/66°</b> ℃   | <b>160°F/71°</b> C | <b>165</b> °F/ <b>74</b> °C |
| Veal           | VERL           | <b>125</b> °F <b>/52</b> °C | 140°F/60°C            | <b>150°F/66°</b> ℃   | <b>160°F/71°</b> C | <b>165</b> °F/ <b>74</b> °C |
| Chicken        | CHCKE          |                             |                       |                      |                    | <b>165</b> °F/ <b>74</b> °C |
| Pork           | PORK           |                             |                       |                      |                    | <b>165°F/74°</b> C          |
| Poultry        | POULT          |                             |                       |                      |                    | <b>165°F/74°</b> ℃          |
| Lamb           | LAMB           | 140°F/60°C                  | <b>145°F/63°</b> C    | <b>160°F/71°</b> C   | <b>165°F/74°</b> ℃ | <b>170</b> °F/ <b>77</b> °C |
| Fish           | FISH           |                             |                       |                      |                    | <b>145°F/63°</b> C          |
| Program        | PROG           |                             | <b>145°F/63°</b> C    |                      |                    |                             |
| OVEN           | OVEN           |                             | <b>HI-176</b> °F/80°C | <b>LO-50°F/10°</b> C |                    |                             |

### 14 | Help Hints

- If the receiver and the transmitter display "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 receiver and the transmitter display "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 temperature 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 each time using.
- The Device can be used in rainy days safety, 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.
- Transmitter or receiver 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°F

# Technical Assistance and Warranty

#### 15.1 Technical Assistance

If you have any problems about 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 within 24 hours from Monday to Saturday. You can also visit our web site www.inkbird.com to find the answers of the common technical questions.

#### 15.2 Warranty

INKBIRD TECH. C.L. warrants this thermometer for one year from the date of purchasing 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.

### **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 device complies with FCC RF radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter



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#### **INKBIRD TECH.C.L**

