Meat thermometer

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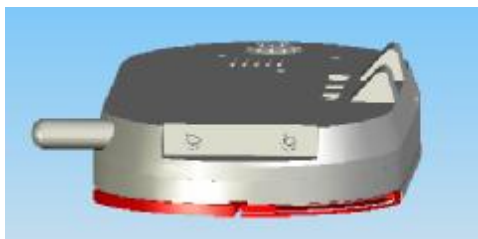Another masterpiece developed and produced by Technical : 2 probes meat thermometer using the Radio Frequency for transmitting the data, users can cook their different types of meat by working on other tasks.   This gadget will alert you once the temperature of the meat has reached the pre-set temperature.

Features of the Meat Thermometer :
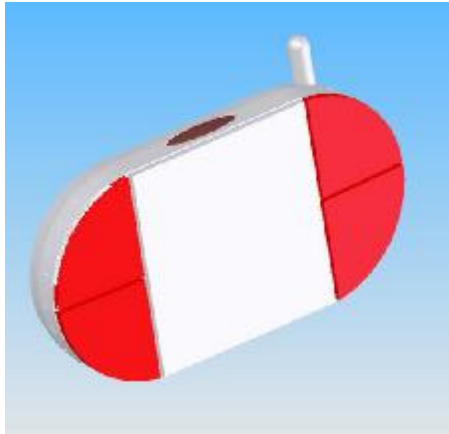
Transmitter

Ø   1. Transmitter / receiver – uses 3 V (2 AAA batteries)

Ø   2. Sensing temperature : 0 ~ 250 degree celcius

Ø   3. Backlight for LCD display

Ø   4. Count down timer : 0 ~ 400 minutes

Ø   5. 10 types of meat selection

Ø   6. 4 types of taste

Ø   7. 2 probes allowed

Ø   8. Pre-alert signal

Ø   9. Out of range warning

Ø   10. NTC (negative temperature co-efficient thermostat) max 250 degree celcius

Ø   11. RF Specification : 433 MHz

Ø   12. Distance of Operation : 40 m (eye of sight)

Ø   13. Protocol follows FCC requirement (FCC section 15.231)

Side view of the transmitter (2 probes insert)

Ø   14. Side view with 2 probes for different types of meat

Back view of the battery compartment

Ø   15. Battery compartment – Remove the back basket.

Ø   16. Open the battery compartment

Ø   17. Insert 2 AAA batteries into the compartment

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Operating Instructions:

ENSURE THAT PROBES ARE INSERTED INTO THE MEAT

1. Switch the transmitter and the receiver to ON.
2. Insert probe 1 and 2 into the side panel
3. Press PROBE to for setting the temperature for Probe 1 or Probe 2
4. Press MEAT button for selecting the types of meat :
   Beef, Burger, Lamb, Veal, Pork, Chicken, Turkey, Fish, Duck or Other
5. Press TASTE button for selecting the cooking status of the meat :
   Welldone, Medium, Medium Rare, Rare
   >> The TARGET temperature will be changed on the bottom left
6. Press the START button on top of the receiver.

When the temperature at Probe 1 or Probe 2 reaches the 5 degree below the optimal temperature, it will transmit the data to the receiver.   In return, the receiver will announce a short beeping sound.   When the temperature reaches 30 seconds or 5 degree celcius of the optimal temperature, the receiver will announce short beep of 2 times and then when the temperature reaches the optimal temperature, it will announce a long beeping sound with flashing from the LCD.

7. Press the SOUND button to turn off the beeping sound.

   l   User can test the function of the data transmission by pressing the Test button (located inside the battery compartment)
   l   User can switch the temperature to Fahrenheit / Celcius switch (located inside the battery compartment)
   l   User can switch the ID so that there is no interference of for other users within the same atmosphere.
   l   Out of Range – when the receiver is out of range over 120' (40 m) eye of sight, it will alert the user with a short beep every 4 seconds.

How to user Timer for setting the time of cooking:

1. Press TIMER button for selecting the temperature for cooking the meat
2. Hold and press the TIMER button for 3 seconds
3. 00 minute will flash indicating that the time can be set
4. Press MEAT button for increasing the time by 1, press TASTE button for decreasing the time by 1
5. Press START for starting the count-down
6. A short beeping sound will announce 30 seconds / 5 degree celsius before the time is reached.   When the time is reached, a long beeping sound will announce.
7. Press any button for silencing the receiver and press once more for returning to normal.

How to store the device :

1. Latch the basket onto the transmitter
2. Stow the receiver into the basket
3. Remove the 2 probes

How to insert the batteries (transmitter) :

1. Remove the receiver from the basket
2. Detach the basket from the transmitter
3. Lift up the battery compartment
4. Insert the 2 AAA batteries into the compartment

How to insert the batteries (receiver) :

1. Press the clip on the top and push up the back flap to detach

2. Slide open the battery compartment
3. Insert the 2 AAA batteries into the compartment

How to distinguish your device from your neighbours :

1. Switch the position band switch inside the transmitter battery compartment for ID 1, 2, 3
2. This will avoid interference from the neighbouring device

Optimal temperature of the types of meat :

Types of meat	Cooking Status	Ideal temperature
Beef	Welldone	77^0C / 170.6^0F
Beef	Medium	71^0C / 159.8^0F
Beef	Medium Rare	63^0C / 145.4^0F
Beef	Rare	60^0C / 140^0F
Burger	Welldone	71^0C / 159.8^0F
Lamb	Welldone	77^0C / 170.6^0F
Lamb	Medium	71^0C / 159.8^0F
Lamb	Medium Rare	63^0C / 145.4^0F
Lamb	Rare	60^0C / 140^0F
Veal	Welldone	77^0C / 170.6^0F
Veal	Medium	71^0C / 159.8^0F
Veal	Medium Rare	63^0C / 145.4^0F
Veal	Rare	60^0C / 140^0F
Chicken	Welldone	82^0C / 179.6^0F
Turkey	Welldone	82^0C / 179.6^0F
Duck	Welldone	82^0C / 179.6^0F
Fish	Welldone	74^0C / 165.2^0F
Pork	Welldone	77^0C / 170.6^0F

Precautions

1 Never leave your child unattended when using this equipment.

2. Place the transmitter at least 30 cm from the BBQ oven.

3. Interference with the device may occur when used with mobile phone

4. Never place the transmitter too close to the fire to avoid over-heating the device

5. Never use product with any liquid

6. Ensure that the user switch to the correct ID when using the device

* Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user 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.

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FCC ID: TT072 - U7F (Rx)

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

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Meat Thermometer – TT021

Meat Thermometer – TT029

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