INSTRUCTION MANUAL



Remote Digital Meat Thermometer MODDEL:01095

DECLARATION:

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.

NOTE: The manufacturer is 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.

PRODUCT INFORMATION:

Transmitter Frequercy: 433.92MHz Working Voltage: 2.8V-3.0V

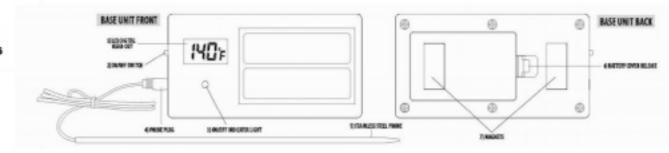
BASE UNIT FEATURES:

- 1) Stainless Steel Probe The thermometer probe that you insert into your meat to measure meat temperature when using the thermometer feature.
- On/Off Switch This button turns the Base Unit on or off.
- 3) Green LED Light will illuminate when unit is on.
- Probe Plug Plug for the Stainless Steel Probe to activate the temperature registration in the thermometer mode.

REMOTE/BASE UNIT SYNCING PROCESS:

The Remote Unit and the Base Unit must sync to the radio frequency prior to usage.

- 1) Open the Battery Compartment of the Remote Unit and Insert 2 [AAA] batteries
- Open the Battery Compartment of the Base Unit and Insert 2 [AAA] batteries.
- 3) With both units turned off, insert the Stainless Steel Probe (1) into the probe plug (4) in the Base Unit.
- 4) Turn the Remote Unit on by sliding the Off/On Switch (2) to the On position.



- 5) LCD Digital Read-out LCD (liquid crystal display) displays the temperature of the meat on the Base Unit.
- 6) Battery Cover Release This latch opens unlocks & opens the battery compartment. Two-[AAA] batteries required (not included).
- 7) Magnets To hold the Base Unit onto your magnetic grill or grill shelf.
- Turn the Base Unit on by sliding the Off/On Switch(2) to the On position. This needs to be done within 60 seconds of turning on the Remote Unit in order for the [2] units to properly sync.
- The syncing process is complete when the probe temperature appears on the Remote Unit LCD screen where the "----" was flashing. You'll know the units are communicating by the flashing satellite icon that appears on the Remote Unit LCD screen.
- "Note If the "----" continues to flash or becomes steady & the probe temperature does not appear on the Remote Unit LCD screen, remove the batteries from both the Remote & Base Units & replace with fresh batteries.

USING THE REMOTE DIGITAL MEAT THERMOMETER IN THE USDA DONENESS TEMPERATURE RANGE OPTION:

Using the Remote Digital Meat Thermometer in the USDA Doneness Temperature Range Option:

- 1) Press the MODE button (1) on the Remote Unit to select the thermometer mode. The LCD screen will show MEAT on the top line & one of the [6] meat selections will appear on the top line also.
- 2) Press the MEAT button (6) on the Remote Unit to select your meat type: (Beef), (Veal), (Lamb), (Pork), (Chick-chicken), (Turky-turkey).
- 3) Press the TASTE button (7) on the Remote Unit to select your preferred level of doneness by meat type. The selected doneness will be indicated by "> < "on either side of the doneness on the LCD screen. "Note" The temperature displayed to the right of the preferred taste will show the preset temperature [set temp] according to USDA doneness levels. Example: Beef will be "Well Done at 170° F.
- 4) Once the temperature of the meat reaches your selected preset doneness level the receiver Remote Unit will beep, the "V" will flash above the SET TEMP & the probe temperature will blink.

USING THE REMOTE DIGITAL MEAT THERMOMETER IN THE "SET MEAT TEMPERATURE TO YOUR SPECIFIC TASTE" OPTION:

Using the Remote Digital Meat Thermometer in the "Set Meat Temperature to Your Specific Taste" Option:

- 1) Press the MODE button (1) on the Remote Unit to select the thermometer mode. The LCD screen will show MEAT on the top line & one of the [6] meat selections will appear on the top line also.
- 2) Press the HR button (4) on the Remote Unit to raise the preferred temperature or press the MIN button (5) to decrease the preferred temperature. Holding either button down will increase or decrease the temperature setting rapidly. Pressing the Meat (6) or TASTE (7) button will return the Remote Unit to the USDA Temperature Range option.
- 3) Once the temperature of the meat reaches your selected preset doneness level the receiver Remote Unit will beep, the "V" will flash above the SET TEMP & the probe temperature will blink.

USING THE REMOTE DIGITAL MEAT THERMOMETER IN THE "TIMER" OPTION:

Count Down Mode:

- 1) Press the MODE button (1) to select the timer mode. The upper display will show Timer in the upper left hand corner of the LCD screen & 0:00 in the upper right hand corner of the LCD screen.
- 2) Press the HR button (4) and the MIN button(5) to set your preferred time. Press the Start/Stop button (2) to start the countdown. The "\(\black\pi\)" icon will blink for every second & the and the countdown will appear on the LCD screen.
- To stop the countdown press the Start/Stop button (2). The "\(\black\)" icon will stop blinking. To restart the countdown press the Start/Stop button (2) again.
- To reset the timer press the Clear Fo/Co button (3).

Count Up Mode:

- 1) Press the MODE button (1) to select the timer mode. The upper display will show Timer in the upper left hand corner of the LCD screen & 0:00 in the upper right hand corner of the LCD screen.
- Press the Start/Stop button (2) to begin the count up feature. The "A" icon will blink for every second & the and the count up will appear on the LCD screen.
- 3) To stop the countdown press the Start/Stop button (2). The "A" icon will stop blinking. To restart the count up press the Start/Stop button (2) again.
- 4) To reset the timer press the Clear Fo/Co button (3).

PROCEDURES FOR USING THE REMOTE DIGITAL MEAT THERMOMETER ON AN OUTDOOR GRILL:

- 1) Follow the Remote/Base Unit Syncing Process.
- 2) Follow the directions of the desired function you want to use to prepare your meat.
- Place your meat on the grill rack.
- 4) Insert Stainless Steel Probe (2) into the thickest part of your meat. Avoid touch bone of heavy fat areas.
- 5) Position the probe sensor wire so that it will not come in contact with flames and exit the grill surface without being pinched or crushed by the grill cover.
- Place the Base Unit away from the heat source of the grill. DO NOT put the Base Unit on the grill cover.
- Place the Remote Unit on you belt. DO NOT move more than 100' away from the grill.
- When remote beeps indicating your meat is done, remove your meat from your grill.
- 9) Turn the Remote Unit & Base Unit off.
- Clean the Stainless Steel Probe (2) and dry thoroughly after each use.
- The Base Unit is not waterproof, DO NOT use in the rain.