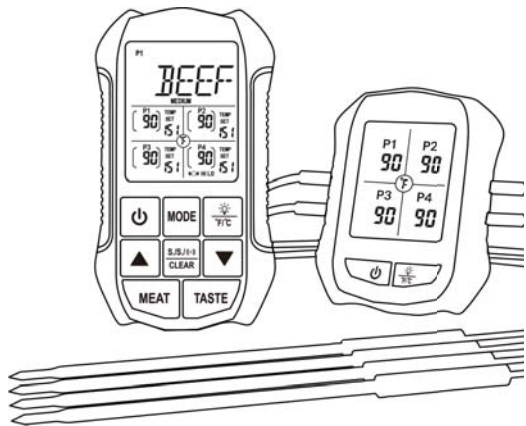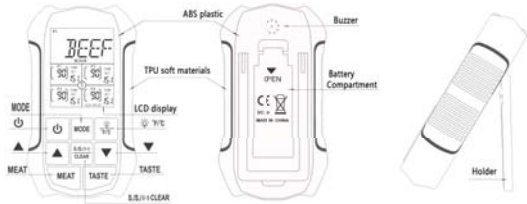# Remote Food Thermometer user manual

Introduction

Congratulations on your purchase of the Professional Remote Food Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

Components

1. One receiver unit.

2. One transmitter unit.

3. Four stainless steel probes with steel mesh cable.

4. Four probe storage racks

5. Two fasten clips

6.

7. One user manual

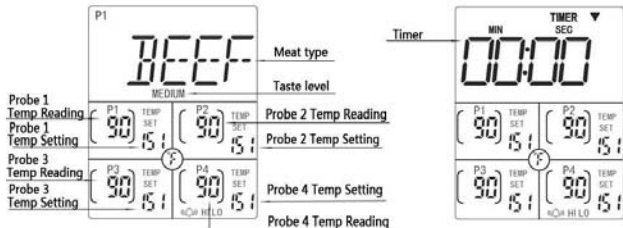8. Four AAA batteries. (not included)

Receiver Features

• ABS+TPU: ABS plastic and TPU soft materials.

• LCD Display: Displays all icons, temperature and time.

• Backlight: The backlight shows two colors. The light is orange when you turn on the backlight. When the light is red, it means the alarm is going off.

• Four probe temperature display.

• Programmable alert with preset temperatures for specific foods.

• Timer: Count down and count up timer.

• Temperature range of probe:-58°F to 572°F (-50°C to 300°C).

• Temperature tolerance of internal food reading: +/-1.8°F(+/-1.0°C).

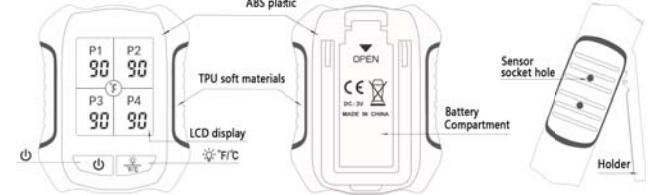• Battery compartment: Holds 2 AAA batteries.

Buttons

1. ⏻ Press once to turn ON/OFF the receiver.

2. MODE：Press to select Thermometer Probe 1,Thermometer Probe 2, Thermometer Probe 3, Thermometer Probe 4 or Timer mode. Press and hold for 2 seconds to enter Synchronization/Pairing mode.

3. ☀/°F/°C：Press once to turn ON/OFF the backlight, Press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.

4. ▲：In thermometer mode (Probe 1, 2,3,4), press once to increase the temperature value. Press and hold for 2 seconds and the temperature value will increase at a faster pace. In timer mode, press once to increase Minute. Press and hold for 2 seconds, the minutes will increase at a faster pace.

5. S./S./🔔/CLEAR: When setting the timer, press to confirm the setting. 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 two seconds to clear timer setting. Press it to turn ON/OFF the alarm in BBQ mode.

6. ▼:In thermometer mode (Probe 1, 2,3,4)), 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 decrease Second setting. Press and hold for 2 seconds, the seconds will decrease at faster pace.

7. MEAT: In thermometer mode, press to select the meat type：PROG (program: User Self-Defined), GBEEF(Ground Beef), GPOUL(Ground Poultry), BEEF, VEAL, CHCKE(Chicken), PORK, POULT(Poultry), LAMB, FISH & HAM and BBQ. In Timer mode, press to select Minute mode .

8. TASTE：In thermometer mode, press to select the meat taste level: RARE, MED RARE,MEDIUM,MEDIUM WELL and WELL DONE. In Timer mode, press to select Second mode .In BBQ mode, press it to display HI or LO BBQ temperature.

LCD Screen

Transmitter Features

• ABS+TPU: ABS plastic and TPU soft materials.

• LCD Display: Displays the temperature.

• Backlight: Press once to turn on the backlight

• Four probe temperature display.

• Temperature range of probe:-58°F to 572°F (-50°C to 300°C).

• Temperature tolerance of internal food reading: +/-1.8°F(+/-1.0°C).

• Battery compartment: Holds 2 AAA batteries.

• Sensor socket hole: Plug-in for stainless steel probe 1 , probe 2 , probe 3 and probe 4.

• Wire stand: Allows you to stand the transmitter on tabletop or it can be reversed and used as a hanger

Button

⏻：Press once to turn ON/OFF the receiver.

☀/°F/°C：Press once to turn ON/OFF the backlight, Press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.

Synchronize/Pair Transmitter and Receiver

The transmitter and receiver were already paired at our manufacturing facility. Usually you do not need to re-synchronize or re-pair the units. However, in some unusual cases, the transmitter and receiver are no longer paired, then you may need to re-synchronize them by following the below steps:

a. Insert the stainless steel probes into the corresponding plugs in the transmitter.

b. Turn on the transmitter by pressing the ⏻ button.

c. Turn on the receiver by pressing the ⏻ button.

d. Press and hold Mode button on receiver for 2~3 seconds to enter the synchronization mode. The display shows "－－－" and it is flashing.

e. Wait for a moment until the temperature reading shows on the receiver display, it means the synchronization/Pairing is complete.

Measure meat temperature to USDA doneness temperature range

1.You can use four probes (Probe 1, Probe 2, Probe 3 and Probe 4) to measure and monitor temperatures of four pieces of meat or four sections of the same large piece of meat at the same time.

2.Press MODE to select Thermometer Mode, Probe 1, Probe 2, Probe 3 or Probe 4, represented by a small icon (P 1, P2 , P 3 or P4) on the upper display.

3.Press MEAT to select meat type: PROG (Program-User self-defined),GBEEF （ Ground Beef),GPOUL(Ground Poultry), BEEF, VEAL, CHCKE(Chicken), PORK, POULT(Poultry), LAMB, FISH & HAM.

4.Press TASTE to select the level of doneness for the meat type selected: RARE, MED RARE, MEDIUM, MEDIUM WELL and WELL DONE.

Note: The temperature displayed to the right of the actual meat temperature will show the preset temperature TEMP SET according to USDA doneness levels. Example: Beef will be Well Done at 171°F.

5. Once the temperature of meat(Probe 1,Probe 2,Probe 2, Probe 3 or Probe 2)reaches the preset doneness level, the receiver will beep and the LCD backlight will be turned on and light up red. Press any button to stop the beep.

Measure meat temperature set to your specific taste

1.Press MODE to select Thermometer Mode, Probe 1, Probe 2, Probe 3 or Probe 4

2.Press▲or▼ to raise or lower the set temperature. As you press ▲or▼ the display changes to PROG (program). Press and holding the button will raise or lower the temperature setting rapidly. Pressing MEAT will return you to the preset USDA ranges.

3.Once the temperature of meat reaches the preset doneness level, the receiver will beep and the LCD backlight will be turned on and light up red. Press any button to stop the beep.

How to Monitor BBQ/Oven Temperature

1.You can use probe 4 to measure and monitor the temperature inside the BBQ, smoker or barbeque. Clip the probe to grill rack of BBQ, or oven rack.

2. Press MODE to select Probe 4.

3.Press MEAT repeatedly until the display shows BBQ.

4. Press the TASTE button to switch to the HI BBQ setting (The " HI " will appear in the lower right corner of the screen). Press ▲or▼ to set your desired temperature of the HI BBQ setting. Press and hold the ▲or▼ button to make the adjustment faster. The HI BBQ temperature range is 140 °F - 572 °F and the default setting is 248 °F.

5. Press the TASTE button to switch to the LO BBQ setting (The " LO " will appear in the lower right corner of the screen). Press ▲or▼ to set your desired temperature of LO BBQ setting. Press and hold the ▲or ▼ button to make the adjustment faster. The LO BBQ temperature range is 32 °F-571 °F and the default setting is 212 °F.

6.Press the S./S./(o)/CLEAR button to turn on/off the alarm function (The "🔔 " will appear or disappear in the lower right corner of the screen). .

7. Press the TASTE button to display the High or Low temperature setting.

Using the Timer

Count down

1.Press the MODE button to select the TIMER mode. The timer 00:00 with a small icon TIMER will be shown in the upper part of the display.

2.Press MEAT to adjust Minute.

3.Press▲or▼ to adjust Minute setting .Press and hold ▲or▼ to adjust setting at a faster pace.

4.Press TASTE to adjust Second.

5.Press▲or▼ to adjust Second setting .Press and hold ▲or▼ to adjust setting at a faster pace.

6.Press S./S./🔔/CLEAR button to count down. The maximum countdown timer setting is 59 minutes and 59 seconds.

7.Press and hold S./S./🔔/CLEAR for three seconds to clear the setting back to 00:00.

6.To pause the countdown process, press the S./S./🔔/CLEAR button.

7.When countdown timer reaches 00:00, the receiver will beep and the LCD backlight will be turned on and light up red. You can press any button to turn off the alert.

Count up

1. Press the MODE button to select the TIMER Mode, The timer 00:00 with a small icon TIMER will be shown in the upper part of the display. If the timer setting is not 00:00, press and hold S./S./🔔/CLEAR to clear the setting to 00:00.

2.Press the S./S./🔔/CLEAR button to start count up. The maximum count up that can be reached is 59 minutes and 59 seconds.

3.To stop the count up process, press S./S./🔔/CLEAR button.

4.Press and hold S./S./🔔/CLEAR button to clear the setting back to 00:00.

Helpful Hints

1. **The receiver and transmitter are not waterproof, do not wash them in water. Please wipe them with a wet cloth instead.**

2. **The aluminum handle is not waterproof where it comes into contact with the steel mesh cable.Wash the metal probe tips with hot soapy and dry thoroughly. Do not immerse the probe in water while cleaning.**

3. Do not allow the probe or probe wire to come into contact with flames.

4. 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.

5. 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.

6. Keep the stainless steel probe sensors and wires away from children.

7. **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.**

8. Do not expose the receiver or transmitter to direct heat.

9. Do not use the device in a microwave oven.

10. Not Intended for use by persons aged 12 and under.