

WIRELESS GRILL THERMOMETER

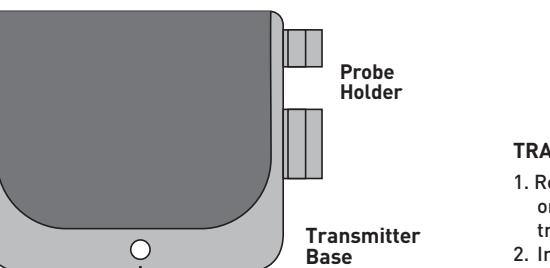
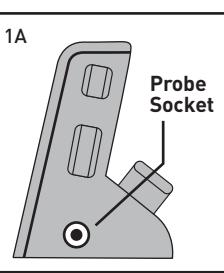
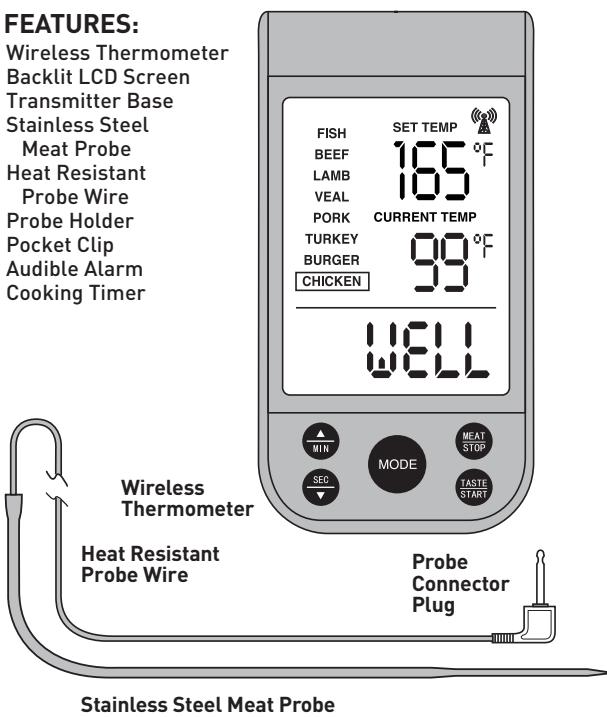
USER MANUAL



SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at 1-800-254-0111.

FEATURES:
 Wireless Thermometer
 Backlit LCD Screen
 Transmitter Base
 Stainless Steel
 Meat Probe
 Heat Resistant
 Probe Wire
 Probe Holder
 Pocket Clip
 Audible Alarm
 Cooking Timer



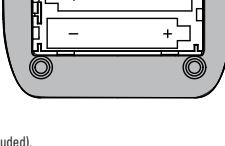
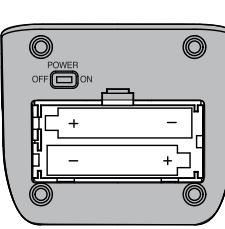
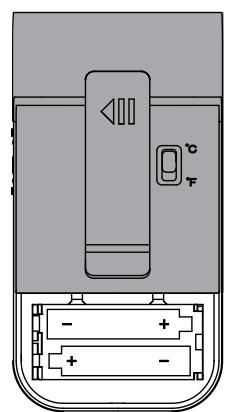
LED INDICATOR LIGHT

The indicator light in the center of the transmitter base flashes BLUE to indicate that a temperature reading is being transmitted.

BATTERY INSTALLATION

WIRELESS THERMOMETER

1. Remove the battery cover on the back of the wireless thermometer.
2. Insert 2 AAA 1.5V batteries as indicated by the polarity symbols (+and-). Replace the battery cover.



OPERATING INSTRUCTIONS:

1. CONNECTING THE PROBE

Locate the probe socket on the right side of the transmitter base. Insert the probe connector-plug into the socket (1A).

2. PROBE INSERTION

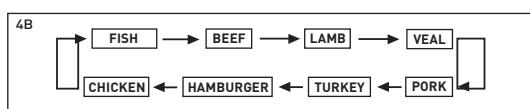
Insert probe tip into the center of the thickest part of the meat, taking care not to pierce through it (2A). Do not expose any part of the probe to open flames.

3. POWERING ON

Locate the power switch on the bottom of the transmitter base (3A). Move switch to the ON position. A LED indicator light will flash BLUE to indicate a signal is being transmitted. Locate the power switch on the side of the wireless thermometer. Move switch to the ON position (3B). Connection will establish automatically. Turn OFF power to transmitter base and wireless thermometer when not in use.

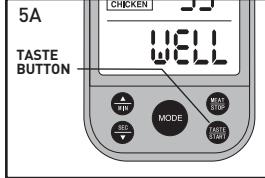
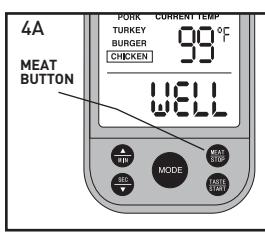
4. SELECT MEAT TYPE

Press "MEAT" button to navigate and select the desired meat types (4A). Each press will change the display in the following sequence (4B):



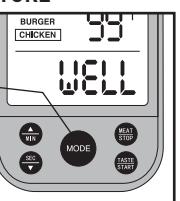
5. SELECT TASTE LEVEL

Press "TASTE" button to select the doneness level Rare, Medium Rare, Medium, Medium Well or Well Done (5A). The target temperature appears on the LCD screen. Begin cooking. The cooking alerts will sound when the meat has reached the target temperature. Hamburger, Turkey, Chicken, and Fish have only doneness level of Well.



6. MANUALLY SET TARGET TEMPERATURE

Press and hold down "MODE" button for 5 seconds to manually set the temperature (6A). Press "MIN▲" and/or "SEC▼" button(s) to select your desired temperature. Press "MODE" button to confirm your setting. Your target temperature will appear on the LCD screen.



Begin cooking. The cooking alerts will sound when the meat has reached the target temperature. Hamburger, Turkey, Chicken, and Fish have only doneness level of Well.

7. °C/F TEMPERATURE DISPLAY

Locate °C/F switch on the back of the Wireless Thermometer. Slide switch to select Fahrenheit or Celsius temperature scale.

8. BACKLIGHT

Press any button while powered ON to illuminate the backlight.

9. COUNT-UP/COUNT-DOWN TIMER

Press "MODE" to select timer function. To set a count-down time, press "MIN" and/or "SEC" button(s). Press "START" button to start count-down. If no count-down time is set, press "START" button to count-up. To clear timer, press "STOP" button to pause count-down or count-up. Once paused, press "MIN" and "SEC" buttons at the same time to reset to zero. Once a count-down has finished, the unit will beep. To silence the alert, press any button.

NOTE: The timer will count up to or down from 99:59.

CARE AND MAINTENANCE

Unplug stainless steel meat probe from transmitter base. Hand wash stainless steel meat probe ONLY using mild soap and hot water. Rinse thoroughly. Dry completely with a soft cloth.

CAUTION:
 Stainless steel meat probe and probe wire will become extremely hot during use. Remove probe from meat using an oven mitt and allow to cool. Remove probe prior to slicing into meat. Wireless Grill Thermometer is NOT weather resistant. Store indoors.

WARNING: The meat probe is designed to measure internal meat temperature and has an operational range between 32°F and 299°F (0°C and 148°C). Exposing the probe tip to temperatures above 299°F could cause damage to the temperature sensor.

WARNING: DO NOT mix old and new batteries. DO NOT mix alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries. DO NOT dispose of batteries in fire. Batteries may explode or leak. Please dispose of batteries properly. Remove the batteries when not in use for an extended period of time. Batteries could leak causing corrosion.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Current temperature does not appear on LCD upon powering ON.	Interference	Place wireless thermometer close to transmitter base. Turn both units ON and OFF until a connection is established. If problem persists check batteries.
Current temperature does not appear on LCD during use.	Out of range	Move wireless transmitter close to transmitter base to reestablish a connection. If a connection does not establish automatically, turn both units ON and OFF until a connection is established.
Meat over/under cooked	Probe not centered in the thickest part of meat.	For best results, make certain the probe is positioned properly.
"H" is displayed instead of current temperature.	Probe temperature sensor has exceeded 299°F.	Remove probe from heat immediately and allow to cool. Turn transmitter base OFF and unplug the probe wires. Reconnect probe and test by powering on and establishing a connection. If the LCD still displays "H" then the probe sensor has been damaged. Please call customer service to replace.

FCC Caution:

Any 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.

IC WARNING:

This device complies with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence.

L'exploitation est autorisée aux deux conditions suivantes:

- (1) l'appareil ne doit pas produire de brouillage, et
- (2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

Conformément à la réglementation d'Industrie Canada, le présent émetteur radio peut fonctionner avec une antenne d'un type et d'un gain maximal (ou inférieur) approuvé pour l'émetteur par Industrie Canada. Dans le but de réduire les risques de brouillage radioélectrique à l'intention des autres utilisateurs, il faut choisir le type d'antenne et son gain de sorte que la puissance isotrope rayonnée équivalente (p.i.r.e.) ne dépasse pas l'intensité nécessaire à l'établissement d'une communication satisfaisante.