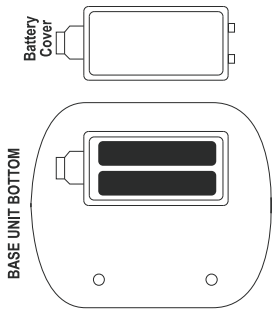


# Remote Wireless BBQ Thermometer

Item No. S-510

## BATTERY REPLACEMENT INSTRUCTIONS:

- Base Unit (Transmitter)**
1. Locate battery compartment on bottom side of Base Unit.
  2. Carefully remove battery cover.
  3. Carefully load 2 AAA batteries (not included).
  4. Replace battery cover.



## TIMER INSTRUCTIONS:

### Count Down Timer:

1. Press MODE to select timer mode. The upper display will show a small TIMER and 0:00.
2. Press HR and MIN button to set the timer.
3. Press START/STOP button to start countdown timer. The display will blink for every second.
4. To stop countdown timer, press START/STOP button again. The display becomes solid.
5. Press CLEAR button to clear the setting back to 0:00.

### Count Up Timer:

1. Press MODE to select timer mode. The upper display will show a small TIMER and 0:00.
2. Press START/STOP button to start count up. The display will blink for every second.
3. To stop count up timer, press START/STOP button again. The display becomes solid.
4. Press CLEAR button to clear the setting back to 0:00.

## LED Flashlight Instructions:

1. Press and hold silver button on side of Handheld Unit for flashlight illumination while receiver switch is in ON position.
2. Release silver button to turn off.

## TROUBLE SHOOTING:

**Problem:** Cannot Make Meat Selection.  
**Solution:** May be in Timer Mode. Check to make sure that the Handheld Unit is in Thermometer Mode by pressing MODE button.

**Problem:** No Data Link between Handheld Unit and Base Unit.  
**Solution 1:** Check to make sure that both units are turned ON while in close proximity to one another.

**Solution 2:** Check Batteries for replacement.

**Problem:** Flashlight will not work.

**Solution 1:** Make sure receiver switch is in the ON position and press flashlight button on the side of the Handheld Unit.  
**Solution 2:** Check Batteries for replacement.

## CLEANING INSTRUCTIONS:

1. Hand was probe gently with soap and water.
2. DO NOT immerse probe in water while cleaning.
3. Dry immediately.
4. DO NOT WASH Handheld Unit or Base Unit.
5. NOT DISHWASHER SAFE.

## HELPFUL HINTS:

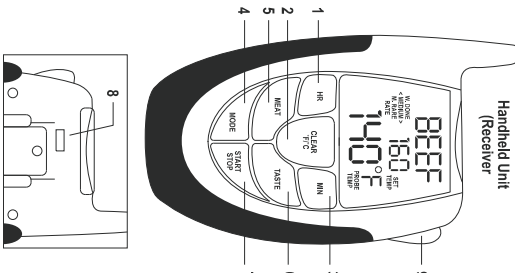
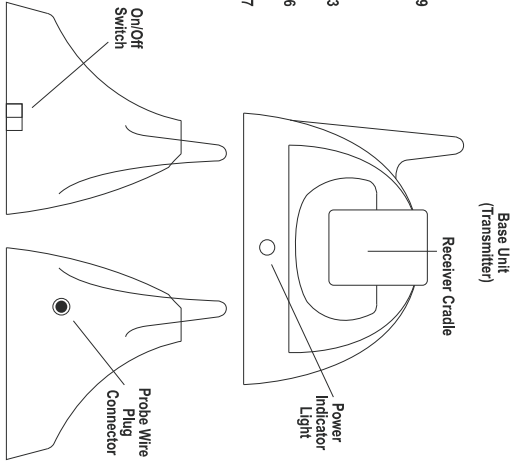
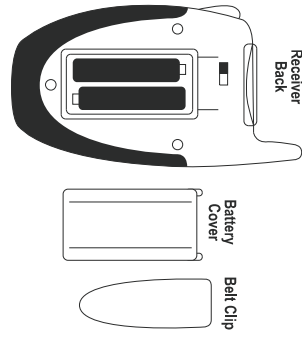
1. For best results, make sure probe tip is inserted into the meat at least 1 inch.
2. Do not allow the probe or probe wire to come in direct contact with flames. If cooking with grill cover closed, only use medium and low heat.
3. Make sure that probe tip is inserted into the center of meat (NOT poking through meat).

## CAUTION:

1. Caution Meat Probe and Wire are very hot while in use.
2. Always use a heat-resistant glove when handling meat probe or probe wire while in use. DO NOT touch with bare hands.
3. DO NOT expose Handheld/Base Unit to direct heat or hot surfaces.
4. NOT FOR USE IN MICROWAVE OVENS.
5. DO NOT expose Base Unit/Probe plug connector to water.
6. DO NOT use Handheld/Base Unit in the rain.
7. Base Unit registers temperatures as low as 14°F and as high as 482°F. A 482°F is exceeded probe wire may deteriorate.
8. This product is intended for use as a meat thermometer. NOT INTENDED FOR USE AS AN EXTERNAL OVEN THERMOMETER.
9. Keep Stainless Steel Probe/Wire away from Children.

## BATTERY REPLACEMENT INSTRUCTIONS:

- Handheld Unit (Receiver):**
1. Locate battery compartment underneath belt clip on the backside of the Handheld Unit.
  2. Remove belt clip to access battery compartment.
  3. Carefully remove battery cover.
  4. Carefully load 2 AAA batteries (not included).
  5. Replace battery cover and belt clip.



## BATTERY REPLACEMENT INSTRUCTIONS:

- Handheld Unit (Receiver):**
1. Locate battery compartment underneath belt clip on the backside of the Handheld Unit.
  2. Remove belt clip to access battery compartment.
  3. Carefully remove battery cover.
  4. Carefully load 2 AAA batteries (not included).
  5. Replace battery cover and belt clip.

## COMPONENTS:

Handheld Unit (Receiver)

Base Unit (Transmitter)

Stainless Steel Meat Probe

and Heat-Resistant Probe Wire

## Receiver Button Profiles:

1. HR Button: In timer mode, press to set hour. In thermometer mode, press to increase the temperature value.
2. CLEAR/F/C: In timer mode, when the timer count down/count up process is stopped, press to clear the timer reading. In thermometer mode, press to select temperature readings in Celsius or Fahrenheit.
3. MIN: In timer mode, press to set minutes. In thermometer mode, press to decrease temperature value.
4. MODE: Press to select thermometer or timer mode.
5. MEAT: In thermometer mode, press to select meat type (BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY).
6. TASTE: In thermometer mode, press to select taste-doneness level (V, DONE, MEDIUM, M. RARE or RARE).
7. START/STOP: Press to start or stop the timer count down or count up.
8. ON/OFF: Switch on backside above clip – turns receiver on and off.
9. SILVER SIDE BUTTON: Press to turn LED light on and off while receiver is ON (LED light will not work while receiver power is OFF).

## USER'S MANUAL REMOTE GRILL THERMOMETER:

### General Use Instructions (Grill or Oven):

1. Locate the battery compartments and load 2 AAA batteries (not included) into both Handheld Unit (Receiver) and Base Unit (Transmitter).
2. Place Handheld unit in Base Unit cradle (units should be in close proximity for establishing data link).
3. Place meat on grill or in oven.
4. Insert stainless-steel meat probe into the thickest part of the meat.
5. Carefully replace/clean grill lid or oven door on heat-resistant braided steel probe wire.
6. Plug probe wire into Base Unit.
7. Turn ON the Handheld Unit and Base Unit by locating both small "ON/OFF" switches.
8. Handheld Unit and Base Unit will establish data link automatically. Registration is complete when the "—" was flashing.
9. Once link is established, enter type of meat (Beef, Veal, Lamb, Pork, Chicken, Turkey) by pressing meat button on Handheld Unit until desired meat is selected.
10. Once meat type is selected, set desired taste level (Rare, Medium-Rare, Medium, Well-Done) by pressing taste button on Handheld Unit until desired taste/doneness level is selected.
11. To set the desired thermal meat temperature manually, Press HR or MIN button to raise or lower the temperature value after meat selection is made.
12. Grill or Cook until alarm sounds indicating that the desired taste/doneness levels is reached. For the best results, set count down/count up timer and check meat periodically (see timer instructions).
13. Remove meat from grill to over and allow to cool (approx. 5 min.) and serve.

<u>BUTTONS</u>	<u>NÄPPÄIMET</u>	<u>KNAPPAR</u>	<u>КЛАВИШИ</u>
hr	TUNTI	TIMME	ЧАСЫ
MIN	MINUUTTI	MINUT	МИНУТЫ
CLEAR	POISTA	TA BORT	СТЕРЕТЬ
°F/°C	Fahrenheit/Celsius näyttö	Fahrenheit/Celsius display	индикация Фаренгейт/Цельсий
MEAT	LIHA ( ELÄIN)	KÖTT (DJUR)	МЯСО (ЖИВОТНОЕ)
TASTE	MAKU (KYPSEYS)	SMÅK (STEKNING)	ВКУС (СТЕПЕНЬ ЖАРКИ)
MODE	OHJELMAVALINTA LIHA/KYPSEYS TAI AIKA	PROGRAMVAL KÖTT/STEKNING ELLER TID	ВЫБОР ПРОГРАММЫ МЯСО/СТЕПЕНЬ ЖАРКИ ИЛИ ВРЕМЯ
START/STOP	ALOITUS JA PYSÄYTYS (KELLO JA AJASTIN )	START OCH STOPP (KLOCKA OCH TIMER)	НАЧАЛО И ОСТАНОВ (ЧАСЫ И ТАЙМЕР)
	NUOLI YLÖS AJANOTTO/ NUOLI ALAS HÄLYTYSAIKA	PIL UPP TIDTAGNING/PIL NER LARMTID	СТРЕЛКА ВВЕРХ - УЧЕТ ВРЕМЕНИ / СТРЕЛКА ВНИЗ - ВРЕМЯ СИГНАЛИЗАЦИИ

### TEXT IN DISPLAY 2. NÄYTÖN TEKSTI

START/STOP	ALOITUS /PYSÄYTYS
LAMB	LAMMAS
PORK	SIANLIHA
CHICK..	KANA
TURK..	KALKKUNA
BEEF	NAUDAN/HÄRÄNLIHA
VEAL	VASIKANLIHA

W.DONE	KYPSÄ
MEDIUM	PUOLIKYPSÄ
M.RARE	PUOLIRAAKA
RARE	RAAKA

SET TEMP	ASETA LÄMPÖTILA
PROPE TEMP	ANTURIN LÄMPÖTILA

TIMER	AJASTIN
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### DISPLAYENS TEXT

START/STOPP
FÅR
SVIN
HÖNS
KALKON
NÖT-/OKKÖTT
KALVKÖTT

FÄRDIGSTEKT
HALVSTEKT
HALV RÅ
RÅ

STÄLL IN TEMPERATUREN
GIVARENS TEMPERATUR

TIMER
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### ТЕКСТ НА ДИСПЛЕЕ

НАЧАЛО/ОСТАНОВ
БАРАНИНА
СВИНИНА
КУРЯТИНА
ИНДЮШАТИНА
ГОВЯДИНА/БЫЧАТИНА
ТЕЛЯТИНА

ОЧЕНЬ ПЕРЕЖАРЕННЫЙ
ПЕРЕЖАРЕННЫЙ
ПОЧТИ ДОЖАРЕННЫЙ
ПРОСТО НЕДОЖАРЕННЫЙ

УСТАНОВИТЬ ТЕМПЕРАТУРУ
ТЕМПЕРАТУРА ДАТЧИКА

ТАЙМЕР
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