# Go mingle. Your steaks will be perfect

# Brookstone<sup>\*</sup>

Grill Alert\*
TALKING REMOTE THERMOMETER
"YOUR ENTREE IS READY"



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#### **BATTERY PRECAUTIONS**

- · Dispose of the old batteries properly. Do not dispose of the old batteries in a fire.
- Do not leave the batteries lying around where a young child or pet could play with or swallow them. If the batteries are swallowed, contact a physician immediately.
- The batteries may explode if mistreated. Do not attempt to recharge or disassemble the batteries.
- Use only fresh batteries of the required size and type. Do not mix old and new batteries, different types of batteries, or rechargeable batteries of different capacities.

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#### CAUTION

- Consuming raw or under-cooked meats and seafood may increase your risk of food-borne 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

#### FCC WARNINGS

Grill Alert<sup>®</sup> 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:

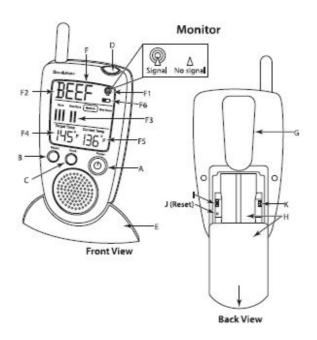
- 1. This device may not cause harmful interference, and
- This device must accept any interference received, including interference that may cause undesired operation.

## LOCATION OF PARTS, CONTROLS AND INDICATORS

#### MONITOR AND TABLE STAND

- A. Power
- B. Select
- C. Cook
- D. Light
- E. Table Stand
- 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
- H. Battery Compartment Door
- I. Volume (LO/HI)
- J. Reset
- K. °C/°F (Auto Set F)

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

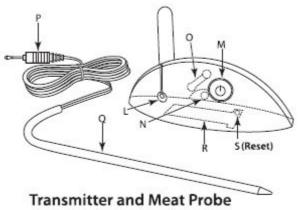


# LOCATION OF PARTS, CONTROLS AND INDICATORS

#### THE TRANSMITTER AND MEAT PROBE

- L. LED Indicator
- M. Power Button
- N. Transmitter Socket
- O. Socket Cover
- P. Meat Probe Connector
- O. Meat Probe
- R. Battery Compartment Door
- S. Reset

Note: RESET is located inside battery compartment.



#### **BATTERY INFORMATION**

#### INSTALLING BATTERIES IN TRANSMITTER

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

#### **GRILL ALERT® OPERATION**

- 1. Connect MEAT PROBE CONNECTOR to TRANSMITTER SOCKET.
- Turn on the transmitter by pressing and holding the POWER for two seconds. Light will flash on LED.
- Turn on the monitor by pressing and holding POWER for two seconds. The LCD SCREEN will illuminate.
- 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 X.)
- Shorten the distance between transmitter and monitor. (Maximum transmission range is 300 feet.)
- · Check batteries and replace if necessary.
- 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.

#### 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 account 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 meet.

Important: 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.

 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.

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.
- 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.
- 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.
- 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.
- 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.

## **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 (413229p) through Brookstone.

# ONE (1) YEAR LIMITED WARRANTY

Brookstone® warrants this product against defects in materials and/or workmanship under normal use for a period of ONE (1) YEAR from the date of purchase by the original purchaser ("Warranty Period"). If a defect arises and a valid claim is received within the Warranty Period, at its option, Brookstone will either 1) repair the defect at no charge, using new or refurbished replacement parts, or 2) replace the product with a new product that is at least functionally equivalent to the original product, or 3) provide a store credit in the amount of the purchase price of the original product. A replacement product or part, including a user-installable part installed in accordance with instructions provided by Brookstone, assumes the remaining warranty of the original product. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes Brookstone's property. When a store credit is given, the original product must be returned to Brookstone and becomes Brookstone's property.

Obtaining Service: To obtain warranty service, call Brookstone Limited Warranty Service at 1-800-292-9819. Please be prepared to describe the product that needs service and the nature of the problem. A purchase receipt is required. All repairs and replacements must be authorized in advance. Service options, parts availability and response times will vary. You are responsible for delivery and the cost of delivery of the product or any parts to the authorized service center for replacement, per our instructions.

Limits and Exclusions: Coverage under this Limited Warranty is limited to the United States of America, including the District of Columbia and the U.S. Territories of Guam, Puerto Rico, and the U.S. Virgin Islands. This Limited Warranty applies only to products manufactured for Brookstone that can be identified by the "Brookstone" trademark, trade name, or logo affixed to them or their packaging. The Limited Warranty does not apply to any non-Brookstone products. Manufacturers or

suppliers other than Brookstone may provide their own warranties to the purchaser, but Brookstone, in so far as permitted by law, provides these products "as is." This warranty does not apply to: a) damage caused by failure to follow instructions relating to product's use or the installation of components; b) damage caused by accident, abuse, misuse, fire, floods, earthquake or other external causes; c) damage caused by service performed by anyone who is not a representative of Brookstone; d) accessories used in conjunction with a covered product; e) a product or part that has been modified to alter functionality or capability; f) items intended to be periodically replaced by the purchaser during the normal life of the product including, without limitation, batteries or light bulbs; g) any product sold "as is" including, without limitation, floor demonstration models and refurbished items; or h) a product that is used commercially or for a commercial purpose.

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