

SHARPER IMAGE®

Digital Wireless BBQ and Kitchen Thermometer

Item No. 203678



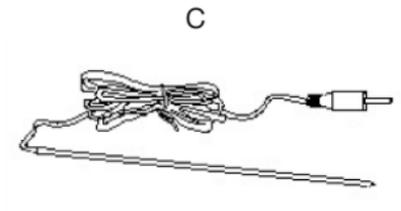
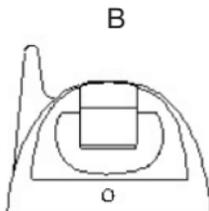
WELCOME

Thank you for purchasing the **Sharper Image Digital Wireless BBQ and Kitchen Thermometer**. This product is designed to bring you many years of cooking and grilling success. Please take a moment to read this guide and familiarize yourself with the many features and conveniences of this product. Then, get ready for perfectly cooked meats... just the way you like them!

FEATURES

- Easy to use
- Accurately measures temperature of Beef, Veal, Lamb, Pork, Chicken or Turkey
- Beeps when food is cooked to your liking
- Built-in temperature presets
- Manual temperature setting option
- Wireless range: 100 feet
- Built-in LED flashlight
- Cordless and portable
- For indoor or outdoor use
- Can be used with an oven or BBQ grill
- Measures temperature in Celsius or Fahrenheit

COMPONENT LIST



- A. Handheld Unit (Receiver)
- B. Base Unit (Transmitter)
- C. Stainless Steel Meat Probe and Heat-Resistant Probe Wire

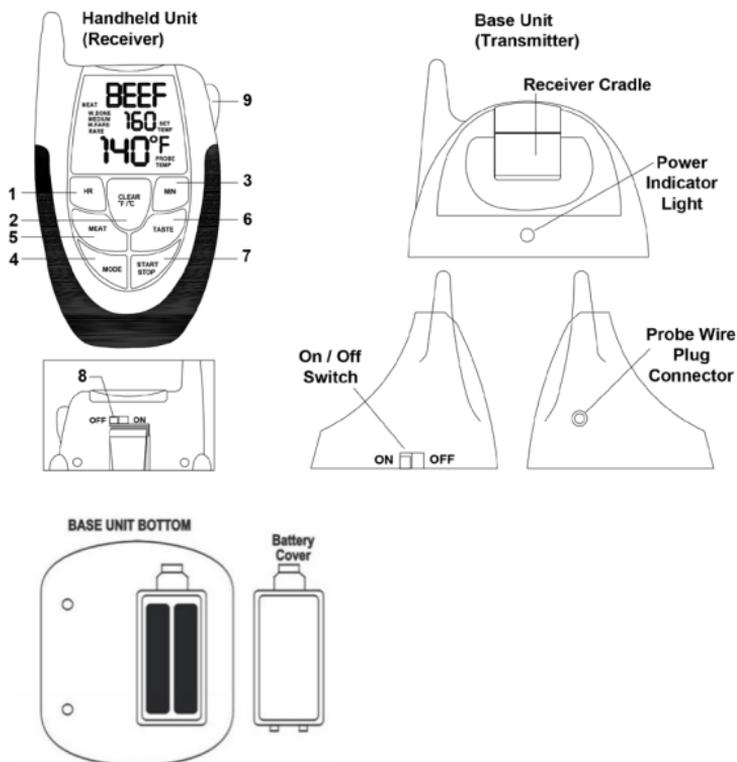
OPERATING THE THERMOMETER (GRILL OR OVEN)

1. Locate the battery compartments. Insert 2 AAA batteries into the Handheld Unit (Receiver) and 2 AAA batteries into the Base Unit (Transmitter). Batteries are not included.
2. Place the Handheld Unit in the Base Unit cradle (units should be in close proximity for establishing data link).
3. Place meat on the grill or in the oven.
4. Insert the stainless steel meat probe into the thickest part of the meat.
5. Carefully close the grill lid or oven door on the heat-resistant braided steel probe wire.
6. Plug the probe wire into Base Unit.
7. Turn ON the Handheld Unit and Base Unit by locating both small “ON/OFF” switches.
8. The Handheld Unit and Base Unit will establish a data link automatically. Registration is complete when the Handheld Unit beeps and the probe temperature appears where the “—” was flashing.
9. Once the link is established, select the type of meat you are cooking (Beef, Veal, Lamb, Pork, Chicken or Turkey) by pressing the MEAT button on the Handheld Unit until the desired meat is selected.
10. Once the meat type is selected, set your desired taste level (Rare, Medium-Rare, Medium or Well

Done) by pressing the TASTE button on the Handheld Unit until your desired taste/doneness level is selected.

11. NOTE: To set the desired internal meat temperature manually: Press HR or MIN button to raise or lower the temperature value after the meat selection is made.
12. Grill or Cook until the alarm sounds, indicating that the desired taste/doneness level is reached. For best results, set the countdown/count up timer and check the meat periodically (see timer instructions).
13. Remove the meat from the grill or oven. Allow it to cool (approx. 5 min.) and serve.

RECEIVER BUTTON KEY



1. HR: 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 countdown/count up process is stopped, press to clear the timer reading. In Thermometer Mode, press to select temperature reading 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 Mode 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 tasteness level (RARE, MEDIUM-RARE, MEDIUM or WELL DONE).
7. START/STOP: Press to start or stop the timer countdown or count up.
8. ON/OFF: This switch on the back side (above the clip) turns the receiver on and off.
9. SILVER SIDE BUTTON: Press to turn LED Flashlight on and off while the receiver is ON. NOTE: The LED Flashlight will not work while receiver power is OFF.

BATTERY REPLACEMENT: HANDHELD UNIT (RECEIVER)

1. Locate the battery compartment underneath the belt clip, on the back side of the Handheld Unit.
2. Remove the belt clip to access the battery compartment.
3. Carefully, remove the battery cover.

4. Carefully, load 2 AAA batteries (not included).
5. Replace the battery cover and belt clip.

BATTERY REPLACEMENT: BASE UNIT (TRANSMITTER)

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

TIMER INSTRUCTIONS

Countdown 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.
 - Press START/STOP button to start the countdown timer.
 - “▼” will blink for every second.
3. To stop the countdown timer, press the START/STOP button again. The “▼” becomes solid.
4. Press the CLEAR / °F / °C 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 the START/STOP button to start the count up. The “▲” will blink for every second.
3. To stop the timer, press the START/STOP button again. The “▲” becomes solid.
4. Press CLEAR / °F / °C button to clear the setting back to 0:00.

LED Flashlight

1. To turn on the LED Flashlight, press and hold the silver button on the side of the Handheld Unit while the receiver switch is in the ON position.
2. Release silver button to turn it off.

TROUBLESHOOTING

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

HELPFUL HINTS

1. For best results, make sure the 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, use only low or medium heat.
3. Make sure that probe tip is inserted into the center of meat (NOT poking through meat).

WARNING

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. If 482°F is exceeded, the probe wire may deteriorate.
8. This product is intended for use as a meat thermometer. IT IS NOT INTENDED FOR USE AS AN EXTERNAL OVEN THERMOMETER.
9. Keep this device away from children.

CUSTOMER SERVICE

If you require any assistance with your Sharper Image Digital Wireless BBQ and Kitchen Thermometer, please call 1 (877) 714-7444 and select **Option 3**. *Bon appétit!*