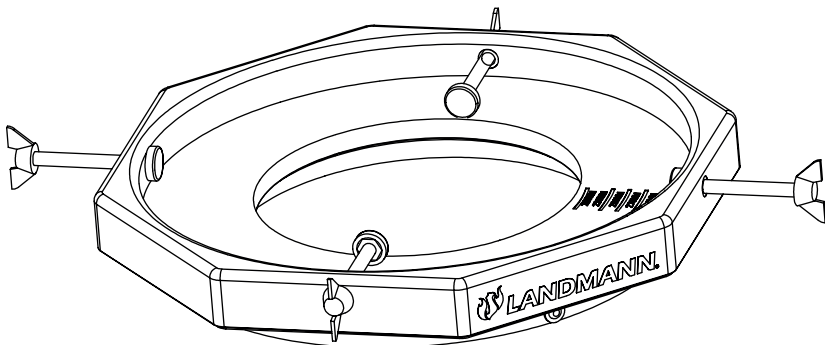
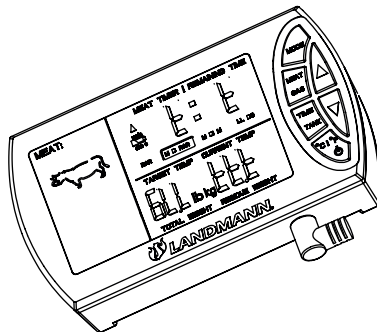
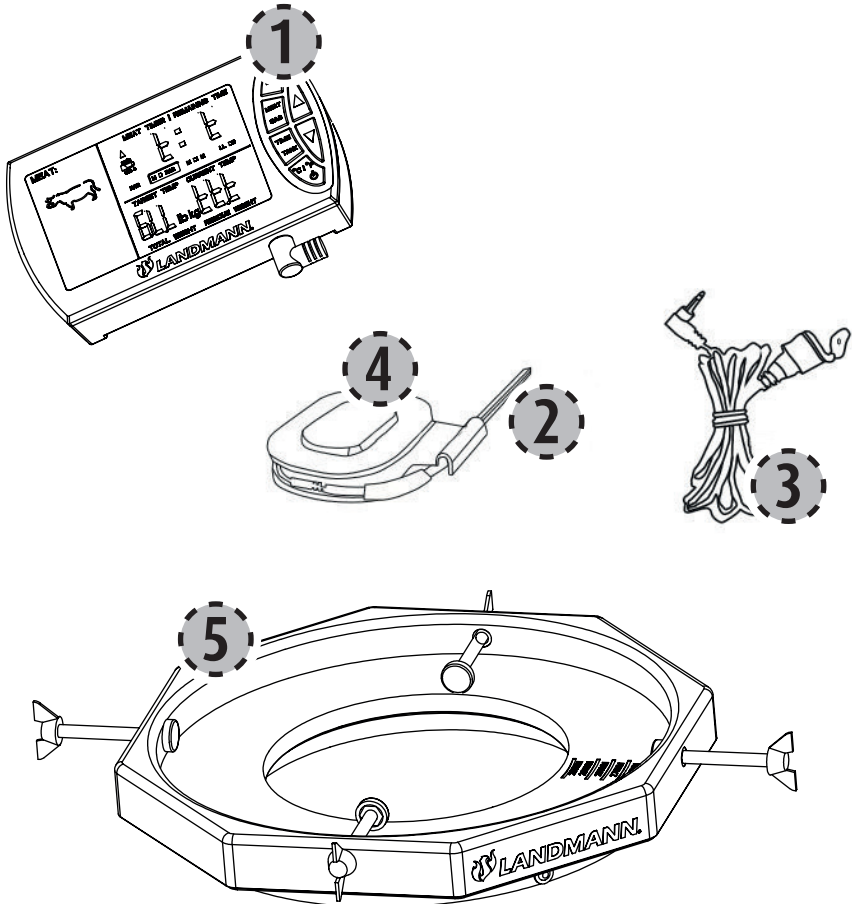


Installation and Operation Manual

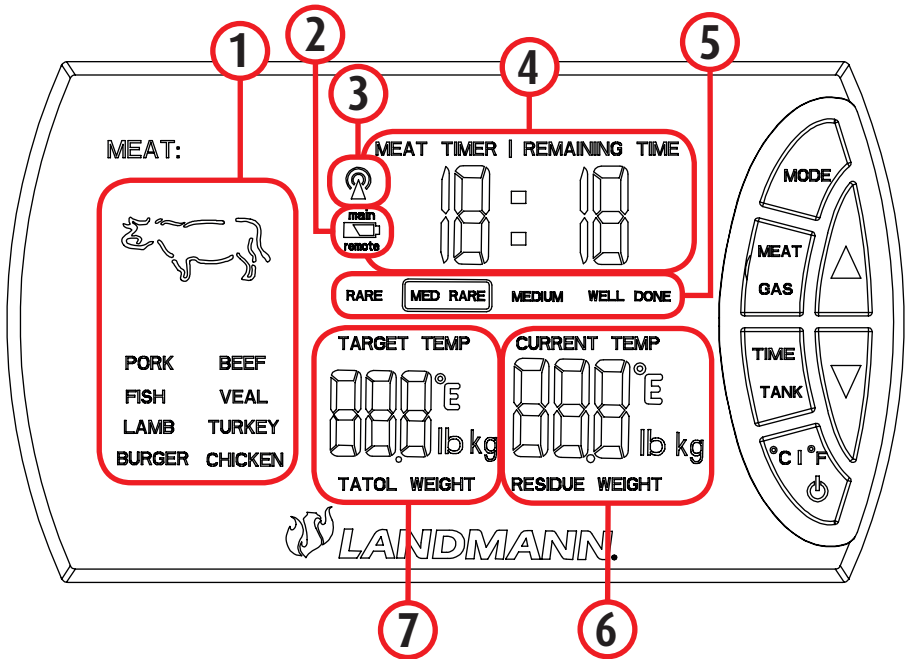


Scope of Delivery

Pos.	Quantity	Designation
1	1	Wireless BBQ thermometer
2	1	Stainless steel core temperature sensor
3	1	Extension cord
4	1	Probe holder with magnet
5	1	Meter

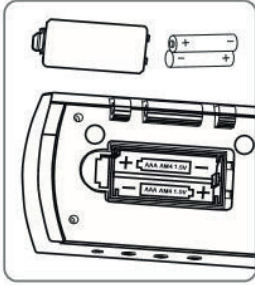


Display

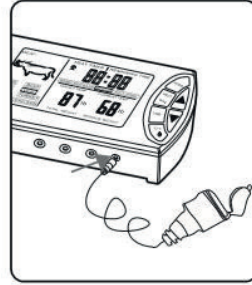


Pos.	Designation
1	Type of meat
2	Low battery indicator
3	Signal indicator for connection to gas cylinder weighing system
4	- Timer for thermometer mode - Time for gas cylinder weighing system mode
5	Level of doneness
6	- Current temperature in thermometer mode - Residual weight in gas cylinder weighing system mode
7	- Target temperature in thermometer mode - Total weight in gas cylinder weighing system mode

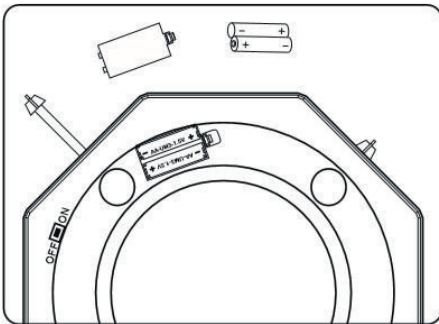
Initial operation



Insert two type AAA batteries into the thermometer (1).





Plug the extension cord (3) into the sensor port (1) on the thermometer, then connect the core temperature sensor (2) with the extension cord (3).



Insert two type AA batteries into the gas cylinder weighing system (5) and set the switch on the bottom side to "ON".

Operation

Setting the gas cylinder weighing system


<p>Connect the gas cylinder weighing system and thermometer.</p>	<p> Flashing symbol: No signal - the gas cylinder weighing system is not connected to the barbecue thermometer.</p> <p> Shows that the connection between the thermometer and the gas cylinder weighing system has been successfully opened.</p> <ul style="list-style-type: none"> • The barbecue thermometer and the gas cylinder weighing system are automatically connected when powered on. • If the devices fail to connect, remove and reinsert the batteries.
<p>After gas cylinder weighing system connects with the barbecue thermometer, please</p>	<ul style="list-style-type: none"> • Roughly adjust the screws on the gas cylinder weighing system to match the diameter scale and your cylinder size; then put the gas cylinder on the gas cylinder weighing system and tighten all screws to fix the cylinder. (Compatible with gas cylinders with a diameter of 200 - 310 mm)
<p>Setting up the cylinder weight</p>	<ul style="list-style-type: none"> • Press the MODE button to change to gas cylinder weighing system mode. • Enter the tare weight of the gas cylinder by pressing the ▲ / ▼ keys in the barbecue thermometer. The tare weight is stamped or printed on your gas cylinder. The TOTAL WEIGHT of the gas cylinder, and the residual gas quantity (RESIDUAL WEIGHT) are automatically calculated and shown in the display.

Operation

Temperature Alarm Setting

Types of meat	<ul style="list-style-type: none"> To select the type of meat, press the MEAT button. Eight types of meat are available: PORK, BEEF FISH, VEAL LAMB, TURKEY BURGER, CHICKEN Use the ▲ / ▼ keys to select the desired type.
Selecting the level of doneness	<ul style="list-style-type: none"> Four doneness levels can be chosen: Rare, Med Rare, Medium, Well done. <p>NOTE: When you choose the doneness level, the TARGET TEMP will change to reflect the doneness level.</p>
Individually setting the doneness level	<ul style="list-style-type: none"> If your food is not on the list, please press MEAT button until CUSTOM is displayed. Use the ▲ / ▼ keys to enter the desired target temperature. <p>NOTE: The target temperature value will be saved automatically after 5s and flashing will stop.</p>
Setting the timer	<ul style="list-style-type: none"> Press the TIMER button The seconds value '00' starts to flash. Use the ▲ / ▼ keys to enter the desired seconds value. Press the TIME button to confirm the seconds value. The minutes value '00' starts to flash. Use the ▲ / ▼ keys to enter the desired minutes value. The timer setting is saved automatically after 5 seconds. You can also press TIME button three times to exit setting mode.
Using the core temperature sensor	<ul style="list-style-type: none"> Be sure to insert the probe at least 3 cm into into the meat. Make sure that the probe is not lying directly on the heat source and is not near the flame for an extended period of time.

Notes

-  appears in the display to indicate the display's battery charge is low.
- Use only fresh batteries of the specified size.
- Do not mix old and new batteries, different types of batteries (standard, alkaline or rechargeable), or rechargeable batteries of different capacities.
- Be sure to switch the device off after use to save power consumption. Please remove the batteries from the device when the device is not in use for extended periods.
- The probe has a sharp point. Please handle safely. The probe should be stored out of the reach of children after use.
This device is not be used by children or persons lacking experience and knowledge, unless supervised.
- Please clean the core temperature sensor after use.
- Please use a damp cloth to clean the core temperature sensor and then dry with a dry cloth. Store the core temperature sensor in a dry place.
- Please dispose of used batteries responsibly.

Technical specifications

Monitor

- Batteries 2×AAA 1.5V
- Using temperature range: 0°C~50°C
- Storage temperature range: -20°C~40°C
- LCD display temperature range: 0°C~200°C

Meter

- Batteries 2×AA 1.5V
- Compatible with gas tank 200-310mm(diameter)
- Measuring weight of gas tank range: 0~99LB or 0~42.6kg
- Using temperature range: 0°C~50°C
- Storage temperature range: -20°C~40°C

General instructions

- RF Transmission Frequency: 433MHZ
- RF Transmission distance:8-10 meters (line of sight)
- Length of sensor wire: 1.1 meters
- Temperature measuring accuracy:±1°C
- Tank measuring accuracy: ± 1LB
- Heat resistance value of probe: <250 °C
- Heat resistance value of wire: <250 °C, 4 hours heat resistance at 350 °C

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