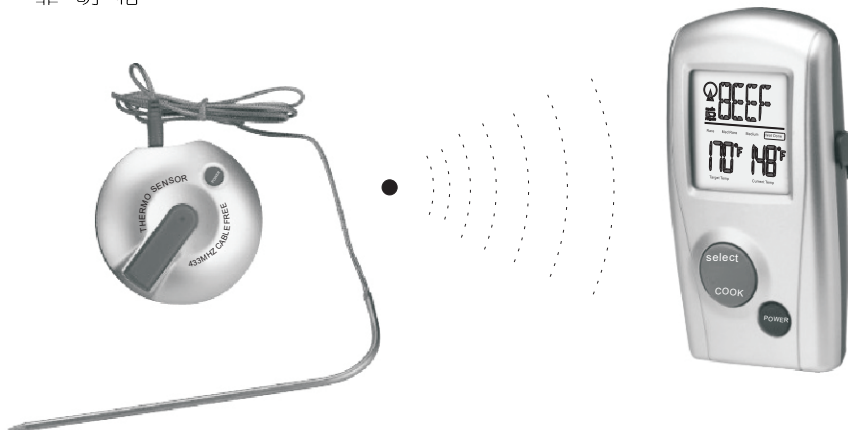


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## WIRELESS BBQ THERMOMETER

Model: SH250

User Manual

# WIRELESS BBQ THERMOMETER

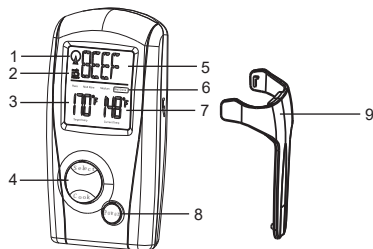
MODE: SH250

## USER MANUAL

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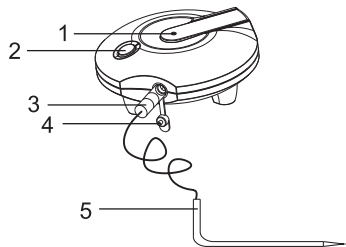
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### KEY FEATURES



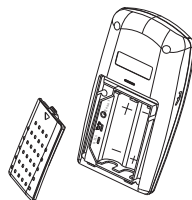
**Figure 1. Monitor**

1. Indicates monitor/thermometer sensor communication
2. Low battery indicator
3. Target temperature
4. Selece/Cook button
5. Type of meat
6. Level of doneness
7. Current temperature
8. Power button
9. Belt Clip

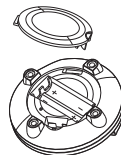


**Figure 2. Thermometer Sensor**

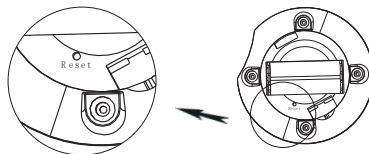
- 1. Power button
- 2. Thermometer sensor LED
- 3. Probe socket
- 4. Probe socket cover
- 5. Probe



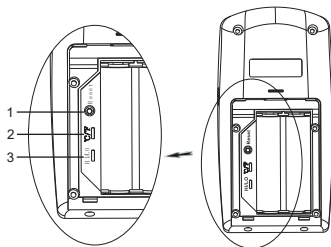
**Figure 3. Insert Batteries**



**Figure 4. Insert Batteries**

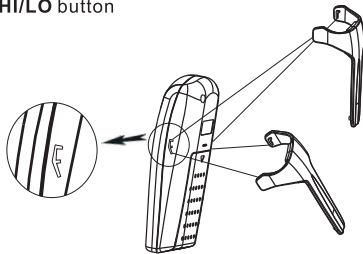


**Figure 5. Reset**



**Figure 6. Battery Compartment**

1. **Reset** button
2. **°C/°F** button
3. **HI/LO** button



**Figure 7. Belt Clip and Stand Position**

## SET UP

### INSTALLING THE BATTERIES

Follow these steps to install the batteries.

#### In the Monitor (Figures 3, 6 and 7)


1. Slide down and lift the belt clip off the back of the monitor.
2. Place two AA batteries in the compartment as indicated by the polarity symbols (+ and -).
3. Press **reset** in the battery compartment using a pointed object such as a paper clip (Figure 6).

**NOTE:** Reset both the monitor and the thermometer sensor within 60 seconds to synchronize signal transmission.

4. Replace the cover and the belt clip.

#### In the Thermometer Sensor (Figure 4)

1. Slide the battery compartment cover open.
2. Insert two AAA size batteries into the compartment matching the polarities (as shown). Press **reset** using a pointed object such as a paper clip.
3. Replace the battery compartment cover.

**NOTE:** When  appears on the monitor, replace the batteries.

## °C/°F

### (Figure 6)

To select Fahrenheit or Celsius, slide the **°C/°F** switch.

## VOLUME

### (Figure 6)

To adjust the monitor's volume, slide the **Hi/Lo** switch, located in the thermometer battery compartment.

## LED INDICATOR

### (Figure 2)

The red LED in the middle of the thermometer sensor flashes to indicate that it is on and transmitting.

## MONITOR LOCATION

### (Figure 7)

You can wear the monitor on your belt or stand it up on a flat surface. To stand it up, remove the belt clip from the back of the monitor. Insert the left or right side of the clip into the lower part of the slot, then snap the other side into the other lower slot.

## CONNECTING THE PROBE

### (Figure 2)

Locate the probe socket cover on the top right side of the thermometer sensor and carefully pull it out. Plug the wire end of the meat probe into the socket.

## OPERATION

The doneness level selections, **Rare**, **Med Rare**, **Medium**, and **Well Done** only apply to beef, lamb and veal chicken, turkey, pork, fish and hamburger. The monitor defaults to **Well Done**.

1. Press and hold **power** until the thermometer sensor's red LED flashes. Then press and hold **power** until the monitor's green LCD lights and all display segments appear.

2. Press **select** (twice) until the desired meat appears. You can choose between **BEEF**, **LAMB**, **VEAL**, **HAMBURGER** (hamburger), **PORK**, **TURKEY** (TURKEY), **CHICK** (chicken) or **FISH**.

3. Press **cook** repeatedly to select the level of doneness.

**TIP:** This product gauges internal temperature only and is not meant to substitute recipe instructions. The ranges for meat types and doneness levels are guidelines only. Some recipes may call for the meat (such as turkey or chicken) to be removed from the heat source 15-30 minutes earlier, so that the internal

temperature can continue to rise before the meat is carved. Always follow the recipe instructions to ensure that the meat is fully and properly cooked.

4. Place the thermometer near the cooking area and insert the tip of the probe into the center of the meat. Use the monitor's stand for easy viewing or use the belt clip.

#### NOTE:

- For a clear signal, place the monitor within 100 feet (30.5m) of the thermometer sensor.
- Place the thermometer sensor away from direct heat or flame. Do not rest the probe on the cooking surface as doing so can damage the thermistor inside the probe.

5. When the meat is done, remove the probe from the meat and let it cool before touching it. Press **power** on the monitor and thermometer sensor to turn them off.
6. Disconnect the probe from the thermometer sensor and replace the socket cover. After you finish cooking, wipe the monitor and the thermometer sensor with a damp cloth. Gently wash the steel probe only with mild dish detergent and warm water.

**NOTE:** Do not use a dishwasher to clean the probe and do not immerse the monitor or thermometer sensor in water or liquid.

## CHECK SIGNALS AND ALARM

### SIGNAL

- ▲ Indicates no signal.
- ▲ Indicates the thermometer is receiving a signal from the sensor.

### ALARM

- **Three beeps---** indicates that the monitor is not receiving a signal from sensor.
- **Four beeps---** indicates that the current temperature is within five degrees of the target temperature.


▲ **A continuous beep---** indicates that the sensor has reached the target temperature.

▲ **A fast and continuous beep---** indicates that the meat is overcooked.

## BATTERY

🔋 Appears on the monitor to indicate the condition of the batteries. Please observe the following information for an indication of when the batteries need to be replaced.

- 🔋 **main--** indicates that the monitor's battery is low.
- 🔋 **remote--** Indicates that the thermometer sensor battery is low.

-  **main remote**-- indicates that the batteries are low in both the monitor and thermometer sensor.
- 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.
- If you do not plan to use the thermometer for a month or longer, please remove the batteries to prevent leakage and damage.

## SPECIFICATIONS

Specifications are typical and individual units may vary.  
Specifications are subject to change without notice.

### MONITOR

Batteries	2 X AA 1.5V
Operating temperature range	14°F to 122°F (-10°C to 50°C)
Storage temperature range	-4°F to 140°F (-20°C to 60°C)
LCD display temperature range	0°C to 199°C

### THERMOMETER SENSOR PROBE

Batteries	2 X AAA 1.5V
Operating temperature range	- 4°F to 482°F (-20°C to 250°C)

### GENERAL

Probe Cable length	3.28 feet (1 meter)
Temperature resolution	± (2°F+2%)
Heat resistance	158°F (70°C)
Probe temperature:	<250°C(482°F)
Cable temperature:	<450°C(842°F)

#### NOTE:

The operation temperature range of the sensor probe is -4°F to 482°F (-20°C to 250°C). The LCD display range is 0°C to 199°C. When the display temperature is out of its range, the display digits flash.

**NOTE:** Place the sensor on fire or grill directly will cause it damaged.