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WILLIAMS-SONOMA

Remote Thermometer

Pages you when
your meat is
perfectly cooked!

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Features

■ deal for grilling, roasting or stovetop cooking, our state-of-the-art remote thermometer ensures perfectly cooked meat every time. Just enter the type of meat and your desired degree of doneness, then insert the probe into the meat - an audible alarm lets you know when the food is done to your liking.

- Wireless thermometer transmitter and remote pager let you monitor cooking progress from up to 120 feet away.
- Pre-programmed settings for seven types of meat (beef, ground beef, veal, lamb, pork, chicken or turkey) and four levels of doneness (rare, medium rare, medium, well-done) meet USDA guidelines for food safety.
- Special program lets you customize temperature settings to suit personal preferences.
- Sensor updates temperature readings every three to five seconds.
- Independent countdown/count-up timers on each unit allow you to track two cooking tasks at once.
- Remote pager can stand on its own, or clip to your apron or belt.

Operating Instructions

(see drawings p. 6-7)

Transmitter

1. On/Off Switch

Slide switch to turn the unit on or off

2. Alert Switch

Slide switch to turn the audible alert on or off

3. Meat Button

Lets you select from seven pre-programmed settings, or customize your own

4. Taste Button

Lets you choose your ideal degree of doneness

5. Temp/Timer Button

Press the button to toggle back and forth between the thermometer and timer displays. Holding the button for two seconds allows you to switch between Fahrenheit and Celsius thermometer readings.

6. Min. + Button

In temperature mode: When setting a customized temperature, use this button to increase the default temperature indicated in the display (see page 12). In timer mode: Press this button in rapid succession to set the number of minutes on the timer. If you hold the button for two seconds, the display will advance rapidly through the minutes.

7. Sec. - Button

In temperature mode: When setting a customized temperature, use this button to decrease the default temperature indicated in the display (see page 6). In timer mode: Press this button in rapid succession to set the number of seconds on the timer. If you hold the button for two seconds, the display will advance rapidly through the seconds.

Press the min+ and sec- buttons simultaneously to clear the timer setting

8. Start/Stop Button

Press to start or stop the timer

9. Thermo LCD Display

Indicates the meat (or custom program) you've selected.
In timer mode, the display shows elapsed time

10. Cook LCD

Displays meat's current temperature

11. Set LCD

Indicates your pre-programmed temperature

12. Doneness LCD

Shows your chosen level of doneness

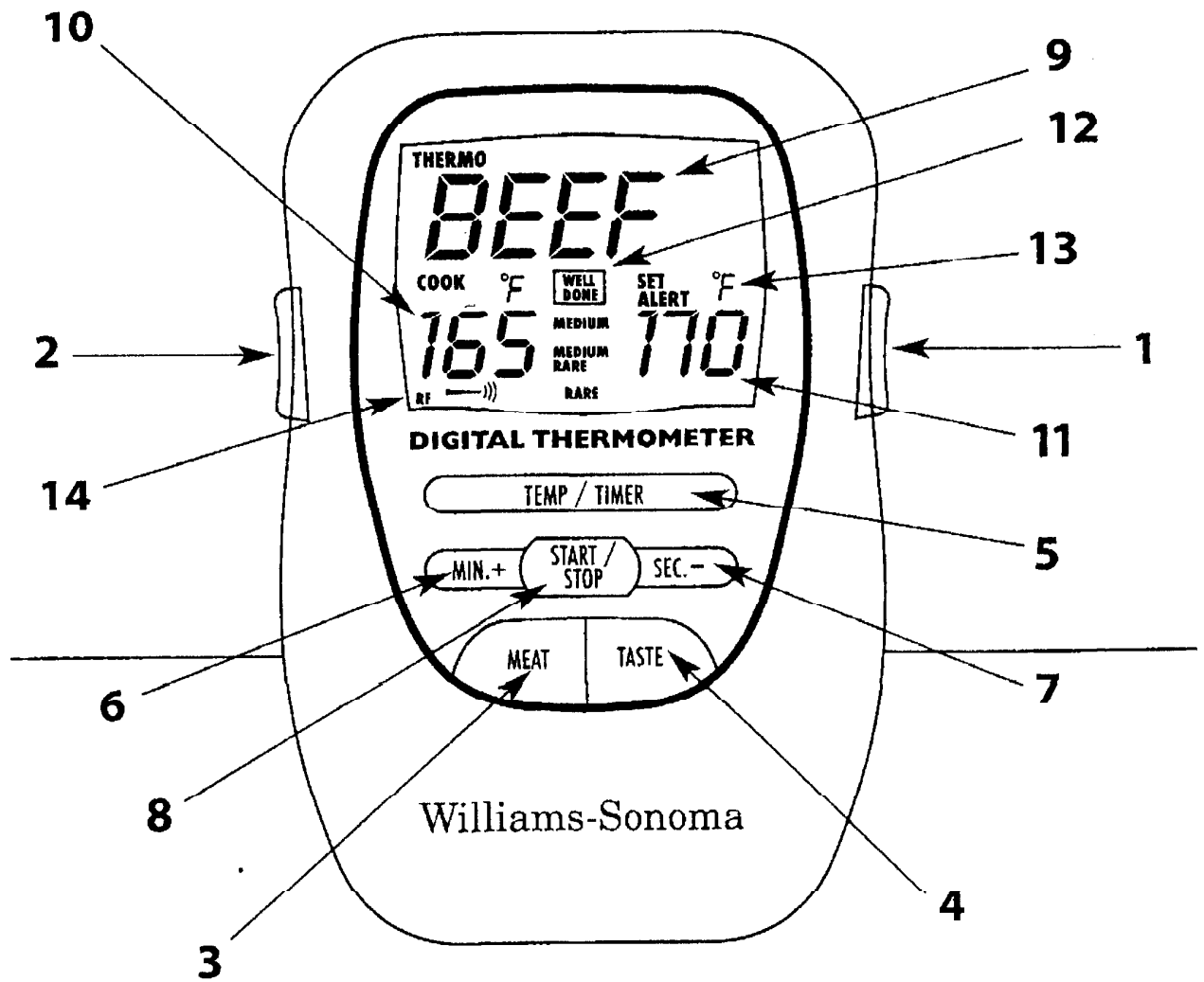
13. °F/°C Display

Displays temperatures in degrees Fahrenheit or Celsius

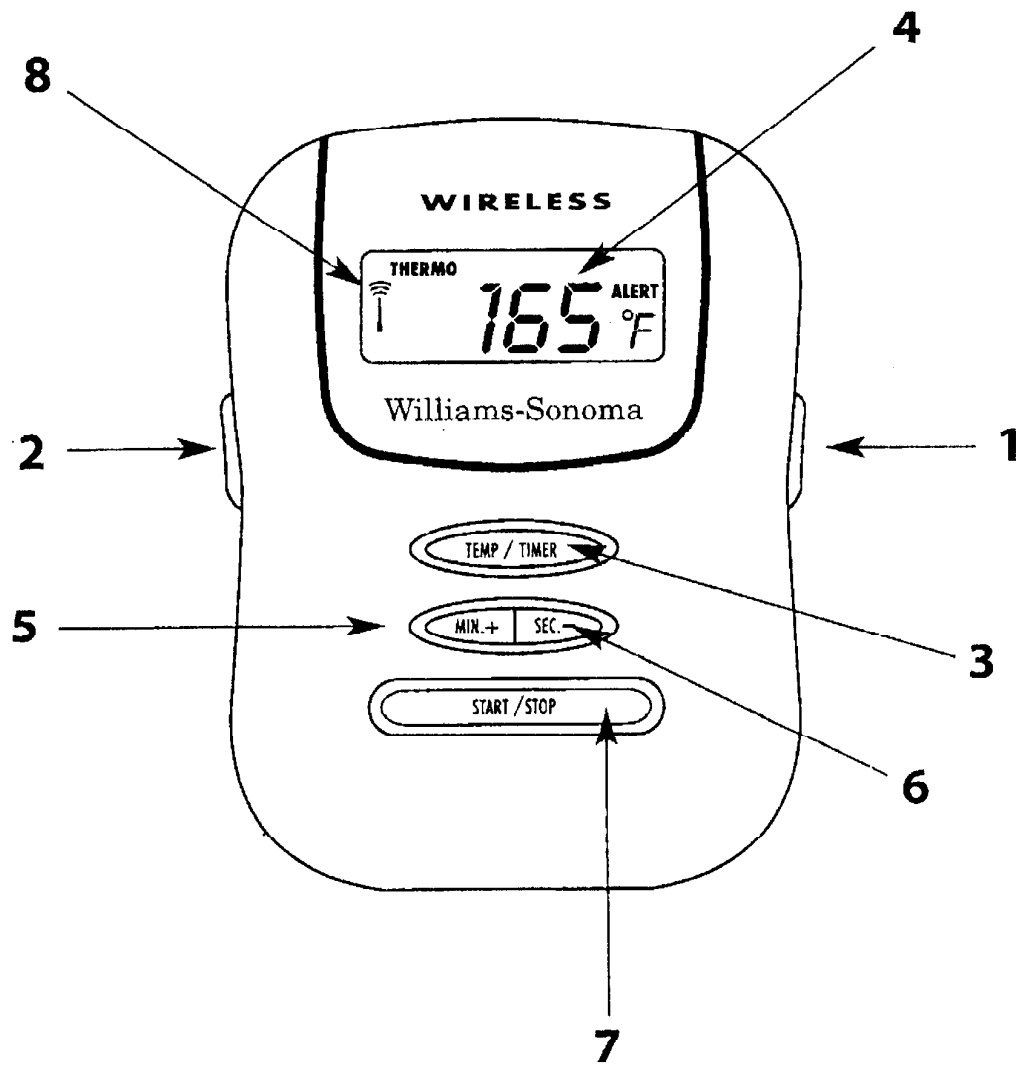
14. RF Display

Flashes every 3 - 5 seconds to show temperature signals are being transmitted

Transmitter



Remote Pager



Remote Pager

1. On/Off Switch

Slide switch to turn the unit on or off

2. Alert Switch

Slide switch to turn the audible alert on or off

3. Temp/Timer Button

Press the button to toggle back and forth between the thermometer and timer displays. Holding the button for two seconds allows you to switch between Fahrenheit and Celsius thermometer readings.

4. Thermo LCD

Indicates meat's current cooking temperature.
In timer mode, the display shows elapsed time.

5. Min. + Button

Press this button in rapid succession to set the number of minutes on the timer. If you hold the button for two seconds, the display will advance rapidly through the minutes.

6. Sec. - Button

Press this button in rapid succession to set the number of seconds on the timer. If you hold the button for two seconds, the display will advance rapidly through the seconds.

Press the min.+ and sec.- buttons simultaneously to clear the timer setting.

7. Start/Stop Button

Press to start or stop the timer

8. General LCD Display Window



Backlit display for night grilling.

Flashes every 3-5 seconds to indicate receiving the temperature signal.

If the remote pager fails to receive the signal, an audible alert will sound and **"Out of Range"** will appear on display.

Cooking With The Remote Thermometer

Getting Started

- After you've familiarized yourself with the buttons on the two units, you'll need to install batteries and test the reception.
- Install one 9-volt battery into the transmitter and two AAA batteries into the remote pager.
- First turn on the transmitter, then the remote pager. Whenever you do this after putting in fresh batteries, both units will go through a start-up process of flashes and beeps, indicating that everything is in order. As you cook, you'll notice that the antenna icon (RF) will flash every three to five seconds, indicating that a signal has been transmitted/received.
- To choose temperature readings in degrees Fahrenheit or Celsius, hold the Temp/Timer button for two seconds, then press the button to select °F or °C.

General Cooking Instructions

- On the transmitter unit, use the buttons to select the type of meat you're cooking and the desired degree of doneness (see page 12 for details).
- If you're using a recipe that also specifies cooking time (e.g. "Cook for XXX minutes or until meat reaches an internal temperature of XXX degrees), set the timer on either unit. Please note that timers on the transmitter and remote pager are totally independent (see page 13 for details).
- Insert the metal probe into the thickest part of the meat. Be careful not to let the probe touch any bone or very fatty areas, as this could cause an inaccurate reading.
- Insert the metal probe into the transmitter.
- Slide the power switch and the alert switch on both units to the "on" position. If you'd rather the alert didn't sound on either the transmitter or the pager, leave that unit's alert switch in the "off" position.
- Place the meat on the grill, in the oven, or into a pan on the stovetop. As your food cooks, superthin wires conduct precise temperature readings to the transmitter, which beams them to the remote pager up to 120 feet away.
- If you wander out of transmitting range, the pager will display a "Range Out" icon and an audible alert will sound. Press any key to stop the alarm.
- When meat reaches its preset temperature/doneness level, both the transmitter and remote pager will alert you with a series of beeps. An Overcook Alert Timer on the transmitter will immediately begin to register how long your meat has exceeded its preset temperature/doneness level. Press any key to stop the alarm. (see page 13 for details).
- If you're using the timer function on either unit, you will also be alerted with a beep when your preset time is up.

Cooking According to Temperature/Doneness

Our remote thermometer features pre-programmed settings that allow you to cook meats to a specific degree of doneness - all settings meet USDA guidelines for food safety. If you prefer to cook your food to a specific temperature, use the PGM (program) function to create a customized setting.

Using the Pre-Programmed Settings

- Press the MEAT button to select the type of meat you're cooking. The order of meats shown in the display is Beef, Ground Beef, Veal, Lamb, Pork, Chicken, Turkey. (After Turkey, the display PGM indicates a program you can customize to your preferred temperature.)
- Press the TASTE button to select your preferred degree of doneness. As you press the button, a square around the doneness display will indicate which level you have chosen: Rare, Medium Rare, Medium or Well Done.
- When your meat has reached the pre-set level of doneness, an alert will sound on both the transmitter and the remote pager.
Press any button on each unit to turn off the alert.

Creating a Customized Setting

- Press the MEAT button in rapid succession until the display shows PGM (program).
- Use the MIN. + and SEC. - buttons to select your preferred temperature.
(Pressing MIN. + button will raise the default temperature (170°) indicated on the SET display; pressing the SEC. - button will lower it.)
- When the meat reaches your pre-set temperature, an alert will sound for 60 seconds on both the transmitter and the remote pager. Press any button on each unit to turn off the alert.

USDA Cooking Temperature Guidelines

To ensure food safety, the USDA specifies guidelines for the internal cooking temperatures for different types of meat, as indicated by the chart below. Please note that all pre-programmed settings on our remote thermometer meet these temperature requirements. An asterisk notation * indicates that the USDA does not recommend cooking certain meats in a particular doneness range. Readings below are given in degrees Fahrenheit.

	RARE	MEDIUM RARE	MEDIUM	WELL DONE
Beef	140°	145°	160°	170°
Ground Beef	*	*	*	160°
Veal	*	145°	160°	170°
Lamb	*	145°	160°	170°
Pork	*	*	*	175°
Chicken	*	*	*	175°
Turkey	*	*	*	175°

Cooking According to Time

For your convenience, the transmitter and the remote pager each feature an independent timer, allowing you to monitor two cooking tasks at once. Please note that, unlike temperatures, timer settings are not transmitted between the units. If you'd like both units to monitor the same cooking task, you'll need to set each timer independently.

Setting the Timer

- Press the TEMP/TIMER button to select the timer. In the timer mode, an initial display of 00:00 will appear.
 - For the count-up mode, the time will begin at 00:00 and count up. The countdown mode will begin with your preset time and count down to 00:00. Preset times can be as long as 99 minutes, 59 seconds.
 - To set the count-up mode: Press the START/STOP button when you see the 00:00 display. The timer will immediately begin counting up. Please note that there is no alert function in the count-up mode.
 - To set the countdown mode: When you see the 00:00 display, enter your desired minutes and seconds by pressing the MIN + and SEC - buttons, then press START/STOP button to begin counting down. An alert will sound when time is up.
 - To turn off a timer alert, press any key.
 - To reset the timer, press the START/STOP button to stop counting, then press MIN + and SEC- buttons simultaneously.
-

Using the Overcook Alert Timer

- When meat reaches its preset temperature/doneness level, both the transmitter and remote pager will alert you with a series of beeps. If you don't turn off the alarm, an Overcook Alert Timer will immediately begin to register how long your meat has exceeded its preset temperature/doneness level.
- The Overcook Alert Timer will stop automatically when you turn off the Temperature/Doneness alarm sounds by pressing any key.
- To reset the transmitter to the thermometer display, press the TEMP/TIMER button.

The Transmitter Signal

Disabling the Signal Transmission

- There are times when the remote pager is not necessary to use during your cooking time, and you may wish to disable the signal transmission to save battery life.
- Simply hold the start/stop button on the transmitter for 5 seconds while in the temperature mode and the transmitter icon on the display will stop blinking, indicating that the signal is not being sent. You will not be able to disable the transmission in the timer mode.
- If you wish to reactivate the transmission during your cooking time, while in the temperature mode, just hold the start/stop button on the transmitter for 5 seconds and the transmitter icon will begin to blink indicating the signal is being sent to the pager.
- The signal will always be activated when you turn the transmitter on, even if the signal was disabled when the unit was turned off.

Setting the Transmission Channel

- In case another unit is being used nearby, you can change the channel of the transmission signal of your units.
- There is a 2 position dip switch in the battery compartment of each unit.
- Simply re-position the direction of the switches as you like to match on both units. Be sure the switches on both units are in the same position.

Important Safety Information

- Always use heat-resistant gloves to touch the metal probe or mesh cable during the cooking process.
- Wash the meat probe thoroughly between uses. Be sure to wipe the probe's plug dry before inserting it into the transmitter unit.
- Never use the thermometer in a microwave oven.
- Do not use the probe for internal meat temperatures over 392°F (200°C), as doing so will damage it.
- Do not submerge the probe in water. Moisture inside the probe's plug or in the thermometer body could cause incorrect temperature readings.
- Keep the metal probe and mesh cable away from children.
- Do not place the thermometer in direct sunlight or let it come in contact with hot or moist surfaces.

Troubleshooting

- If the meat temperature does not appear in the LCD display after you've inserted the probe into the meat, check to make sure the ON/OFF switch is in the "on" position and probe plug is securely inserted in the side of the thermometer.
- If the low-battery icon on either unit is flashing, replace that unit's batteries.
- If the remote pager is not receiving the signal from the transmitter, please check inside the battery compartment in both units to insure the dip switches are set identically.

Remark: User can not modify this product.