ivation

Dual Probe Long Range Wireless Digital Thermometer Set

user manual

IVAWT738

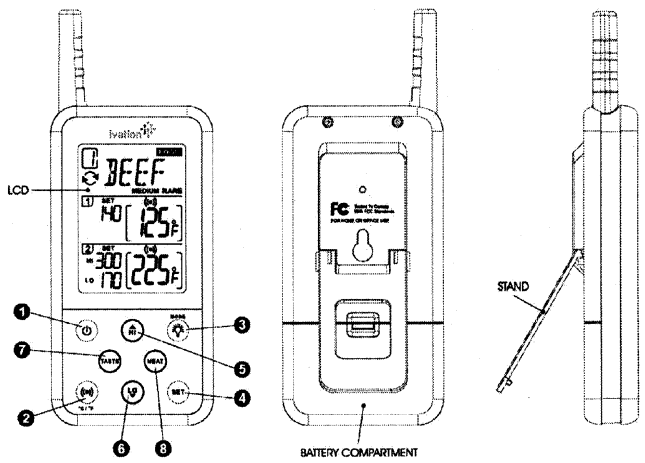
Introduction

Congratulations on your purchase of the Ivation Dual Probe Long Range Wireless Digital Thermometer Set, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of grilling food and the temperature inside your grill from anywhere in your home.

Components

1. 1– Receiver unit
2. 1– Transmitter unit
3. 2– Detachable stainless steel probes to be used for both Food and BBQ
4. 2– Probe clips
5. 4– AAA batteries.

Receiver Features

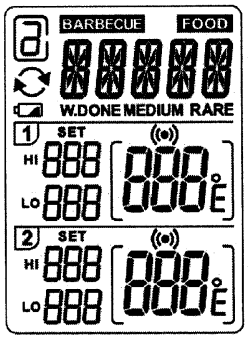


- LCD (Liquid Crystal Display) – Displays all icons, temperature and time.
- BATTERY COMPARTMENT – Holds 2 AAA batteries.
- STAND (Removable Clip) – Swings out and allow you to stand the receiver on tabletop.

Buttons

1. Power – Press to turn ON/OFF the receiver.
2. ALERT, ºC /ºF – Press to turn ON/OFF the alarm. Press and hold for 2 seconds to switch between ºC and ºF display.
3. LIGHT/MODE – Press to turn on the LCD back light for 5 seconds. Press to switch between Barbecue and Food while in SET up.
4. SET – Press and hold for 2 seconds to enter SET up.
5. HI – Switches between probe 1 and probe 2 during SET up. Raise Barbecue and Food set temperatures. Press and hold for 2 seconds to increase 10 degrees per
6. LO– Switches between probe 1 and probe 2 during SET up. Lower Barbecue and Food set temperatures. Press and hold for 2 seconds to decrease 10 degrees per
7. TASTE - Press to change the doneness set temperature of Meat selected while in SET up.
8. MEAT – Press to change the Meat selected while in SET up.

Receiver LCD



Full Segment

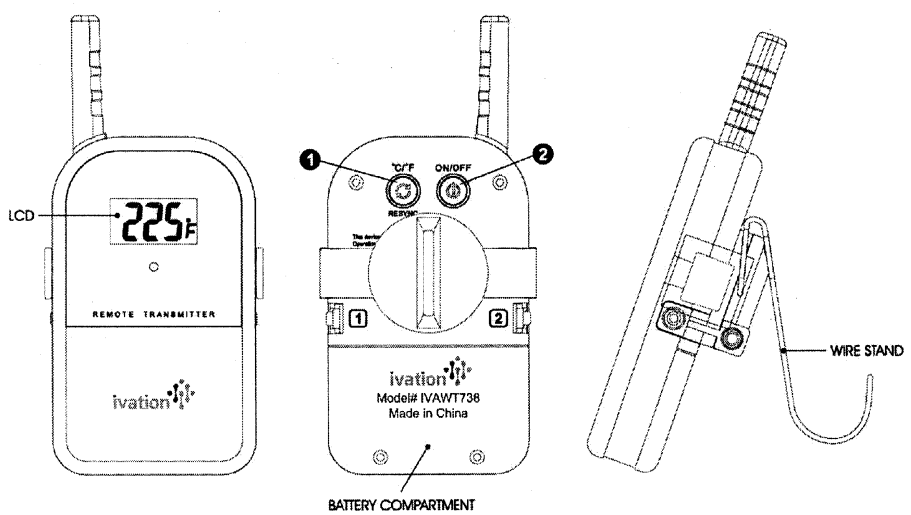
The receiver LCD is separated into 3 fields.

The Upper field displays the Probe # 1 or 2, the Mode BARBECUE or FOOD and if in the FOOD mode the MEAT and TASTE.

The Middle field displays the SET temperature and the actual temperature for Probe 1.

The Bottom field displays the SET temperature and the actual temperature for Probe 2.

Transmitter Features



- LCD (Liquid Crystal Display) – displays temperature of both probe 1 and probe 2. It will automatically switch between probe 1 and probe 2 displays.
  (Note: Press the re-sync button to switch the display between ºC and ºF.)
- WIRE STAND – Allows you to stand the receiver on tabletop or it can be reversed and used as a hanger.
- BATTERY COMPARTMENT – holds 2 AAA batteries.
- 1– Plug-in for stainless steel probe.
- 2 –Plug-in for stainless steel probe.

Buttons

1. Re-sync – Transmit manually, terminates the auto registration process. Press and hold for 2 seconds to register the radio frequency with the receiver. Press to select the temperature unit between ºC and ºF.
2. Power – Press and hold for 2 seconds to turns ON/OFF the transmitter.

Installing batteries

Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity. Open the battery compartment of the by removing the two small screws and insert two "AAA" batteries with correct polarity.

Registering Receiver & Transmitter

The Barbecue Thermometer needs the receiver to register and lock in the radio frequency signal from the transmitter, every time the device is turned on. Proceed as follows to register:

1. Plug the stainless steel probe sensors into the corresponding plug of the transmitter.
   Note: The probes are identical and can be used for either meat or barbecue.
2. Turn on the receiver by pressing the power button 2 seconds.
3. Turn on the transmitter by pressing the power button 2 seconds, found on the back of the transmitter. This needs to be done within 120 seconds of turning on the receiver in order for the receiver to receive the Registration Code from the transmitter. If it doesn't beep within 5-10 seconds and the "---" shown on LCD was flashing or is solid, press the power button 2 seconds to turn OFF the Transmitter and then turn back ON. Pressing and holding the RESYNC button for 2 seconds will get the same result as turning the transmitter OFF and then ON.
4. Registration is completed when the unit beeps and the probe temperatures will appear on LCD.

Loss link alert

If the receiver is taken out of range or there is abnormal external interference or after shutting OFF the transmitter, the receiver may not be able to receive the transmission from the transmitter. If this happens over 4 minutes, the unit will alert you by beeping once for every 4 seconds to tell you to re-sync the signal. Pressing any button on Receiver will stop the Loss Link beep.

To regain transmission signal, move the receiver close to the transmitter, turn OFF the Receiver and then turn back ON. Press and hold the RESYNC button of the transmitter 2 seconds within 120 seconds and the temperatures should appear on the receiver display.

Remarks:

According to FCC Part 15.231(e) rule, the RESYNC button can be activated once every 12 seconds manually. If the re-synchronization doesn't succeed 1st time, wait for 12 seconds before pressing & hold the RESYNC button again. Or you can press and hold the power button 2 seconds to turn OFF the Transmitter and then turn back ON again. It will produce the same result.

You can monitor 2 things at once and you select what you monitor. 1 Food and 1 Barbecue or 2 Foods or 2 Barbecues.

Food or Barbecue Mode selection

Press and hold the SET button for 2 seconds. The Probe # will flash in the upper left hand corner. Either (1) or (2). While the probe # is flashing press either the HI or LO button to switch between probe 1 or probe 2. Press SET button to select a probe.

Once a probe is selected either FOOD or BARBECUE will flash. Press MODE button to switch between FOOD or BARBECUE.

If FOOD is selected a Meat (Example: BEEF) will appear in the upper LCD field and a HI SET temperature will appear in the middle field if probe 1 or in the bottom field if probe 2. If BARBECUE is selected the upper LCD field will be empty. HI SET and LO SET temperatures will appear in the middle field if probe 1 or in the bottom field if probe 2.

Press SET button to set the mode or don't press anything and in a few seconds the unit will set it.

Food selection

If you pressed SET in FOOD mode then the Meat will flash in the upper LCD field.

From this point you can select a MEAT, select a TASTE (doneness) and you can modify the TASTE set temperature to you own personal settings.

Press MEAT button and you will scroll through the 15 pre-programmed meats BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY, DEER, ELK, MOOSE, BUFFALO, RABBIT, BOAR, DUCK, BIRD AND FISH.

While the Meat is flashing press TASTE to select a USDA doneness level (SET Temperature).

Also while the Meat is flashing you can raise and lower the USDA doneness level (SET Temperature) by pressing HI to raise it or LO to lower it. The FOOD temperature range is 32 ºF - 572 ºF

Pressing SET button at any point will set the current settings. Not pressing any buttons for a few seconds will also do the same.

MEAT		TASTE			
		WELL DONE	MEDIUM	MEDIUM RARE	RARE
Beef	**BEEF**	160°F	150°F	140°F	125°F
Veal	**VEAL**	160°F	150°F	140°F	
Lamb	**LAMB**	160°F	150°F	140°F	
Pork	**PORK**	160°F	150°F		
Chicken	**CHICK**	170°F			
Turkey	**TURKY**	170°F			
Deer	**DEER**			140°F	135°F
ELK	**ELK**			140°F	
Moose	**MOOSE**	160°F		140°F	
Buffalo	**BUFLO**			140°F	125°F
Rabbit	**RABBT**		160°F		
Boar	**BOAR**		150°F		
Duck	**DUCK**				135°F
Bird	**BIRD**		160°F		
Fish	**FISH**			135°F	125°F

Barbecue selection

If you pressed SET in BARBECUE mode then the HI SET temperature will flash in the corresponding probe field. Press HI to raise it or LO to lower it. The range for the HI SET temperature is 140 ºF – 572 ºF.
Default temperature from the factory is 250 ºF

Press SET to set the HI SET temperature. The LO SET temperature will flash. Press HI to raise it or LO to lower it. The range for the LO SET temperature is 32 ºF – 554 ºF. Default temperature from the factory is 200 ºF

Pressing SET button at any point will set the current settings. Not pressing any buttons for a few seconds will also do the same.

Note: The unit will not allow you to set the maximum BARBECUE temperature below the minimum BARBECUE temperature. It will automatically change the LO temp to 2 degrees below the HI.

Activating the temperature alarm

You can press the ALERT, ºC /ºF button to activate the temperature alarm for both probe 1 and 2. The alarm icons will appear above the actual temperature.

The receiver will beep with the alarm icon and probe temperature flashing if:

a) The actual FOOD temperature has exceeded your set maximum FOOD temperature.
(The alert Beeps 3 times every second if the temperature is within 6 oC or 10 F of the set temperature and beeps 4 times every second once the set temperature is reached)

b) The actual BARBECUE temperature has exceeded your set maximum BARBECUE temperature.
(Beeps twice in every second)

c) The actual BARBECUE temperature has fallen below your set minimum BARBECUE temperature.
(Beeps once in every second)

Note: if you press the ALERT, ºC /ºF button and the actual probe temperature is above the FOOD set temperature or out of range of your BARBECUE set temperature then the Alert icon and the actual probe temperature will flash immediately indicating the issue.

Note: The minimum BARBECUE temperature alarm will not be activated until the actual BARBECUE temperature goes above the set minimum temperature.

For example: You set the minimum BARBECUE temperature as 220 ºF and press the ALERT, ºC /ºF, to activate the alarm. The unit will NOT beep or flash even if the actual BARBECUE temperature is below 220 ºF. It assumes that your BARBECUE is not up to temperature. Only when the actual BARBECUE temperature goes over 220 ºF, then falls below 220 ºF, can the alarm be activated, the unit will beep and flash.

Note: The unit will retain your Barbecue & Food alert temperature settings even after the unit is turned off.

Procedure for typical use in an outdoor barbecue

Monitor 1 FOOD and 1 BARBECUE.

The following typical examples will go through the steps to have the ET-738 REDI CHEK BARBECUE alarm you if a piece of meat BEEF is cooked to 173 ºF and if your barbecue temperature falls below 225 ºF or goes above 275 ºF.

Probe 1: FOOD, BEEF, WELL DONE, SET TEMPERATURE 173 ° F

1. Press and hold SET button for 2 seconds.
2. Press HI or LO button to switch flashing probe in upper left hand corner to (1)
3. Quickly press SET.
4. Press MODE button so FOOD is displayed.
5. Quickly press SET.
6. Press MEAT button until BEEF is displayed.
7. Quickly Press TASTE button until W.DONE is displayed.
8. Quickly Press HI button until 173 is displayed as HI SET.
9. Press set.

Probe 2: BARBECUE, 225 °F LO SET, 275 °F HI SET

1. Press and hold SET button for 2 seconds.
2. Press HI or LO button to switch flashing probe in upper left hand corner to (2).
3. Quickly press SET.
4. Press MODE button so BARBECUE is displayed.
5. Quickly press SET.
6. Press and hold HI or LO button until 275 is displayed as HI SET.
7. Quickly press SET.
8. Press and hold HI or LO button until 225 is displayed as LO SET.
9. Press set.

Helpful Hints

If the receiver and / or the transmitter display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed or you get a false temperature, squeeze the probe jacks harder into the transmitter and twist them back and forth so they make good contact. If the problem still persists it is likely the internal probe wire has shorted out either through moisture or heat damage.

- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire to come into contact with flames.
- Within the warranty period, return defective probe to address below along with return address and we will send you a replacement probe at no charge.
- 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 to outside. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions:

1) 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.
2) Keep the stainless steel probe sensors and wires away from children.
3) Clean the stainless steel probes and dry thoroughly after each and every use.
4) Do not use the receiver in the rain. It is NOT rain proof. The transmitter is rain proof but not water tight. Do not immerse in water.
5) Do not expose the plugs of the stainless steel probes or the plug in holes of the transmitter to water or any liquid. This will result in a bad connecting and faulty readings.
6) Do not expose the receiver or transmitter to direct heat or surface.
7) Do not use stainless steel probes in microwave oven.
8) The Barbecue Thermometer registers temperatures as low as 32 ºF (0 ºC) and as high as 572 ºF (300 ºC). LLL will be displayed below 32 ºF and HHH will be displayed above 572 ºF. Do not use the stainless probe sensor above 572 ºF. Doing so will deteriorate the wire.
9) Not Intended for Use by Persons ages 12 and under.

Cleaning

1) 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.
2) Keep the stainless steel probe sensors and wires away from children.
3) Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
4) Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

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FCC Statement:
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.
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.
Caution: Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.