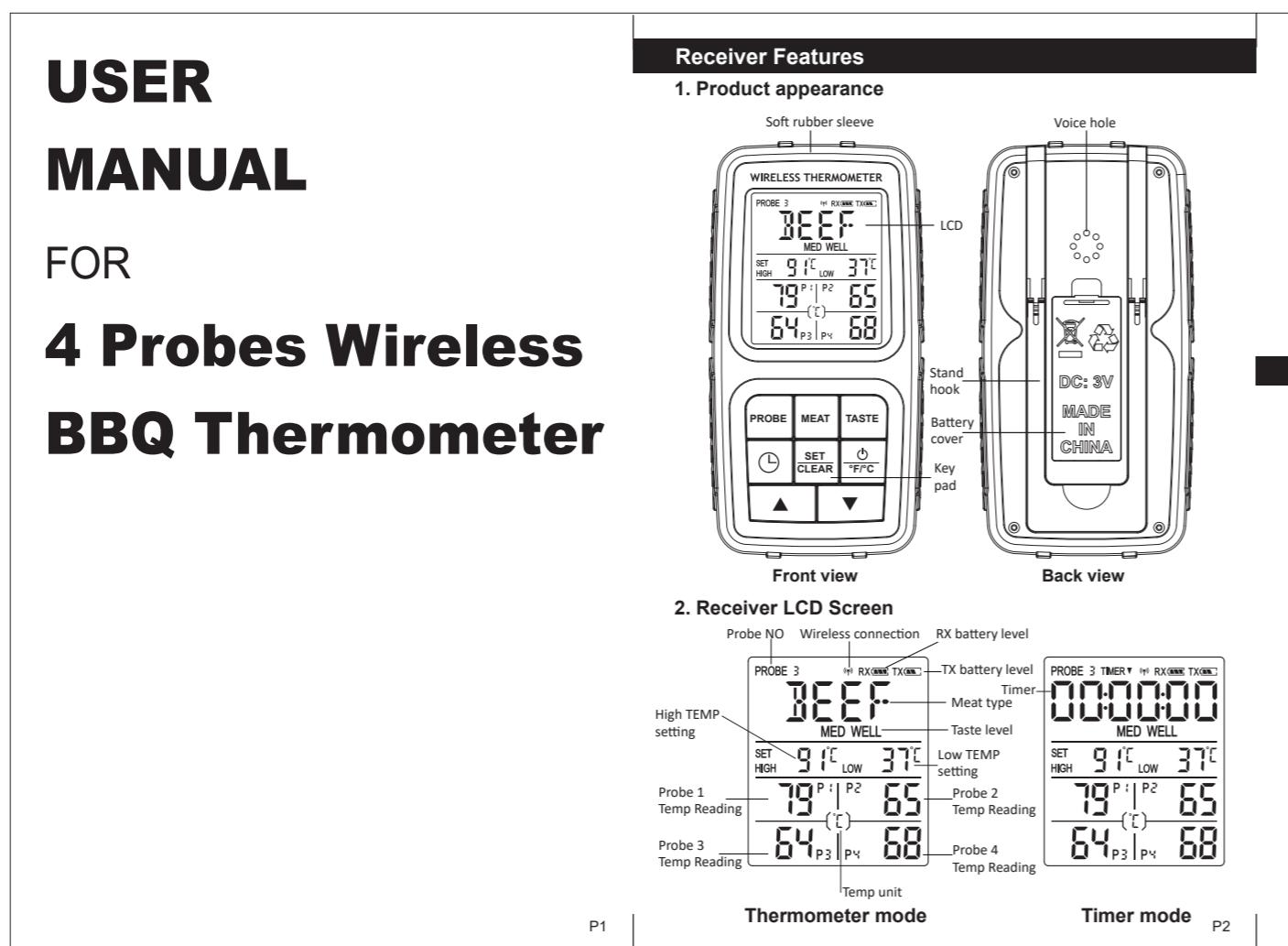


USER MANUAL

FOR 4 Probes Wireless BBQ Thermometer

正面



4. Main features

- 4 different Probes that you can monitor 4 kinds of meat or 4 places of one bigger meat.
- Stand on the desktop or can be absorbed on iron surface.
- Sensor socket hole-Plug-in for stainless steel probe 1, probe 2, probe 3 and probe 4.
- Power: 2 x AAA DC 3.0V.

Transmitter Button

- Press and hold for 2 seconds to turn on or off the transmitter.
- $^{\circ}\text{F}/\text{C}$ -Press once to turn on the backlight for 5 seconds. Press and hold for 2 seconds to select temperature display in $^{\circ}\text{F}$ or $^{\circ}\text{C}$.

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. You just plug in the probes, insert batteries, turn on the receiver and the transmitter and wait for a few seconds, you will see the temperatures shown on both receiver and transmitter and the units are ready for use.

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:

1. Insert the stainless steel probes into the corresponding plugs in the transmitter.
2. Turn on the transmitter by pressing the O button. The transmitter will show the current temperatures on its LCD display.
3. Turn on the receiver by pressing the O button.
4. Press and hold PROBE button on receiver for 2~3 seconds to enter the synchronization mode which will last for 10 seconds, The display shows "—" and it is flashing.
5. Wait for a moment until the temperature reading shows on the receiver display, it means the synchronization/Pairing is completed.

背面

60克书写纸

尺寸：360x135MM

Loss link alert

1. If the receiver is taken out of range or there is abnormal external interference or after shutting off the transmitter, the receiver may not be able to receive the transmission from the transmitter. If this happens for over 2 minutes, the unit will alert you the signal is lost. Pressing any button on Receiver will stop the Loss Link beep.
2. To regain transmission signal, move the receiver closer to the transmitter, the link should be automatically restored and the temperatures should appear on the receiver display.
3. The receiver will turn off automatically if it hasn't received the temperature signal from the transmitter for more than 5 minutes.

Measure meat temperature to USDA doneness temperature range

1. Press PROBE to select probe 1 to probe 4, represented by a small icon (PROBE 1 or PROBE 2 or PROBE 3 or PROBE 4) on the upper display. Press SET/CLEAR to set.
2. Press MEAT to select meat type: PROG(program-User Self-Defined), OVEN, GBEEF(Ground Beef), GPOUL(Ground Poultry), BEEF, VEAL, CHCKE(Chicken), PORK, POULT(Poultry), LAMB, FISH & HAM. Press SET/CLEAR to set.
3. Press TASTE to select the level of doneness for the meat type selected: RARE, MED RARE, MED(MEDIUM), MED WELL and WELL DONE. Press SET/CLEAR to set.
- Note:** The temperature displayed in the SET HIGH column will show the preset temperature based on the cooking level of the USDA. Example: Beef will cook well at a temperature of 170 $^{\circ}\text{F}$ (77 $^{\circ}\text{C}$)
4. Once the temperature of meat (Probe 1 or Probe 2 or Probe 3 or Probe 4) reaches the preset doneness level, the receiver will beep and the LCD backlight will be turned on. Press any button stop the beep.

Measure meat temperature to USDA doneness temperature range

MEAT	TASTE	RARE	MED RARE	MED	MED WELL	WELL DONE
GBEEF				160°F/71°C		
GPOUL				165°F/74°C		
BEEF	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	170°F/77°C	
VEAL	125°F/52°C	140°F/60°C	150°F/66°C	160°F/71°C	165°F/74°C	
CHICK			165°F/74°C			
PORK			160°F/71°C	165°F/74°C	170°F/77°C	
POULT			165°F/74°C			
LAMB	140°F/60°C	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C	
FISH			145°F/63°C			
HAM			160°F/71°C			
PROG		HIGH 176°F/80°C	LOW 32°F/0°C			

Measure meat temperature set to your specific taste

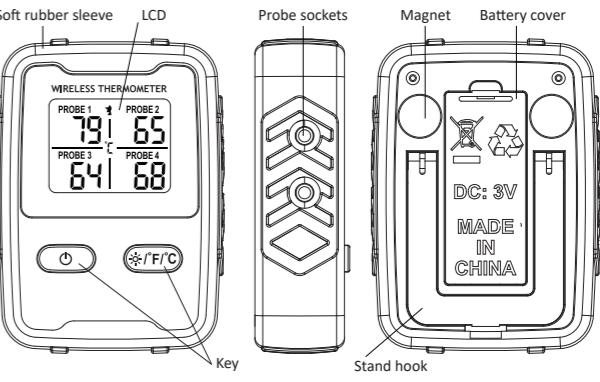
1. Press PROBE to select probe 1 to probe 4. Press SET/CLEAR to set.
2. Press MEAT to select PROG, press SET/CLEAR to set. Long press reset, Press the Δ key to increase HIGH temperature, Press the ∇ key to decrease the value. Press SET/CLEAR to set. Press the Δ key to increase LOW temperature, Press and the ∇ key to decrease the value. Press SET/CLEAR to set.
3. Once the temperature of meat reaches the preset done level, the receiver will beep and the LCD backlight will be turned on. Press any button to stop the beep.

Measure oven/smoker/barbecue temperature

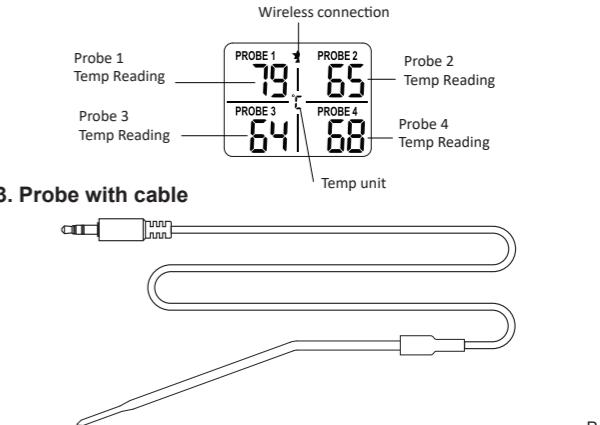
1. You can use one probe (Probe 1 or 2 or 3 or 4) to measure and monitor the temperature inside the oven,smoker or barbecue. Clip the probe you selected to grill rack of oven or barbecue chamber.

Transmitter Features

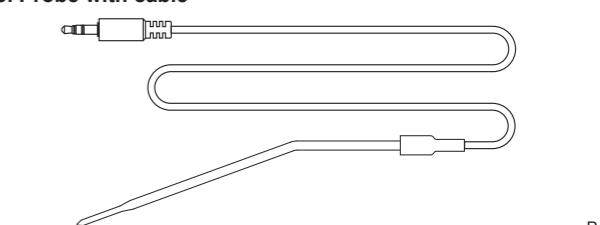
1. Product appearance



2. Transmitter LCD Screen



3. Probe with cable



2. Press PROBE to select one of the probes.

3. Press MEAT to select OVEN, press SET/CLEAR to set, Press the Δ key to increase HIGH temperature. Press the ∇ key to decrease the value. Press SET/CLEAR to set. Press the Δ key to increase LOW temperature. Press the ∇ key to decrease the value. Press SET/CLEAR to set.
4. The display will show the temperature inside oven,smoker or barbecue.
5. Once the temperature of OVEN reaches the preset value, the receiver will beep and the LCD backlight will be turned on. Press any button to stop the beep.

Using the Timer: Count down

1. Press O to select count down (display TIMER ∇), Display 00:00:00 on LCD.
2. Press SET/CLEAR to set, The hour display flashes, Press the Δ key to increase the value. Press the ∇ key to decrease the value. Press SET/CLEAR to set.
3. Set minutes and seconds equally, press SET/CLEAR to set. Countdown begins.
4. When countdown timer reaches 00:00:00, an alarm will sound. And backlight will be on for 5 seconds. Press any button to terminate the alarm.
5. During the countdown process, the LCD does not display the remaining time and can only be viewed by pressing the O button.

Count up

1. Press O twice to select count up (display TIMER Δ), Display 00:00:00 on LCD.
2. Press SET/CLEAR to start.

Cautions:

1. 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.
2. Keep the stainless steel probe sensors and wire away from children.
3. Clean the stainless steel probes and dry thoroughly after each and every use.
4. Do not use the unit in the rain. It is not rain proof.
5. Do not use stainless steel probes in a microwave oven.

FCC Warning:

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.

Caution: Any changes or modifications to this device not explicitly approved by manufacturer could void your authority to operate this 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.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 0cm between the radiator and your body.