BURNHARD

FUNK GRILL-THERMOMETER

WIRELESS BBQ THERMOMETER

TECHNICAL DATA

Dimensions (L/W/D):	Receiver 7 x 12 x 2.5 cm /
	Transmitter 5.5 x 1.5 x 7.5 cm (without sensor)
Weight:	Transmitter approx. 90 g, receiver approx. 45 g
	(without batteries and sensor)
Temperature measurement unit:	°C/°F
Temperature range:	0 °C (32 °F) to 300 °C (572 °F)
Range:	30 m
Output:	8 mW
Frequency:	433 MHz
Delivery scope:	Receiver & transmitter with LC display, 3 food probes (approx. 100 cm with cabling), 1 ambient probe (approx. 100 cm with cabling), stainless-steel bracket, mounting clip, nylon loop (90 cm) for the receiver

Required for operation: 4 x AAA batteries (not included)

Subject to changes and errors in features, technology, colours, and design.

EXPLANATION OF SYMBOLS

⚠ **This symbol warns of hazards that can damage the device or cause injury.**

SAFETY INFORMATION

Read the instructions before using the appliance.

INTENDED USE

This device is exclusively designed for use with grills, smokers, and ovens. Only use it as described in the user manual. The device is intended for domestic use and is not suited for continuous commercial operation. The manufacturer assumes no liability for damages to objects or people caused by non-compliance.

GENERAL HAZARDS

- This device is not intended for use by children or persons with limited ability to operate equipment. The device may only be used by persons who are able to operate equipment safely.
- **WARNING:** accessible parts may be very hot. Keep young children away. Do not touch with bare hands during or shortly after use.
- Do not modify the appliance. Any changes to the device can lead to accidents.

UNPACKING THE DEVICE

Danger to children. Death by suffocation/choking. Keep all packaging material away from children. Dispose of it immediately. Keep the device and small parts out of children's reach.

GENERAL SAFETY INFORMATION

- **CAUTION! RISK OF INJURY!**
  Do not use the device if you notice any damage. The manufacturer is not liable for any material damage or injury caused by mishandling or failure to adhere to the safety instructions.
- Only use the device within the specified power and temperature ranges.
- The device may not be used to measure the temperature of liquid or meat contained in liquids.
- Always wear heat-resistant gloves when holding the probes or the test leads during or shortly after use. Do not touch it with your bare hands to avoid burns.
- Keep the transmitter and receiver away from direct heat. Do not expose the device or its components to temperatures above 50 °C or below 0 °C.
- Do not expose the probe and measuring cable to direct flames. The probes are heat resistant for temperatures up to 300 °C (572 °F).
- Do not immerse the probes plugs or sockets in water or any other liquid.
- Protect the device and all its components from moisture. Do not immerse it in water.
- Defective devices or components may only be repaired and replaced by authorised specialists.

- 4 x AAA batteries are required for operation of the device. Only use new batteries.
- Do not leave batteries lying around as this poses the risk of the batteries being swallowed by children or pets. In case this happens, see a doctor immediately.
- Do not short-circuit or open the batteries. This may result in overheating, fire, or cause them to burst.
- Never throw batteries into fire or water as they might explode. Check the batteries regularly for leaks.
- Always wear protective gloves when handling damaged batteries.
- Remove the battery if you are not going to use the device for a long time.
- **WARNING:** Leaking or damaged batteries can cause burns if they come into contact with the skin. There is a risk of fire and explosion if batteries are handled incorrectly.

EQUIPMENT DELIVERED/
DESCRIPTION OF COMPONENTS
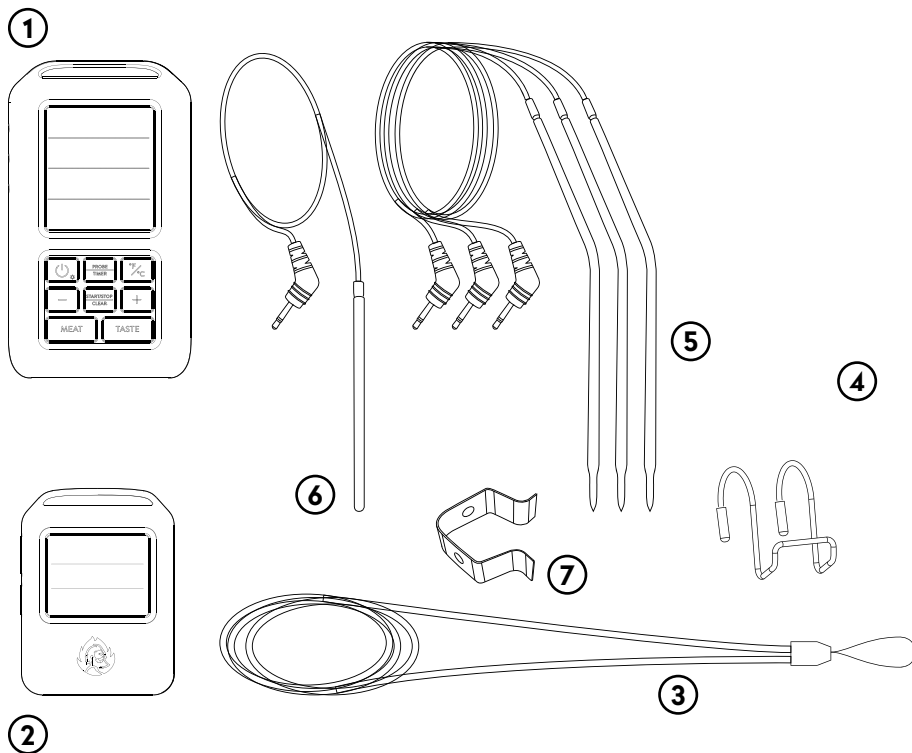
1. Transmitter unit
2. Receiver unit
3. Nylon loop
4. Stainless-steel bracket
5. 3 food probes with matching rubber heat protector caps
6. 1 ambient probe
7. Mounting clip for the cooking compartment probe

THE TRANSMITTER

1. **ON/OFF/LIGHT:** Press and hold this button to turn the transmitter on/off. Press the button again to turn the display backlight on/off.
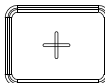
2. **PROBE/TIMER:** Press the button to switch to the next measurement display. Hold down the button to switch to the timer mode.

3. **°F/°C:** Press this button to switch between °C (default setting) and °F.
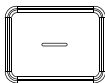
4. **- :** Use this button to lower the temperature or timer setting. Hold down the button to speed up the process.

5. **+ :** You can use this button to increase the temperature or timer setting. Hold down the button to speed up the process.

6. **START/STOP/CLEAR:** Press this button to start/stop the stopwatch. Hold down the button to switch between the stopwatch and timer mode.

7. **MEAT:** Use this button to choose between 7 different pre-set settings and configure custom settings using FREE Temp: beef, veal, chicken, pork, lamb, fish, ham + Free.
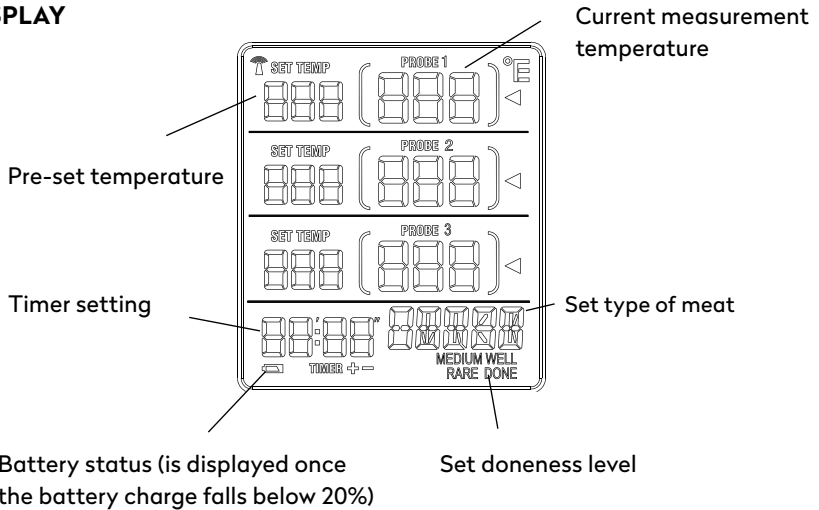
8. **TASTE:** Use this button to choose between 5 doneness levels: rare, medium rare, medium, medium well, well done.

Please note: The program selection buttons have multiple functions.
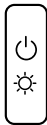
Battery compartment   3 probe connectors
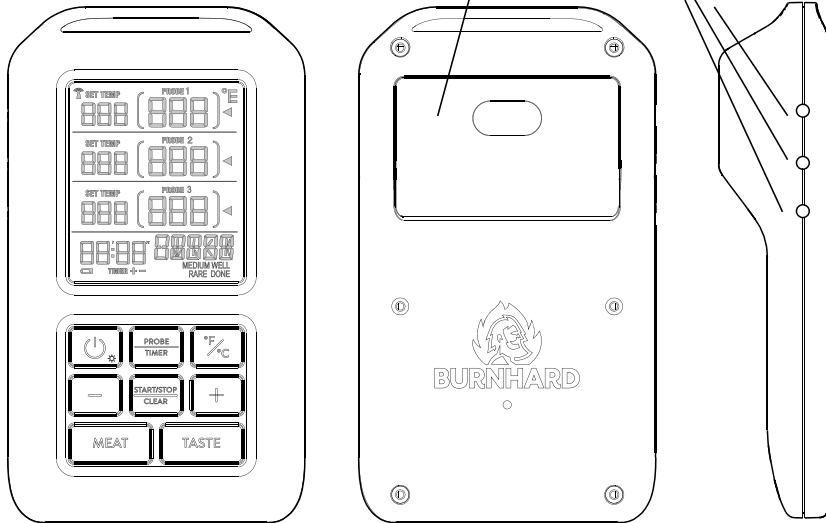
DISPLAY

Current measurement temperature

Pre-set temperature

Timer setting

Set type of meat

Battery status (is displayed once the battery charge falls below 20%)
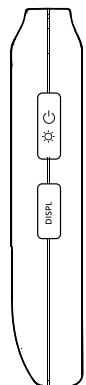
Set doneness level

THE RECEIVER

1. **ON/OFF/LIGHT:** Press and hold this button to turn the receiver on/off. Press the button again to turn the display backlight on/off.

2. **DISPL:** Press this button to switch between temperature and timer mode. Hold down the button to synchronise the transmitter and receiver.

Please note: The program selection buttons have multiple functions.

The receiver turns off automatically if it does not sense any signal from the transmitter for over 30 minutes.
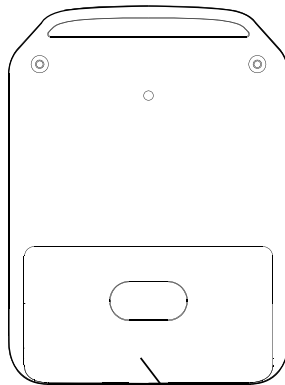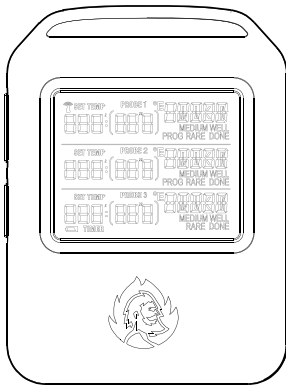
Battery compartment

DISPLAY

Current measurement temperature

Pre-set temperature

Timer setting

Set type of meat

Battery status (is displayed once the battery charge falls below 20%)

Set doneness level

BEFORE FIRST USE

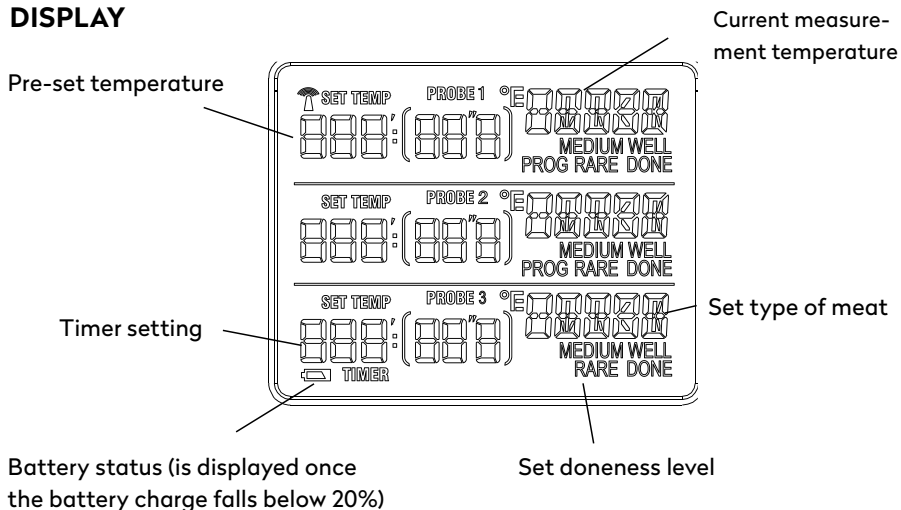1. Insert 2 x AAA batteries each into the transmitter's and receiver's battery compartment.
2. Connect up to 3 food probes to the transmitter.
3. Make sure to insert the food probes into the ingredients when using the ingredients' temperature probes. Use the clip to mount the ambient probe onto the grill's or oven grate's cooking compartment.
4. Switch on the transmitter and receiver. Set the temperature for each probe individually or select a pre-set meat type and doneness level. You can set a timer for each probe or use the stopwatch.
5. The display shows the set temperature, measured temperature, timer setting, and type of meat and doneness level (if applicable).
6. Use the stainless-steel bracket to mount the transmitter on your grill or oven. Tie the nylon cord onto the receiver.
7. The transmitter and receiver are synchronised automatically.

Your wireless thermometer will alert you once the meat reaches the perfect core temperature or once the timer has run down. The transmitter and receiver are synchronised every 5-6 seconds within 30 m.

See enclosed quick start guide for more tips and starter aids.

OPERATING THE WIRELESS BBQ THERMOMETER

SETTING THE TEMPERATURE

1. You can monitor the temperature of up to 3 measurements at the same time and adjust the desired grilling temperature individually. Alternatively, you can also choose from 7 pre-set meat types and 4 doneness levels.
2. Please make sure to place the food probes in the middle and on the thickest part of the food being prepared. You should not place them on a bone or fatty tissue as this can falsify the measurement.
3. **PLEASE NOTE:** The food probes get very hot during use. Make sure to wear heat-resistant gloves to avoid burns. Keep hot items away from children. The probes are heat resistant for temperatures up to 300 °C.
4. The temperature is displayed in °C by default but can be changed to °F. Also refer to the function overview of the transmitter in the parts description.
5. Press the **PROBE/TIMER** button to select probe 1, 2, or 3 for your settings.
6. You can use the **MEAT** button to set the desired type of meat. Select FREE mode for custom settings. You can set the desired temperature using the **+** and **-** buttons.
7. The **TASTE** button can be used to select the doneness level.

Once the set core temperature is reached, an alarm sounds and both displays flash. You can switch off the alarm by pressing any button.

USING THE STOPWATCH

1. You can use the stopwatch for each of the three food probes. To do this, use the **PROBE/TIMER** button on the transmitter to select probe 1, 2, or 3.
2. Press **START/STOP/CLEAR** to start/stop the stopwatch.

SETTING THE TIMER

1. Alternatively, you can set a timer for each probe. An alarm will sound once the set time has elapsed. You can switch off the alarm by pressing any button.
2. You can set the time in hours/minutes or minutes/seconds and have the setting displayed on the LCD screen.
3. Press **PROBE/TIMER** on the transmitter to select probe 1, 2, or 3. Hold down the **PROBE/TIMER** button to switch to the timer mode. The first two decimal places on the display flash and you can adjust them using **+** and **-**.
4. Hold down the **+** or **-** button to speed up the process.
5. Press **PROBE/TIMER** to move to the next two decimal places and set the desired time. Confirm your setting by pressing **PROBE/TIMER**.
6. Press **START/STOP/CLEAR** to start/stop the timer. Your setting is then displayed on the transmitter and receiver at the same time after the next synchronisation.

Once the timer runs down, an alarm sounds and both displays flash. You can switch off the alarm by pressing any button.

CLEANING AND MAINTENANCE

1. Leave the probes to cool down completely before cleaning. They get very hot during use. Make sure to wear heat-resistant gloves to avoid burns.
2. Clean the probes with hot water and a mild detergent and subsequently dry. Only use a damp cloth to clean the transmitter and receiver.
3. Do not immerse the probes, transmitter, or receiver in water. This can damage the devices permanently.

TROUBLESHOOTING

Problem	Possible cause	Solution
The device is not working.	Insufficient power supply.	Make sure the batteries have been inserted correctly and have enough charge.
Display showing error message "HHH".	The measured temperature is above 300 °C.	Remove the probe/thermometer. Lower the temperature.
Display showing error message "LLL".	The measured temperature is below 0 °C.	Increase the temperature.
Faulty temperature measurement.	Probes are not connected properly.	Check if the probes are connected properly.
		Check if the probe protrudes from the food being prepared or if the tip is on a bone. Adjust the position if necessary.
Display showing flashing battery.	Battery charge is below 20%.	Replace the batteries promptly.

DECLARATION OF CONFORMITY

Springlane GmbH hereby declares compliance of the radio system type "Digital BBQ Thermometer – 943174" with the Directive 2014/53/EG. The full text of the EU Declaration of Conformity can be accessed at the following website: **www.burnhard.de**

CUSTOMER SERVICE

In principle, our products have a legal warranty duty of 2 years. Further claims can only be processed in conjunction with a proof of purchase. Wearing parts exclude any warranty claims, when usual abrasion has occurred. The durability is determined by the respective handling and use of the products and is thus variable.

For questions concerning handling and functionality of our products, please contact our customer-service:

Free hotline for Germany/Austria only: 0800 270 70 27
From other EU countries: +49 211 - 749 55 10*
*Different costs may apply.

E-Mail: service@burnhard.de
Internet: www.burnhard.de

DISPOSAL/RECYCLING

Our products are manufactured with the highest degree of care and are designed for a long durability. Regular maintenance and cleaning help to prolong durability. If the device is defective and cannot be repaired, it must not be disposed at home.

You must take the device to a designated disposal point for recycling electrical or electronic devices. Through proper disposal and recycling you are making an important contribution to protecting our environment.

Dispose of empty batteries at the designated disposal points.

This device complies with the WEEE Directive 2012/19/EG on the disposal of waste electrical and electronic equipment.