

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

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1.1 Package Contents



Receiver unit Transmitter unit Stainless steel probe x 4 Probe shelf

1.2 Product Descriptions

Thank you for purchasing the professional Penmo Meat Thermometer, a programmable radio frequency meat thermometer. Now you will be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

Diagram of the Sony CCD-1000 camera showing controls and components:

- 1. MODE
- 2. SHUT
- 3. DATE
- 4. REC/VIEW
- 5. LCD DISPLAY
- 6. SCROLL PULSING SLIDER
- 7. BATTERY COMPARTMENT
- 8. BELT CLIP

- MODE** - In thermometer mode, press once to select Thermistor Probe 1, Thermistor Probe 2, Thermistor Probe 3 or Thermistor Probe 4.
 - Press and hold for 3 seconds to enter large temperature manual setting mode.
 - In select mode, press once to select the desired probe.
- MEAT** - In thermometer mode, press to select the model type: PPOOH (program - User Self Defined), BEST, LAMB, VEGE, HANDBURG, POOR, TURKEY, CHICKEN and FISH.
- TEMP** - In thermometer mode, press to select the meat taste level: MEDIUM, MEDIUM LOW, MEDIUM HIGH, RARE and WET.
- 1/4-C/F** - In thermometer mode, press once to turn on or off the alert after selection of target temperature symbols (units) (°C/°F).
- UNIT** - In thermometer mode, press once to turn on or off the alert after selection of target readings (°C/°F or Fahrenheit).
- ON/OFF** - Press once to turn on the receiver and backlight, press and hold for 3 seconds to turn off.
- UP** - In thermometer mode (display setting), press once to increase the temperature value.
- DOWN** - In thermometer mode (display setting), press once to decrease the temperature value. Press and hold for 3 seconds, the temperature value will increase at a faster pace. In linear mode, press and hold to increase Minus setting. Press and hold for 3 seconds, the minutes will increase faster pace.

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.

Ad. sign is displayed when temperature monitoring function is on.

Diagram illustrating the transmitter components and views:

- Front View:** Shows the LCD display, ZPT rubber sleeve, and the front face of the transmitter.
- Back View:** Shows the battery compartment and the back face of the transmitter.
- Side View:** Shows the 3.5mm socket hole and the wing string attached to the side.

Legend:

- Q/O -** Press once to turn on the transmitter and the backlight. Press and hold for 3 seconds to turn off the backlight.
- Q/O -** Press twice to select the transmitter temperature display in Celsius or Fahrenheit.

Figure 1 shows the Receiver Unit and Transmitter Unit. The Receiver Unit has a display showing '00:22:19' and '212 194' with a 'Meat Type' icon. The Transmitter Unit has a display showing '212 194' and '176 186' with a 'Targa Reading' icon. Both units have buttons for 'Minute', 'Targa Setting', and 'Meat Type'.

Typ. applications Wireless Transmission Distance Working Mode Highest Resistant Temperature (Probe) Waterproof Grade (Probe) Present Temperature Range Temperature Range Range of Temperature Error Timing Range		~300 m. (~100 m) Supports 6 probes to work simultaneously 775 °F (460 °C) (Warning: Do not expose the stainless steel probe to direct heat) IP67 USGA divaness levels -4 ~ 572 °F (-30 °C ~ 300 °C) ± 1.8 °F (± 1 °C) 0.0° ~ 99.9°
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2. INSTALLATION

2.1 Installing 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.



The diagrams illustrate the process of inserting batteries into the receiver and transmitter. In the first diagram, the receiver's battery compartment is shown with two AAA batteries being inserted. The second diagram shows the transmitter's battery compartment with two AAA batteries being inserted. Both diagrams include a callout box with the text '2x AAA' and a red arrow pointing to the battery slots.

- 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 probe or the probe in jack of the transmitter in water or any liquid. If so, please wipe it with a 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.

Step
 Connect the probes to the transmitters.

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.

Step

Press **MODE** to select Thermometer Mode. Probe 1, 2, 3, or 4, represented by a small icon of the probe, is selected. Press **PROBE 1**, **PROBE 2**, **PROBE 3**, or **PROBE 4** on the upper display.

Press **MEAT** to select the meat type program (program User (Self), Beef, Lamb, Veal, Poultry, Pork, Turkey, Chicken and Fish).

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

Note: The temperature displayed in TEMP SET will show the present temperature according to USDA doneness levels.

Example: Select **WELL** at 170°F.

After setting, press **44/170°F** to turn on the light (44 is applied on display lights up).

Once the probe is inserted into the meat, Probe 1 (44) reaches the target temperature (170°F) and the light will glow. The LCD backlight will be turned on. Press any button to stop the meat from cooking.

Notes

Pressing the meat will not support the selection of all foods.

4.1.2 User-defined Temperature

Step

- Press **MODE** to select Thermostat Mode. Probe 1, Probe 2, 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 from **PROG1 (temp)** to **PROG1 (set)** to set your temperature.
- Press **UP** or **DOWN** to raise or lower the set temperature. The value stops blinking.
- After setting, press **1/4" C/F** to turn on the alert (the symbol on display lights up).
- Once the temperature of room reaches the greatest closeness level, the receiver will beep and the display will show the lowest and highest temperature.
- Press **MODE** to return to the normal mode.

4.2.1 Count Up

Notes

The timer (0.00 Hz) (00 SEC) with a small icon TIME is shown in the upper part of the display. When setting is not 00:00, press and hold **STOP/SPCLAR** to clear the setting to 00:00.

Step

Press the **STOP/SPCLAR** button to start count up. The **TIME** will blink indicating count up time is running. The maximum count up that can be reached is 99 minutes and 59 seconds.

4.2.2 Count down

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. **TIMEY** will blink indicating the countdown time.
- When countdown timer reaches 00:00, an alarm will sound and backlight will be on for 30 seconds.

Notes

!ncrPrnt hints

- 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.
- If the receiver and the transmitter display "LL" or "HHH" instead of the probe temperature, wait for the probe to reach exact temperature. "LL" or "HHH" is still displayed or you get a false temperature, reinsert the probe into the transmitter and hold them back and forth so they make good contact. If the problem still persists, please contact us, we will offer you a new probe.
- The probe is not for medical or medical monitoring, 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 device is 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 probes 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 probes or the plug in holes of the transmitter to water on any liquid. 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.