

TIMER INSTRUCTIONS

8. COUNT-UP / COUNT-DOWN TIMER

Press MODE to select TIMER. Timer is selected when underlined.
To set a count-down time, press H/M (Hours/Minutes). Press once for Hours. Hours will flash when in this setting. Press again for Minutes. Minutes will flash when in this setting. Press + or - to increase or decrease the displayed time.

To start a count-up, Without setting a time, press to start from zero. To pause the timer during a count-down or count-up, To clear timer, press button to pause count-down or count-up. Once paused, Press "+" and "-" at the same time to reset to zero. When the count-up or count-down is finished, the thermometer will beep and the LCD screen will flash. Press any key to silence the alert.

CARE AND MAINTENANCE

Unplug meat probe from the thermometer. Hand wash meat probe ONLY using mild soap and hot water. Rinse thoroughly. Dry completely with a soft cloth. Wipe Handheld Unit & Base Unit clean.

CORD MANAGEMENT

Insert Probe Connector Plug into the Probe Port. Wrap Probe Wire around the groove on the Transmitting Base. Insert Meat Probe into the hole on the Transmitting Base.

The below chart for suggested doneness is based on the FDA's Guidelines:

Beef		Lamb	
Rare	145°F	Rare	145°F
Medium Rare	150°F	Medium Rare	150°F
Medium	160°F	Medium	160°F
Medium Well	165°F	Medium Well	165°F
Well	170°F	Well	170°F
Veal		Pork	
Medium Rare	145°F	Medium	160°F
Medium	150°F	Medium Well	165°F
Medium Well	160°F	Well	170°F
Well	165°F		
Fish		Turkey	
Done	145°F	Done	165°F
Burger		Chicken	
Done	165°F	Done	165°F

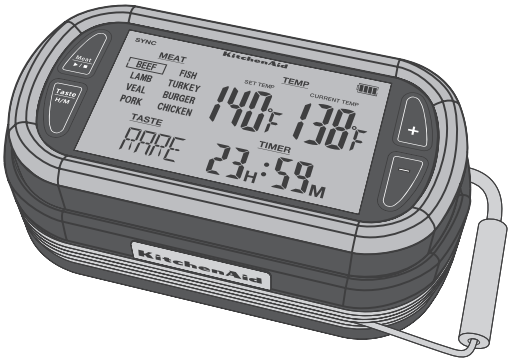
TROUBLESHOOTING

If you have any questions regarding the product, call the KitchenAid Customer Satisfaction Center toll-free at 1-800-541-6390 or visit our web site at www.KitchenAid.com.

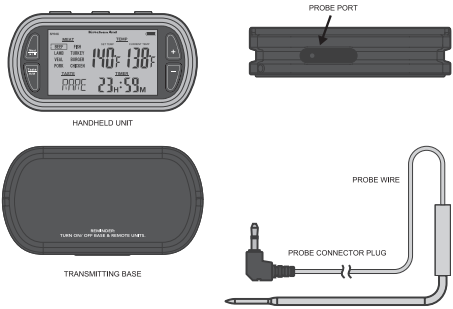
ONE YEAR HASSLE-FREE REPLACEMENT & LIFETIME LIMITED WARRANTY
This fine product is warranted to be free from defects in material and workmanship. For one year from date of purchase, under normal use and care, KitchenAid will replace this product free of charge, if it is found to be defective in material or workmanship. In addition, from year two through the life of this product, any piece found to be defective under conditions of normal use and care will be repaired at no charge or replaced with the same item or an item of equal or better value. Individual products should be returned postage paid to: KitchenAid Products, Consumer Service Department, P.O. Box 9750, Trenton, NJ 08650-1750. You may have other rights, which vary from state to state.

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KitchenAid® KA GMT DIGITAL REMOTE THERMOMETER BLACK



PACKAGE CONTENTS



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: 1-800-541-6390 or visit our web site at www.KitchenAid.com

IMPORTANT SAFEGUARDS:

The meat probe is intended for use as an oven thermometer or grill surface thermometer. It has an operational range between 0°C and 260°C (32°F and 500°F). Exposing the probe tip to temperatures above 572°F (300°C) could cause damage to the temperature sensor.

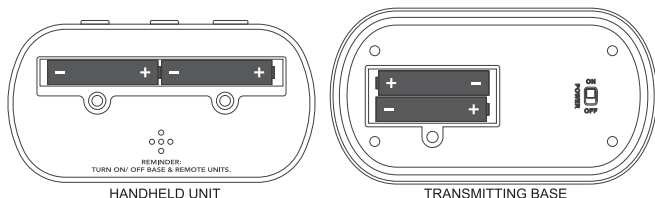
Remember that the meat probe will be hot since it remains in oven, so treat it like any piece of bakeware. Remove probe from meat and allow to cool. Remove probe prior to slicing into meat.

- Use oven mitt when handling the hot metal probe or cord.
- Keep the metal probe and cord away from children.
- Like any utensil, clean probe before use.
- Do not expose the unit to water, direct heat, hot surfaces, or direct sunlight. These may damage the electric circuit or components inside.
- Moisture inside the Probe Plug-in opening will result in an incorrect temperature reading. Dry the sensor plug with a cloth every time before inserting into the Base Unit.

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. Please dispose of batteries properly. Remove batteries for long-term storage. Batteries could leak causing corrosion.

BATTERY INSTALLATION

Remove the battery cover on the back of the thermometer, handheld unit and base. Insert 2 AAA 1.5V batteries in each. Replace the battery cover. If readings grow dim or irregular, the batteries may need to be replaced. To preserve the batteries, turn both units On when in use and Off when not in use.

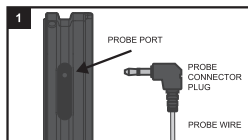


REMOVE PLASTIC STRIP IN
BATTERY COMPARTMENTS BEFORE USE.

THERMOMETER INSTRUCTIONS

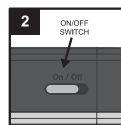
1. CONNECTING THE PROBE

Locate the probe port on the side of the thermometer. Insert the probe connector plug into the port. (See Fig. 1)



2. POWERING ON

Turn on Handheld Unit and Transmitting Base Unit by using the On/Off switch on each. (See Fig. 2) Base LED Light will be green when powered On. Turn off both devices when not in use.

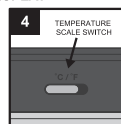


3. SYNC

When both devices are turned on, "SYNC" will appear in the upper left hand corner of the LCD screen indicating that they are synced.

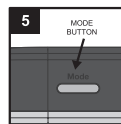
4. °C / °F TEMPERATURE DISPLAY

Switch between °C and °F using the button on the top of the Handheld Unit. (See Fig. 4)



5. MODE BUTTON

Press MODE to change between settings for the TEMPERATURE or the TIMER. When Meat and Taste are selected they will be underlined.

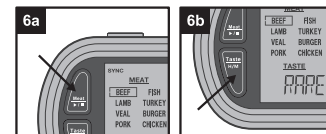


6. TEMPERATURE

You must be in Temperature mode to control Temperature settings. There are 2 temperature modes: Preset and Manual.

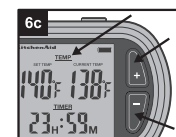
PRESET

Only "MEAT" and "TASTE" should be underlined on the LCD screen. Press the Meat button to scroll through the 8 meat choices (see Fig. 6a); stop when desired meat choice is highlighted. Press the Taste button to scroll through the meat doneness settings (see Fig. 6b); stop when desired meat doneness appears.



MANUAL

Press the "+" or "-" button to override the Preset Setting and to enter into Manual Setting. Only "TEMP" should be underlined on the LCD screen (see Fig. 6c). Press "+" or "-" to increase or decrease Set Temp. Stop when desired Set Temperature is reached.



ALARM

When Current Temperature has reached Set Temperature, the alarm will beep and the LCD screen will flash. Press any button to silence the alarm.

7. PROBE INSERTION

Insert probe tip into the center of the thickest part of the meat, ensuring tip has not pierced through the other side of the meat. Do not expose any part of the probe to open flames. Handheld Unit will beep once it reaches the Set Temp displayed. Removable Handheld unit can be placed up to 200 ft. from the Transmitting Base. Transmitting Base sits neatly on the counter while the probe is inserted.

FCC Certification Requirements

Caution: Any changes or modifications in construction of this device which are 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.

The manufacturer is not responsible for any radio or TV interference caused by unauthorized modifications to this equipment. Such modifications could void the user's authority to operate the equipment.

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.