FEATURES:
Wireless Thermometer
Backlit LCD Screen
Transmitter Base
Stainless Steel Meat Probe
Heat Resistant Probe Wire
Probe Holder
Pocket Clip
Audible Alarm
Cooking Timer

Wireless Thermometer
Heat Resistant Probe Wire
Probe Connector Plug
Stainless Steel Meat Probe

FISH
BEEF
LAMB
VEAL
PORK
TURKEY
BURGER
CHICKEN
**OPERATING INSTRUCTIONS:**

**CONNECTING THE PROBE**
Locate the probe socket on the right side of the transmitter base. Insert the probe connector-plug into the socket.

**PROBE INSPECTION**
Insert probe tip into the thickest part of the meat, taking care not to pierce through it.

**POWERING ON**
Locate the power switch on the bottom of the transmitter base. Move switch to the ON position. An LED indicator light will flash BLUE to indicate a signal is being transmitted. Locate the power switch on the side of the wireless thermometer. Move switch to the ON position. Connection will establish automatically. Turn OFF power to transmitter base and wireless thermometer when not in use.
SELECT MEAT TYPE
Press “MEAT” button to navigate and select the desired meat type (see Fig. B). Each press will change the display in the following sequence (see Fig. A).

Fig. A

FISH → BEEF → LAMB → VEAL

CHICKEN ← BURGER ← TURKEY ← PORK

SELECT TASTE LEVEL
Press “TASTE” button to select the doneness level: Rare, Medium Rare, Medium, Medium Well or Well Done (see Fig. B). The target temperature appears on the LCD screen. Begin cooking. The cooking alerts will sound when the meat has reached the target temperature. Burger, turkey, chicken, and fish have only a doneness level of Well.

Fig. B

MEAT BUTTON

CURRENT TEMP
55 °C

WELL

Fig. C

TASTE BUTTON

WELL
MANUALLY SET TARGET TEMPERATURE
Press “MIN” and/or “SEC” button(s) to select your desired temperature. Your target temperature will appear on the LCD screen. Begin cooking. The cooking alerts will sound when the meat has reached the target temperature.

°C/°F TEMPERATURE DISPLAY
Locate °C/°F switch on the back of the wireless thermometer. Slide switch to select Fahrenheit or Celsius temperature scale.

BACKLIGHT
Press any button while powered ON to illuminate the backlight.

COUNT-UP/COUNT-DOWN TIMER
Press “MODE” to select timer function. To set a count-down time, press “MIN” and/or “SEC” button(s). Press “START” button to start count-down. If no count-down time is set, press “START” button to count up. To clear timer, press “STOP” button to pause count-down or count-up. Once paused, press “MIN” and “SEC” buttons at the same time to reset to zero. Once a count-down has finished, the unit will beep. To silence the alert press any button.

NOTE: The timer will count up to or down from 99:59.
CARE AND MAINTENANCE

CAUTION:
Stainless steel meat probe and probe wire will become extremely hot during use. Remove probe from meat using an oven mitt and allow to cool. Remove probe prior to slicing into meat. Remote grill thermometer is NOT weather resistant. Store indoors.

WARNING:
The meat probe is designed to measure internal meat temperature and has an operational range between -58°F and 572°F (-50°C and 300°C). Exposing the probe tip to temperatures above 572°F could cause damage to the temperature sensor.

WARNING:
DO NOT mix old and new batteries. DO NOT mix alkaline, standard (carbon-zinc) or rechargeable (nickel cadmium) batteries. DO NOT dispose of batteries in fire. Batteries may explode or leak. Please dispose of batteries properly. Remove the batteries when not in use for an extended period of time. Batteries could leak causing corrosion.

NOTE: THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY RADIO OR TV INTERFERENCE CAUSED BY UNAUTHORIZED MODIFICATIONS TO THIS EQUIPMENT. SUCH MODIFICATIONS COULD VOID THE USER AUTHORITY TO OPERATE THE EQUIPMENT.
<table>
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<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>CORRECTIVE ACTION</th>
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<tr>
<td>Current temperature does not appear on LCD when powered ON.</td>
<td>Interference</td>
<td>Place thermometer close to the transmitter base. Turn both units ON and OFF until a connection is established. If problem persists check batteries.</td>
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<tr>
<td>Current temperature does not appear on LCD during use.</td>
<td>Out of range.</td>
<td>Move wireless transmitter close to transmitter base to reestablish a connection. If a connection does not establish automatically, turn both units ON and OFF until a connection is established.</td>
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<td>Meat over/under cooked.</td>
<td>Probe not centered in the thickest part of the meat.</td>
<td>For best results, make certain the probe is positioned properly.</td>
</tr>
<tr>
<td>“H” is displayed instead of current temperature.</td>
<td>Probe temperature sensor has exceeded 572° F (300°C).</td>
<td>Remove probe from heat immediately and allow to cool. Turn transmitter base off and unplug the probe wire. Reconnect probe and test by powering on and establishing a connection. If the LCD still displays “H” then the probe sensor has been damaged. Please call customer service to replace.</td>
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If you have any questions or comments, please visit us at:

www.PITBOSS-GRILLS.com