

### Digital Cooking Thermometer

models 00278 / 00282  
00278TX/ 00278RX



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**Questions?** Contact Customer Support at  
(877) 221-1252 or visit [www.AcuRite.com](http://www.AcuRite.com).

**SAVE THIS MANUAL FOR FUTURE REFERENCE.**

# ACURITE®

Congratulations on your new AcuRite product. To ensure the best possible product performance, please read this manual in its entirety and retain it for future reference.

## Unpacking Instructions

Remove the protective film that is applied to the LCD screen prior to using this product. Locate the tab and peel off to remove.

## Package Contents

1. Thermometer display
2. Temperature probe & cord
3. Remote pager with belt clip
4. Instruction manual

**IMPORTANT**      PRODUCT MUST BE REGISTERED TO RECEIVE WARRANTY SERVICE

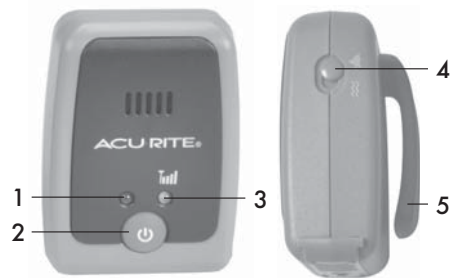
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**PRODUCT REGISTRATION**  
Register online to receive 1 year warranty protection  
[www.AcuRite.com](http://www.AcuRite.com)

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## Features & Benefits: Remote Pager

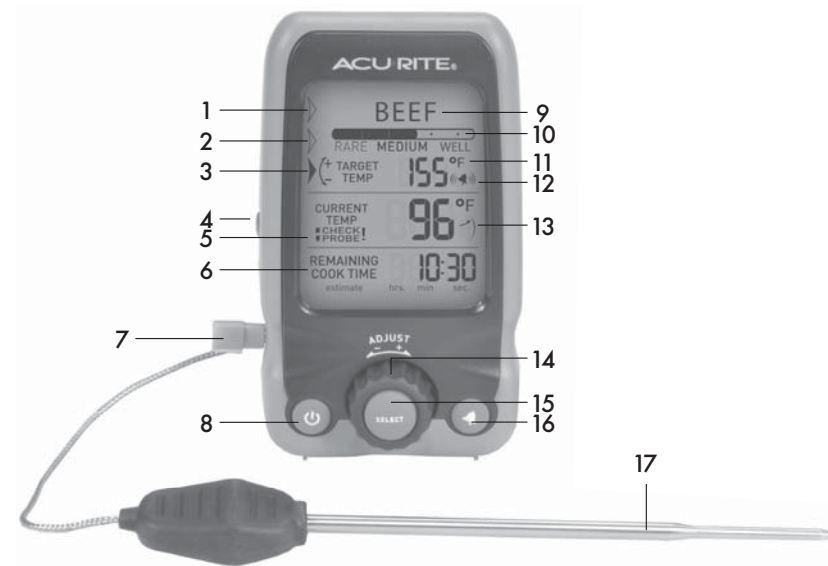


- 1. Low Battery Indicator**  
Replace batteries when lit.
- 2. Power ON/OFF button**
- 3. Wireless Signal Indicator**  
Lit when wireless connection is established. See page 8.
- 4. Alert Switch**  
Select audio alert or silent vibrate mode.
- 5. Belt Clip**

**Note:** This product is not intended for use in cooking environments that exceed 450°F, as the probe may melt or catch fire, creating a hazard to the user.

## Features & Benefits

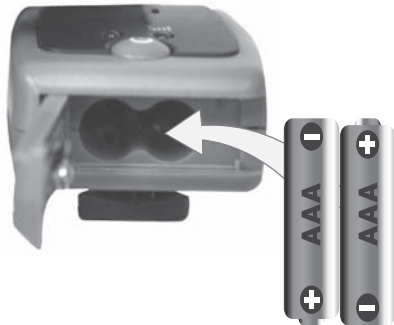
### Thermometer Display



- 1. Meat Type Setup Indicator**  
Select Beef, Veal, Chicken, Pork, Poultry, Lamb, Fish, Custom or Boil.
- 2. Meat Doneness Setup Indicator**  
Select Rare, Medium or Well done; temperatures based on USDA recommended guidelines.
- 3. Target Temperature Setup Indicator**  
Select target temperature from 14°F to 450°F (-10°C to 232°C)
- 4. Backlight Button**
- 5. Check Probe Indicator**  
Indicates probe error, shown with diagnostic code (see page 9).
- 6. Remaining Cook Time**  
Estimates remaining time food needs to cook during the cooking process
- 7. Probe Plug-in**
- 8. Power ON/OFF Button**
- 9. Meat Type Selection**
- 10. Meat Doneness Selection**
- 11. Target Temperature**
- 12. Alarm ON Indicator**  
An audible alert will sound when target temperature is reached.
- 13. Current Temperature**  
Arrow icon indicates the direction the temperature is trending and rate of temperature change.
- 14. Rotary Dial**  
for setup preferences.
- 15. SELECT button**  
for setup preferences.
- 16. ALARM Button**  
Enables and mutes audio alert.
- 17. Wired Temperature Probe**

**Install or Replace Batteries**

AcuRite recommends high quality alkaline batteries for the best product performance. Heavy duty or rechargeable batteries are not recommended.



**Remote Pager**

1. Slide off the battery compartment cover, located on the bottom of the unit.
2. Insert 2 x AAA batteries into the battery compartment. Follow the polarity (+/-) diagram in the battery compartment.
3. Replace the battery cover.



**Thermometer Display**

1. Slide off the battery compartment cover.
2. Insert 3 x AA batteries into the battery compartment. Follow the polarity (+/-) diagram in the battery compartment.
3. Replace the battery cover.

**Select Degrees Fahrenheit or Celsius**

To select between degrees Fahrenheit (°F) or Celsius (°C) temperature units, slide the “°F/°C” switch, located in the battery compartment of the thermometer.



**PLEASE DISPOSE OF OLD OR DEFECTIVE BATTERIES IN AN ENVIRONMENTALLY SAFE WAY AND IN ACCORDANCE WITH YOUR LOCAL LAWS AND REGULATIONS.**

**BATTERY SAFETY:** Clean the battery contacts and also those of the device prior to battery installation. Remove batteries from equipment which is not to be used for an extended period of time. Follow the polarity (+/-) diagram in the battery compartment. Promptly remove dead batteries from the device. Dispose of used batteries properly. Only batteries of the same or equivalent type as recommended are to be used. DO NOT incinerate used batteries. DO NOT dispose of batteries in fire, as batteries may explode or leak. DO NOT mix old and new batteries or types of batteries (alkaline/standard). DO NOT use rechargeable batteries. DO NOT recharge non-rechargeable batteries. DO NOT short-circuit the supply terminals.






**Food Preparation**

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. The USDA recommends certain guidelines be met when preparing meat and seafood. Please adhere to the recommended cooking temperatures.

USDA Recommended Guidelines	
Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71.1 °C)
All Poultry	165 °F (73.9 °C)
Fish & Shellfish	145 °F (62.8 °C)

For more information on food preparation safety, visit:  
<http://www.fsis.usda.gov>

**Using the Thermometer**

1. Before operating, plug the temperature probe into the thermometer display.
2. When batteries are installed, partial LCD display information will appear.
3. Press the “” button to turn the thermometer display ON. Full LCD display information can then be viewed.
4. Press the “” button on the thermometer display to enable or disable the audio alert. With the function enabled, you will hear a beep each time a selection is made during setup and when target cooking temperatures are reached.
5. Magnet-mountable design allows you to stick the thermometer on the oven door or fridge.
6. To use the Remote Pager, press the “” button on the pager.
7. Slide the Alert switch, located on the side of the Remote Pager, to select audio alert or silent vibrate mode. Set to “” to enable audio alert. Set to “” to enable silent vibrate mode.

**Meat Type Setup**

1. When first powered on, the Meat Type will flash on the display.
2. To adjust the meat type, turn the rotary dial clockwise to move forward through the selections and counterclockwise to move backward through the selections

The preference set order is as follows: BEEF, VEAL, CHICKEN, PORK, POULTRY, LAMB, FISH, CUSTOM, BOIL, TIMER\*

3. To save your selection, press and release the "SELECT" button when the desired meat type is displayed.

\* For TIMER, see setup See Timer Setup on page 7

#### **Meat Doneness Setup**

1. Once Meat Type has been selected, Meat Doneness will flash on the display.
2. To adjust the meat doneness, turn the rotary dial clockwise to move forward through the available meat doneness selections and counterclockwise to move backward through the selections.

The preference choices are: RARE, MEDIUM RARE, MEDIUM, MEDIUM WELL and WELL DONE

NOTE: Not all meat types offer all five doneness options. In some cases, a doneness option is not available at all.

3. As you move through the options, Target Temperature shown on the display will automatically update based on the selection.
4. To save your selection, press and release the "SELECT" button when the desired meat doneness is displayed.

#### **Target Temperature Setup**

As noted above, Target Temperature shown on the display will automatically set based on the Meat Doneness selection. To adjust, turn the rotary dial when the Target Temperature is flashing on the display.

1. Make your Meat Type and Meat Doneness selections and press "SELECT".
2. To adjust Target Temperature, turn the rotary dial clockwise to increase the target temperature and counterclockwise to decrease the target temperature.
3. As you make the adjustment, the Meat Type shown on the display will change to Custom.
4. To save your selection, press and release the "SELECT" button.

#### **Current Temperature**

1. Insert the narrow end of the temperature probe into the thickest part of the food being cooked. Be sure the tip is not touching bone, gristle, the pan or inserted into the cavity of fowl.
2. Hold steady for several seconds.
3. Current internal temperature of the meat will show on the display.
4. The arrow next to the current temperature reading indicates the direction temperature is trending and the rate of change.
5. When the current temperature of the food reaches the target temperature the thermometer will beep.

Be careful when touching the temperature probe and probe wire if it has been in or near hot food or surfaces.

#### **Remaining Cook Time**

Remaining Cook Time estimates the amount of time food needs to cook. Cook time is determined by measuring and monitoring the cooking process, then applying a series of estimating methods.

Remaining Cook Time is designed to work best with large oven roasted meats, but can also be used for other cooking applications.

1. Turn the units on, as described above, and confirm desired settings including the Target Temperature.
2. For optimum performance, probe should be inserted into the thickest part of the meat and plugged in at the start of the cooking process. Do not remove the probe or power the unit off during cooking.
3. Once cooking begins, the rising temperature automatically prompts the thermometer to calculate estimated cook time. The calculation may take 3-4 minutes or until internal food temperature reaches 105°F (41°C) to display; display shows dashes during the calculation process.
4. When estimated Remaining Cook Time expires (or reaches 0:00), an audible beep sounds on the thermometer and remote pager (if in use).

In most cases, Remaining Cook Time automatically adjusts for changes in the cooking process, however the following actions may impact its accuracy:

- Removing food from the oven
- Adding cool liquids to cooking food
- Changing the oven temperature during cooking
- Disconnecting or removing the probe during cooking
- In some cases, basting

If you feel Remaining Cook Time estimation has been compromised, reset the thermometer by pressing the "U" button to power OFF and back ON again.

#### **Timer**

The thermometer features a countdown timer.

1. Use the rotary dial to change Meat Type to "TIMER", then press and release the "SELECT" button.
2. To adjust the countdown time, turn the rotary dial clockwise to advance time and counterclockwise to decrease time. To save your adjustments, press and release "SELECT" to adjust the next preference.  
The preference set order is as follows: HOURS, MINUTES, SECONDS
3. Press "SELECT" when desired time is set and timer begins the countdown.
4. When the timer reaches 1:00 remaining the thermometer/pager (if in use) will beep/vibrate.

5. When 0:00:00 is reached, thermometer/pager (if in use) beeps/vibrates until "SELECT" or "⏻" is pressed.

### Backlight

Press the Backlight button to momentarily illuminate the display for 5 seconds.

Press and HOLD Backlight button for 3 seconds to keep display illuminated. Display will remain illuminated until button is pressed again or until thermometer is powered OFF.

### Remote Pager Setup

The Remote Pager can receive alerts from the thermometer when the Target Temperature is reached or when the Timer reaches 0:00:00.

1. Press "⏻" button on the Remote Pager to power ON.
2. Pager emits an audible chirp and the Wireless Signal indicator (green) flashes until a signal is established.
3. Wireless Signal indicator (green) remains lit when a good connection is established and maintained, indicating that the pager is ready for use.

### Remaining Cooking Time

1. When the Timer reaches 1:00 of remaining cooking time, a brief audio alert will sound on the Remote Pager unit. If operating in Silent Mode, the unit will vibrate briefly.
2. When the Timer reaches 0:00:00 or the target temperature is reached the Battery indicator (red) and Signal indicator (green) will alternate flashing and a continuous series of 3 .5 second audio alerts will sound on the Remote Pager unit until the On/Off button is pressed. If operating in Silent Mode, the unit will vibrate for .5 seconds 3 times and repeat until the On/Off button is pressed.

### Power the Unit ON/OFF

The thermometer will automatically power off after several minutes of inactivity. Press "⏻" to resume operation. To power off manually, press the "⏻" button.

### Warning Messages

When display reads "LO BAT", replace thermometer batteries.



### Check Probe

"CHECK PROBE" indicates a probe error and is shown with a diagnostic code:

Diagnostic Code	Problem	Solution
No	Probe cord is not connected to the thermometer.	Verify cord connection is secure or reconnect cord.
SC	Probe cord is not functioning properly. Cord may have been damaged or exposed to extreme heat.	Check the wire and connection for damage or excessive heat. Replace cord.

### Remote Pager

Lights	Solution
Red & Green Blinking	No wireless connection. See Troubleshooting tips.
Red Solid	Replace the batteries.

### Troubleshooting

Problem	Possible Solution
Inaccurate temperature	<ul style="list-style-type: none"> <li>• Use standard alkaline batteries. Do not use heavy duty or rechargeable batteries.</li> </ul>
Check Probe	<ul style="list-style-type: none"> <li>• Review Probe Messages (above)</li> </ul>
Display screen not working	<ul style="list-style-type: none"> <li>• Verify batteries are installed correctly. Batteries may need to be replaced.</li> </ul>
Pager lights are blinking	<ul style="list-style-type: none"> <li>• Relocate the thermometer and pager. The units must be within 200 ft (60 m) of each other.</li> <li>• Make sure both units are placed at least 3 feet (.9 m) away from electronics that may interfere with the wireless communication (such as TVs, microwaves, computers, etc).</li> </ul>

**If your AcuRite product does not operate properly after trying the troubleshooting steps, visit [www.AcuRite.com](http://www.AcuRite.com) or call (877) 221-1252 for assistance.**

## Care & Maintenance

Store in a dry location at room temperature. Clean thermometer with a soft, damp cloth. Temperature probe should be wiped clean with warm water immediately after direct contact with foods.

DO NOT place display unit on or near hot surfaces. DO NOT heat beyond thermometer's temperature capacity. DO NOT use in oven. DO NOT wash in dishwasher. DO NOT immerse in water or use caustic cleaners or abrasives. DO NOT allow any part of the temperature probe or probe wire to come into direct contact with flames or flare-ups. DO NOT bend or crimp the temperature probe cord. DO NOT lift or move the thermometer by the temperature probe wire connection.

## Specifications

<b>TEMPERATURE RANGE</b>	-40°F to 450°F; -40°C to 232°C Probe cord heat resistant up to 700°F (371°C)
<b>TIMER RANGE</b>	9 hours, 59 minutes, 59 seconds
<b>REMAINING COOK TIME RANGE</b>	9 hours, 59 minutes
<b>WIRELESS RANGE</b>	200 ft / 60 m depending on home construction materials
<b>POWER</b>	Thermometer: 3 x AA alkaline batteries Pager: 2 x AAA alkaline batteries

## FCC Information

This device complies with part 15 of 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 to this unit 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 the 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.

NOTE: The manufacturer is not responsible for any radio or TV interference caused by unauthorized modifications to this equipment. Such modifications could void the user authority to operate the equipment.

This device complies with Industry Canada licence-exempt RSS standard(s).

Operation is subject to the following two conditions:

- (1) This device may not cause interference, and
- (2) This device must accept any interference received, including interference that may cause undesired operation of the device.

The device meets the exemption from the routine evaluation limits in section 2.5 of RSS 102 and compliance with RSS-102 RF exposure, users can obtain Canadian information on RF exposure and compliance.

Le dispositif rencontre l'exemption des limites courantes d'évaluation dans la section 2.5 de RSS 102 et la conformité à l'exposition de RSS-102 rf, utilisateurs peuvent obtenir l'information canadienne sur l'exposition et la conformité de rf.

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes : (1) l'appareil ne doit pas produire de brouillage, et (2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

## Customer Support

AcuRite customer support is committed to providing you with best-in-class service. **For assistance**, please have the model number of this product available and contact us in any of the following ways:



(877) 221-1252



info@chaney-inst.com

24/7 support at [www.AcuRite.com](http://www.AcuRite.com)

- ▶ Installation Videos
- ▶ Register your Product
- ▶ Instruction Manuals
- ▶ Support User Forum
- ▶ Replacement Parts
- ▶ Submit Feedback & Ideas

### IMPORTANT

PRODUCT MUST BE REGISTERED TO RECEIVE WARRANTY SERVICE

#### PRODUCT REGISTRATION

Register online to receive 1 year warranty protection

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## Limited One Year Warranty

At AcuRite, we proudly uphold our commitment to quality technology. Chaney Instrument Co. warrants that all products it manufactures to be of good material and workmanship, and to be free of defects when properly installed and operated for a period of one year from the date of purchase.

We recommend that you visit us at [www.AcuRite.com](http://www.AcuRite.com) for the fastest way to register your product. However, product registration does not eliminate the need to retain your original proof of purchase in order to obtain warranty benefits.

Chaney Instrument Co. warrants that all products it manufactures to be of good material and workmanship, and to be free of defects when properly installed and operated for a period of one year from the date of purchase. Remedy for breach of this warranty is limited to repair or replacement of the defective item(s). Any product which, under normal use and service, is proven to breach the warranty contained herein within ONE YEAR from date of sale will, upon examination by Chaney, and at its sole option, be repaired or replaced by Chaney. Transportation costs and charges for returned goods shall be paid for by the purchaser. Chaney hereby disclaims all responsibility for such transportation costs and charges. This

warranty will not be breached, and Chaney will give no credit for products it manufactures which have received normal wear and tear, been damaged (including by acts of nature), tampered, abused, improperly installed, damaged in shipping, or repaired or altered by others than authorized representatives of Chaney.

The above-described warranty is expressly in lieu of all other warranties, express or implied, and all other warranties are hereby expressly disclaimed, including without limitation the implied warranty of merchantability and the implied warranty of fitness for a particular purpose. Chaney expressly disclaims all liability for special, consequential or incidental damages, whether arising in tort or by contract from any breach of this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. Chaney further disclaims all liability from personal injury relating to its products to the extent permitted by law. By acceptance of any of Chaney's products, the purchaser assumes all liability for the consequences arising from their use or misuse. No person, firm or corporation is authorized to assume for Chaney any other liability in connection with the sale of its products. Furthermore, no person, firm or corporation is authorized to modify or waive the terms of this paragraph, and the preceding paragraph, unless done in writing and signed by a duly authorized agent of Chaney. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For in-warranty claims: Chaney Instrument Co.  
965 Wells St., Lake Geneva, WI 53147

# ACURITE®



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