GRILL MEAT THERMOMETER

CHICAGO BRICK OVEN

DUAL PROBE

Remote Meat Thermometer

Thank you for purchasing the Chicago Brick Oven Remote Meat Thermometer. Now you will be able to remotely monitor the temperature of your food to achieve the perfect flavor from anywhere in your home.
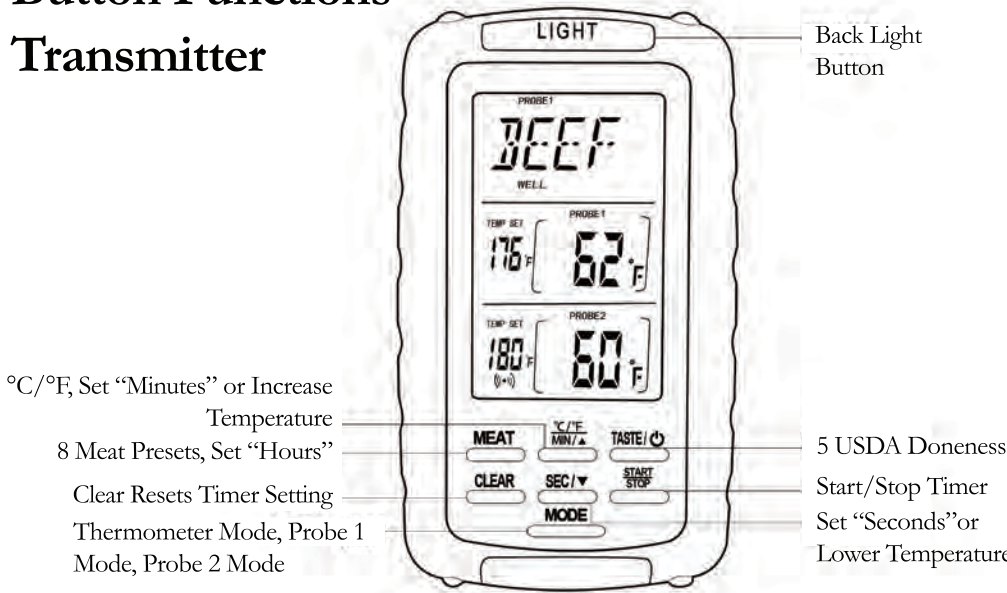
Specifications:

• Wireless transmission distance: 230 feet
• Probe and Wire waterproof and heat resistant up to 716° F
• Operating temperature range: -4 - 572° F

Usages:

• Dual probe temperature display
• Fully programmable with pre-programmed presets
• Switch between Fahrenheit and Celsius
• 10 hour count down and count up timer
• Back light turns off after 10 seconds of non-usage
• Belt clip allows mobility. Clip the receiver unit onto belt. Receiver and transmitter stands allow usage on tabletop or can be used as a hanger.

Button Functions Transmitter

Back Light Button

°C/°F, Set "Minutes" or Increase Temperature

8 Meat Presets, Set "Hours"

Clear Resets Timer Setting

Thermometer Mode, Probe 1 Mode, Probe 2 Mode

5 USDA Doneness

Start/Stop Timer

Set "Seconds"or Lower Temperature

Button Functions Receiver

Probe 1

Probe 2

°C/°F

Light/On/Off

Manual Thermometer Mode: Probe 1 or Probe 2

1) Select **MODE**: Probe 1 or Probe 2.
2) Set the temperature: Hold **START/STOP.**
3) Adjust the temperature: Hold **°C/°F button** to increase temperature. Hold **SEC button** to decrease temperature.
4) Repeat as necessary for Probe 1 or Probe 2.
5) Press **START/STOP** to confirm.
6) Press **START/STOP** to set an optional alarm.
7) Once meat reaches desired temperature, alarm will go off. Press any button to stop the alarm.

Timer Mode: Count Up

1) Select **MODE**: Timer
2) Press **START/STOP** to start Timer.
3) Press **START/STOP** again to stop Timer.
4) Select **CLEAR** to rest the Timer.

* Hold °C/°F to change to CELSIUS or FAHRENHEIT.

Timer Mode: Count Down

1) Select **MODE**: Timer
2) Set the Hour by pushing **MEAT**
3) Set the Minute by pushing **MIN**
4) Set the Seconds by pushing **SEC**
5) Press **START/STOP** to set the Timer.

Preset Thermometer Mode: Probe 1 or Probe 2

1) Select **MODE**: Probe 1 or Probe 2.
2) Press **MEAT** to select the meat type: PROG (User defined), BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN, and FISH.
3) Press **TASTE** to select the level of USDA doneness: WELL, MEDIUM WELL, MEDIUM, MEDIUM RARE, and RARE
4) Select **START/STOP** once to turn on/off temperature alarm setting.

Troubleshooting

LLL or HHH Display: Wait for the probe to reach room temperature. If the display still shows LLL or HHH or a false temperature, make sure the probe is making proper connection with the transmitter. If the problem persists, it is likely the probe has shorted out either through moisture or heat damage.

Abnormally High Temperature Reading: Check to make sure the probe tip is not poking through the food. Reposition the probe tip in the center of the thickest part of the food. Avoid touching bone or heavy fat areas.

Device Does Not Turn On: Check to make sure AAA batteries are inserted correctly in both the transmitter and receiver.

Caution

1) Always wear heat resistant gloves to touch the stainless steel probes or wires during or right after cooking. Do not touch with bare hands.
2) Do not expose the receiver or transmitter to direct heat.
3) Do not allow the probe or probe wire to come into direct contact with flames.
4) Keep the stainless steel probes and wires away from children.
5) Not intended for use by persons Age 12 and Under.
6) Do not use the stainless steel probes in a microwave oven.
7) Do not immerse the probe in water for extended periods of time.

Cleaning

1) Do not expose the plug or plug jacks in the transmitter to any liquid. This will result in bad connections and faulty readings.
2) Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
3) Wipe the transmitter and receiver with a damp cloth. Do not immerse either in water.