

BBQ THERMOMETER

MODEL NO.: AW129/AWR129

Instruction Manual

DESCRIPTION OF PARTS

A. POWER BUTTON

Turns the unit on/off. Press and hold for 2 seconds to activate unit.

B. SELECT BUTTON

Selects the type of meat (BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH).

C. COOK BUTTON

Selects the doneness of certain types of meat (RARE, MEDIUM RARE, MEDIUM and WELL DONE).

D. RECEPTION ICON

 Signal,  No signal

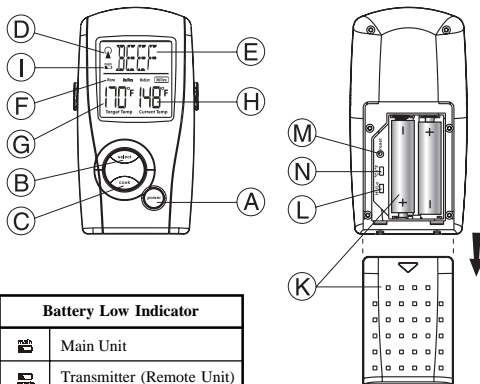
E. MEAT SELECTION




F. DONENESS SELECTION

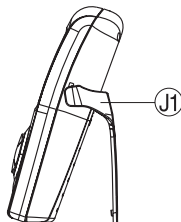
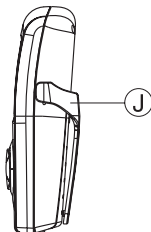
G. TARGET TEMPERATURE

H. CURRENT TEMPERATURE

I. BATTERY LOW INDICATOR



Battery Low Indicator	
	Main Unit
	Transmitter (Remote Unit)
	Main Unit and Transmitter (Remote Unit)



J, J1. BELT CLIP

Clips onto a belt for mobility or use it for table stand.

K. BATTERY COMPARTMENT AND DOOR

Accommodates two AA-sized (UM-3) batteries (not included).

L. VOLUME SWITCH

Adjusts the volume for alert signals (high or low).

M. RESET BUTTON

Returns all settings to their original values and synchronizes the transmitter and monitor.

N. C/F SWITCH

Selects Centigrade or Fahrenheit for temperature reading.

NOTE: High/low volume selector and °C/°F selector are located inside battery compartment.

THE TRANSMITTER AND MEAT PROBE

(SEE ILLUSTRATION)

O. LED

Flashes to indicate the unit is on and transmitting

P. POWER BUTTON

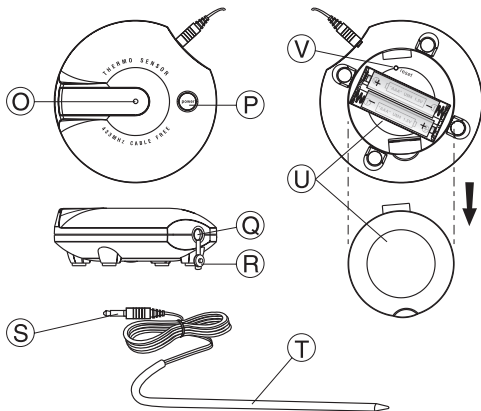
Turns the unit on/off.

Q. TRANSMITTER SOCKET

For connecting the meat probe.

R. SOCKET COVER

Protects the connector when not in use.

**S. MEAT PROBE CONNECTOR**

Plugs into transmitter socket.

T. MEAT PROBE

Measures meat temperature.

U. BATTERY COMPARTMENT AND DOOR

Accommodates two AAA-sized (UM-4) batteries (not included).

V. RESET BUTTON

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

INSTALLING BATTERIES IN TRANSMITTER

1. Open the battery compartment (U on diagram).
2. Insert two AAA batteries following the polarities as indicated inside.
3. Replace cover.
4. Press reset button (V on diagram).

NOTE: Transmitter and main unit need to be reset within 60 seconds of each other to synchronize units and establish a signal.

INSTALLING BATTERIES IN MAIN UNIT

1. Open the battery compartment (K on diagram).
2. Insert two AA batteries following the polarities as indicated inside.
3. Replace cover.
4. Press reset button (M on diagram).

NOTE: Main unit and transmitter need to be reset within 60 seconds of each other to synchronize units and establish a signal.

OPERATING YOUR BBQ THERMOMETER

1. Connect meat probe to transmitter by inserting S into Q (on diagram).
2. Turn on the transmitter by pressing and holding the power button (P on diagram) for two seconds. Light will flash (O on diagram).

3. Turn on the main unit by pressing and holding the power button (A on diagram) for two seconds.
4. Select the meat you are cooking by pressing the meat selector (B on diagram) until your desired setting appears on the display: BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH.
5. Choose your preferred doneness level by pressing the cook selector (C on diagram) until your desired setting appears on the display: RARE, MEDIUM 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.

6. Check transmission icon (D on diagram). It indicates that you've established signal connection by flashing.

NOTE: If you do not have an established signal connection, check the following:

- Shorten the distance between transmitter and main unit. (Maximum transmission range is 100 feet. Transmission distances will vary depending on conditions and obstructions)
 - Check batteries and replace if necessary
 - Check synchronization of transmitter and main unit by pressing both reset buttons within 60 seconds of each other to synchronize units and establish signal.
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 the probe (T on diagram) into the center of the meat.

NOTE: Do not rest probe wire on cooking surface.

9. Use the belt clip (J on diagram) to wear the main unit or readjust the belt clip position for table stand (J1 on diagram).

Note: The belt clip should be removed from the main unit before changing the clipping position.

10. Four beeps will sound when the current temperature is within five degrees of the target temperature to indicate your meat is almost ready.
11. Ready alarm (continuous beeping) will sound when the target temperature is reached. To turn off the alarm, press any control button on the main unit. Remove meat from the cooking surface.
12. Remove the probe from the meat. Use caution when touching probe or end of cable as they may be hot and can cause burns.
13. If current temperature surpasses the target temperature, an overcook alarm will sound (Fast continuous beeping).
Remove meat immediately.
14. Turn off both units by pressing the power buttons (A and P on diagram) for two seconds.

AUDIBLE ALARMS

Out of range

Three beeps; activates when transmitter and monitor are more than 100 feet apart. Shorten distance and/or check batteries.

Almost ready

Four beeps; activates when current temperature is within 5 degrees of the target temperature.

Ready

Continuous beeping when target temperature is reached.

Overcooking

Fast continuous beeping when the meat is overcooked.

CLEANING

- Do not immerse the monitor or transmitter in water/liquid.
- Hand wash the probe with mild detergent and water. Do not machine wash.
- Wipe main unit and transmitter with a damp cloth.

FCC WARNINGS

BBQ Thermometer 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
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.

FCC :

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 receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer of an experienced radio/TV technician for help.

Company Name: Oregon Scientific, Inc.

Address: 19861 SW 95th Place, Tualatin, Oregon 97062, USA

Telephone Number: 503-639-8883

Website address: www.oregonscientific.com

Company Name: IDT Technology Limited

Address: Block C, 9/F., Kaiser Estate, Phase 1,

41 Man Yue Street, Hunghom, Kowloon, Hong Kong.

Telephone Number: (852) 2764 7873

Website address: www.idthk.com

Name and model number of the product:

BBQ Thermometer AW129/AWR129

CUSTOMER ASSISTANCE

Should you require assistance regarding this product and its operation, please contact our customer care department at 1-800-853-8883 or via email at helpme@oscientific.com.

WARRANTY

This product is warranted to be free of manufacturing defects for a period of 90 days from date of retail purchase. Defective product should be directed to the place of retail purchase for exchange. Should this not be possible, contact our customer care department for assistance and a return material authorization. No returns may be made without a return authorization. Warranty exchanges require proof of date of purchase (purchase receipt showing date, place and product purchased). This warranty does not cover product subjected to abuse, misuse, accidental damage or tampering.

CAUTION

- Do not immerse transmitter or main unit in water/liquid.
- Keep transmitter and main unit away from heat and direct flame.
- Do not expose main unit 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.