



## Grill Right Bluetooth BBQ Thermometer

Model: AW133

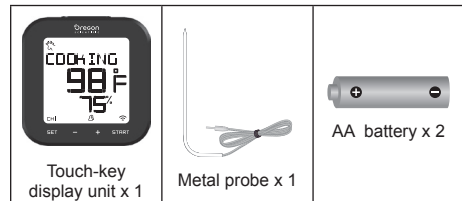
### User Manual

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#### INSTRUCTION

Thank you for selecting Oregon Scientific™ Grill Right Bluetooth BBQ Thermometer. Simply program your choice of meat type, target temperature or cooking time either on the touch-key display unit or your smart device via the corresponding app. When your grill is cooked to perfection, the thermometer will alert you via color-coded indicator and your smart device. You do not need to wait by the grill to monitor the cooking status. This saves you time and leaves you free to attend to your guests. Best of all, the app allows you to share your successful recipes and even text-integrating photos of dishes on social community.

#### PACKAGING CONTENTS



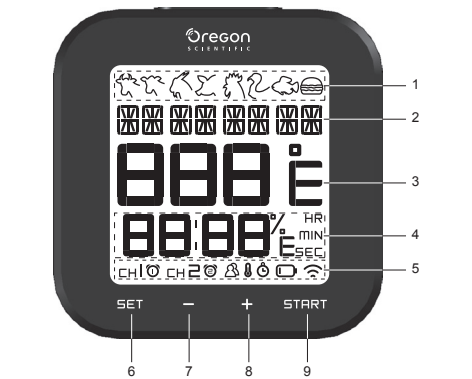
#### ACCESSORY-METAL PROBE

The BBQ thermometer can work with two metal probes simultaneously. To order an extra metal probe, please visit our website at [www.oregonscientific.com](http://www.oregonscientific.com) for more details.\*

- Metal Probe (AWP133)

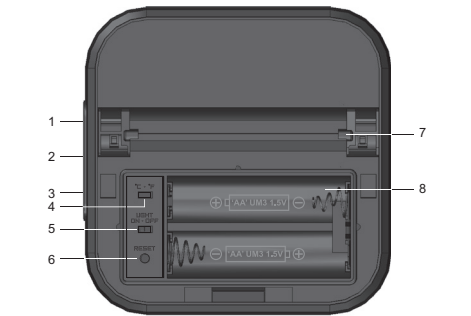
#### OVERVIEW

##### DISPLAY UNIT - FRONT VIEW



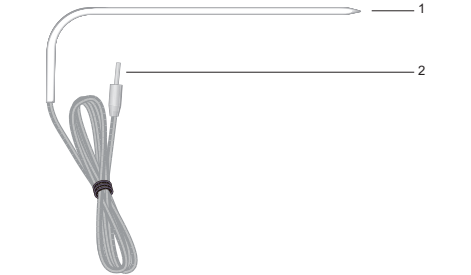
- Meat profile icons
- Meat profile mode; name of food; doneness level; cooking status
- Current temperature;
- °C/°F: temperature measurement unit
- %: Cooking progress; Cooking timer; Target temperature & indicator; HR/MIN/SEC: hour/minute/second indicator
- CH1/CH2: Channel one/channel two; : Doneness level alerts for channel one/two; : Meat profile mode indicator; : Target temperature indicator; : Timer mode indicator; : Low battery indicator; : Pairing indicator
- SET: enter mode set-up; confirm setting; press and hold to power off.
- : Decrease value of the setting.
- +: Increase value of the setting.
- START: Start /stop the program or manually start/stop time counting; press and hold for 5 seconds to remove cooking history.

##### DISPLAY UNIT - REAR VIEW



- Silicon cap
- Channel one jack
- Channel two jack
- °C/°F: temperature measurement unit slide button
- LIGHT: backlight slide button
- RESET button
- Sliding stand
- Battery compartment

##### METAL PROBE



- Metal probe tip
- Metal probe connector wire

#### GETTING STARTED

##### BATTERY INSTALLATION

Please press **RESET** after battery installation or replacement.

- Slide upwards to remove the battery compartment cover.
- Install two AA batteries in the compartment as indicated by the polarity symbols (+/-).
- Return the battery compartment cover.

##### CONNECTING THE PROBE

You can use two probes at the same time. To order an extra probe, please visit our website [www.oregonscientific.com](http://www.oregonscientific.com).

To connect the probe with the display unit:

- Carefully pull out the rubber cap and then plug the meat probe into the socket.
- The top socket is for channel one, the bottom socket is for channel two.

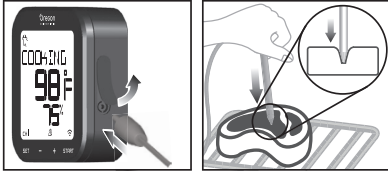
##### PLACEMENT

To place display unit:

You can place the touch-key display unit on table or slide out the stand to adjust a right angle for desktop placement.



To place metal probe:



For an accurate temperature reading of your grill, you need to insert the tip of the metal probe as close to the middle of the food as possible.

The wire of the probe is about 1 meter length and made of heat-resistant material, but it cannot be heated by a direct fire source.

##### SETTINGS

You have three options to select your desired mode for your grill. They are

- Meat profile mode
- Target temperature mode
- Timer mode

##### SELECT CHANNEL

After battery installation of your first use, select a channel for your plugged probe. You need to set the program for each channel individually.

- Tap +/- to toggle between CH1/CH2, CH1/CH2 is blinking during setup.
- CH1/CH2 will become stable when program is running.

##### TEMPERATURE MEASUREMENT UNIT

To select Fahrenheit (°F) or Celsius (°C) as your temperature measurement unit, slide °C/°F, located in the battery compartment.

##### MEAT PROFILE MODE

In Meat Profile mode, you can select food type which has been programmed to grill in a pre-set temperature duration.

Select food type:

- After selecting a channel, tap **SET** to set up, tap +/- to select Meat Profile mode (). Tap **SET** again and continue setting for your food type.
- Tap +/- to select among different food types in the following sequence, which the food type icon and name will be displayed at the same time.

Sequence	Food type icon	Food name
1		Beef
2		Veal
3		Lamb
4		Pork
5		Chicken
6		Turkey
7		Fish
8		Hamburger

Select doneness level:

You can also set the doneness level through the application on your mobile device. Set the major four levels (RARE/MEDIUM RARE/MEDIUM/WELL DONE) on the display unit, you can customize doneness level (RARE/MEDIUM RARE/MEDIUM WELL/WELL DONE) through the application.

Rare	Medium Rare	Medium	Well Done
57°C (135°F)	63°C (145°F)	71°C (160°F)	77°C (170°F)

**NOTE** The default setting of temperature of each doneness level follows the USDA standards.

##### TARGET TEMPERATURE MODE

In Target Temperature mode (), you can directly set a desired temperature for your grill.

Set target temperature:

- Tap +/- to adjust the temperature value.
- Tap **SET** to confirm the setting.

##### TIMER MODE

In Timer mode (), you can directly set a timer program for your grilled food. Once the timer starts, the time will be counted down. However, if you do not stop the timer, it will continue counting up until you stop it.

Set timer:

- Tap +/- to select a timer format: HH:MM (hour:minute) or MM:SS (minute: second). Tap **SET** to confirm setting.
- Tap +/- to adjust the value (up to 23 hours 59 minutes and 59 seconds). Tap **SET** to confirm the setting.

##### ALERT SOUND & LED STATUS LIGHT

There are four sorts of LED backlight displayed on the screen while showing different cooking level of your grilled food.

If you do not want any LED light to be on, switch off the **LIGHT** button in the battery compartment.

	Cooking	Pre-alert	Ready	Over cook
LED Color	Yellow	Amber	Red	Flashing in red
Alert Sound	n/a	3 beeps	2 beeps/second	4 beeps/second

##### START/STOP

If you want to switch among different cooking modes, you need to stop the current one, and then redo settings.

Start program:

After setting is done, press **START** to start the measurement program.

Stop setting:

- During any setting, press **START** to interrupt the setting and return to idle mode.

Start setting:

- Once you stop a setting and redo a new mode setting, press **SET**.

##### BLUETOOTH PAIRING

You can download an application and control and view the BBQ thermometer through Bluetooth®v4.0 technology.

Press and hold - and + at the same time to enable the pair-up mode. The pairing progress takes up to 30 seconds, flashes during pairing, and will be on when the pairing is successful every time when connection.

##### OPERATION

##### MEAT PROFILE MODE

Before you start this mode, please ensure the probe tip is correctly inserted into the food.

Start your mode

- Tap **START** to activate the mode. When it starts working, you can see the cooking status, selected doneness level, meat type, current temperature and progress data (%) on the display screen.



##### TARGET TEMPERATURE MODE

Once you activate this mode, you can view the cooking status, current food temperature, target cooking temperature and progress data (%) at the same time.

- NOTE** If the food is over-cooked, the timer will continue working but counting up with alert beep sounds.
- NOTE** Do not require the probe to be inserted before starting the program.



##### REMOVE COOKING HISTORY

Press and hold **START** for 5 seconds to remove the last cooking mode setting.

##### RESET

Press **RESET** in the battery compartment using a pointed object such as a straightened paper clip.

##### SPECIFICATION

TYPE	DESCRIPTION
<b>DISPLAY UNIT</b>	
L x W x H	90 x 90 x 30.5 mm 3.54 x 3.54 x 1.20 in
Weight	146 g ( 5.15 ounces) without battery
Temperature measuring range	0°C to 300°C (32°F to 572°F)
Temperature unit	°C / °F
Power	2 x UM-3 (AA) 1.5V batteries
Heat resistance for trans-mitter / table stand	Around 60 °C (140 °F)
Measurement cycle	6 seconds
<b>METAL PROBE</b>	
Length	175 mm (7 in)
Weight	62 g (2.22 ounces)
Heat resistance for metal probe	Around 380 °C (716 °F)
Temperature range	0°C to 300°C (32°F to 572°F)

##### ABOUT OREGON SCIENTIFIC

Visit our website [www.oregonscientific.com](http://www.oregonscientific.com) to learn more about Oregon Scientific products.

For any enquiry, please contact our Customer Services at [info@oregonscientific.com](mailto:info@oregonscientific.com).

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##### EU-DECLARATION OF CONFORMITY

Hereby, Oregon Scientific, declares that Grill Right Bluetooth BBQ Thermometer (model: AW133) is in compliance with the essential requirements and other relevant provisions of Directive 1999/5/EC. A copy of the signed and dated Declaration of Conformity is available on request via our Oregon Scientific Customer Service.



COUNTRIES RTTE APPROVAL COMPLIED  
All EU Countries, Switzerland and Norway

##### FCC STATEMENT

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.

**WARNING** 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.

##### DECLARATION OF CONFORMITY

The following information is not to be used as contact for support or sales. Please call our customer service number (listed on our website at [www.oregonscientific.com](http://www.oregonscientific.com)), or on the warranty card for this product) for all inquiries instead.

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Address:	10778 SW Manhasset Dr. UNIT B-2 Tualatin, Or 97062 USA
Telephone No.:	1-800-853-8883
<b>declare that the product</b>	
Product No.	AW133
Product Name:	Grill Right Bluetooth BBQ Thermometer
Manufacturer:	IDT Technology Limited
Address:	Block C, 9/F, Kaiser Estate, Phase 1, 41 Man Yue St., Hung Hom, Kowloon, Hong Kong