

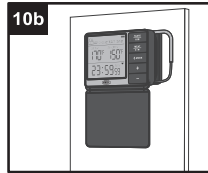
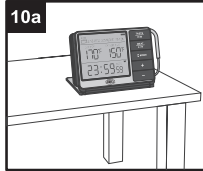
OPERATING INSTRUCTIONS

9. COUNT-UP / COUNT-DOWN TIMER

Press MODE to select TIMER.
To set a count-down time, press H/M (Hours/Minutes). Press + or - to increase or decrease the displayed time. Press and hold to increase or decrease the time setting quickly. To begin the countdown, press ▶ when you start cooking.
To start a count-up, without setting a time, press ▶ to start from zero. To pause the timer during a count-down or count-up, press ▶. To reset to zero, press ▶ to pause, then press and hold ▶ for 2 seconds. When the count-up or count-down is finished, the thermometer will beep and the LCD will flash.
Press any key to silence the alert.
NOTE: The timer will count up to / down from 23:59:59. Press MODE to switch to the temperature settings.

10. PLACEMENT

Stand (Fig. 10a) or hang with magnet (Fig. 10. b).



DELUXE GRILLING THERMOMETER



CARE AND MAINTENANCE

Unplug the meat probe from the thermometer. Hand wash the meat probe ONLY using mild soap and hot water. Rinse thoroughly. Dry completely with a soft cloth.

TROUBLESHOOTING

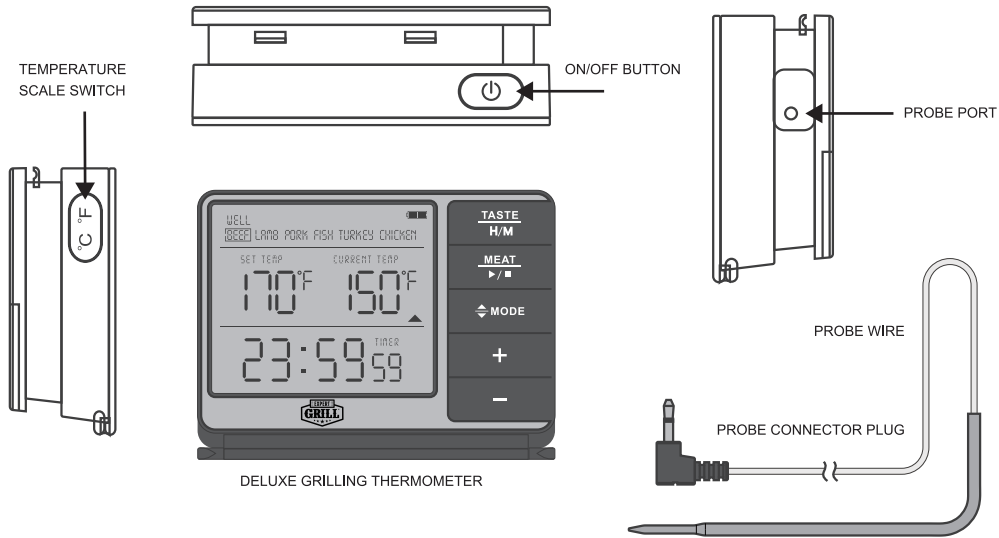
PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Current temperature does not appear on LCD upon powering ON.	Probe is not connected properly.	Check to make sure the probe connector plug is properly inserted into the probe port. If problem persists, check batteries.
Meat over/under cooked.	Probe not centred in the thickest part of meat.	For best results, make certain the probe is positioned properly.



Any questions, please email us at expertgrill@163.com

Printed in China

PACKAGE CONTENTS



SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product.

WARNING :

The meat probe is intended for use as an oven thermometer or grill surface thermometer. It has an operational range between -29°C and 300°C (-20°F and 572°F). Exposing the probe tip to temperatures above 300°C could cause damage to the temperature sensor.

DO NOT mix old and new batteries. DO NOT mix alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries. DO NOT dispose of batteries in fire. Batteries may explode or leak. Please dispose of batteries properly. Remove batteries for long-term storage. Batteries could leak causing corrosion.

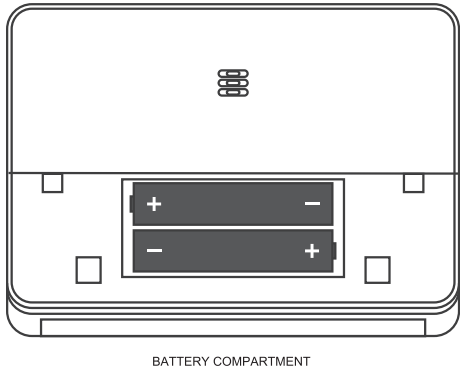
For best performance, clean battery contacts and battery compartment contacts each time you replace batteries. Remove batteries when the unit is not used for a long time. Always remove exhausted batteries and dispose of safely.

CAUTION :

Stainless steel meat probe and probe wire will become extremely hot during use. Remove probe from meat and allow to cool. Remove probe prior to slicing into meat.

BATTERY INSTALLATION

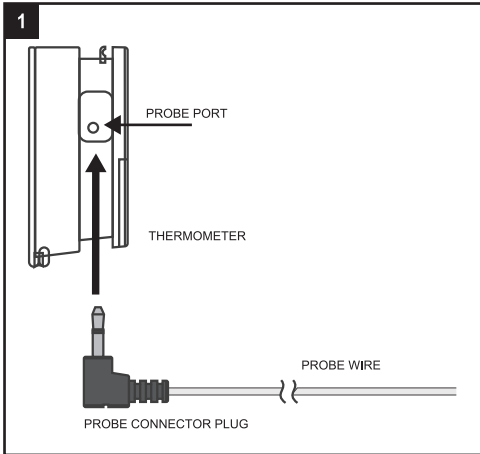
Remove the battery cover on the back of the thermometer. Insert 2 AAA 1.5V batteries (included) as indicated by the polarity symbols (+ and -). Replace the battery cover.



OPERATING INSTRUCTIONS

1. CONNECTING THE PROBE

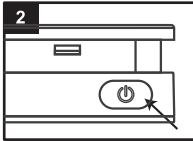
Locate the probe port on the right side of the thermometer. Insert the probe connector plug into the port.



OPERATING INSTRUCTIONS

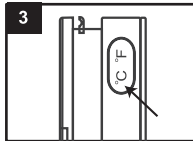
2. POWERING ON

Locate the power button on the top side of the thermometer. Press the power button (see arrow in Fig. 2) to turn on the thermometer. When finished, push the power button to turn off the thermometer.



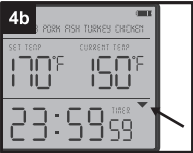
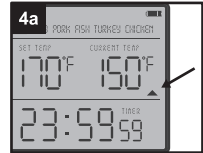
3. °C / °F TEMPERATURE DISPLAY

Switch between °C and °F using the button on the left side of the thermometer, (see arrow in Fig. 3)



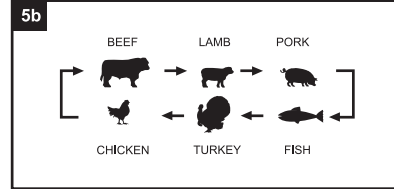
4. "MODE" INSTRUCTION BUTTON

Press MODE to change between settings for the meat TEMPERATURE (Fig. 4a: arrow points up) or for the TIMER (Fig. 4b: arrow points down). For detail setting of the meat TEMPERATURE, pls refer on step 7. For detail setting of the TIMER, pls refer on step 9.



5. SELECT MEAT TYPE

Press MODE to select TEMPERATURE mode, then press MEAT (Fig. 5a) to display and cycle through the meat settings, which will appear in the sequence shown in Fig 5b.



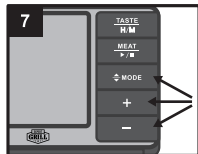
6. SELECT AND COOK BY TASTE LEVEL

Press MODE to select TEMPERATURE mode, then press TASTE to display and cycle through the selections for how the meat will be cooked: Well, Medium Well, Medium Rare, Rare. The target temperature is displayed and you can begin cooking. The thermometer alert will beep and the LCD will flash when the meat has reached the target temperature. Press any button to silence the alert.



7. COOK WITH MANUALLY SET DESIRED TEMPERATURE

Press MODE to select TEMPERATURE mode, then press and hold the + or - button to manually set the temperature in the LCD screen. Begin cooking. The thermometer alert will beep and the LCD will flash when the meat has reached the target temperature. Press any button to silence the alert.



8. PROBE INSERTION

Insert probe tip into the center of the thickest part of the meat, taking care not to pierce through it. Do not expose any part of the probe to open flames.

