

# 尺寸: 90\*135mm

## USER MANUAL



### Features:

- Pre-programmed cooking temperature for different meats and tastes.
- 5 function keys: **PROBE/TIMER**, **ST/SP/CLEAR**, **MEAT/HR**, **TASTE/MIN**, **°C/°F**
- Select taste setting: rare to well done
- Alarms when target temperature is reached and timer is up
- 4 stainless steel probe with 1m heat resistant wire
- °C/°F switchable
- Blue backlight, press any key to turn ON the blue backlight for 10 seconds.
- 11: 59: (HR:MIN:) count down and up timer
- Wireless transmission up to 80-100 meters in open space
- Temperature range: 32°F to 482°F (0°C to 250°C), lower the temperature shows LLL, and higher the temperature shows HHH.
- 4 probes to test 4 kinds of meats at the same time.
- Time display
- The monitor and transmitter have magnet and stand on back

The thermometer has been pre-programmed with ideal temperature for the taste Levels

		WELL DONE		MED WELL		MEDIUM		MED RARE		RARE	
		°C	°F	°C	°F	°C	°F	°C	°F	°C	°F
1	BEEF	77	170	74	165	71	160	63	145	60	140
2	VEAL	77	170	71	160	63	145	60	140		
3	TURKEY	79	175								
4	CHICKEN	79	175								
5	PORK	77	170	74	165	71	160				
6	LAMB	77	170	74	165	71	160	63	145		
7	FISH	58	137								
8	HAMBURG	71	160								

### A. Installing the Battery in the Monitor

1. Remove the battery compartment cover on the back of the Monitor.
2. Insert 2 AAA batteries as indicated and replace the battery cover.
3. Press **°C/°F** to turn on the device and hold **°C/°F** for 3 seconds to turn off the device.

### B. Installing the Battery in the transmitter

1. Remove the battery compartment cover on the back of the transmitter.
2. Insert 2 AAA batteries as indicated and replace the battery cover.
3. Press **°C/°F** to turn on the device and hold **°C/°F** for 3 seconds to turn off the device.

**NOTE:** If the probe is not connected to the transmitter, the current temperature will Display LLL.

**IMPORTANT:** The transmitter will transmit the temperature every 35 seconds if the temperature does not change. Once the temperature changes, the transmitter will update automatically.

### C. Probe selection

When battery on, default display is meat and taste for probe 1, Press **PROBE/TIMER** to select PROBE 1 -> PROBE 2 -> PROBE 3->PROBE 4 in sequence

### D. Meat Selection

To select the type of meat you want to cook, press the **MEAT/HR** button, The monitor displays the type of meat and the thermometer is ready to measure, Each press will change the display in the following sequence:

**BEEF / VEAL / TURKEY / CHICKEN**  
**PORK / LAMB / FISH / HAMBURGER**

### E. Taste Selection

1. For Pre-programmed temperature setting: To select the taste level of the meat you want to cook, press the **TASTE/MIN** button. The different taste options are: **WELL DONE / MED WELL / MEDIUM / MED RARE / RARE** press **ST/SP/CLEAR** twice to confirm back, Press **PROBE/TIMER** for 3 seconds to finish the process.
2. For manual temperature setting to select the taste level of the meat you want to cook, press the **TASTE/MIN** button. The different taste options are: **WELL DONE / MED WELL / MEDIUM / MED RARE / RARE** press **ST/SP/CLEAR** the TEMP SET number will be flashing and press **MEAT/HR** and **TASTE/MIN** two keys to manually set target temperature and then press **PROBE/TIMER** for 3 seconds to finish the process.
3. The corresponding preset temperature will show on the monitor as "TEMP SET".
4. It will alarm once reaching the temperature or time for 60 seconds when alert function ON. press any key to stop the beep sound.

### F. Selecting °C or °F

Press **°C/°F** to switch between Celsius and Fahrenheit.

### G. Time MODE

1. Hold **PROBE/TIMER** about 3 seconds into the timer mode. Press **MEAT/HR** for hours and **TASTE/MIN** for minutes, It will be shown the seconds when the hours number is 00
2. Hold **ST/SP/CLEAR** about 3 seconds to clear the time number if you got wrong.
3. The time number will flash when time setting.

### H. TRANSMITTER

1. There is one key for backlight, power and °C/°F selection

2. Wireless transmission up to 80-100 meters in open space
3. Temperature range: 32°F to 482°F (0°C to 250°C)



### I. Receiver Display Functions



### Cautions

- Always wear a heat resistant glove to touch the stainless steel probe or heat resistant wire during, or just after cooking.
- Hand wash the stainless steel probe thoroughly between uses ( probe is not dishwasher safe).
- Keep the stainless steel probe and heat resistant wire away from children.

- If the meat temperature does not appear on the screen after the probe has been inserted into the meat, check to make sure the plug from the probe is securely inserted into the side of the transmitter.
- DO NOT place the monitor in direct sunlight, or let it come in direct contact with moisture or hot surfaces.
- DO NOT USE THE PRE-PROGRAMMED THERMOMETER IN A MICROWAVE OVEN
- This probe is for measuring the temperature of meat and poultry, not for oven temperatures.
- DO NOT submerge the probe in water. Moisture inside the probe's plug or the thermometer might cause an incorrect temperature reading. Always wipe the probe's plug before plugging into the transmitter.
- DO NOT expose probe or probe wire to open flames or barbecue. Doing so can deteriorate the probe.



**When temperature higher than 250°C (482°F), stop using the probe**



**Don't expose probe or probe wire to open flames or barbecue**

- ▲ Dual probe can test the two different meats at the same time
- ▲ Using round probe to test the environment temperature, and using the long probe to test the food temperature
- ▲ Using the metal holder to support the probe when BBQ
- ▲ If using probe higher than 0-250°C (32°F- 482°F) it will deteriorate the probe.

