

DIGITAL THERMOMETER INSTRUCTIONS

FCC DECLARATION OF CONFORMITY

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.

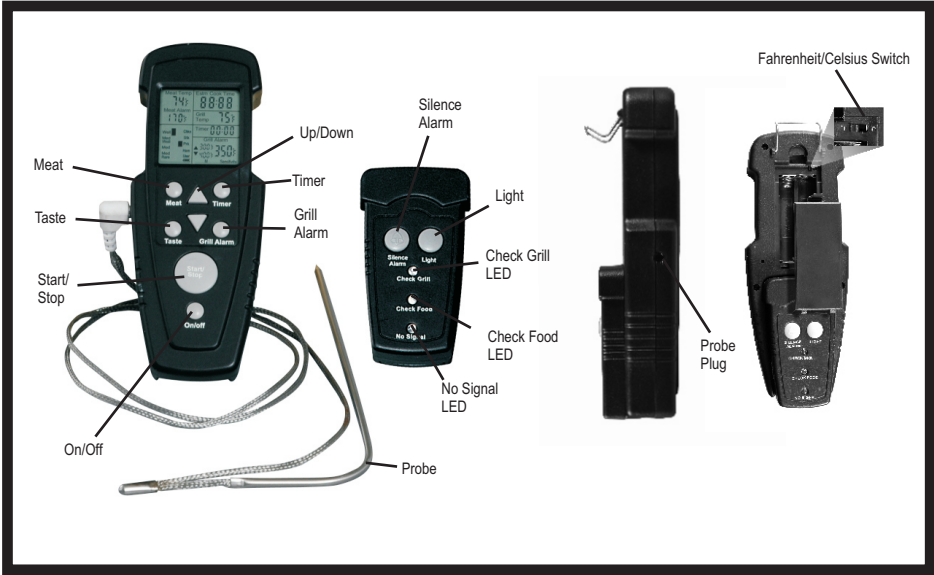
Product: Digital Thermometer
Char-Broil Part Number: 3496931
Responsible Party: Char-Broil, LLC.
Columbus, Ga. 31902
800-241-7548

FCC WANTS YOU TO KNOW

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 bu one or more of the following measures:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
4. Consult an experienced radio/TV technician for help.
5. If you cannot eliminate the interference, the FCC requires that you stop using your thermometer.

The manufacturer in not responsible for any radio or TV interference caused by unauthorized modifications to this equipment. Such modifications could void the user’s authority to operate the equipment.



READ ALL CAUTIONS BEFORE OPERATING THIS DEVICE.

- CAUTIONS**
- Always wear heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
 - Keep the stainless steel wire and probe away from children.
 - Clean the stainless steel probe and dry thoroughly after each use.
 - Do not use either the transmitter or receiver in the rain, they are not waterproof.
 - Do not expose wire, the plug of the stainless steel probe or the plug in the hole of the transmitter to water or any liquid. This will result in a bad connection and a faulty reading.
 - Do not expose the receiver or transmitter to direct heat or heated surface.
 - Do not use the stainless steel probe in a microwave oven.

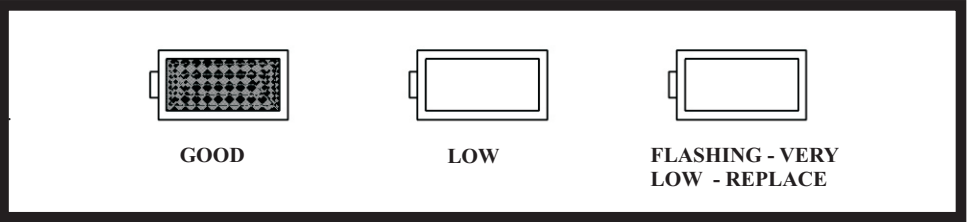
FOR BEST RESULTS: Preheat your grill to your desired grill temperature and ensure the temperature has stabilized before programming the thermometer.

NOTE: Don’t change your grill conditions, such as the temperature, etc., once the estimated cook time has started calculating.

- TRANSMITTER DIRECTIONS**
1. Insert batteries
 2. Insert probe (the program will not work without the probe inserted into the unit)
 3. Press the (ON/OFF) button once to turn the unit on
 4. Select the meat type with the “MEAT” button (**CHKN, STK, PRK, HAM, USER**)
NOTE: Under the meat selection is the “USER” function that allows you to select the temperature you want to cook your meat from 120 – 180 degrees Fahrenheit if the pre-selected temperatures are not what you desire. It is preset at 160 degrees Fahrenheit. Set desired doneness with the “TASTE” button (**WELL, MED WELL, MED, MED RARE**)
NOTE: The chicken and ham have preset temperatures that can not be changed.
 5. Press the “GRILL ALARM” button once and it will start the temp blinking. Adjust the temp using the up/down buttons
 6. Press the “GRILL ALARM” button a second time to change the “Sensitivity” to High, Med, or Low if desired. It is preset to M for medium.
High is +/- 25 degrees
Med is +/- 50 degrees (preferred)
Low is +/- 75 degrees
 8. Once the “Sensitivity” is selected, then press the “START/STOP” button once.
 9. After the “Estm Cook Time” shows a blinking 88:88, (*The temperature must stabilize before the “Estm Cook Time” will show 88:88; it may take a few seconds.*) the unit is ready to start the estimated cook time calculation.
 10. Press the “START/STOP” button and the “Estm Cook Time” will show “CALC” which means the program is running. (see Estimated Cook Time information)
NOTE: Do not press any other buttons once the Estimated Cook Time shows “CALC.” Once the time is calculated it will automatically show in the “Estm Cook Time” window.
NOTE: The time the unit takes to calculate the Estimated cook time will be referenced as “**INPUT TIME.**”
 11. To reset the program, press the “START/STOP” button for two seconds.
 12. Turn the unit off by press and hold the “ON/OFF” button for three seconds.

FAHRENHEIT/CELSIUS SWITCH
Slide the Fahrenheit/Celsius switch to the desired location (switch is located inside the battery compartment). Change is effective after the unit is turned off and turned on again.

BATTERY ICON(FOR TRANSMITTER ONLY):



HOW LONG DOES THE UNIT TAKE TO GIVE ME THE “ESTIMATED TIME?”
NOTE: The times below will vary from different cuts of meat based on grill conditions.

2 lb meat will be roughly 10 – 15 minutes to see the estimated cook time
5 lb meat will be roughly 20 – 25 minutes to see the estimated cook time

NOTE: The estimated cook time will slow down, speed up, or actually add or take away more time if your grill conditions change from the original conditions calculated during the input time. Example: If you pre-heated your grill at 350 degrees, and let’s say the timer estimated your cook time to be 45 minutes. A few minutes later you change your cooking temperature to 300 degrees, the estimated cook time will adjust to the changes and possibly extend your cook time as needed.

- RECEIVER (PAGER) DIRECTIONS**
1. Insert battery
 2. Turn on unit moving the slide switch to the “ON” position. Note: the unit will light up the front three lights and beep as a diagnostic test.
 3. The “CHECK GRILL” LED light comes on when the grill needs to be checked if the grill temperature exceeds the “GRILL ALARM” minimum or maximum temperatures. To turn off the alarm press the “SILENCE ALARM” button. The “CHECK GRILL” alarm will sound every three minutes until the grill temperatures fall within the minimum and maximum grill temperatures under the “GRILL ALARM” display.
 4. The “Check Food” LED light comes on when the food temperature has met the preset “MEAT ALARM” temperature or the estimated cook time or timer reaches 00:00. To turn off the alarm press the “SILENCE ALARM” button. The “CHECK FOOD” will sound once every minute until the unit is turned off or the program is reset by pressing the “START/STOP” button once after the estimated cook time or timer reaches 00:00.
 5. The “NO SIGNAL” LED light will come on when the unit does not detect the transmitter signal (about 80 to 100 feet line of sight distance). To reset the light just walk back within range of the transmitter.
 6. The “LIGHT” button is for the LED light on top of the unit, press the button and the light will turn on.

- TIMER DIRECTIONS**
1. Turn the unit on by pressing the “ON/OFF” button once.
 2. Press the “Timer” button once
 3. Adjust the time by minutes with the “Up/Down” buttons
 4. Press the “Start/Stop” button once to start the timer
 5. Press the “Start/Stop” button again to stop the timer
 6. Press the “Start/Stop button again to restart the timer
 7. Press and hold the “Start/Stop” button for two seconds to reset the timer to zero.
 8. Turn the unit off by pressing and holding the “ON/OFF” button for three seconds.

COOKING TIPS
Once the meat is on the grill close the lid and let the temperature stabilize. Good cooking performance is about 300 – 350 degrees Fahrenheit. Two pounds of meat will take about 50 - 65 minutes to cook at this temperature.

Use off-set cooking techniques (burner turned-on on one side of the grill and the meat on the other side of the grill).

It is not necessary to flip the meat on lower temperatures but if you want to flip your meat, then do it one time about the half way thorough the Estimated Cook Time to ensure even doneness.

Don’t open the lid except to flip the meat once, check for flare-ups, etc. Every time you open the lid heat escapes and it may affect the remaining estimated cook time.

Cleaning/Storage
CAUTION: Always wear heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
CAUTION: Keep the stainless steel wire and probe away from children.
Wash the metal probe tip with hot soapy water and dry thoroughly. DO NOT immerse the wire or probe in water while cleaning.
Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.
If the transmitter and/or pager is stored for prolonged periods of time remove the batteries.

NOTE:
1.Alarm signals received on the receiver may be delayed due to the fact that the transmitter is transmitting signals every 12 seconds.
2.In case there are obstacles between the transmitter and the receiver, the transmitter distance will be shortened.

LIMITED WARRANTY
Char-Broil® guarantees this production both material and workmanship for a 90 day period from the date of purchase to the original purchaser if used for home use. If this product fails to operate due to manufacturing defect, the defective part will be repaired or replaced at Char-Broil’s option. The product, return authorization number, and proof of purchase must be returned postage paid. The return authorization number must be on the outside of the box and placed inside. Please contact Char-Broil® for the required return authorization number at 1-800-241-7548 (USA) or 1-800-387-6057 (Canada).