



# Wireless Remote Food Thermometer with Four Temperature Probes



Includes four temperature probes to remotely monitor the temperature of food or the temperature inside the EGG.

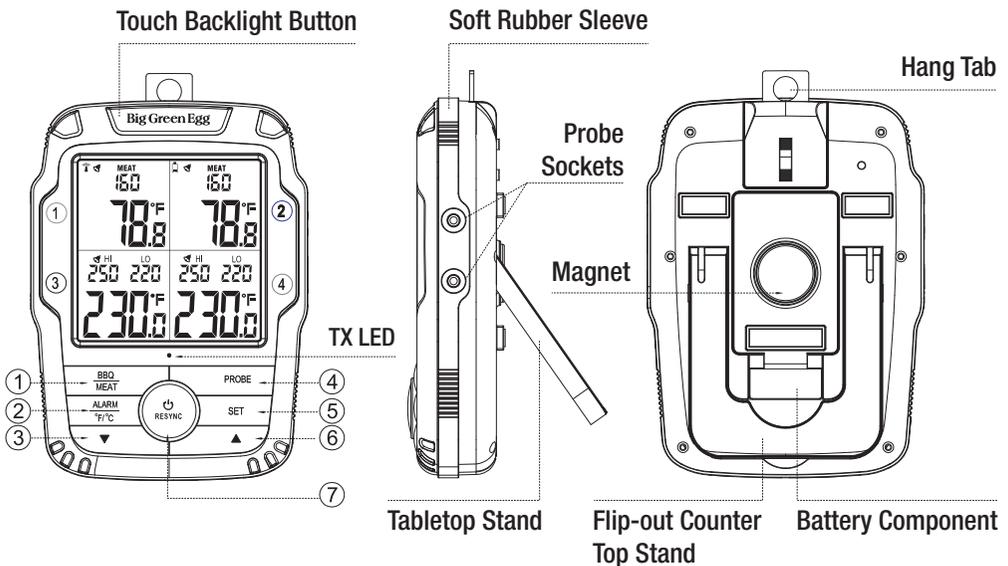
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Congratulations on your purchase of the Professional Remote Food Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of cooking food and the temperature inside your EGG from anywhere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

## Components

- 1 x Receiver
- 1 x Transmitter
- 4 x Detachable, color coded stainless steel probes with steel mesh cable
- 4 x AAA batteries
- 2 x Clips

## Transmitter Features



- LCD (Liquid Crystal Display) Screen - Displays all icons and temperature
- Low Battery Indicator (Will show on Probe #2)
- Remote Range: 1000 ft (305 m)
- IPX4 Water Resistant (Protects from splashing water, but do not submerge in water)
- Touch Backlight
- Temperature Alarm
- Four Color Coded Stainless Probes
- Temperature Range of Probe: 14°F to 572°F(-10°C to 300°C)
- Temperature Accuracy: +/-1.8°F(+/-1.0°C)
- All probes can choose between BBQ and MEAT
- Battery Compartment: Holds 2 x AAA batteries, 3.0V
- Tabletop Stand, Magnet and Wall-Mounted Design

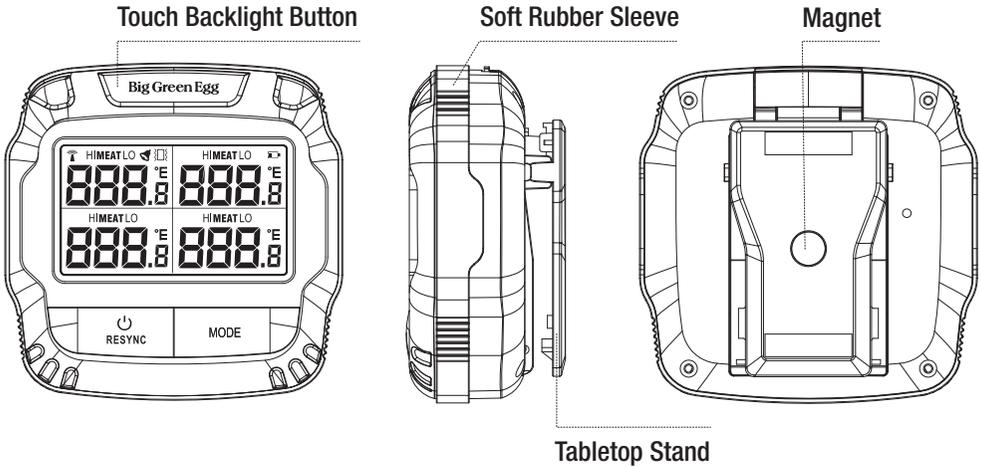
# Transmitter Buttons

- 1. BBQ/MEAT** - Press once to display HI, LO or MEAT.
- 2. ALARM / °F/°C** - Press once to turn on/off the alarm. Press and hold for 3 seconds to switch between °F and °C.
- 3. ▼** - Press to decrease the temperature setting. Press and hold for 3 seconds to rapidly scroll through digits.
- 4. PROBE** - Press to rotate through the four temperature probes. When a probe is selected, the current temperature on the display will be flashing. To disable/enable the alarm function, press and hold for 3 seconds.
- 5. SET** - Press and hold for 3 seconds to set the temperature (BBQ HI, LO temperature or MEAT temperature). Press once again to confirm.
- 6. ▲** - Press to increase the temperature setting. Press and hold for 3 seconds to rapidly scroll through digits.
- 7. Power/RESYNC** - Press to turn on/off the transmitter. Press and hold for 3 seconds to enter the Synchronization/Pairing process.
- 8. Big Green Egg** - Touch to turn on/off the backlight. Backlight will automatically turn off after 15 seconds of inactivity.

## LCD Screen

	Signal Indicator	Low Battery Indicator
Probe 1 Meat Set Temp		
Probe 1 Meat Current Temp		
Probe 3 BBQ HI/LOW Set Temp		
Probe 3 BBQ Current Temp		

# Receiver Features



- LCD (Liquid Crystal Display) Screen - Displays all icons, temperature
- Low Battery Indicator (Will show on probe #2)
- Remote Range: 1000 ft (305 m)
- IPX4 Waterproof (Protects from splashing water, but do not submerge in water)
- Touch Backlight
- Tabletop Stand, Magnet Design
- Temperature Alarm Mode: Beep Alarm, Vibration Alarm, Beep and Vibration Alarm and Silent Mode

# Receiver Buttons

1. **Power/RESYNC** - Press to turn on/off the receiver. Press and hold for 3 seconds to enter the Synchronization/Pairing process.
2. **MODE** - Default is Beep Alarm Mode. Press once to switch to Vibration Mode; press again to switch to Beep and Vibration Mode; press once more to switch to Silent Mode.
3. **Big Green Egg** - Touch to turn on/off the backlight. Backlight will automatically turn off after 15 seconds of inactivity.

# Installing Batteries

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

## Turn On/Off Unit

Press the Power/RESYNC button on the receiver to turn on/off the receiver.

Press the Power/RESYNC button on the transmitter to turn on/off the transmitter.

## Operating Instructions

1. Plug the temperature probes into the corresponding probe sockets on the transmitter.
2. The LCD screen will display all icons for 2 seconds and you will hear a "beep"; then you will see the current default temperature on the LCD screen. Probes 1 and 2 will display MEAT 160°F. Probes 3 and 4 will display HI 250°F and LO 220°F.
3. If you do not insert the probes into the transmitter, the LCD screen will display "---".
4. When all 4 probes are inserted into the transmitter, it will display the current temperature of each probe.
5. Touch the Big Green Egg (backlight button) on the top of the transmitter to turn on/off the backlight.
6. Press the ALARM button on the transmitter to turn on/off all probes' alarm. Press the PROBE button to select the probe, then press and hold PROBE button for 3 seconds to turn on/off the corresponding probe's alarm.

## How to Set Meat Temperature to Your Specific Taste

1. Press the PROBE button to choose between probe 1/2/3/4. You will see the corresponding probe's current temperature flashing on the LCD screen.
2. Press the BBQ/MEAT button until you see MEAT on the LCD screen. Press and hold the SET button for 3 seconds. You will see the default meat temperature (160°F) begin to flash.
3. Press the ▲ or ▼ buttons to raise or lower the set temperature. Press and hold the ▲ or ▼ buttons to rapidly scroll through digits.
4. Press SET again to confirm. The flashing will stop.

## How to Set BBQ Temperature

1. Press the PROBE button to choose between probe 1/2/3/4. You will see the corresponding probe's current temperature flashing on the LCD screen.
2. Press BBQ/MEAT button until you see BBQ on the LCD screen. Press and hold the SET button for 3 seconds. You will see default HI temperature (250°F) begin to flash.
3. Press the ▲ or ▼ buttons to set your desired HI BBQ temperature. Press and hold the ▲ or ▼ buttons to rapidly scroll through digits.
4. Press SET again to confirm.
5. The default LO temperature (220°F) will begin to flash. Press the ▲ or ▼ buttons to set your desired LO BBQ temperature. Press and hold the ▲ or ▼ buttons to rapidly scroll through digits.
6. Press SET again to confirm. The flashing will stop.  
**NOTE:** The HI BBQ temperature range is 33°F - 572°F and the default setting is 250°F. The LO BBQ temperature range is 32°F - 571°F and the default setting is 220°F.
7. To set probe 2, 3, 4's temperature, select the probe and repeat the rest of the steps above.
8. The thermometer will save the current settings after the unit is turned off.
9. After you are finished setting the temperature, you can begin to monitor the MEAT and BBQ temperatures. Insert each probe into the meat or place in the BBQ/SMOKER/OVEN with the BBQ Clips. The receiver will receive an updated temperature every 12 seconds.
10. Once the temperature of the MEAT/BBQ reaches the set temperature, both the transmitter and receiver will sound an alarm, the LCD backlight will turn on, and the corresponding probe on the display will flash. Press any button to stop the alarm.

## Details about HI and LO Alarm

1. The alarm will not be activated if the current temperature is below the LO setting or above the HI setting. For example, current temperature is 86°F, the HI setting is 194°F, the LO setting is 140°F, the alarm will not be activated. Once the current temperature goes above 140°F, and then drops below 140°F, the LO temperature alarm will be activated. Once the current temperature goes above 194°F, the HI temperature alarm will be activated.
2. The alarm settings will be saved after the unit is turned off.

## Auto Off Feature

The receiver will turn off automatically if it hasn't received a temperature signal from the transmitter for more than 30 minutes. An alarm will sound for one minute before it automatically turns off. The transmitter will automatically turn off if the temperature of the 4 probes stays below 104°F for 2 hours. The unit will save the current settings after the unit is turned off.

## 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. Simply plug in the probes, insert batteries, and turn on the receiver and transmitter. After a few seconds, the temperatures will show on both the receiver and transmitter, and the units are ready for use. However, if the transmitter and receiver are no longer paired, you may re-synchronize them as follows:

### Option 1:

1. Insert two AAA batteries into the receiver; the signal icon on the display will flash.
2. Insert two AAA batteries into the transmitter and insert the stainless-steel probes into the corresponding probe sockets in the transmitter. The LCD screen will show the current temperatures of each probe.
3. Wait for a few seconds. The transmitter will send the signal to the receiver and once you see the current temperatures on the receiver, the thermometer is ready for use.

### Option 2:

1. Press and hold the POWER/RESYNC button on receiver for three seconds to enter the synchronization mode. Then press and hold the POWER/RESYNC button on transmitter for three seconds.
2. Wait for a moment until the temperature reading shows on the receiver display; it means the synchronization/pairing is complete. Your 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 and/or the transmitter do not show the temperature, wait for the probe to reach room temperature. Be sure the probe jacks are fully inserted into the transmitter and gently twist them back and forth to ensure good contact. If the problem persists, it is likely the internal probe wire has shorted out either through moisture or heat damage.

- Within the warranty period, contact us and we will send you a replacement probe at no charge.
- 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 the food. Avoid touching bone or heavy fat areas.

## Precautions

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 persons aged 12 and under.

## Cleaning

- Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
- Keep the stainless steel probe sensor and wire away from children.
- 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.

## **Disposal**

- Protect our environment: do not dispose of electrical equipment in the domestic waste.
- 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.

**CAUTION:** Batteries/rechargeable batteries must not be disposed of with household waste!

- 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**  
**1-877-515-7797** (USA & Canada only)  
Weekdays 8:00 AM- 8:00 PM  
**service@buythermopro.com**