USER MANUAL

RF Wireless Food Thermometer
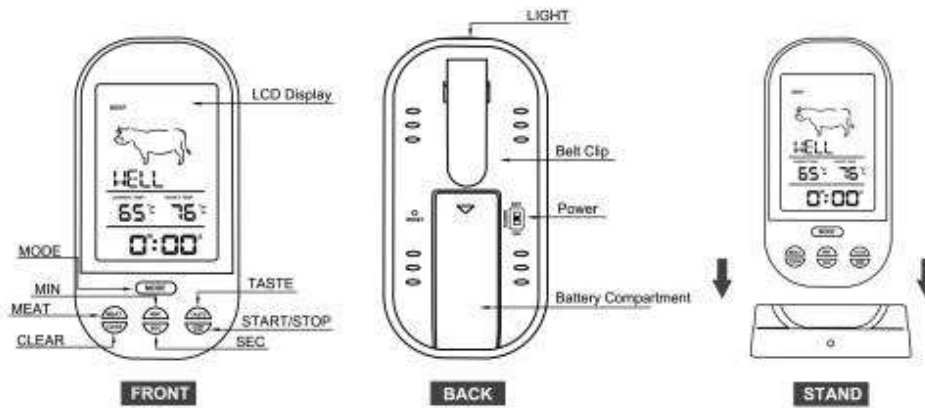
INTRODUCTION

Congratulations on your purchase of the Professional Remote Cooking Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the time and temperature of food cooking on your grill, smoker or oven.
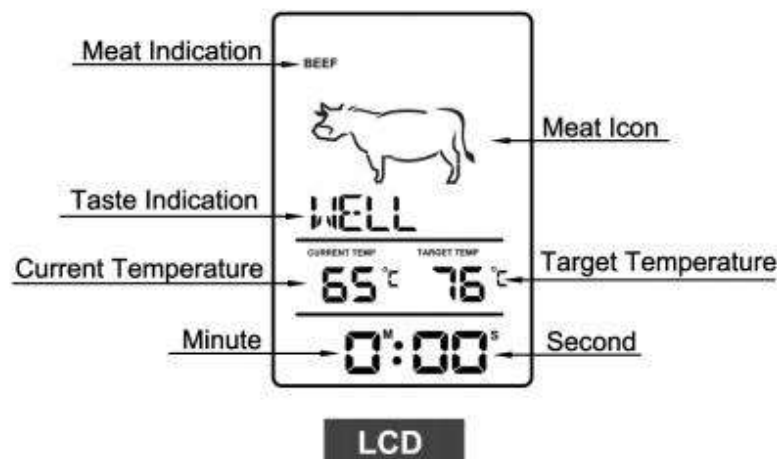
SPECIFICATIONS

TYPE	DESCRIPTION
RECEIVER	
L x W x H	119 x 60 x 28 mm
	(4.69 x 2.36 x 1.1 in)
Temperature unit	°C / °F
Temperature Resolution	1°C (2°F)
Temperature range	0°C - 250°C(32°F - 482°F)
Timer range	99min:59sec
Signal frequency	433MHz
Backlight	Press any button to illuminate the screen for 5 seconds.
Power	2 x UM-3 AA 1.5 V batteries
TRANSMITTER	
L x W x H	76 x 55x 25 mm
	(2.99 x 2.17 x 0.98 in)
Transmission range	30-60 m (98-197 ft) unobstructed
Power	2 x UM-3 AA 1.5 V batteries
PROBE	
The length of probe	160 mm(6.3 in)
The length of wire	1 m(3.28 ft)

OVERVIEW

FRONT   BACK   STAND

- **LCD**– Displays all icons, temperature and timer.See LCD diagram for detailed information.

LCD

- **Belt Clip**– Clip the receiver unit to belt.
- **Stand**– Place the receiver into the transmitter for stand and place on a table or work surface for easy viewing and access.
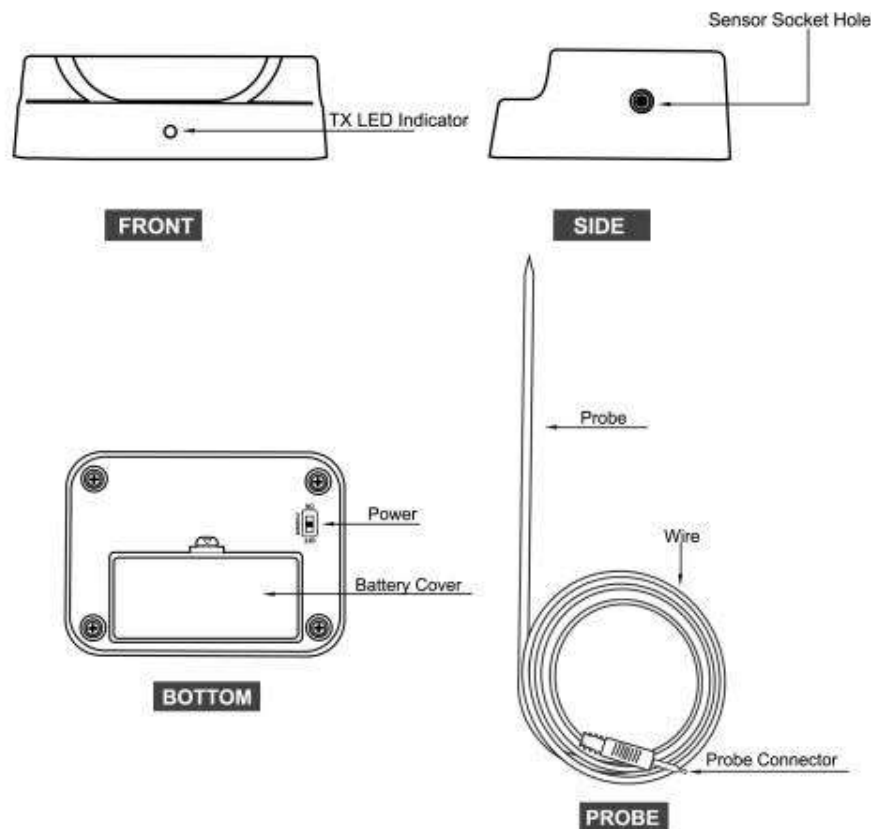- **Battery compartment**– Holds 2 AAA batteries.

1. **MODE**– Press once to select temperature readings in Celsius or Fahrenheit. Press and hold for 2 seconds to enter manually set the target temperature mode
2. **MEAT**– Press to select meat type(BEEF, LAMB,VEAL, HUMBURGER,PORK, TURKEY,CHICKEN,FISH).
3. **CLEAR**– Once timer paused, press to reset to"0:00(M:S)".
4. **MIN**– In timer mode, press once to set minutes. Press and hold for 2 seconds,the

minutes will increase by 8 minutes per second. In set target temperature mode, press once to increase the temperature value. Press and hold for 2 seconds, the temperature value will increase by 8 degrees per second.

5. **SEC**– In timer mode, press once to set seconds. Press and hold for 2 seconds, the seconds will increase by 8 seconds per second. In set target temperature mode,press once to decrease the temperature value. Press and hold for 2 seconds,the temperature value will decrease by 8 degrees per second.

6. **TASTE**– Press to select the meat taste level(RARE,M RARE, MEDIUM, M WELL and WELL).

7. **START/STOP**– In timer mode, press to start or stop the timer.

8. **LIGHT**– Press to activate the backlight without affecting normal operation.

9. **POWER**– Switch to turn the receiver ON or OFF.

Transmitter Features And Probe

FRONT   SIDE

BOTTOM   PROBE

- **TX LED Indicator**–The LED indicator blinks during transmission.
- **Sensor Socket Hole**– Plug in for stainless steel probe sensor.
- **Battery Compartment**– Holds 2 AAA batteries.

● **POWER**– Switch to turn the transmitter ON or OFF.

OPERATION

Installing Batteries

Open the battery compartment of the receiver and insert 2 "AAA" batteries with correct polarity. Open the battery compartment of the transmitter and insert 2"AAA" batteries with correct polarity.
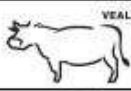
Turn On/Off Unit

Switch **POWER** on the receiver to turn it **ON** or **OFF**.
Switch **POWER** on the transmitter to turn it **ON** or **OFF**.

Synchronize/Pair Transmitter and Receiver

a. Insert the stainless steel probe into the plug in of the transmitter.
b. Open the battery compartment of transmitter and insert 2"AAA"batteries. And turn on the **POWER**.The transmitter will automatically keep sending the temperature reading to the receiver for synchronization/pairing.
c. Then open the battery compartment of receiver and insert 2"AAA"batteries.And turn on the **POWER**.Wait for a moment until the temperature reading shows on the receiver display,it means the synchronization/pairing is complete. It is ready for use.

Measure Meat Temperature To USDA Doneness Temperature Range

1. Press **MEAT** to navigate and select the desired meat types will in LCD icon indicated.

ICON	DESCRIPTION
BEEF	BEEF
	LAMB
VEAL	VEAL
	HUMBURGER
	PORK
	TURKEY
	CHICKEN
	FISH

2. Press **TASTE** to select the doneness level(RARE,M RARE, MEDIUM, M WELL and WELL)will show in LCD indication.

NOTE: The **CURRENT TEMP**(the actual probe temperature) display to the left of LCD.
TARGET TEMP will show the preset temperature according to USDA doneness levels.
Example: Beef will be Well at 76℃(170℉)

3. Once the temperature of meat reaches the preset doneness level the receiver will beep.
4. Press any button to silence the alert.

Manually Set Target Temperature

1.Press and hold **MODE** for 2 seconds to select manual target temperature mode.Then the temperature will flash.When in this mode, the taste indication will disappear.
2. Press **MIN** and **SEC** to select your desired temperature.
3. Press **MODE** to confirm your setting.
4.Your target temperature will appear on the LCD screen. Begin cooking.
5. The cooking alerts will sound as described above.
6. Press any button to silence the alert.
NOTE: Press **TASTE** to return to automatic target temperature mode.

HELPFUL HINTS

*   If the receiver display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe wire has shorted out either through moisture or heat damage.
*   Do not immerse the probe in water while cleaning.
*   Do not allow the probe or probe wire to come into contact with flames. If cooking with grill cover closed, only use medium or low heat.
*   If the temperature displayed seems to read too high or the temperature seems to increase too quickly check to make sure the probe tip is not poking through   the food to outside. Reposition the probe tip in the center of the thickest part of food.Avoid touching bone or heavy fat areas.

Count-up/Countdown Timer

The count-up and countdown timers operate independently of the temperature sensor.

To set a count-up timer:
If no countdown time is set the timer will act as a count up timer.

To set a countdown time:
Press **MIN** and **SEC** to set the countdown time.

To start timer:
1. Press **START / STOP** to begin.
2. Press **START / STOP** again to pause.

3. Once paused, press **CLEAR** to reset to 0:00

4. Once a countdown has finished,the unit will beep,to silence the alert press any button.

CAUTIONS

- Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking.Do not touch with bare hands.
- Keep the stainless steel probe sensor and wire away from children.
- Not Intended for using by Persons ages 12 and Under.
- Clean the stainless steel probe and dry thoroughly after each and every use.
- Do not immerse the probe or wire in water,use a damp,soapy cloth to clean.
- To clean the main unit and sensor, wipe with a damp cloth.
- Do not use the receiver or transmitter in the rain,They are not waterproof.
- Do not expose the plug of the stainless steel probe or the plug in hole of the transmitter to water or any liquid.This will result in a bad connection and faulty