

OPERATION MANUAL

Ideal for smoking, our remote thermometer allows you to monitor cooking progress from up to 100 feet away. Before using the remote thermometer, please read the Essential Safety Information.

Inside this package, you will find:

1. Receiving unit (1)
2. Transmitter unit (1)
3. Detachable 3 feet stainless steel probe sensor and wire for food temperature measurement (1)
4. Detachable 2 feet stainless steel probe sensor and wire for smoker air temperature measurement (1)
5. AAA batteries (4) (Super Heavy Duty)

Receiver Features:

LCD (Liquid Crystal Display):

This screen shows all icons, temperature readings and time displays.

CLIP:

The removable clip allows you to attach the receiver to you apron or belt, so you can keep the unit with you as you move around the house or yard.

STAND:

The sing-out stand allows you to stand the receiver on a counter or tabletop.

BATTERY COMPARTMENT:

Holds 2 AAA batteries

Functions of Buttons on the Receiver:

		Thermometer mode (smoker/food)	Timer mode (timer/food)
1	SMOKER-HI/HR	Set maximum Smoker temperature	Set hours
2	SMOKER-LO/MIN	Set minimum Smoker temperature	Set minutes
3	FOOD-HI/CLEAR	Set maximum Food temperature	Clear timer
4	Alert/ START/STOP	Alarm on/off (hold to change °C/°F)	Timer start/stop (hold to change °C/°F)
5	Light/MODE	Light on for 5 seconds (hold to switch between 2 modes)	Light on for 5 seconds (hold to switch between 2 modes)
6	ON/OFF	To turn on/off receiver unit	To turn on/off receiver unit

Transmitter Features:

LCD (Liquid Crystal Display):

This screen automatically toggles to displays the temperatures of the both probe sensors periodically (readings of probe only in °F).

METAL HOOK for hanging, or reversed to use as a stand

BATTERY COMPARTMENT:

Holds 2 AAA batteries

PLUG IN JACK for stainless steel FOOD probe sensor

PLUG IN JACK for stainless steel SMOKER probe sensor

Functions of Buttons on the Transmitter:

1. TX:

Before first use, press and hold to register radio frequency with Receiver (see “Getting Started” below).

2. ON/OFF:

Turn the transmitter unit on or off.

Installing Batteries

Make sure both receiver and transmitter units have the ON/OFF switch set to OFF. Open the battery compartments on the receiver and transmitter. Insert two AAA batteries into each compartment.

Getting Started

Before first use, you'll need to set the receiver to register the radio frequency signal from the transmitter. This is called the “registration procedure”.

1. Plug the stainless steel probe sensors into the plug-in jacks on the transmitter matching the FOOD and SMOKER markings.
2. Using the ON/OFF switches, first turn on the receiver (ON/OFF switch at back) (display shows “- - -” blinking). Then turn on the transmitter (ON/OFF switch inside battery compartment – which can be open using a coin).
3. The registration procedure is complete when the receiver beeps and the LCD displays the current temperatures for both smoker and food (provided both probes are inserted)

If the registration procedure fails, the readings will show “- - -” steady. Use ON/OFF switch to reset the receiver, and press the TX button (located on the rear of the transmitter) and hold for 2 seconds. This needs to be done within 60 seconds of turning the receiver on in order for the receiver to register the signal from the transmitter. Once TX is released. It will take several seconds for the receiver to register. If you don't hear a beep within 5-10 seconds, press and hold TX again.

Cooking According to Settings

Our remote thermometer features programmable cooking temperature settings for foods safety. The temperatures displayed to the left of the LCD screen will show the set temperatures.

To show and set maximum and minimum smoker temperature

1. Hold Light/MODE button to select smoker mode. The lower display will show a small SMOKER icon and temperature reading

2. Press SMOKER-HI/HR or SMOKER-LO/MIN. The lower display will show a small HI icon (or LO icon) and the set maximum (or minimum) temperature for the smoker (automatically exit after 5 seconds)
3. Hold SMOKER-HI/HR (or SMOKER-LO/MIN) to enter setting mode (display flashing)
4. Press SMOKER-HI/HR (or SMOKER-LO/MIN) repeatedly to set the desired temperature (hold to fast forward)
5. Press MODE to confirm and return to normal mode

To show and set max food temperature

1. Press FOOD-HI/CLEAR. The upper display will show a small HI icon and the set maximum temperature for the food (automatically exit after 5 seconds).
2. Hold FOOD-HI/CLEAR to enter setting mode (display flashing)
3. Press FOOD-HI/CLEAR repeatedly to set the desired temperature (hold to fast forward)
4. Press MODE to confirm and return to normal mode

To turn on the temperature alarm

1. Press Alert/ START/STOP to activate the temperature alarms for Smoker and Food. The alarm icons will be on at the upper and lower display.
2. For smoker cooking, insert the FOOD probe into the thickest part of the meat, place meat in the smoker and close the door. Make sure the probe is not touching a bone or any heavy fat areas.
3. The receiver will beep continuously, and the alarm icon and probe temperature display will blink when one of the following conditions happens:
When the actual food temperature reached and exceeded the maximum FOOD set temperature,
&
When the actual smoker temperature reached and exceeded the maximum SMOKER set temperature, or fell below the minimum SMOKER set temperature.

Note: The SMOKER – LO alarm will not happen if the first temperature reading is originally lower than the SMOKER set minimum temperature.

4. Press the Alert/ START/STOP to de-activate the alarm.

Using the Timer Function

The minimum setting for the timer is 1 minute, and the maximum setting is 24 hours. Times less than 10 hours are displayed in hours/minutes; times greater than 10 hours are displayed in hours.

Setting the Timer to Countdown Mode

1. Hold Light/MODE to select timer mode. The lower display will show a small TIMER and 0:00
2. Press SMOKER-HI/HR and SMOKER-LO/MIN buttons to set the timer.
3. Press START/STOP button to begin the countdown (downward arrow and colon will blink once each second)
4. When the countdown reaches 0:00, the receiver will beep for 30 seconds and begin counting up (so you will know how much time has elapsed since 0:00)
5. To stop the countdown process at any point, press the START/STOP button. The downward arrow will stop blinking and become solid.

6. To clear the setting (to 0:00), press CLEAR button

Setting the Timer to Count-Up mode

1. Hold Light/MODE to select timer mode. The lower display will show a small TIMER and 0:00
2. Press START/STOP button to begin counting up. The upward arrow and colon will blink
3. When the countup reaches 9:59, the receiver will beep and the upward arrow will blink, both for 30 seconds. The display will automatically return to 0:00
4. To clear the setting (to 0:00), press CLEAR button

How to change between °C and °F

Hold the C/F button to change between °C or °F

Using Timer & Temperature Modes Simultaneously

The timer and temperature modes can be used at the same time. This allows you to monitor one food's cooking progress in the temperature mode, while using the timer mode to keep track of another cooking task. You can tell which function is complete by the sound of the beeps, as well as which icons are flashing.

1. For the temperature mode, the receiver will signal that your food is ready with a continuous beeping sound, and the warning icon and probe temperature display will blink.
2. For the timer mode, the receiver will signal that time is up by beeping for 30 seconds. Either the upward arrow (for count-up mode) and downward arrow (for countdown mode) will blink.

How to Smoke a Salmon

1. Go through the registration procedures
2. Hold MODE to select thermometer mode, then follow the above steps at "Cooking According to Settings" section to set the temperature alarm
3. Hold MODE to select timer mode if particular cooking time frame is desired. Follow the above steps at "Using the Timer Function" section to set the timer
4. Insert the food probe into the thickest part of the Salmon, making sure the probe is not going through it.
5. Place the Salmon in a preheated smoker and close the door. The transmitter unit should stand on the countertop just outside the smoker door. You can carry the receiver unit with you around the house or yard, up to 100 feet away from the transmitter.
6. When the temperature of the Salmon reaches the set FOOD temperature, or the temperature of the Smoker inside air reaches or falls below the set SMOKER HI and LO temperature range, the receiver will beep, and the alarm icon and probe temperature display will blink.
7. Remove the Salmon from the smoker. Then, wearing a heat-resistant glove, remove the probe from the Salmon.

Cleaning Your Remote Thermometer

- To clean the receiver and transmitter, must wipe with a damp cloth or sponge. Do not immerse either unit in water.
- To clean the probe, first let cool, then remove from the transmitter unit. Wash the probe tip under hot running water with a soapy sponge or brush, then dry

thoroughly. It's important to wash and dry the probe after every use. Do not immerse the probe in water while cleaning.

Helpful Hints

- Whenever the receiver is turned off or the batteries are replaced, the set functions of FOOD, SMOKER and TIMER will be automatically reset.
- If the receiver and/or transmitter displays LLL or HHH instead of the probe temperature, wait for the probe to reach room temperature. If LLL or HHH is still displayed, it's likely the internal probe wire has shorted out either through moisture or heat damage.
- If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe is not poking all the way to the outside of the food. Reposition the probe tip to the center of the thickest part of the food, making sure that it's not touching bone or heavy fat areas.

Essential Safety Information

- Do not use the stainless steel probes in a microwave oven.
- Always wear a heat-resistant glove when you touch the stainless steel probe and wires during or just after cooking.
- Do not touch the hot probe or wires with your bare hands
- Do not expose the receiver and transmitter units to rain, or immerse in liquid at any time.
- Do not expose the plug of the stainless steel probe to water or any other liquid.
- Do not allow the probe or probe wires to come in contact with flames
- Do not expose the receiver and transmitter units to direct heat, or place them on a hot surface
- Keep the stainless steel probe and wires away from children.
- Out Remote Thermometer registers temperatures from 1
- Do not expose the receiver and transmitter units to direct heat, or place them on a hot surface
- Keep the stainless steel probe and wires away from children.
- Out Remote Thermometer registers temperatures from 14F (-10C) to 410F (210C). LLL will be displayed at temperatures below 14F and HHH will be displayed at temperatures above 410F.
- Do not use at temperatures above 410F, as doing so will deteriorate the stainless steel wire

Modifications not authorized by the manufacturer may void users authority to operate this device.

<p>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 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</p>
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more of the following measures;

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and 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.