



Please **DO NOT** return product to the retail store.

For technical assistance and product return information, please call
Customer Care: **877-221-1252** Mon. - Fri. 8:00 A.M. to 4:45 P.M. (CST)

www.chaneyinstrument.com

LIMITED ONE YEAR WARRANTY

Chaney Instrument Company warrants that all products it manufactures to be of good material and workmanship and to be free of defects if properly installed and operated for a period of one year from date of purchase. REMEDY FOR BREACH OF THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIR OR REPLACEMENT OF DEFECTIVE ITEMS. 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. In all cases, 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 shall have received normal wear and tear, been damaged, 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 EQUIPMENT OR 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 repair, please contact:

Customer Care Department
Chaney Instrument Company
965 Wells Street
Lake Geneva, WI 53147

Chaney Customer Care 877-221-1252

Mon-Fri 8:00 a.m. to 4:45 p.m. CST

www.chaneyinstrument.com



This device 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.

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.

Patent numbers: 5,978,738; 6,076,044; 6,597,990

done right with
ACURITE.

Wireless Cooking & Barbeque Thermometer



A. Cooking Thermometer B. Wireless Pager

Instruction Manual

Package Contents:

- (1) Cooking Thermometer [A]
- (1) Wireless Pager [B]
- (1) Wire & Cooking Probe
- (1) Instruction Manual

What You Need:

- (2) AA Batteries
- (2) AAA Batteries (batteries not included)

Thank You for purchasing this ACURITE® product. Please read this manual in it's entirety to fully enjoy the benefits and features of this product. Please keep this manual for future reference.

NOTE: A clear film is applied to the LCD at the factory that must be removed prior to using this product. Locate the clear tab and simply peel to remove.

1 • OVERVIEW OF FEATURES



About the Wireless Cooking & Barbeque Thermometer

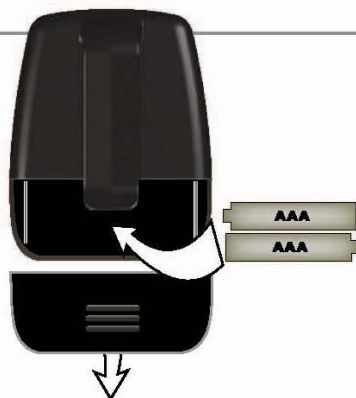
Monitor cooking temperatures safely and instantly without opening the grill lid or oven door. Using the Cooking and BBQ Thermometer will help ensure foods will be cooked to the desired taste and doneness. Simply insert the metal probe into the food and set the desired cooking temperature. Turn on the pager and the alarm will automatically sound on the main unit and the wireless pager when the desired temperature is reached.

2 • SETUP

Install Batteries

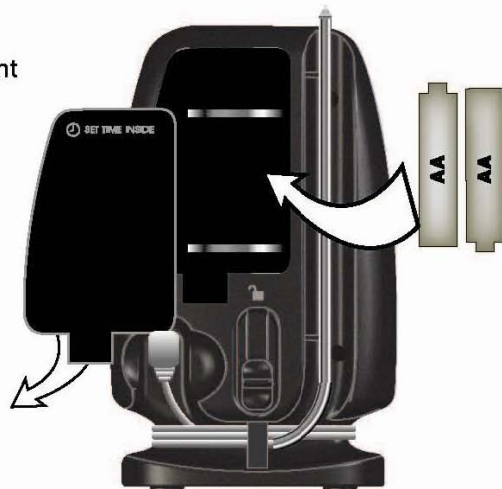
Wireless Pager

- 1) Remove the battery compartment cover.
- 2) Install 2 fresh "AAA" batteries as shown here.



Cooking and Barbeque Thermometer

- 1) Remove the battery compartment cover.
- 2) Install 2 fresh "AA" batteries as shown here.



Set the Clock

Set the clock on the Cooking and Barbeque Thermometer utilizing the buttons within the battery compartment.

The clock will be displayed whenever a timer function is not being used & when the power is off.

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

BATTERY SAFETY: 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.

USDA RECOMMENDED INTERNAL TEMPERATURES

Type of Meat	Degrees F
Ground Meat/Poultry Mixtures	
Turkey, Chicken (including patties).....	170°F
Veal, Beef, Lamb, Pork (including patties).....	160°F
Fresh Beef	
Medium Rare.....	145°F
Medium.....	160°F
Well Done.....	170°F
Fresh Veal	
Medium.....	160°F
Well Done.....	170°F
Fresh Lamb	
Medium Rare.....	145°F
Medium.....	160°F
Well Done.....	170°F
Fresh Pork	
Medium.....	160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey (Whole).....	180°F
Roasts and Breasts.....	170°F
Thighs and Wings.....	180°F
Duck and Goose.....	180°F
Ham	
Fresh (raw).....	160°F
Pre-Cooked (to reheat).....	140°F

For answers to your food safety questions, call:

**1-888-MPHotline
(1-888-674-6854)**

USDA's Meat and Poultry Hotline

ACURITE
DESIGNED TO WORK FOR YOU™

Product Registration

To receive product information, register your product online. It's quick and easy!

Log on to http://www.chaneyinstrument.com/product_reg.htm

Product Specifications

Cooking Thermometer	Wireless Pager
Battery Requirements: 2x "AA" (batteries not included)	Battery Requirements: 2x "AAA" (batteries not included)
Temp. Range: Measurable: 32°F to 392°F Probe Withstands UP TO 600°F	Wireless Range: 100ft. (433mhz)
°F & °C capable: Yes	Out of Range Notify: Yes- L.E.D. and Audio
Kitchen Timer: 99:59 count up/down	
PROBE: NOT DISHWASHER SAFE DO NOT SUBMERGE IN WATER DISPLAY UNIT: WIPE CLEAN AFTER EACH USE	PAGER: WIPE CLEAN AFTER EACH USE

Choose °C or °F Temperature Display

Select between °C (Celsius) or °F (Fahrenheit) temperature display by pressing the °C/°F button switch within the battery compartment on the Cooking and Barbeque Thermometer. Throughout this instruction manual, temperature examples will be in the °F temperature scale.

3 • USING THE COOKING & BARBEQUE THERMOMETER

- 1 Power ON the Cooking and Barbeque Thermometer**, the “CURRENT TEMP” will display the current temperature as observed by the wire cooking probe. The “DESIRED TEMP.” will display the default temperature of 160°F.

If the “CURRENT TEMP” display reads “LL” or “HH”, the probe may be partially or completely unplugged. Alternatively, the current temperature being observed by the wired cooking probe may be lower or higher than the measurable range [32°F to 392°F].

- 2 Next, you will need to adjust the “DESIRED TEMP” value to the temperature you wish to be alerted at.** Use the “DESIRED TEMPERATURE ADJUSTMENT” buttons to do so. Press the button labeled with the blue arrow facing down to decrease the desired temperature. Press the button labeled with the red arrow facing up to increase the desired temperature.

- 3 Now press the “Temperature Alert ON/OFF Button” to select audible alert “ON” or “OFF”.** The default alarm status of the thermometer is “ALERT ON”. The bell icon on the display will reflect the current status of the audible temperature alert, showing a crossed out bell icon for “ALERT OFF.”


NOTE: the display will flash when the DESIRED TEMPERATURE is reached, regardless of whether the “AUDIBLE ALERT” is on or off.

- 4 Insert the WIRED COOKING PROBE into the meat or food** being cooked. Insert the wired probe firmly into the thickest portion of meat or food. Make certain the probe tip is not in a cavity or hollow area, and that the probe tip is NOT touching bone or metal.

NOTE: the probe wire has a protective stainless steel sheath around it to help prevent damage. **DO NOT ALLOW the probe wire to come in DIRECT contact with flames or heat sources above 600°F.** You may gently close oven doors and grill covers on the wire, provided there is a slight gap or soft seal. Use caution and carefully inspect the surfaces of the door or lid before closing on the wire, making certain there are no areas that will cut or damage the wire.

Temperature Change Trend Arrows: The display features arrow indicators to the right of the “DESIRED TEMP” display area that will indicate if the “CURRENT TEMP” trend is rising (▲) or falling (▼) to meet the “DESIRED TEMP.

Troubleshooting

Problem	Possible Solutions
<p>No Wireless Connection to Pager</p>  <p>(Blinking Red Power Light) (No Green Status Light) (Audible Beep every 5 sec.)</p>	<p>Relocate the main unit and/or the wireless sensor. Both units must be within 100 feet from each other. Make sure both units are placed at least 3 feet from other electronic appliances and devices that may interfere with the wireless communication (such as TV's, microwaves, computers etc).</p> <p>If you are still having connection issues, it may help to reset both units by powering off both units. Try placing them in the same room and powering on both units again.</p> <p>NOTE: It may take a few minutes for the Cooking and Barbeque Thermometer to re-synchronize with the pager when both or one of the two units are reset.</p> <p>NOTE: Certain building construction materials and large metallic surfaces have adverse effects on RF (radio frequency) transmission ranges and connectivity. The less thick walls, metal screens, or metallic surfaces between the Cooking and Barbeque Thermometer and the Wireless Pager locations, the better. The 100 foot wireless range is maximized for best results when there is a clear line of sight between both units.</p>
<p>Cooking and Barbeque Thermometer display reads “HH” or “LL” for current temperature.</p>	<p>The cooking probe is in a temperature higher or lower than the measurable range. The wired cooking probe may not be plugged in completely, remove and re-insert firmly. The probe, wire or plug may have been damaged and may need to be replaced.</p>
<p>Cooking and Barbeque Thermometer Display Not Working</p>	<p>The Thermometer power may be off. Make certain that the batteries are installed correctly. The batteries may need replacing.</p>
<p>Wireless Pager Power Light Not Working</p>	<p>The pager power may be off. Make certain that the batteries are installed correctly. The batteries may need replacing.</p>

After the Cooking and Barbeque Thermometer is set up, no more action is needed to use it as a singular Cooking/Barbeque thermometer. It will alert you when your desired temperature is reached. If you wish to use the included wireless pager to alert you when your desired temperature is reached, read on.

4 • USING THE WIRELESS PAGER

Place the wireless pager in close proximity (in the same room) to the Cooking and Barbeque Thermometer during power on for best results.

The operating communication range of the Wireless Pager is approximately 100 feet. This range may be less depending on the construction of your house and the interference of other wireless devices.

- 1 Power ON the Wireless Pager**, both the green status light and the red power light will illuminate briefly, then the red power light will blink and the unit will beep initially. The Wireless Pager is now searching for the wireless signal from the Cooking and Barbeque Thermometer. It may take 20-40 seconds for the Cooking and Barbeque Thermometer and the Wireless Pager to connect.

If Wireless Pager and Cooking/Barbeque Thermometer are **CONNECTED**:

- The **RED** power light will **glow steady**
- The **GREEN** status light will **blink** every 8-10 seconds
- The pager will **NOT BEEP** at all (until Desired Temperature on Cooking and Barbeque Thermometer is Reached)

If Wireless Pager and Cooking/Barbeque Thermometer **DISCONNECT**:

- The **RED** power light will **blink**
- The **GREEN** status light will **not illuminate** at all
- The pager will emit a short **"beep"** every 5 seconds

If your pager is disconnected at any point, you may be out of range of the Cooking/Barbeque Thermometer. If you move the Wireless Pager within the range of the Cooking/Barbeque Thermometer, it should reconnect within 20-40 seconds.

- 2 When the Cooking/Barbeque Thermometer desired temperature is reached**, it will send a signal to the Wireless Pager. The **Wireless Pager will then alert you**:
 - The **RED** power light and **GREEN** status light will **blink** every 3 seconds
 - The pager will emit a long **"beep"** every 2 seconds.

The Cooking/Barbeque Thermometer and the Wireless Pager both have an auto off function to conserve batteries: After 4 hours of temperature readings below 100°F, the Cooking/Barbeque Thermometer will automatically turn off. After 1 hour of disconnection with Cooking/Barbeque Thermometer, the Wireless Pager will automatically turn off.

5 • USING THE INDEPENDENT KITCHEN TIMER FUNCTION

The Cooking and Barbeque Thermometer features an integrated independent kitchen timer. This kitchen timer is not connected to the cooking functions of the Cooking and Barbeque Thermometer or to the Wireless Pager in any way. This allows you to keep track of the temperature on one dish, and set a timer for another dish separately.

To enter into timer mode from clock mode:

- press the "START/STOP" button

OR

- press the "POWER" button to turn on COOK functions and TIMER mode

To Set the timer to count DOWN:

- Use the Kitchen Timer function buttons to adjust the timer MINUTES and/or SECONDS up.
- Press the "START/STOP" button to start and stop the count down

TIMER DISPLAY WILL FLASH AND BEEP WHEN TIME IS EXPIRED

To CLEAR the timer to 00:00:

- Press and hold the "MINUTE UP" and "SECOND UP" buttons together

To START the timer counting UP from 00:00:

- Press the "START/STOP" button to start and stop

6 • ADDITIONAL INFORMATION

Food Safety

When preparing and cooking meat, poultry and fish, it is important to practice good food safety habits to help prevent food borne illness.

1. ALWAYS wash the probe with hot soapy water between uses. This will prevent cross-contamination. NOTE: DO NOT submerge the probe wire, plug, or the transition area from wire to metal probe into water.
2. ALWAYS wipe the thermometer display, case and buttons clean after handling and cooking raw meat and poultry.

CLEANING INSTRUCTIONS: DO NOT SUBMERGE PROBE IN WATER, NOT DISHWASHER SAFE, WIPE PROBE CLEAN AFTER EACH USE WITH VERY HOT SOAPY WATER. WIPE DISPLAY UNIT AND PAGER CLEAN AFTER EACH USE. WIPE THE PROBE STORAGE AREA CLEAN AS NEEDED.

For the latest official food safety & safe cooking temperature information, visit the "Food & Nutrition" area of www.usda.gov. Alternatively, you may call the USDA Meat & Poultry Hotline at:

1-888-MPHotline
{1-888-674-6854}