

**REMOTE WIRELESS
BBQ & MEAT THERMOMETER
WITH 4 PROBES**

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1.1 Package Contents



Receiver unit Transmitter unit Stainless steel probe x4 Probe shell

1.2 Product Descriptions

Thank you for purchasing the professional Remote Meat Thermometer, a programmable radio frequency meat thermometer. Now you will be able to remotely monitor the temperature of cooking food and the meat's inside until it is done or greater than desired, it is a time

The diagram illustrates the physical layout of the device from three perspectives:

- Front View:** Shows the LCD display, a small camera lens, and a speaker grille. Labels include:
 - TEMP. SET (Temperature setting button)
 - SOFT KEYPAD (Soft key area)
 - 1. MICRO (Microphone)
 - 2. MEAT (Meat button)
 - 3. SWEET (Sweet button)
 - 4. BAC (BAC button)
 - LCD DISPLAY
 - SOFT KEYPAD (Soft key area)
 - UP (Up arrow)
 - DOWN (Down arrow)
 - SOFT KEYPAD (Soft key area)
- Back View:** Shows the battery compartment and a belt clip. Labels include:
 - BATTERY COMPARTMENT
 - BELT CLIP
- Side View:** Shows the profile of the device with the belt clip attached.

- P MODE** - In thermometer mode, press once to select Thermometer Probe 1, Thermometer Probe 2, Thermometer Probe 3 or Thermometer Probe 4.
- °** - Press and hold for 3 seconds to enter large temperature manual setting mode.
- °C/°F** - Press and hold for 3 seconds to toggle between Celsius and Fahrenheit.
- MEAT** - Press and hold for 3 seconds to select the meat type: PPOOF (program - User Self-Defined), BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH.
- TEMP** - In thermometer mode, press to select the meat taste level: Mild, Medium and Hot.
- °C/°F** - In thermometer mode, press once on or off the alert after setup of target temperature (led symbol on display lights up). Press and hold for 3 seconds to select temperature in Celsius or Fahrenheit.
- O/°** - Press once to turn on the receiver and backlight, Press and hold for 3 seconds to turn off the receiver and backlight.
- UP** - In thermometer mode (Manual setting), Press once to increase the temperature value. Press and hold for 3 seconds, the temperature value will increase at 2 degree per unit. In inner mode, Press and hold for 3 seconds, the temperature value will increase at 1 degree per unit.
- DOWN** - In thermometer mode (Manual setting), Press once to decrease the temperature value. Press and hold for 3 seconds, the temperature value will decrease at 2 degree per unit. In inner mode, Press and hold for 3 seconds, the temperature value will decrease at 1 degree per unit.

- **DOWN** – In thermometer mode (Manual setting mode), 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 increase Second setting. Press and hold for 2 seconds, the seconds will increase at a faster pace.
- **STOP/CLEAR** – In timer mode, 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 3 seconds to clear timer setting.
- **Icon** is displayed when temperature monitoring function is on.

The diagram illustrates the battery compartment of the device from three perspectives: Front, Back, and Side. The front view shows an LCD display and a soft rubber sleeve. The back view shows the battery compartment cover. The side view shows the O/P (On/Off) button and the speaker socket. Labels include: LCD DISPLAY, SOFT RUBBER SLEEVE, O/P, BATTERY COMPARTMENT, SPEAKER SOCKET, and WIRE STRIP.

PROBE 1.0.3.4

Receiver Unit

Transmitter Unit

Must Icon

BEEF	HAMBURGER	CHICKEN
LAMBS	PORK	FISH
VEAL	TURKEY	PROGRAM

Wireless Transmission Distance	~200 ft. (~150 m)
Working Mode	Support 4 probes to work simultaneously
Highest Resistant Temperature Probe	750°F (390°C) (Warning: Do not expose the stainless steel probe to direct heat)
Waterproof Grade (Probe)	IP67
Present Temperature Range	USGA distance levels
Temperature Range	-4 ~ 527°F (-39°C ~ 300°C)
Range of Temperature Error	± 1.8°F (±1°C)
Timing Range	0:00 ~ 99:59

2.1 Installation Batteries

1. Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity. Then close correctly.



2. Open the battery compartment of the transmitter and insert two "AAA" batteries with correct polarity. Then close correctly.



⚠ BATTERY CAUTIONS

- Do not expose the stainless steel probe or probe wire to flames directly.
- Do not immerse the probe in water or any liquid for a long time.
- 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.
- Not intended for use by persons aged 12 and under.
- Clean the stainless steel probe and dry thoroughly after each and every use.
- Do not use the product in the rain, it's not rain proof.
- Do not immerse the stainless steel probes or the probe in jack of the transmitter in water or any liquid. If so, please wipe it with dry cloth immediately.
- Please store the product in a cool dry place when not in use.
- Do not put the product in a microwave oven.

2.2 Assembling the Transmitter



The diagram illustrates the assembly of the transmitter. On the left, a small electronic module labeled (1) is shown with a red wire extending from it. This wire is connected to a larger circuit board labeled (2). The circuit board (2) features a digital display showing the number '54.0', which represents the temperature. The board also has several other components, including a small potentiometer and some resistors.

Step

- 1 Connect the probes to the transmitter.
- 2 Turn on the transmitter and you will see the temperature display on the screen when it is successfully connected.

Notes

- Please choose the amount of rotations about probe as much.
- Please insert the stainless steel probe firmly to avoid falling off.

3 TURN ON/OFF UNIT

Press **ON/OFF** button on the receiver to turn on/off the receiver.

Press **ON/OFF** button on the transmitter to turn on/off the transmitter.

4.1 Thermometer Mode

You can use up to four probes to measure and monitor four pieces of meat or four sections of the same large piece of meat at the same time.

4.1.1 Preset USDA doneness temperature



The diagram illustrates the steps for using the thermometer in Preset USDA doneness temperature mode. It shows five numbered steps: 1. Insert a probe into the meat. 2. Insert a second probe. 3. The LCD screen displays '000.0' and '100.0'. 4. The LCD screen displays '000.0' and '100.0'. 5. The LCD screen displays '000.0' and '100.0'.

Step 3

Press **MODE** to select Temperature Models. Probe 1, 2, 3, or 4, represented by a small dot (•), will be selected. Press **1** for PROBE 1; 2 for PROBE 2; 3 for PROBE 3; 4 for the upper display.

Press **MEAS** to select meat type. Press (program, User Self, Defined), BEEF, LAMB, VEAL, CHICKEN, TURKEY, PORK, TURKEY, GOAT/DEER, and BUNDO.

Press **TARE** to select the level of doneness for the meat type selected: WELL, MEDIUM WELL, MEDIUM, MEDIUM RARE, and RARE.

Note: The temperature displays 17MP if you press the preset temperature according to USDA doneness levels.

Example: Beef will be WELL at 17MP.

After setting, press the **TEMP** key. Probe 1 will be displayed on display lights up.

When the meat is done, the meat temperature will be 17MP. Press 1 (Probe 1) or 2 (Probe 2) to reach the preset doneness level, the receiver will beep and the LCD backlight will be turned on. Press any button to stop the beep.

Notes

1. Press **TEMP** to select the temperature of the meat.

2. Press **TEMP** to select the selection of all probes.

Step 2:

- Press **MODE** to select Thermometer Mode. Probe 1, Probe2, Probe 3 or Probe 4.
- Press and hold for 2 seconds to enter manually setting mode (the value blinks). Press **UP** or **DOWN** to raise or lower the set temperature. As you press **UP** or **DOWN** the display changes to **PROG** (program). Press and hold **UP** or **DOWN** to return you to the preset LCD screen.
- Press **MODE** to confirm temperature setting. The value stops blinking.
- After setting, press **4/7/°C** to turn on the alert (the symbol on display lights up).
- Once the temperature of most meats has been cooked, the power dimension level, the molecular will beep and the LCD backlight will be turned on. Press any button to stop the beep.

4.2.1 Count Up

Notes

The timer 00:00:00 (30 SEC) with a small icon TIME is shown in the upper part of the display. If the setting is not 00:00, press and hold **STOP/RESET** to clear the setting to 00:00.



Step

- Press the **STOP/RESET** button to start count up. The **TIME** will blink indicating count up time is running. The maximum count up that can be reached is 30 minutes and 59 seconds.
- To stop the count up process, press the **STOP/RESET** button. The **TIME** becomes solid.
- Press the **STOP/RESET** button to pause or continue the time.

33 Step

- Press **UP** to adjust minute setting. Press **DOWN** to adjust second setting. Press and hold to increase setting value at a faster pace.
- After setting, press **STOP/CLEAR** to start the timer. **TIME** will blink including the countdown timer.
- When countdown timer reaches 00:00, an alarm will sound and backlight will be on for 30 seconds.

34 Notes

- Press the **STOP/CLEAR** button to pause or continue the timer.
- Press and hold **STOP/CLEAR** to clear the setting back to 00:00.

- If the temperature displayed seems to read too low 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 meat. Avoid touching bone or heavy fat areas.
- If the receiver and the transmitter display "LLL" or "HHH" instead of the probe temperature, wait for the probe to reach current temperature. If "LLL" or "HHH" is still displayed or you get a false temperature, insert the probe into the transmitter and hold them both under the water for a few minutes. If the problem persists, please contact us, we will offer you a new probe for free.
- If the probe is damaged or malfunctioning, please contact us and we will offer you a new probe for free.
- Always turn off the devices after use to increase battery life. If the devices are not used for a long time, please remove the batteries.

- 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.
- Keep the stainless steel probe sensors and wires away from children.
- Clean the stainless steel probe and dry thoroughly after each and every use.
- Do not use the unit in the rain. It is NOT rain proof.
- Do not expose the plugs of the stainless steel probe or the plug in holes of the transmitter to water or any liquids. This will result in a bad connections and faulty readings.
- Do not expose the receiver or transmitter to direct heat.
- Do not use stainless steel probes in a microwave oven.
- Not intended for use by persons aged 12 and under.

- Keep the stainless steel probe sensors and wires away from children.
- Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
- Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

成品尺寸: 130*80mm, 80双胶纸彩色印刷, 24P骑马订

FCC Statement

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.

To assure continued compliance, any changes or modifications not expressly approved by the party.

Responsible for compliance could void the user's authority to operate this equipment. (Example- use only shielded interface cables when connecting to computer or peripheral devices).

This equipment 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.

FCC Radiation Exposure Statement:

The equipment complies with FCC Radiation exposure limits set forth for uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

Any Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.