



FGT 433 A2

WIRELESS GRILL THERMOMETER

TERMÓMETRO DE COCINA INALÁMBRICO PARA LA PARRILLA

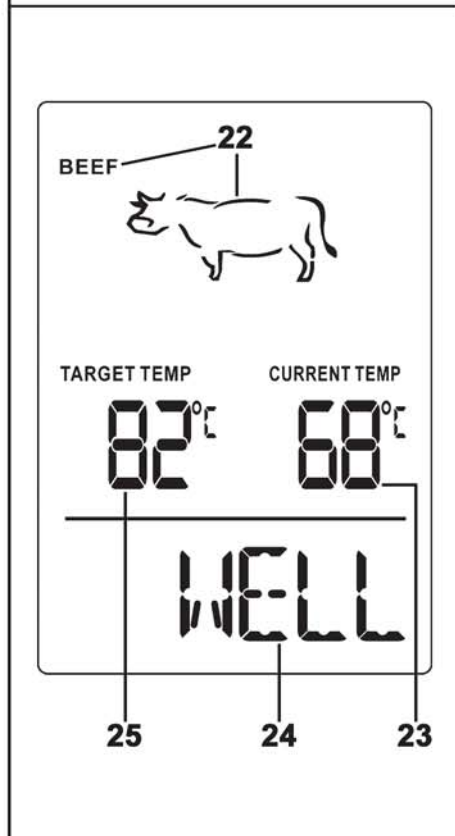
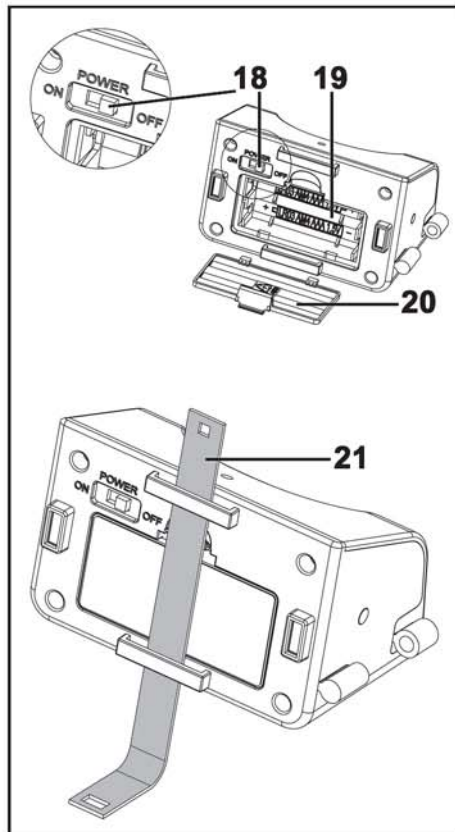
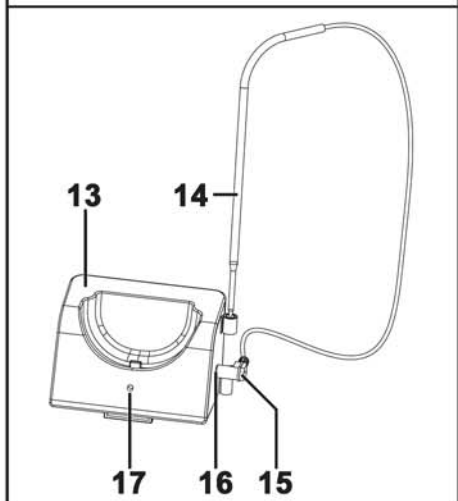
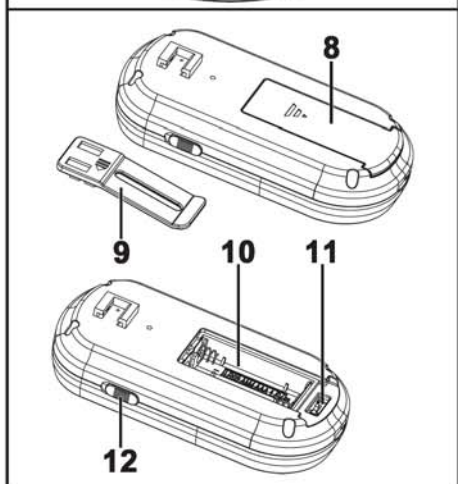
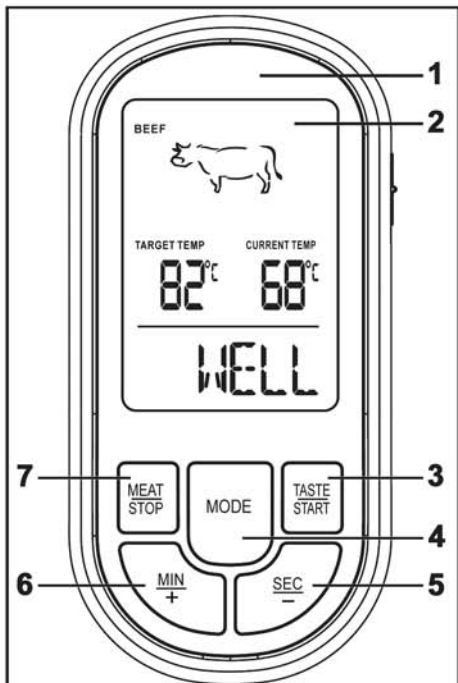
US-EN

Operating and Safety Instructions

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Congratulations!

By purchasing the FLORABEST SBB 433 A1 wireless grill thermometer, hereafter referred to as the grill thermometer, you have opted for a high quality product.

1. General Information

1.1. Read and retain the operating manual



This operating manual contains important information regarding the safe use of the device as well as details on day-to-day use and disposal. Carefully familiarize yourself with the operating manual, paying special attention to the safety instructions before using the device, and use it only for the application areas and purposes described. If you give the device away or sell it, please ensure that you also pass on the operating manual. It is part of the product.

1.2. Explanation of symbols used

The following symbols and signal words are used in this operating manual, on the device, or on the packaging.

WARNING

This symbol / signal word indicates a hazard with a medium level of risk that if not prevented could result in death or serious injury.

CAUTION

This symbol / signal word indicates a hazard with a low level of risk that if not prevented could result in minor or moderate injury.

NOTICE

This signal word warns of possible damage to property.



This icon indicates danger of scalding.



This symbol indicates further information on handling and use.

2. Safety

2.1 Intended use

This grill thermometer is used to measure and monitor the core temperature of dishes such as fish, beef, pork, chicken, hamburgers, and other kinds of meat. The grill thermometer is not intended for business or commercial use. The grill thermometer is solely for private purposes; any other use is deemed improper. This device meets all relevant norms and standards in conjunction with UL conformity. Compliance with these standards is no longer guaranteed if a change is made to the grill thermometer without the authorization of the manufacturer. The manufacturer shall not be liable for any damages or faults arising as a result. Only use the accessories provided by the manufacturer.

Please observe the national regulations and/or laws of the country in which the device is used.

2.2. Safety Instructions

IMPORTANT SAFEGUARDS

Read all instructions.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.

SAVE THESE INSTRUCTIONS

For household use only.

WARNING

Danger to children and persons with reduced physical, sensory or mental capabilities (for example, partially disabled, elderly people with limited physical and mental abilities), or lack of experience and knowledge (for example, older children).

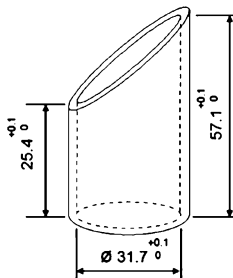
- Do not allow children under eight years of age to operate this device.
- The device can be used by people with reduced physical sensory or mental abilities or who lack experience and/or knowledge, providing they are supervised or have been instructed in the safe use of the device and understand the resulting dangers.
- Greatest attention is required if the device is used by or near children or persons with reduced physical, sensory or mental abilities or disabilities.
- Keep the packaging film away from children. There is a risk of suffocation.
- Under no circumstances may the device be immersed in water or held under running water.
- In case of battery leakage, remove the batteries to avoid damaging device. You can remove leaked battery fluid with

a dry, absorbent cloth. Wear suitable gloves to do so! Contact with the skin must be avoided. In the case of contact with eyes, rinse eyes immediately with plenty of water and seek medical attention.

- Always take care to install your batteries correctly observing the "+" and "-" marks on the battery and the device.
- Always replace the whole set of batteries at one time, taking care not to mix old and new ones, or batteries of different types.
- Remove discharged batteries from equipment promptly to avoid possible damage from leakage.
- Never dispose of batteries in fire, except under conditions of controlled incineration. (Failure to observe this precaution may result in an explosion.)
- Never attempt to recharge primary batteries as this may cause leakage, fire, or explosion.
- Never short circuit batteries as this may lead to high temperatures, leakage, or explosion.
- Never heat batteries in order to revive them.
- Never attempt to disassemble or open batteries as this can lead to electrolyte burns.
- Keep batteries out of the reach of children, especially those batteries fitting within the limits of the truncated cylinder as defined in Figure 1.

Figure 1:

inner dimensions
in millimeters
(mm)



Immediately seek medical attention if a cell or battery has been swallowed. Also, contact your local poison control center.



CAUTION

- Never use the product if you determine it to be damaged in any way. There is a risk of injury.
- Please note that a health hazard may result from eating food of animal origin that is not fully cooked. This poses a particular risk to small children, pregnant women, and people with weakened immune systems.
- The inside of the product must be kept free of foreign bodies.
- The product should not be subjected to strong vibrations or mechanical loads. Damage can be avoided in this way.
- The product does not contain any components that require maintenance.
- Contact the manufacturer's service department in the event of damage, defects, or other problems.

**CAUTION****Risk of burns**

- Always handle the product in such a way that other people, children, or animals cannot be burned by it.
- Wear protective gloves or oven mitts when touching the temperature sensor (14) during or after use.
- Improper use of the product can lead to injuries.

NOTICE

- Keep the product and accessories away from open fires.
- Never use the product in a microwave oven or conventional oven.
- The transmitter cable must not be kinked.
- The product is not waterproof. Do not use the product in the rain, and keep the transmitter (13) and receiver (1) away from moisture.
- Switch off the transmitter (13) and receiver (1) when not in use.

3. Package Contents

- 1 receiver
- 1 transmitter
- 1 temperature sensor
- 1 fastening clip
- 2 Velcro fasteners
- 4 AAA batteries (1.5 V)
- This operating manual

4. Description of Parts and Controls

Receiver

1	Receiver
2	Liquid-crystal display
3	TASTE/START button
4	MODE button
5	SEC/- button
6	MIN/+ button
7	MEAT/STOP button
8	Battery compartment cover
9	Fastening clip (with integrated magnets)
10	Battery compartment
11	Selector switch (for setting unit of temperature to °C or °F)
12	ON/OFF switch

Transmitter

13	Transmitter (with integrated magnets)
14	Temperature sensor (with cable)
15	Plug (temperature sensor)
16	Jack (for temperature sensor plug)
17	Red LED
18	ON/OFF switch
19	Battery compartment
20	Battery compartment cover
21	Velcro fastener

LCD

22	Type of meat
23	CURRENT TEMP indicator (actual core temperature)
24	Doneness
25	TARGET TEMP indicator

5. Technical Data**Receiver**

Power supply	2 batteries: 1.5 V AAA (Micro LR3)
Temperature measurement range	0°C - 300°C/ 32°F - 572°F
Transmission range	approx. 49.2 feet/15 meters

Transmitter

Power supply	2 batteries: 1.5 V AAA (Micro LR3)
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6. Copyright

All contents of these operating instructions are subject to copyright law, and are provided to the user solely as a source of information. Any form of copying or reproduction of data and information is prohibited without the express written permission of the author. This also concerns commercial use of the contents and data. The text and illustrations correspond to the technical standards at the time of printing. Subject to alterations.

7. Before Initial Use

Remove the grill thermometer and all accessories from the packaging and check to ensure that nothing is missing. Remove all protective film. Do not use the grill thermometer if you determine that something is damaged. Instead, contact to the manufacturer's service department. We recommend cleaning the temperature sensor (14) before using it for the first time.

7.1 Inserting/changing the batteries**Transmitter:**

- Turn off the transmitter (13) via the ON/OFF switch (18).
- Remove the Velcro fastener, if one is attached (21).
- Unlock the battery compartment lid (20) and remove it.
- Insert two AAA 1.5 V batteries (Micro LR3), ensuring that the polarity is correct. Follow the marking in the battery compartment (19).

- Close the battery compartment (19) by putting the cover (20) back in place. Make sure that it snaps audibly into place.

Receiver:

- Turn off the receiver via the ON/OFF switch (12).
- Remove the fastening clip (9) from the back by sliding it to the left.
- Now remove the battery cover (8) by pressing it gently and sliding it in the direction of the arrow.
- Insert two AAA 1.5 V batteries (Micro LR3), ensuring that the polarity is correct. Follow the marking in the battery compartment (10).
- Close the battery compartment (10) by putting the cover (8) back in place and sliding it away from the direction of the arrow.
- Now attach the fastening clip (9) by positioning it on the open side of the guide and sliding it as far to the right as it will go.

7.2 Connecting the temperature sensor

Plug the plug (15) into the jack (16) on the side of the transmitter (13). When not in use, the temperature sensor (14) can be stored in the holder next to the jack (16).

7.3 Setting the unit of temperature

You can choose between two temperature units (°C and °F). To do so, slide the selector switch (11) in the battery case (10) to the desired position.

8. Initial Use

- Set the transmitter's (13) ON/OFF switch (18) to the ON position. The red LED (17) blinks every four seconds during operation.
- Now turn on the receiver (1) by setting the ON/OFF switch (12) to the ON position. A beep sounds and the LCD (2) lights up briefly with blue backlighting before switching to red.



If the temperature sensor (14) is not connected to the sensor (13) or the wireless connection between the transmitter (13) and receiver (1) is interrupted, the LCD (2) will display '---' as the current temperature.

If this happens, ensure that the plug (15) is plugged into the jack (16) correctly and that the distance between transmitter (13) and receiver (1) is not too great. If necessary, turn off the transmitter (13) and receiver (1) for around three seconds and turn them on again. That should fix the problem.

8.1 Position during operation



The transmitter (13) has a range of approximately 49.2 feet/15 meters. Please make sure that the transmitter (13) and receiver (1) are not too far apart. Otherwise, it will not be possible to measure the temperature correctly.

8.1.1 Receiver (1)

- You can configure the receiver (1) via the transmitter (13)
- The fastening clip (9) lets you attach the receiver to, for example, your clothes (belt or pocket).
- The fastening clip (9) has two integrated magnets. They can be used to attach the receiver (1) to a magnetic surface.

8.1.2 Transmitter (13)

- There are two magnets on the underside of the transmitter (13). They can be used to attach the transmitter (13) to a magnetic surface.
- The Velcro fasteners (21) included in the package can be used to attach the transmitter (13) to the handle or base of a grill. Use one or both Velcro fasteners (21), depending on the circumstances.



When positioning the transmitter (13), make sure that the cable of the temperature sensor (14) can easily reach the grilled meat whose core temperature has to be measured.

The transmitter (13) is made of plastic.

Consequently, it should not be attached to parts of the grill that are very hot, such as the grill cover or coal tray. The transmitter (13) could become damaged as a result.

8.2 Selecting type of meat/setting doneness

- Press the MEAT/STOP button (7) to set the type of meat. The LCD (2) shows the selection. Each push of the button changes the selection in the order listed in the following table.

	BEEF
	LAMB
	VEAL
	PORK
	TURKEY
	CHICKEN
	HAMBURGER
	FISH

- Once you have selected the type of meat, press the TASTE/START button (3) to set the doneness level. Each push of the button changes the selection in the order listed in the following table. The currently selected target temperature is displayed on the LCD (2) under TARGET TEMP (25).

Indicator	Meaning
WELL	Well done
M WELL	Medium well
MEDIUM	Medium
M RARE	Medium rare
RARE	Rare

**Please note:**

For health and other reasons, some options are unavailable for some types of meat.
For example, poultry should always be well done.
This is therefore the only available setting for poultry.

You also have the option to set the target temperature, TARGET TEMP (25), manually. To do this, proceed as follows:

- Press the MODE button (4) for approximately three seconds. A beep sounds and TARGET TEMP (25) blinks on the LCD (2). You can now change the setting with the MIN/+ (6) and SEC/- (5) buttons. Press the MODE (4) button to set the TARGET TEMP (25) to the current selection.
- To override the manual selection or select another type of meat, press and hold the TASTE/START (3) button for approximately three seconds. Alternatively, you can turn the receiver (1) off and back on again with the ON/OFF switch (12).



Low core temperatures are only suitable for meat that is fresh and in excellent condition. In general, low core temperatures are inadequate for deep-frozen or vacuum-packed meat.

8.3 Measuring the core temperature



The temperature will only be measured correctly when no other devices of the same type are turned on and located nearby. Otherwise, the current temperature will not be displayed correctly and clearly on the LCD (2).

- Insert the tip of the temperature sensor (14) into the thickest part of the meat to be grilled. It is a good idea to insert the temperature sensor into the side of the meat so that you can turn the meat easily later on.



Avoid positioning the temperature sensor (14) in such a way that it touches bone. Otherwise, the temperature measurement may be inaccurate. For the same reason, the temperature sensor (14) should not be stuck in pure fat.

- After a few seconds, the core temperature of the meat appears under CURRENT TEMP (23). It increases as the meat cooks until the specified TARGET TEMP (25) is reached. At that point, the LCD (2) begins to blink red and a beep is emitted in time with the blinking.
- Press the MEAT/STOP (7) button to stop the beep and the temperature measurement.



If multiple pieces of the same meat that are of similar quality have been placed in the pan or on the grill at the same time, it is safe to assume that the other pieces, too, have reached the specified doneness level.

8.4 Doneness table

The following doneness table serves as a guide. The specified values may vary slightly depending on the quality of the meat.

Meat/ Doneness	WELL (Well done)	M WELL (Medium well)	MEDIUM (Medium)	M RARE (Medium rare)	RARE (Rare)
BEEF	82 °C / 179 °F	75 °C / 167 °F	71 °C / 159 °F	66 °C / 150 °F	63 °C / 145 °F
LAMB	82 °C / 179 °F	77 °C / 170 °F	71 °C / 159 °F	63 °C / 145 °F	
VEAL	82 °C / 179 °F	74 °C / 165 °F	70 °C / 158 °F	63 °C / 145 °F	
PORK	82 °C / 179 °F	75 °C / 167 °F	71 °C / 159 °F		
TURKEY	87 °C / 188 °F				
CHICKEN	87 °C / 188 °F				
HAMBURGER	75 °C / 167 °F				
FISH	63 °C / 145 °F				

8.5 Timer function

Should you be unsatisfied with the doneness level, you can use the timer function to grill the meat for an additional length of time. There is no need to leave the temperature sensor (14) in the meat for this. Proceed as follows:

- Briefly press the MODE (4) button to access the timer function.



- Select the desired time by pressing the MIN/+ (6) and SEC/- (5) buttons. You can hold the buttons down to move more quickly through the numbers.
- Press the TASTE/START button (3) to start the countdown. The time on the LCD (2) now runs backwards and the remaining time can be read at any time.
- Press the MEAT/STOP button (7) to pause the countdown, for example, to check or turn the meat. Resume the countdown by pressing the TASTE/START button (3).
- When the countdown reaches zero, the LCD (2) begins to blink red and a beep is emitted in time with the blinking.
- Press the MEAT/STOP button (7) to stop the beep. Otherwise, the beep will stop on its own after approximately two minutes.

9. Cleaning



Before each cleaning, let the grill thermometer cool off completely! There is a risk of burns.

- Clean the grill thermometer after each use. This goes especially for the temperature sensor (14).
- Do not use cleaning agents that are harsh or contain solvents. Brushes with metal bristles or metallic objects such as knives, spatulas, etc. should also not be used.
- The grill thermometer and accessories are not suitable for cleaning in the dishwasher.
- Never immerse the grill thermometer or accessories in water or other liquids.
- Clean the transmitter (13) and receiver (1) with a soft, damp cloth. Use a mild cleaning agent, if necessary.
- Clean the temperature sensor (14) with a soft cloth and a little dishwashing liquid.
- Let all the parts dry thoroughly after cleaning.

9.1 Storage when not in use

- If you plan not to use the grill thermometer for a long period of time, clean it as described in the preceding chapter.
- Remove the batteries from the transmitter (13) and receiver (1) to avoid the risk of leakage.
- Store the grill thermometer in a cool, dry, dust-free place.

10. Troubleshooting

Doesn't work at all.

- Are the batteries in the transmitter (13) and/or receiver (1) worn out? Put in new batteries, if necessary.

The LCD (2) is dim.

- Are the batteries in the receiver (1) worn out? Put in new batteries, if necessary.

The red LED (17) on the transmitter doesn't light up.

- Are the batteries in the transmitter (13) worn out? Put in new batteries, if necessary.

The LCD (2) displays '- - -' as the current core temperature (23).

- Check whether the plug (15) for the temperature sensor (14) is plugged into the jack (16) correctly. Plug the plug in correctly.
- The transmitter (13) and receiver (1) are too far apart. Move them closer together, if necessary.
- If necessary, turn off the transmitter (13) and receiver (1) for three seconds and then turn them back on. That should fix the problem.

The LCD (2) blinks with red backlighting and displays 'HI' and a warning signal sounds.

- The maximum permissible temperature for the temperature sensor (14) has been exceeded. Press the MEAT/STOP button (7) to turn off the warning signal and end the measurement.

11. Environmental information and disposal

Disposal of Packaging



Sort the packaging prior to disposal. Dispose of the packaging with the local utility company.

Disposal of Used Devices



Do not dispose of used devices together with household waste! If at any time in the future you should not use this device anymore, please dispose of it in compliance with the applicable regulations in your state or country. This ensures professional recycling of used devices and excludes negative consequences for the environment.

Make sure that the disposal is in compliance with local regulations and EPA recommendations (www.epa.gov).

Questions?

- Call customer service at 1 (844) 543-5872
- Visit the Website Customer Service Platform at www.lidl.com/contact-us

12. FCC hints

This device complies with 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.

Please note that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: 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.

13. Warranty

3 years limited warranty

What does this warranty cover?

The warranty covers:

- Damage, breakage or inoperability due to defect.
- Damage not caused by normal wear and tear or failure to follow the safety and maintenance instructions provided in the user manual.

What is not covered by the warranty?

The warranty does not cover damage caused by:

- Normal wear and tear of the product, including fragile parts (such as switches, glass, etc.);
- Improper use or transport;
- Disregarding safety and maintenance instructions;
- Accidents or acts of nature (e.g. lightning, fire, water, etc.);
- Tampering with the product (such as removing cover, unscrewing screws etc.)

Consequential and incidental damages are also not covered under this warranty. However, some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

What is the period of coverage and warranty resolution?

The warranty is for 3 years from the date of purchase. At our discretion, product will either be refunded or replaced.

What will we not do?

We will not:

- Start a new warranty period upon product exchange;
- Repair product.

How to process the warranty?

To initiate, please:

- Call customer service at 1 (844) 543-5872
- Visit the Website Customer Service Platform at www.lidl.com/contact-us

or

- Visit a LIDL store for further assistance

To ensure the quickest warranty return process, please have the following available:

- The original sales receipt that includes the date purchased;
- The product and manual in the original package;
- A statement of the problem.

What must you do to keep the warranty in effect?

- Retain the original receipt;
- Follow all product instructions;
- Do not repair or modify the product.

How does state law relate to this warranty?

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. All implied warranties are limited by the duration and terms of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Country of origin: China