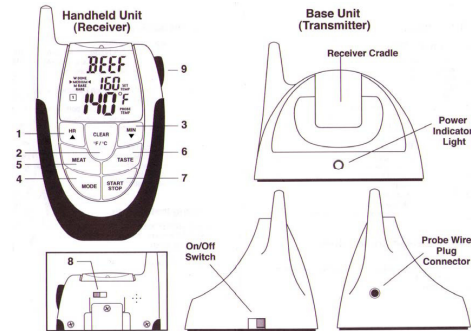# Remote Grill Thermometer

Components:
1. Handheld Unit (Receiver)
2. Base Unit (Transmitter)
3. Stainless Steel Probe and Heat-resistant Probe wire.

Specifications
1. Power: DC3V
2. Temperature Range: -10°C~250°C (14°F~482°F), higher than 250°C shows "HH", lower than -10°C shows "LL"
3. Accuracy: ± 1°C (± 2°F)
4. Frequency Sweeping: <1S
5. Thermostat: R25: 230K B25/50: 4537
6. Transmission Frequency: 433.92MHZ
7. Receive Range: >30m
8. Button Sound

1. HR/ ▲ Button: In timer mode, press to set hour, in thermometer mode, press to increase the temperature value.
2. CLEAR/F°/C° Button: In timer mode, when the timer count down/count up process is stopped, press to clear the timer reading. In thermometer mode, press to select temperature readings in Celsius or Fahrenheit.
3. MIN/ ▼ Button: In timer mode, press to set minutes, in thermometer mode, press to decrease temperature value.
4. MODE Button: Press to select thermometer or timer mode, hold down for seconds can be chosen Transmitter from 1 to 2
5. MEAT Button: In thermometer mode press to select meat type (BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY): In timer mode, it is a non functional button.
6. TASTE Button: In thermometer mode press to select taste/ doneness level (W. DONE, MEDIUM, M. RARE or RARE). In timer mode, it is a non functional button.
7. START/STOP Button: Press to start or stop the timer count down or count up. In temp mode, it is a non functional button.
8. ON/OFF Button: Switch on backside above clip-turns Receiver on and off.
9. SILVER SIDE BUTTON: Press to turn LED light on and off while Receiver is ON (LED light will not work while Receiver power is OFF).

Handheld Unit (Receiver)& Base Unit (Transmitter)
1. Install 2 AAA batteries in both the Handheld Unit & Base Unit (Remove belt clip from Handheld unit by sliding left). Do not use rechargeable batteries.
2. Insert the probe into base unit.
3. Turn on the handheld unit and base unit.
4. When power is on the handheld, The LCD shows picture below and "beep" sound, data link is established when LCD shows"---"

1. If the handheld unit does not receive signal, the "---"will be flashing continually, signal symbol " 🖧 " and transmitter unit number "1" "2" will not show.
2. When power is on, handheld unit is in thermometer mode. When receiving data from base unit, it will show current temperature. Default temperature is °F, signal symbol " 🖧 " will flash per second.
3. Press the "MEAT" Button to select type of meat (BEEF, VEAL, LAMB, PORK, CHICK, TURKY).
4. Once meat type is selected, press "TASTE" Button to set desired taste level (W. DONE, MEDIUM, M. RARE, RARE)

Taste level symbol" ▶ " and " ◀ " shows which level you choose. Default temperature for taste level as below chart:

	BEEF	VEAL	LAMB	PORK	CHICK	TURKY
W. DONE	77°C 170°F	77°C 170°F	77°C 170°F	77°C 170°F	82°C 180°F	82°C 180°F
MEDIUM	71°C 160°F	71°C 160°F	71°C 160°F	71°C 160°F	NO SELECTION	NO SELECTION
M. RARE	63°C 145°F	63°C 145°F	63°C 145°F	NO SELECTION	NO SELECTION	NO SELECTION
RARE	60°C 140°F	NO SELECTION	NO SELECTION	NO SELECTION	NO SELECTION	NO SELECTION

5. Once meat type is selected, the taste level can be selected by "TASTE" Button or manually set temperature by pressing "HR/ ▲ " or "MIN/ ▼ " button to raise or lower the temperature value. Hold on "HR/ ▲ " or "MIN/ ▼ " can raise or lower setting temperature quickly. It will not show fast level when using manual function.
6. Once temperature reaches set temperature, the alarm signal ' ⚠ " will flash and beep.
7. Once the temperature is lower than the set temperature the alarm signal " ⚠ " will disappear and the beeping sound will stop. (Press any button and the beeping sound will stop if the temperature is still higher than set temperature, the alarm signal " ⚠ " will continue to flash.
8. Press CLEAR/ °F / °C Button will change between (°C) and (°F).

Timer instructions
A. Count Down Timer:
1. Press "MODE" Button select timer mode. The upper display will show a small TIMER and 0:00.
2. Press HR/ ▲ "and "MIN/ ▼ "button to set the timer, hold on "HR/ ▲ "or "MIN/ ▼ " button to quickly set time (It is 23hours 59 min countdown timer). Press START/STOP Button to start countdown timer. The " ▼ " will blink for every second.
3. To stop timer, press START/STOP" Button again. The" ▼ " becomes solid.
4. Press "CLEAR" Button to clear the setting back to 0:00.

B. Count Up timer
1. Press "MODE" Button to select timer mode. The upper display will show a small TIMER and 0:00.
2. Press "START/STOP" Button to start count up, the " ▲ " will blink for every second.
3. To stop timer, press START/STOP" Button again. The " ▲ " becomes solid.
4. Press "CLEAR" Button to clear the setting back to 0:00.
**In timer mode, thermometer mode is on working, change the mode between timer and thermometer by pressing "MODE" timer is on working at same time.

General Use Instructions
1. Locate the battery compartments and load 2AAA batteries (not included) into both Handheld Unit (Receiver) and the Base Unit (Transmitter (Remove belt clip from Handheld unit by sliding left)). Do Not use rechargeable batteries.
2. Place Handheld unit in Base Unit Cradle (units should be in close proximity for establishing data link).
3. Place meat on grill or in oven.
4. Insert stainless-steel meat probe into the thickest part of the meat.
5. Carefully, replace/close grill lid or oven door on heat-resistant braided steel probe wire.
6. Plug probe wire into base unit.
7. Turn ON the Handheld unit and Base unit by locating both small ON/OFF switches.
8. Handheld Unit and Base Unit will establish data link automatically. Registration is complete when the Handheld Unit beeps and the probe temperature appears where the "---" was flashing.
9. Once link is established enter type of meat (Beef, Veal, Lamb, Pork, Chicken, or Turkey) by pressing meat button on Handheld Unit until desired meat is selected.
10. Once meat type is selected, set desired taste level (Rare, Medium-Rare, Medium, Well-Done) by pressing taste button on Handheld Unit until desired taste/doneness level is selected.
11. To set the desired internal meat temperature manually. Press HR or MIN button to raise or lower the temperature value after meat selection is made.
12. Grill or Cook until alarm sounds indicating that the desired taste/doneness level is reached. For the best results set count down/count up timer and check meat periodically (see timer instructions).
13. Remove meat from grill or oven and allow to rest (approx. 5 min.) and serve.

Cleaning Instructions
1. Hand wash probe gently with soap and water.
2. DO NOT immerse probe in water.
3. Dry immediately.
4. DO NOT WASH Handheld Unit or Base Unit.
5. NOT DISHWASHER SAFE.

Helpful Hints
1. For best results, make sure probe tip is inserted into the meat at least one inch.
2. Do not allow the probe or probe wire to come in direct contact with flames. If cooking with grill cover closed, only use medium and low heat.
3. Make sure that probe tip is inserted into the center of meat (Not poking through meat).

Trouble Shooting
Problem: Cannot make Meat Selection.
Solution: May be in timer mode. Check to make sure that the Handheld Unit is in Thermometer Mode by pressing MODE button.
Problem: No Data link between Handheld Unit and Base Unit.
Solution: Make sure both units are turned ON while in close proximity to one another.
Solution: Check batteries for replacement. Do Not Use rechargeable batteries.
Problem: Flashlight will not work.
Solution: Make sure receiver switch is in the ON position and press flashlight button on the side of the Handheld Unit.
Solution: Check batteries for replacement.

Caution
1. Caution Meat Probe and wire are very hot while in use.
2. Always use a heat-resistant glove when handling meat probe or probe wire in use. DO NOT touch with bare hands.
3. DO NOT expose Handheld/Base Unit to direct heat or hot surfaces.
4. NOT FOR USE IN MICROWAVE OVENS.
5. DO NOT expose Base Unit/Probe plug connector to water.
6. DO NOT use Handheld/Base Unit in the rain.
7. Base Unit registers temperatures as low as 14°F and as high as 482°F. If 482°F is exceeded, probe wire may deteriorate.
8. This product is intended for use as a meat thermometer. NOT INTENDED FOR USE AS AN EXTERNAL OVEN THERMOMETER.
9. Keep Stainless-Steel Probe/wire away from children.

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