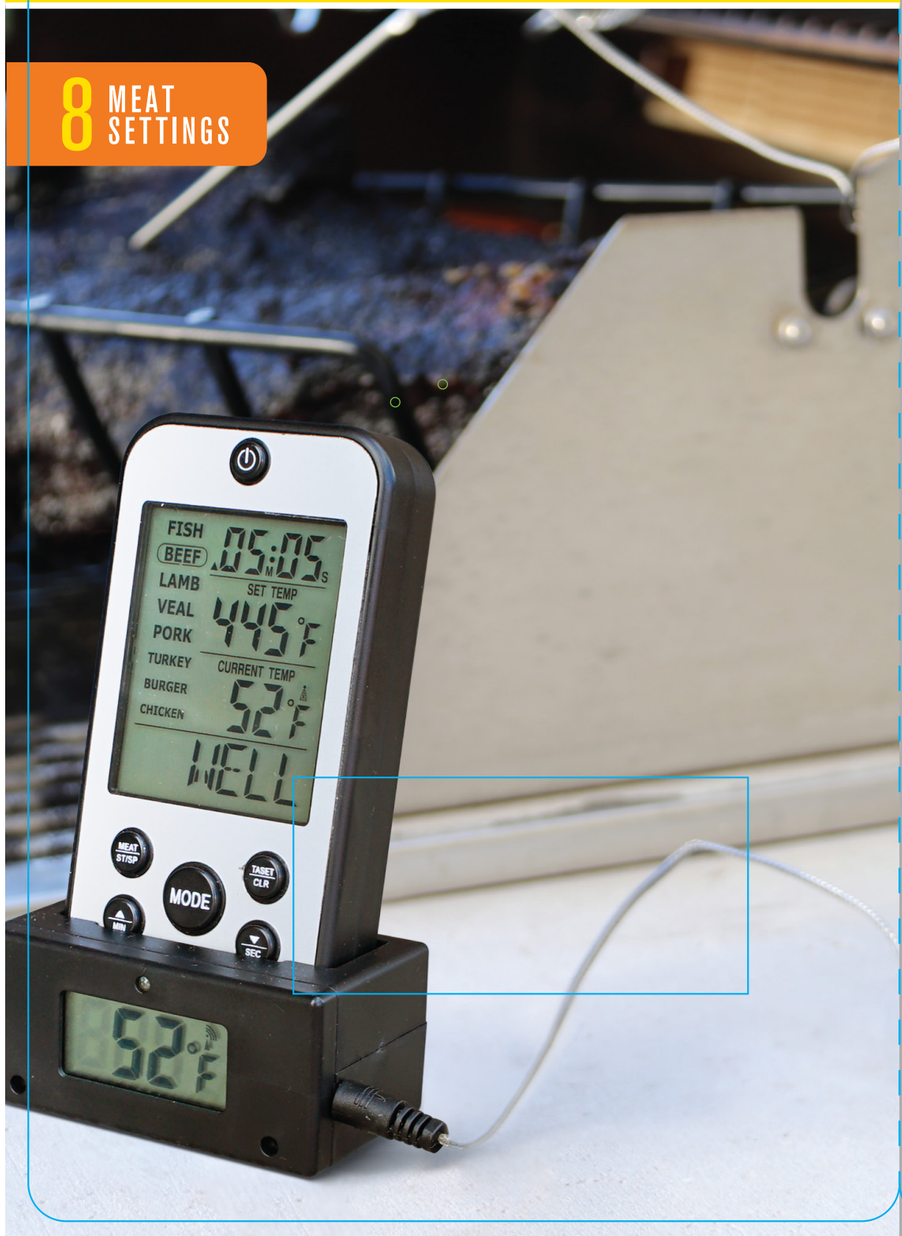
Char-Broil®

COLOR CHANGE WIRELESS GRILLING THERMOMETER



Char-Broil®

COLOR CHANGE SCREEN

DUAL READ OUT

8 MEAT SETTINGS

- Color change digital LCD readout
- Dual temperature readouts
- 8 meat settings (Beef, Poultry, Pork, Hamburger, Veal, Lamb, Fish & Ground Poultry)
- 1 easy to customize setting allows you to set your own target temperature.
- Programmed taste settings
- Built in timer function
- Beeps when target temperature is reached
- Stainless steel probe
- Up to 100ft (30.4m) range

Expert meat cooking requires correct measurement of internal temperatures.
The thermometer should be inserted into the thickest part of the meat to a point where the tip is 3/4" past the center of the meat, but not in contact with bone, fat, or gristle. When the desired temperature has been reached, remove from the grill or oven. Allow to stand 5 to 10 minutes before serving.

USE & CARE:
Unplug probe from base to clean. Hand wash with warm soapy water & rinse.
Dry completely with a soft cloth or allow to air dry.
Do not splash or submerge transmitter base or receiver in water.

Requires [4] "AAA" 1.5V batteries (not included)

CAUTION:
AVOID CONTACT WITH SHARP POINTS.
KEEP OUT OF REACH OF SMALL CHILDREN.

HEAT WARNING:
Thermometer probe may become hot during usage. Char-Broil Welder's Quality BBQ Gloves or a heavy duty oven mitt recommended.

BATTERY DISPOSAL 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 on a fire.
Batteries may explode or leak. Please dispose of batteries properly.

BASE4

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All inquiries relative to this product should be directed to: BASE4 Ventures, LLC.
888-988-2427 between 8:00 AM and 5:00 PM Central Time Zone.
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Char-Broil Model # 11361
Color Change RF Programmable Meat Thermometer

THANK YOU FOR YOU PURCHASE!

User Manual:

[2] Remote Unit

[1] Base Unit

[3] Temperature Probe

Expert meat cooking requires correct measurement of internal temperatures.
The thermometer should be inserted into the thickest part of the meat where the tip is ¾" past The center of the meat, but not in contact with bone, fat or gristle. When the desired temperature
has been reached, remove from the grill or oven. Allow meat to stand 5 to 10 meetings before serving. Unit requires [4] "AAA" 1.5V batteries (not included)

Caution:
Avoid contact with sharp points.
Keep out of reach of small children.

Heat Warning:
Thermometer probe may become hot during usage. Char-Broil Welder's Quality Gloves or a heavy duty oven mitt recommended

Battery Disposal Warning:
Do not mix old and new3 batteries.
Do not mis alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries.
Do not dispose of batteries in a fire. Batteries may explode or leak.
Please dispose of batteries properly.

Functions of your Color Change RF Programmable Meat Thermometer

- Remote timer for timed grilling
  - Set you minutes, set your seconds, pause and restart.
  - When your time has expired, the unit beeps and the LCD screen changes to GREEN and flashes to alert you to attend to your meat.
- [8] Meat Selections
  - Fish
  - Beef
  - Lamb
  - Veal
  - Pork
  - Turkey
  - Burger
  - Chicken

Each Meat Selection has preset FDA doneness settings to track your selected doneness and that temperature is displayed on the LCD screen of the Remote Unit.
The Temperature Probe continually tracks the internal temperature of your meat and you see the current internal temperature on the Remote Unit and the Base unit.
When the internal temperature reaches you preset doneness, the unit beeps and the LCD screen changes color (based on the taste setting) and flashes to alert you to attend to your meat.

Color Change RF Programmable Meat Thermometer Meat/Taste Settings Guide

Meat Selection	Taste Selection	Set Temp	Screen Color	Taste Selection	Set Temp	Screen Color	Taste Selection	Set Temp	Screen Color	Taste Selection	Set Temp	Screen Color	Taste Selection	Set Temp	Screen Color
Fish	Well	145°	RED												
Beef	Rare	145°	BLUE	M-Rare	150°	Pink	Medium	160°	Purple	M-Well	165°	Lime	Well	170°	RED
Lamb	Rare	145°	BLUE	M-Rare	150°	Pink	Medium	160°	Purple	M-Well	165°	Lime	Well	170°	RED
Veal	M-Rare	145°	Pink	Medium	150°	Purple	M-Well	160°	Lime	Well	165°	RED			
Pork	Medium	160°	Purple	M-Well	165°	Lime	Well	170°	RED						
Turkey	Well	165°	RED												
Burger	Well	165°	RED												
Chicken	Well	165°	RED												

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Designed in US – Made in China

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Base Unit [1]:

Battery Installation – Base Unit [1]:
Turn Base Unit [1] over & remove battery compartment door [D].
Insert [2] 1.5 V AAA batteries into the battery compartment following polarity.
Replace battery compartment door [D].

[3] Temperature Probe

Turning on the Base Unit [1]:
Insert the Temperature Probe [3] into the Probe Port [F]
Turn the Off/On Switch [E] to the "On" position
If the Temperature Probe [3] is inserted correctly, you'll see a readout displaying the current temperature
(Base Unit Ready) on the LCD Screen [A] as shown above and the Indicator Light [B] will blink once.
If the Temperature Probe [3] has not been inserted or isn't making contact, you will see a readout displaying
LLL *(Base Unit Error)* on the LCD Screen [A] as shown above and the Indicator Light [B] will blink once.

Remote Unit [2]:

Battery Installation – Remote Unit [2]:
Turn Remote Unit [2] over & slide the belt clip [H] off & remove the battery compart door [I].
Insert [2] 1.5 V AAA batteries into the battery compartment following polarity.
Replace battery compartment door [I] and slide the belt clip [H] back on.

Remote Unit Ready

Remote Unit Error

Turning on the Remote Unit [2]:
Depress the Off/On Button [B].
The LCD Screen [A] should turn Red, then Green, then Blue and go to the normal
screen color (grey/green).

If the Remote Unit [2] is successfully connected with the BASE Unit [1], you'll see a readout displaying *(Remote Unit Ready)* on the LCD Screen [A] as shown TO THE LEFT.

If the Remote Unit [2] has not connected with the BASE Unit [1], you will see a readout displaying LLL (*Remote Unit Error)* on the LCD Screen [A] as shown TO THE LEFT.

If you have successfully connected the Remote Unit [2] with the BASE Unit [1] and you see the *(Base Unit Ready)* on the LCD Screen [A] as shown above, your Color Change RF Programmable Meat Thermometer is configured and ready for use.

Setting the Remote Preset Meat Selections function:

If you have successfully connected the Remote Unit [2] with the BASE Unit [1], you will see satellite symbol beside the current temp read-out.

Depress the Mode [E] button to display the ▼ down triangle next to the set temp read-out.

Depress the Meat Selection [C] button until the desired meat is circled.

Next, Depress the Taste Selection [F] button until the desired taste (doneness) is selected (see chart on first page). Each Meat Selection has different Taste Selections based on the FDA recommended internal temperatures. The Temperature Probe [3] will measure the internal temperature and display the current temperature on both the Remote Unit [2] and the BASE Unit [1].

You can choose top select your own custom set temperature if you want. Simply depress the Temperature Up [D] button or Temperature Down [G] button until your desired temperature is displayed in the Set Temperature read-out.

The Meat Selection will disappear and the Taste Selection read-out.

On either setting, when the internal temperature reaches you preset doneness, the Remote Unit [2] beeps and the LCD screen changes color and flashes to alert you to attend to your meat.

When you've set the Color Change RF Programmable Meat Thermometer up and you're ready to grill your meat, insert the Temperature Probe [3] into the thickest part of the meat to a point where the tip is just past the center of the meat, but not in contact with bone, fat, or gristle. You're now ready to grill your meat to perfection!

Setting the Remote timer function:

Depress the Mode [E] button to display the ▲ up triangle next the time read-outs (00:00).

Depress the Minutes Up [D] button to display desired number of minutes.

Depress the Seconds Up [G] button to display desired number of seconds.

Depress the Start/Stop button once begin the count-down.

If you need to stop the timer, Depress the Start/Stop button a second time to stop the count-down.

To restart the timer, Depress the Start/Stop button again to restart the countdown.

When your time has expired, the unit beeps and the LCD screen changes to GREEN and flashes to alert you to attend to your meat.

To reset the timer, depress the Clear button [F].

When you've set the Color Change RF Programmable Meat Thermometer up and you're ready to grill your meat, insert the Temperature Probe [3] into the thickest part of the meat to a point where the tip is just past the center of the meat, but not in contact with bone, fat, or gristle. You're now ready to grill your meat to perfection!

FCC STATEMENT

1. 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.

2. Changes or modifications not expressly approved by the party responsible for compliance 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.