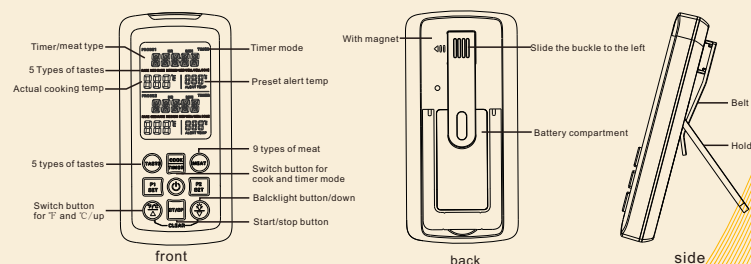


Wireless meat thermometer user manual

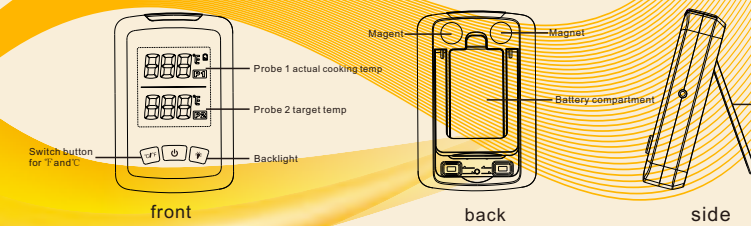
Features

- ✓ Dual probe technology, monitor two different meats or one meat and the grill/oven/smoker
- ✓ Programmed with preset USDA approved temperatures for different types of meat (Ground Beef, Ground Poultry, Beef, Veal, Chicken, Pork, Poultry, Lamb and Fish)
- ✓ Programmed with preset USDA approved doneness levels for a different types of meat (Rare, Medium Rare, Medium, Medium Well and Well Done)
- ✓ User-defined highest temperature to alert when in PROG( Programme)
- ✓ Display the preset type of meat and doneness levels of dual probe
- ✓ Resolution: 1 °
- ✓ Measurement range: -50°C~300°C (-58°F~572°F).
- ✓ Measurement accuracy: ±1°C (±2°F) at -20°C~150°C (-4°~302°F)
- ✓ Fahrenheit and Celsius switchable
- ✓ IP65 waterproof receiver can be washed under running water
- ✓ Receiver Large backlit LCD makes nighttime grilling easy
- ✓ Transmitter can be used as a base to store the receiver
- ✓ Low battery indicator for both transmitter and receiver
- ✓ Max wireless transmission distance is 100m (open filed )
- ✓ Auto Shut-off for both transmitter and receiver after 10 Min. of inactivity if the measured temperature is stable within 2°C/ 4°F below 50°C (122°F)
- ✓ Two channel countdown timer up to 99 hours and 59 minutes
- ✓ Timer and temperature settings are saved when unit is powered off
- ✓ Probe and wire can withstand temperature up to 380°C (716°F)

RECEIVER UNIT FEATURES



TRANSMITTER UNIT FEATURES



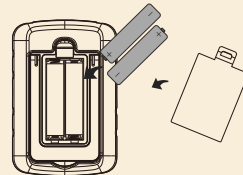
Button function

	Press this button once to turn the unit on/off
	Press it to switch cook mode and timer mode
	Press this button to enter the setting mode of probe 1
	Press this button to enter the setting mode of probe 2
	Press this button to choose different meat
	Press this button to choose meat doneness
	In timer mode, press it to start or stop the countdown
	In normal mode, press this button to light the LCD. When in the mode of PROG alarm setting, press it to decrease the value
	In normal mode, press it to switch the units to C or F. When in the PROG mode, press it to increase the value

INSTALLING BATTERIES

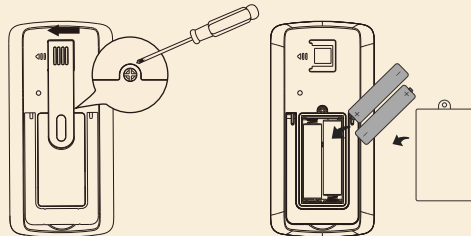
For Transmitter:

- 1-Open the battery compartment cover located at the bottom of the transmitter by pushing the elastic clasp.
- 2-Install two AAAbatteries according to the polarity sign shown in the battery compartment.
- 3-Close the battery compartment cover back in place.



For Receiver:

- 4-Slide the rear clip following the direction of arrow at first, then will see a screw on the battery cover, using a screwdriver to screw out the screw to open the battery compartment cover. (For better waterproof, we use screw to lock the battery cover.)
- 5-Install two AAA batteries according to the polarity sign shown in the battery compartment.
- 6-Screw the battery compartment cover back and slide back the clip in place.



HOW TO USE THE TRANSMITTER

- \* Take off the protective film on the front panel
- \* Turn on the TRANSMITTER by pressing the button
- \* Plug the probe into the socket of probe1 and probe 2 respectively ,the LCD will display the temperature of probe1 and probe 2 immediately .
- \* Press the button to switch F and C, the unit will remember the preset display unit when off
- \* Press the button to light the LCD

HOW TO USE THE REICERIVER

- \* Take off the protective film on the front panel
- \* Turn it on by pressing the button once
- \* Press the button to switch F and C
- \* Light the LCD by pressing the button
- \* Press the button to enter the setting of probe 1, press the button to enter the setting of probe 2.

MEAT/PROGRAMME SETTING MODE

1. When in the setting mode, Press the button to select the type of meat to be cooked. The preset meat types will be displayed as follows:  
GBEEF( Ground Beef)→GPOUL(Ground Poultry)→BEEF→VEAL→CHCKE(Chicken)  
→PORK→POULT(Poultry)→LAMB→FISH→PROG( Programme)
2. Press the button to select the desired meat doneness. (Including Rare, Medium rare, Medium, Medium well, Well done )The programmed temperature to reach for the selected doneness is displayed on the LCD above ALERT TEMP.
3. When you choose PROG(programme ) mode, you can preset any alert temperature within the range - 50°C~300°C (-58°F~572°F). Press the button to increase or the button to decrease the value to get the temperature you need .

HOW TO USE THE TIMER

1. Select the timer mode by pressing the button .
- 2.. The display will show two group of 00 (hour) : 00 (minute). Press the button to enter the setting mode of probe 1 timer : The digit of hour flash, press the button to increase or the button to decrease the value to set hour value you need → Press the button to enter the setting of minutes → The digit of minutes flash, press the button to increase or the button to decrease the value to set minutes value you need → Press the button to enter the setting mode of probe 2 timer: Use the same way to set like the probe 1 timer . Maximum timer value is 99 hours 59 minutes.
3. To start the timer, press the button. The ":" between hours and minutes will flash to indicate that the timer is on.
4. When the preset time is up , the unit will alert sound and the timer digit will flash . Press the to stop the alarm or it will alert sound for 60 seconds
5. To reset the timer, enter the timer setting mode and press the and the button simultaneously.

HOW TO COOK

Ensure the wire is connected to the transmitter and then insert the stainless steel probe into the food to be cooked. ATTENTION: For an accurate reading of the internal temperature, insert the probe at least 1.25 inches (3 cm) into middle of the thicker part of the meat. Make sure the probe is away from any bones and is enclosed inside the meat (do not let the probe pass through the meat).

Once the probe is inserted, the actual meat temperature will be displayed on the left of LCD and will increase gradually during cooking. The alarm will automatically beep when the probe temperature reaches the preset temperature (ALERT TEMP), indicating the meat is cooked to the desired doneness. The beep will stop after beeping for 1 minute or somebody press the button ,but the alarm icon will keep flashing until the temperature falls below the preset temperature .

Preset temperatures for each type of meat and doneness:

Meat type	Doneness	Preset temperatures	
		°C	°F
Ground Beef	Well done	71 °C	160 °F
Ground Poultry	Well done	74 °C	165 °F
Beef	Well done	77 °C	171 °F
	Medium Well	71 °C	160 °F
	Medium	66 °C	151 °F
	Medium rare	60 °C	140 °F
Veal	Rare	52 °C	126 °F
	Well done	74 °C	165 °F
	Medium Well	71 °C	160 °F
	Medium	66 °C	151 °F
Chicken /Poultry	Medium rare	60 °C	140 °F
	Rare	52 °C	126 °F
	Well Done	77 °C	170 °F
	Medium Well	74 °C	165 °F
Pork	Medium	71 °C	160 °F
	Well done	77 °C	171 °F
	Medium Well	74 °C	165 °F
	Medium	71 °C	160 °F
Lamb	Medium rare	63 °C	145 °F
	Rare	60 °C	140 °F
Fish	Well done	63 °C	145 °F
	N/A	63 °C	145 °F

REPLACE BATTERY

When the LCD of transmitter or receiver appear low battery icon , please replace the battery as the following step :

For Transmitter:

- 1-Open the battery compartment cover located at the bottom of the transmitter by pushing the elastic clasp
- 2-Take off the used batteries and install two new AAA batteries according to the polarity sign shown in the battery compartment.
- 3-Close the battery compartment cover back in place.

For Receiver:

- 4-Slide the rear clip following the direction of arrow at first, then will see a screw on the battery cover, using a screwdriver to screw out the screw to open the battery compartment cover.
- 5-Take off the used batteries and install two new AAA batteries according to the polarity sign shown in the battery compartment.
- 6-Screw the battery compartment cover back and slide back the clip in place.

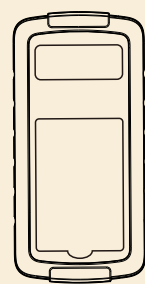
Troubleshooting

Displays 'LLL'	The probe is not inserted or measured temperature is lower than its measuring range
Displays 'HHH'	The probe is not installed correctly or measured temperature is higher than its measuring range
Display screen not working	Make sure the battery is installed correctly. Battery may need to be replaced.
" " indicate	Battery may need to be replaced.

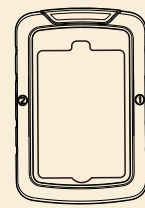
Care & Maintenance

- Do not disassemble the product, as product damage may result.
- Do not immerse the product into water .
- Clean the product by wiping with a soft cloth.
- Do not drop the product or subject it to sudden shock or impact.
- The probe is only waterproof for the part of steel tube, do not immerse the wire or the plug into water

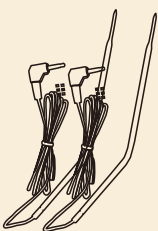
BASIC INFORMATION



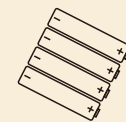
Receiver Silicone Case



Transmitter Silicone Case



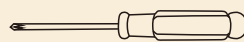
Stainless steel probe\*2



\*AAA\*batteries\*4



Probe Shelf



Screwdriver

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.

Any 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.

The device has been evaluated to meet general RF exposure requirement. The device can be used in portable exposure condition without restriction

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