

AUDIBLE ALARMS

Out of range	Three beeps; activates when transmitter and monitor are more than 300' apart. Shorten distance and/or check batteries.
Almost ready	Voice prompt and slow beeping; "Your entrée is almost ready." Sounds when current temperature is within 5 degrees of the target temperature.
Ready	Voice prompt and fast beeping; "Your entrée is ready." Sounds when target temperature is reached.
Overcooking	Continuous beeping when current temperature reaches 180°F.

CARE AND MAINTENANCE

- Do not immerse the monitor or transmitter in water or other liquid.
- Hand wash the probe with mild detergent and water. Do not machine wash.
- Wipe monitor and transmitter with a damp cloth.
- If probe becomes damaged during use, order replacement probe (330654) through Brookstone.

Brookstone®

Nashua, New Hampshire 03062
Customer Service 800-846-3000

330654



grill alert™ talking
remote thermometer

Brookstone®



4. Press RESET.

Note: Transmitter and monitor need to be reset within 60 seconds of each other to synchronize units and establish a signal.

Installing Batteries in Monitor

1. Slide cover and lift to open BATTERY COMPARTMENT.
2. Insert two AA batteries (not included), according to the polarities indicated inside.
3. Press RESET.

Note: Monitor and transmitter need to be reset within 60 seconds of each other to synchronize units and establish a signal.

4. Replace cover.

Battery Precautions

- Dispose of old batteries properly. Do not dispose of old batteries in a fire.
- Do not leave batteries lying around where a young child or pet could play with or swallow them. If batteries are swallowed, contact a physician immediately.
- Batteries may explode if mistreated. Do not attempt to recharge or disassemble batteries.

7. Once you've established a signal, place the transmitter at your cooking area, away from direct heat or flame.
8. Insert the tip of MEAT PROBE into the center of the meat.
Note: Do not rest probe wire on cooking surface.
9. Use BELT CLIP to wear the monitor, or place it on TABLE STAND within your immediate area. Keep monitor dry and away from direct heat or flame.
10. The first voice prompt, "Your entrée is almost ready" will sound when the current temperature is within five degrees of the target temperature.
11. The second voice prompt, "Your entrée is ready" will sound when the target temperature is reached. Turn off voice alert by pressing any control button on the monitor. Remove meat from the cooking surface.
12. Remove MEAT PROBE from the meat. Use caution when touching MEAT PROBE or end of cable as they may be hot and may cause burns.
13. If current temperature surpasses the target temperature, an overcook alarm will sound (continuous beeping). Remove meat immediately.
14. Turn off both units by pressing POWER for two seconds.

BATTERY INFORMATION

Installing Batteries in Transmitter

1. Slide cover and lift to open BATTERY COMPARTMENT.
2. Insert two AAA batteries (not included), according to the polarities indicated inside.
3. Replace cover.

GRILL ALERT™ TALKING REMOTE THERMOMETER

CONGRATULATIONS! You now own Brookstone's Grill Alert™ Talking Remote Thermometer—thoroughly tested to be certain it meets our own **exacting quality control standards.**

Spend less time at the grill or oven with our wireless talking monitor that tells you when food is cooked to perfection. It works on just about any meat: beef, lamb, veal, hamburger, pork, turkey, chicken and fish. Just insert the stainless steel probe into your entrée, select the type of meat and choose how you want it cooked. The transmitter sends readings to the monitor from up to 300' away. The bar graph tracks your cooking progress and the voice alerts you when your entrée is "almost ready" and "ready." Use outdoors on your barbecue grill or indoors with your oven or stove top.

Please take a few moments to review the following **important information** before using this item.

Enjoy carefree cooking!

FCC WARNINGS

Grill Alert™ has been tested to comply with FCC standards for home or office use. This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This unit may not cause harmful interference, and
2. This unit must accept any interference received, including interference that may cause undesired operation.

CAUTION

- **Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.**
- Do not immerse transmitter or monitor in water or other liquid.
- Keep transmitter and monitor away from heat and direct flame.
- Do not expose monitor to rain or moisture.
- Probe will be hot after use. Use care in handling to avoid burns.
- Do not rest probe wire on cooking surface.

SAVE THESE INSTRUCTIONS

IMPORTANT:

For Poultry:

The Grill Alert default target temperature (170°F) is calibrated for cooking poultry breasts and boneless roasts. For whole chickens and turkey, the USDA recommends a minimum cooking temperature of 180°F.

For Beef, Lamb, and Veal:

The Grill Alert default target temperatures are set 10°F below the recommended serving temperatures. These default temperatures accommodate for additional cooking that occurs after the meat is removed from a cooking surface and covered, known as the resting period. The resting period, typically 10 to 20 minutes, enhances the flavor of meat.


If you are going to serve the meat without allowing for a resting period, cook the meat 10°F higher than the indicated target temperature.

6. Choose your preferred doneness level by pressing COOK until your desired doneness setting appears on the display: RARE, MED RARE, MEDIUM and WELL DONE.

Note: Doneness level selection is available for BEEF, LAMB and VEAL only. For CHICKEN, PORK, TURKEY, FISH and HAMBURGER, the unit defaults to well done based on USDA guidelines. The bar graph remains in the rare range until your entrée reaches its target temperature. At this point, the graph and voice prompt will signal that your entrée is ready.

GRILL ALERT™ OPERATION

1. Connect MEAT PROBE CONNECTOR to TRANSMITTER SOCKET.
2. Turn on the transmitter by pressing and holding the POWER for two seconds. Light will flash on LED.
3. Turn on the monitor by pressing and holding POWER for two seconds. The LCD SCREEN will illuminate.



4. Check RECEPTION ICON . It indicates whether or not you've established signal connection by flashing.

IMPORTANT: If you have not established a signal connection, check the following:

- Check synchronization of transmitter and monitor by pressing both RESET buttons within 60 seconds of each other to synchronize units and establish signal. On the monitor, RESET is located in the battery compartment, and on the transmitter RESET is located on the outside of the battery compartment. (See Location of Indicators illustration on page 7.)
 - Shorten the distance between transmitter and monitor. (Maximum transmission range is 300 feet.)
 - Check batteries and replace if necessary.
5. Select the meat you are cooking by pressing SELECT until your desired meat appears on the display: BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN or FISH.

LOCATION OF INDICATORS

MONITOR AND TABLE STAND

- A. POWER** - Turns the unit on/off. Press and hold for two seconds to activate unit.
- B. SELECT** - Selects the type of meat (BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH).
- C. COOK** - Selects the doneness of certain types of meat (RARE, MED RARE, MEDIUM and WELL DONE).
- D. LIGHT** () - Turns the screen backlight on for three seconds.
- E. TABLE STAND** - Secures the unit on a flat surface.
- F. LCD SCREEN** - F1-RECEPTION ICON. 
F2-MEAT SELECTION
F3-DONENESS WITH BAR GRAPH
F4-TARGET TEMPERATURE
F5-CURRENT TEMPERATURE
F6-BATTERY LOW INDICATOR
- G. BELT CLIP** - Clips onto a belt for mobility.
- H. BATTERY COMPARTMENT AND DOOR** - Accommodates two AA (UM-3) batteries (not included).
- I. VOLUME (LO/HI)** - Adjusts the volume for alert signals (low or high). Unit factory-set on high.
- J. RESET** - Returns all settings to their original values and synchronizes the transmitter and monitor.

K. °C/°F - Selects Centigrade or Fahrenheit for temperature reading. Unit factory-set on °F.

Note: VOLUME (LO/HI), RESET and °C/°F are located inside battery compartment.

THE TRANSMITTER AND MEAT PROBE

L. LED - Flashes to indicate the unit is on and transmitting.

M. POWER - Turns the unit on/off.

N. TRANSMITTER SOCKET - For connecting the meat probe.

O. SOCKET COVER - Protects the connector when not in use.

P. MEAT PROBE CONNECTOR - Plugs into transmitter socket.

Q. MEAT PROBE - Measures entrée temperature.

R. BATTERY COMPARTMENT AND DOOR - Accommodates two AAA (UM-4) batteries (not included).

S. RESET - Returns all settings to their original values and synchronizes transmitter and monitor.

Note: RESET is located inside battery compartment.

