

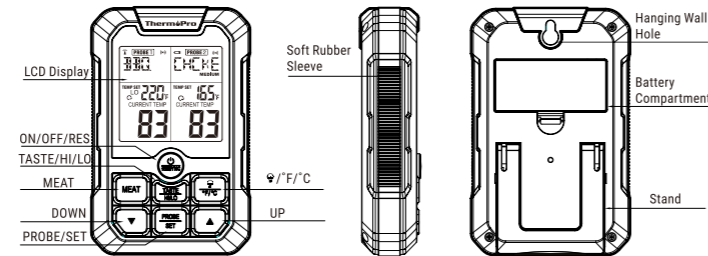
**Introduction**

Congratulations on your purchase of the Professional Remote Meat Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

**Components**

- 1 x Receiver
- 1 x Transmitter
- 2 x Detachable Stainless-steel Probes with Steel Mesh Cable
- 1 x BBQ Clip
- 4 x AAA Batteries
- 1 x Manual

**Receiver Features**



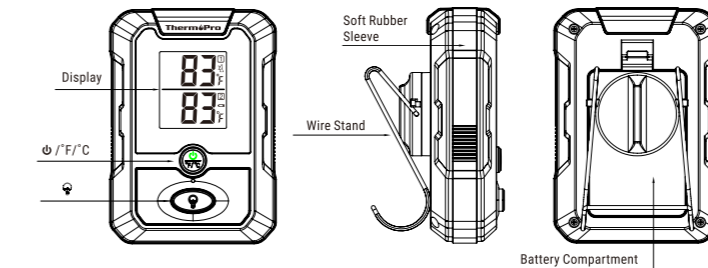
- LCD (Liquid Crystal Display) –Displays all icons and temperature
- Low Battery Indicator
- Remote Range: 500FT (150m)
- IPX4 Waterproof (Protects from splashing water, but do not submerge in water)

- Backlight
- Temperature Alarm
- Tabletop and wall-mounted design
- Battery: 2 x AAA batteries, 3.0V

**Buttons**

1. **ON/OFF/RES** - Press to turn on/off the receiver; Press and hold for 3 seconds to enter the Synchronize/Pairing process.
2. **PROBE/SET** - Press to switch between PROBE 1 or PROBE 2. When selecting the probe, the preset meat type will flash.
3. **☺/°F/°C** - Press to turn on/off the backlight. Backlight will automatically turn off after 15 seconds of inactivity. Press and hold for 3 seconds to switch between Celsius or Fahrenheit.
4. **▲** - In THERMOMETER mode, press to increase the temperature value. Press and hold for 3 seconds, the temperature value will increase at a faster pace.
5. **▼** - In THERMOMETER mode, press to decrease the temperature value. Press and hold for 3 seconds, the temperature value will decrease at a faster pace.
6. **TASTE/Hi/LO** - Press to select the preset doneness level, RARE, MED RARE, MEDIUM, MEDIUM WELL and WELL DONE. While in BBQ mode, press to set HI and LO temperature.
7. **MEAT** - Press to select preset meat type: PROG (Program-USER DEFINED TEMPERATURE), BEEF, VEAL, CHCKE (Chicken), PORK, POULT (Poultry), LAMB, FISH, HAM, GBEEF (Ground Beef), GPOUL (Ground Poultry) and BBQ.

**Transmitter Features**



- LCD (Liquid Crystal Display) –Displays all icons and temperature
- Low Battery Indicator
- Remote Range: 500FT (150m)
- IPX4 Waterproof (Protects from splashing water, but do not submerge in water)
- Backlight
- Dual Probes
- Temperature Range of Probe: 14°F to 572°F (-10°C to 300°C)
- Temperature Accuracy: ±1.8°F(±1.0°C) from 32°F to 212°F(0°C to 100°C), otherwise ±1.5%
- Battery: 2 x AAA batteries, 3.0V

**Buttons**

1. **ON/OFF/RES** – Press to turn on/off the transmitter. Press and hold for 3 seconds to switch between °F and °C.
2. **☺**: Press to turn on/off the backlight. Backlight will be auto-off after 15 seconds of inactivity.

**Installing Batteries**

Open the battery compartment of the receiver and insert two “AAA” batteries with correct polarity.  
Open the battery compartment of the transmitter and insert two “AAA” batteries with correct polarity.

**Auto Off Feature**

The receiver will turn off automatically if it hasn’t received the temperature signal from the transmitter for more than 30 minutes, and a beep will sound for one minute before it shuts down.  
The transmitter will automatically shut down if the temperature of the 2 probes stays below 40°C for 2 hours.

**Turn On/Off Button Sounds**

Press and hold both the **▲** and **▼** buttons for 3 seconds to turn on/off the receiver button sounds.

**How to Set Meat Temperatures to Preset Temps**

1. Press the **PROBE/SET** button to select between the probe 1 and probe 2.
2. Press the **MEAT** button to select preset meat type: PROG (Program- USER DEFINED TEMPERATURE), GBEEF (Ground Beef), GPOUL (Ground Poultry), BEEF, VEAL, CHCKE (Chicken), PORK, POULT (Poultry), LAMB & FISH.
3. Press the **TASTE** button to select the level of doneness for the preset meat type selected: RARE, MED RARE, MEDIUM, MED WELL and WELL DONE.
4. Once the temperature of the meat reaches the preset meat type temperature, the receiver will beep and the backlight will flash. Press any button to stop the alarm.

**How to Set Meat Temperature to Your Specific Taste**

1. Press the **PROBE/SET** button to select between probe 1 and probe 2.

Remote Food Thermometer with Dual Probes


2. Press the **MEAT** button until you see PROG (program) on the display.
3. Press **▲** or **▼** buttons to increase or decrease the temperature value. Press and holding the buttons will increase or decrease the temperature value at a faster pace.
4. At the same time, the meat type will turn to program-user defined temperature automatically.
5. Press the **PROBE/SET** button to confirm the set temperature. Once the temperature reaches the set temperature for Probe 1 or Probe 2, the receiver will beep and the backlight will flash. Press any button to stop the alarm.

### How to Set and Monitor BBQ Temperature

1. Press the **PROBE/SET** button to select between probe 1 and probe 2.
2. Press the **MEAT** button until you see BBQ on the display.
3. Press **▲** or **▼** buttons to begin increasing or decreasing the HI temperature value. Press and holding the button will increase or decrease the HI temperature value at a faster pace.
4. Press the PROBE/SET button to switch to setting the LO temperature value. Press **▲** or **▼** buttons to begin increasing or decreasing the LO temperature value. Press and holding the button will increase or decrease the LO temperature value at a faster pace.
5. Press the **PROBE/SET** button to confirm the LO temperature.
6. In BBQ mode, if the temperature is higher than HI temperature or lower than LO temperature, the receiver will beep and the backlight will flash. Press any button to stop the alarm.

### Synchronize/Pair Transmitter and Receiver

The transmitter and receiver were already paired at our manufacturing facility. Usually you do NOT need to re-synchronize or re-pair the units. You just plug in the probes, insert batteries, turn on the receiver and the transmitter and wait for a few seconds, you will see the temperatures shown on both receiver and transmitter and the units are ready for use.

- However, in some unusual cases, the transmitter and receiver are no longer paired, then you may need to resynchronize them by following the below steps:
- a. Insert two AAA batteries into the receiver, the signal icon on the display will flash.
  - b. Insert two AAA batteries into the transmitter, insert the stainless steel probes into the corresponding plugs in the transmitter. The LCD display will show the current temperatures of each probe.
  - c. Wait for a few seconds, the transmitter will send the signal to the receiver, once you see the current temperatures on the receiver, the unit is ready for use.
  - d. Press and hold the  button for 3 seconds on the receiver to enter the synchronization mode.
  - e. Wait for a moment until the temperature reading shows on the receiver display, it means the synchronization/Pairing is completed. Your professional remote cooking thermometer is now ready for use.

**Note:** The synchronization between the transmitter and the receiver won't be lost even if you replace the batteries.

### Helpful Hints

- If the receiver or the transmitter do not show the temperature, wait for the probe to reach room temperature. Push the probe jacks harder into the transmitter and twist them back and forth so they make good contact. If the problem persists, it is likely the internal probe wire has shorted out either through moisture or heat damage.
- If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food. Re-position the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

### Cautions

1. Always wear a heat resistant glove to touch the stainless-steel probe sensors

- or wires during or just after cooking. Do not touch with bare hands.
2. Keep the stainless-steel probe sensors and wires away from children.
  3. Clean the stainless-steel probes and dry thoroughly after each use.
  4. Do not expose the plugs of the stainless-steel probes or the probe sockets of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.
  5. Wipe the transmitter and receiver with damp cloth.
  6. Do not expose the receiver or transmitter to direct heat.
  7. Do not use stainless steel probes in a microwave oven.
  8. The Probe Thermometer registers temperatures as low as 14 °F (-10°C) and as high as 572 °F (300°C). Do not use the stainless probe sensor above 572 °F. Doing so will deteriorate the wire.
  9. Not Intended for use by people aged 12 and under.

### Cleaning

- Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
- Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

### FCC Compliance Information to User

**Warning:** Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the users' authority to operate the equipment.

**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 or an experienced radio/TV technician for help.

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.

### Declaration of Conformity

Hereby, the manufacturer declares that this product complies with the basic requirements and applicable regulations of the Radio Equipment Directive 2014/53/EU, the EMC Directive 2014/30/EU. The complete declaration of conformity can be found at: <https://itronicsmall.com/eu-declaration-of-conformity/>

### Disposal

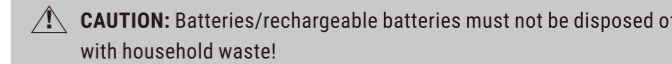


#### Meaning of the "Dustbin" Symbol

- Protect our environment: do not dispose of electrical equipment in the domestic waste.
- Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.
- This helps avoid the potential effects of incorrect disposal on the environment and human health.
- This will contribute to the recycling and other forms of

reutilization of electrical and electronic equipment.

- Information concerning where the equipment can be disposed of can be obtained from your local authority.



- The batteries must be removed from the appliance.
- Take spent batteries to the appropriate collection point or to a dealer.
- Your town or local authority can provide information about public collection points.

This symbol can be found on batteries/rechargeable batteries which contain hazardous:



- Pb = contains lead
- Cd = contains cadmium
- Hg = contains mercury
- Li = contains lithium

### Limited One-year Warranty

ThermoPro warrants this product to be free of defects in parts, materials and workmanship for a period of one year, from date of purchase. Should any repairs or servicing under this warranty be required, contact Customer Service by phone or email for instructions on how to pack and ship the product to ThermoPro. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

### Customer Service

Call or Text: 1-877-515-7797 (USA & Canada only)  
44-808-164-1683(UK)

Email: [service@buythermopro.com](mailto:service@buythermopro.com)

Hours: Weekdays 8:00 AM- 8:00 PM EST(USA & Canada only)  
1:00 PM - 12:00 PM CET(UK)