

**REMOTE WIRELESS
BBQ & MEAT THERMOMETER
WITH 4 PROBES**

*Please read this user manual carefully before using.

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1.1 Package Contents



Receiver unit Transmitter unit Stainless steel probe x4 Probe shell

1.2 Product Descriptions

Thank you for purchasing the professional Remote Meat Thermometer, a programmable radio frequency meat thermometer. Now you will be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

The diagram illustrates the features of the digital thermometer. On the left, the front view shows the LCD display with temperature and pulse rate readings. Below the display are buttons for MODE, MEAT, SLEEP, and a temperature unit selector (°F/°C). On the right, the back view shows the BATTERY COMPARTMENT and a BELT CLIP. A legend identifies the following components:

- 1. MODE
- 2. MEAT
- 3. SLEEP
- 4. °F/°C
- 5. LCD DISPLAY
- 6. SOFT NUMBER (BLIND)
- 7. UP
- 8. DOWN
- 9. START/STOP/ALARM
- 10. BATTERY COMPARTMENT
- 11. BELT CLIP

- MODE** - In thermometer mode, press once to select Thermistor Probe 1, Thermistor Probe 2, Thermistor Probe 3 or Thermistor Probe 4.
 - Press and hold for 3 seconds to enter large temperature manual setting mode.
 - In select mode, press once to select the temperature unit.
- MEAT** - In thermometer mode, press to select the model type: PPOOH (program - User Self Defined), BEST, LAMB, VEG, HANDBURG, PORK, TURKEY, CHICKEN and FISH.
- TEMP** - In thermometer mode, press to select the meat taste level: MEDIUM, MEDIUM LOW, MEDIUM HIGH, RARE and WET.
- 1/4-C/F** - In thermometer mode, press once to turn on or off the alert after selection of target temperature symbols (lights, yips, ups) to form or on the alert after selection of target readings (Celsius or Fahrenheit).
- Q/UP** - Press once to turn on the receiver and backlight, press and hold for 3 seconds to turn off.
- UP** - In thermometer mode (interval setting), press once to increase the temperature value. Press and hold for 2 seconds, the temperature value will increase at a faster pace. In timer mode, press once to increase Minute setting. Press and hold for 2 seconds, the minutes will increase faster pace.

- **DOWN** - In thermostat mode Manual setting mode, press once to decrease the temperature value. Press and hold for 2 seconds, the temperature value will decrease at a faster pace. In timer mode, press once to increase Second setting. Press and hold for 2 seconds, the seconds will increase at a faster pace.
- **STOP/CLEAR** - In timer mode, when the timer setting is set, press once to start the timer. When the timer is running, press once to pause the timer. Press and hold for 2 seconds to clear timer setting.
- **Icon** is displayed when temperature monitoring function is on.

The diagram illustrates the transmitter from three perspectives: Front, Back, and Side. The Front view shows an LCD display with '22.0N' and '16.8' on the top line, and '0.0' and '0.0' on the bottom line. Below the display is a 'SOFT RUBBER SLIDER' with a 'Q/D' button. The Back view shows the 'BATTERY COMPARTMENT' with a coin cell battery. The Side view shows the 'SENSOR SOCKET' and a 'WIRE FITTING'.

Q/D - Press once to turn on the transmitter and the backlight. Press and hold for 3 seconds to turn off the transmitter.

Q/D - Press once to select the transmitter temperature display in Celsius or Fahrenheit.

The diagram illustrates the Receiver Unit and Transmitter Unit of the digital thermometer system. The Receiver Unit displays the temperature (00:22), meat type (Meat Type), and time (2:12:194). The Transmitter Unit displays the temperature (212:194), meat type (Meat Type), and time (176:186). Both units have a display unit of 0.1°C.

Wireless Transmission Distance	~ 328 ft. (~ 100 m)
Working Mode	Support 2 probes to work simultaneously
Highest Resistant Temperature Probe	175°F (80°C) (Warning: Do not expose the stainless steel probe to direct heat)
Waterproof Grade (Probe)	IP67
Probe Transmission Range	USGA distance levels
Temperature Range	-4 ~ 527°F (-30°C ~ 300°C)
Range of Temperature Error	± 1.8°F (±1°C)
Timing Range	0.07 ~ 99.99"

2.1 Installing Batteries

1. Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity. Then close correctly.
2. Open the battery compartment of the transmitter and insert two "AAA" batteries with correct polarity. Then close correctly.



- Do not expose the stainless steel probes or probe wire to flames directly.
- Do not immerse the probe in water or any liquid for a long time.
- Always wear a heat-resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
- Not intended for use by persons aged 12 and under.
- Clean the stainless steel probes and dry thoroughly after each and every use.
- Do not use the product in the rain, it's not rain-proof.
- Do not immerse the stainless steel probes or the probe-in-jack of the transmitter in water or any liquid. If so, please wipe it with dry cloth immediately.
- Please store the product in a cool dry place when not in use.
- Do not set the product in a microwave oven.

Step

Connect the probe to the oscilloscope.

4.1 Thermometer Mode

 

You can use up to four probes to measure and monitor four pieces of meat or four sections of the same large piece of meat at the same time.

- Press **MODE** to enter the Thermometer Mode. Probe 1, 2, 3, or 4, represented by a small icon (Probe 1, Probe 2, Probe 3, or Probe 4) on the upper display.
- Press **MEAT** to select meat type from the **Meat** (Language: Unit: Select): BEEF, LAMB, VEAL, CHICKEN, TURKEY, TURKEY, CHICKEN and PORK.
- Press **TARE** to select the type of doneness for the meat type selected: MEDIUM, WELL, MEDIUM WELL, MEDIUM, MEDIUM WELL and RARE.
- Note: The temperature displayed TEMP SET will show the preset temperature according to USDA doneness levels.
- Example: Beef will be WELL at 170°F.
- After setting, press **1/2-7/F** to turn on the alert (1/2 symbol on display lights up).
- Once the temperature of meat (Probe 1, Probe 2, or Probe 3) reaches the preset doneness level, the receiver will beep and the LCD background will be turned to red. Press any button to stop the beep.

❗ **Notes**

Some beeps of meat do not require a selection of all tasks.

Mode Step

- Press **Mode** to select Temperature Mode. Probe 1, Probe2, Probe 3 or Probe 4.
- Press and hold for 2 seconds to enter manually setting mode (the value blinks). Press **UP** or **DOWN** to raise or lower the set temperature. As you press **UP** or **DOWN** the display changes to **PROB1 (Probe1)**, **PROB2 (Probe2)**, **PROB3 (Probe3)** or **PROB4 (Probe4)**.
- Press **Mode** to enter compare temperature setting. The value stops blinking.
- After setting, press **4/°C/°F** to turn on the alert (the °C/°F symbol on display lights up).
- Once the temperature of most reaches the preset (alarm) value, the display will beep and the LCD will blink.

4.2.1 Count Up

Notes

The timer 00:00 MIN : 00 SEC with a small icon TIME is shown in the upper part of the display. If the setting is not 00:00, press and hold **ST/SP/LC/LR** to clear the setting to 00:00.



1



2



3

Step

Press the **ST/SP/LC** button to start count up. The **TIME A** will blink indicating count up time is running. The maximum count up that can be reached is 99 minutes and 59 seconds.

Step

- Press **UP** to adjust minute setting. Press **DOWN** to adjust second setting. Press and hold to increase setting value at a faster pace.
- After setting, press **SET/ST/CLR** to start the timer. **TIMEY** will blink indicating the countdown timer is on.
- When countdown timer reaches 02:00, an alarm will sound and backlight will be on for 30 seconds.

Notes

- If the temperature displayed seems to read too low or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food. Reposition the probe tip in the center of the thickest part of meat. Avoid touching bone or heavy fat areas.
- If the receiver and the transmitter display "LLL" or "HHH" instead of the probe temperature, wait for the probe to reach current temperature. If "LLL" or "HHH" is displayed or you get a false temperature, insert the probe into the transmitter and hold them back and forth as they make good contact. If the probe continues to display false temperature, please contact us, we will offer you a new probe for free.
- If the probe is damaged or malfunctioning, please contact us and we will offer you a new probe for free.
- Always turn off the devices after use to increase battery life. If the devices are not used for a long time, please remove the batteries.

Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.

Keep the stainless steel probe sensors and wires away from children.

Clean the stainless steel probe sensors and dry thoroughly after each and every use.

Do not use the unit in the rain. It is NOT rain proof.

Do not expose the plug of the stainless steel probes or the plug in holes of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.

Do not expose the receiver or transmitter to direct heat.

Do not use stainless steel probes in a microwave oven.

Not intended for use by persons aged 12 and under.

- Keep the stainless steel probe sensors and wires away from children.
- Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
- Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

成品尺寸: 130*80mm, 80双胶纸彩色印刷, 24P骑马订

FCC Statement

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.

To assure continued compliance, any changes or modifications not expressly approved by the party.

Responsible for compliance could void the user's authority to operate this equipment. (Example- use only shielded interface cables when connecting to computer or peripheral devices).

This equipment 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.

FCC Radiation Exposure Statement:

The equipment complies with FCC Radiation exposure limits set forth for uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

Any Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

