IMPORTANT

DO NOT RETURN TO STORE
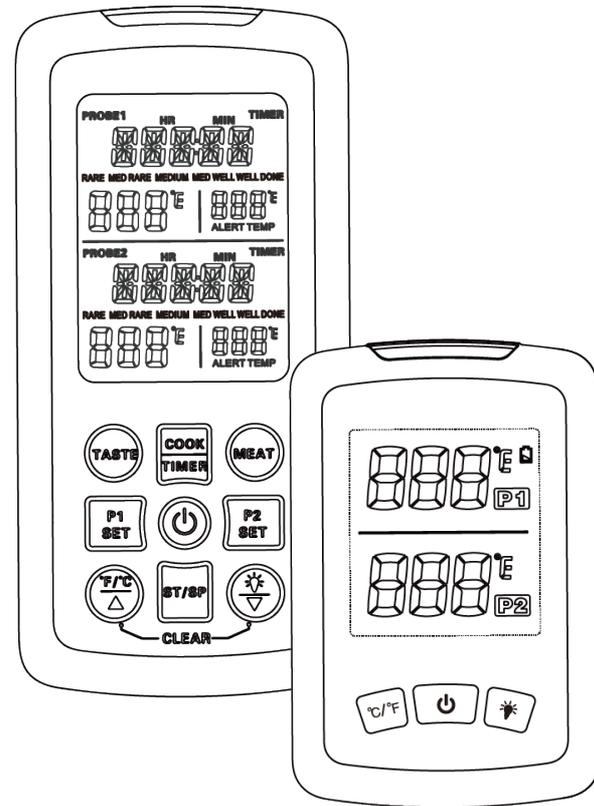
For all questions, comments, or inquiries, please contact

Outdoor Brands, LLC. directly: **www.pitboss-grills.com**

PART : 40854, 40870

PIT BOSS®

WIRELESS DIGITAL MEAT THERMOMETER

IMPORTANT, READ CAREFULLY, RETAIN FOR FUTURE REFERENCE.

602251023UVM

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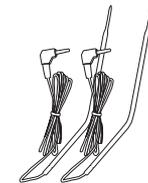
PARTS & FEATURES

FEATURES

- Dual probe technology, monitor two different meats.
- Programmed with preset USDA approved temperatures for different types of proteins: ground beef, ground poultry, beef, veal, chicken, pork, poultry, lamb and fish.
- Programmed with preset USDA approved doneness levels for a different types of meat: Rare, Medium Rare, Medium, Medium Well and Well Done.
- User-defined highest temperature to alert when in PROG (Program).
- Display the preset type of meat and doneness levels of dual probe.
- Measurement range: -50°C-300°C (-58°F-572°F).
- Measurement accuracy: ±1°C(±2°F) at -20°C-150°C (-4°- 02°F)
- Fahrenheit and Celsius temperature settings.
- Receiver features a large backlit LCD that makes nighttime grilling easy.
- Low battery indicator for both transmitter and receiver.
- Max wireless transmission distance is 100m (328 ft).
- Auto Shut-off for both transmitter and receiver after 10 minutes of inactivity if the measured temperature is stable within 2°C (4°F) below 50°C (122°F).
- Timer and temperature settings are saved when unit is powered off.
- Probe and wire can withstand temperature up to 380°C (716°F).
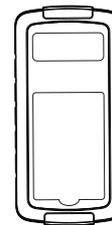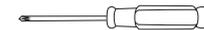
| Receiver Silicone Case	Transmitter Silicone Case	Stainless Steel Probe (x2)
AAA Batteries (x4)	Probe Shelf	Screwdriver

RECEIVER UNIT FEATURES

FRONT

No.	Description
1	Timer/Meat Type
2	5 Types of Tastes
3	Actual Cooking Temp
4	5 Types of Doneness
5	Temperature Scale Button/Up
6	Timer Mode
7	Preset Alert Temp
8	Cook/Timer Mode Button
9	Meat Selection Button
10	Backlight Button/Down Button
11	Start/Stop Button
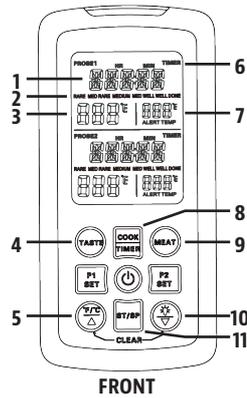
FRONT

BACK

No.	Description
1	Magnet
2	Slide the Buckle to the Left
3	Battery Compartment
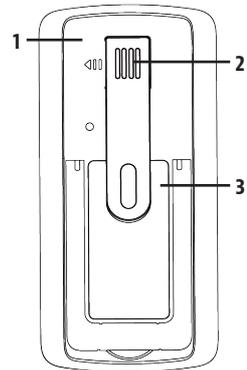
BACK

SIDE

No.	Description
1	Belt Clip
2	Holder
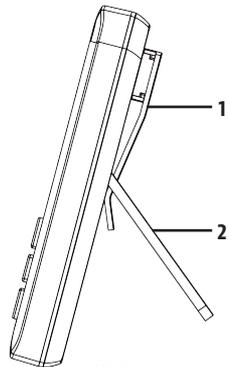
SIDE

TRANSMITTER UNIT FEATURES

FRONT

No.	Description
1	Temperature Scale Button
2	Probe 1 Actual Cooking Temp
3	Probe 2 Target Temp
4	Backlight Button
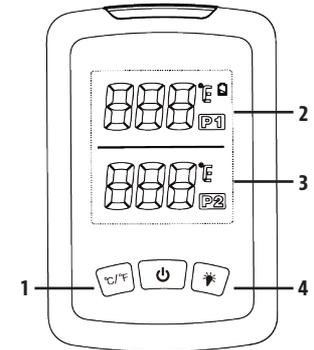
FRONT

BACK

No.	Description
1	Magnet
2	Battery Compartment
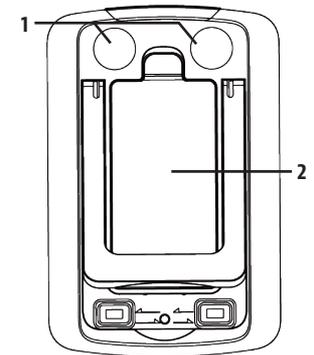
BACK

SIDE

No.	Description
1	Holder
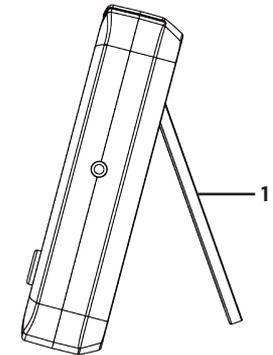
SIDE

OPERATING INSTRUCTIONS

BUTTON FUNCTION

Button	Function
⏻	Press this button once to turn the unit on/off
COOK TIMER	Press it to switch cook mode and timer mode
P1 SET	Press this button to enter the setting mode of Probe 1
P2 SET	Press this button to enter the setting mode of Probe 2
MEAT	Press this button to choose different meat
TASTE	Press this button to choose doneness
ST/SP	In timer mode, press it to start or stop the countdown
☀▼	In normal mode, press this button to light the LCD. When in the mode of PROG alarm setting, press it to decrease the value
°C/°F ▲	In normal mode, press it to switch the units to C or F . When in the PROG mode, press it to increase the value

INSTALLING & REPLACING BATTERIES

When the LCD of the transmitter or receiver shows a low battery icon, please replace the batteries according to the following steps.
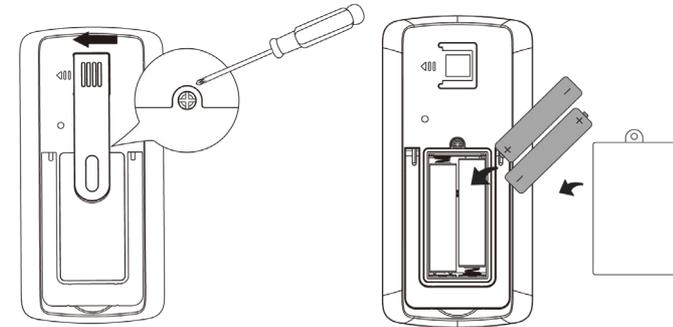
Transmitter:

1. Open the battery compartment cover located at the bottom of the transmitter by pushing the plastic clasp.

2. Install 2 AAA Batteries according to the polarity sign shown in the battery compartment.

3. Close the battery compartment cover back into place
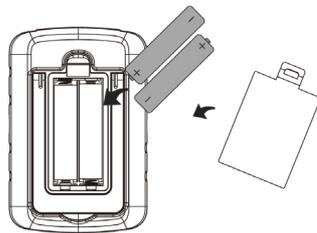
Receiver:

1. Slide the rear clip following the direction of arrow at first, this will expose a screw on the battery cover. Using a screwdriver, unscrew the battery door compartment cover. For waterproof, we use a screw to lock the battery cover.

2. Install 2 AAA Batteries according to the polarity sign shown in the battery compartment.

3. Screw the battery compartment cover back and slide the clip into place.

USING THE TRANSMITTER

· Take off the protective film on the front panel.

· Turn on the Transmitter by pressing the ⏻ button.

· Plug the probe into the socket of Probe 1 and Probe 2 respectively, the LCD will display the temperature of Probe 1 and Probe 2 immediately .

· Press the °C/°F button to switch temperature settings between F and C, the unit will remember the preset display unit when off.

· Press the ☀▼ button to light the LCD.

USING THE RECEIVER

· Take off the protective film on the front panel.

· Turn on the Transmitter by pressing the ⏻ button.

· Press the °C/°F button to switch temperature setting between F and C.

· Light the LCD by pressing the ☀▼ button.

· Press the P1 SET button to enter the setting the probe 1, press the P2 SET button to enter the setting of probe 2.

MEAT/PROGRAM SETTING MODE

1. When in the setting mode, press the (MEAT) button to select the type of meat to be cooked. The preset meat types will be displayed as follows:

```
┌─► GBEEF ─► GPOUL ─► BEEF ─► VEAL ─► CHICKEN ─┐
│     GROUND BEEF   GROUND POULTRY                          │
└─  PROG ◄── FISH ◄── LAMB ◄─ POULT ◄── PORK  ◄─┘
      PROGRAM                          POULTRY
```
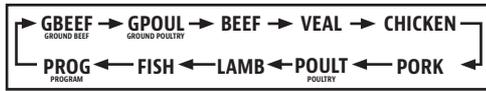
2. Press the (TASTE) button to select the desired doneness: Rare, Medium Rare, Medium, Medium Well, Well Done. The programmed temperature to reach for the selected doneness is displayed on the LCD above ALERT TEMP.

3. When you choose PROG (Program) mode, you can preset any alert temperature within the range - 50°C-300°C (-58°F-572°F). Press the button to increase or the button to decrease the value to get the temperature you need.

USING THE TIMER

1. Select the timer mode by pressing the COOK TIMER button.

2. The display will show two groups of 00 (hour) : 00 (minute).

   · Press the P1 SET button to enter the setting mode of probe 1 time. The hour digits will flash, press the button to increase or the button to decrease the value to set hour value you need.

   · Press the ST/SP button to enter the setting of minutes. The minutes will start to flash. Press the button to increase, or the button to decrease the value to set the minutes value you need.

   · Use the steps above to enter timer information for P2 SET probe 2 timer. The maximum timer value is 99 hours and 59 minutes.

3. Press the ST/SP button to start the timer. The colon between the hours and minutes will flash to indicate that the timer is on.

4. When the preset time is up, the unit will sound an alert and the timer digits will flash. Press the ST/SP to stop the alarm or it will alert sound for 60 seconds.

5. To reset the timer, enter the timer setting mode and press the and the button at the same time.

COOKING TEMPERATURE GUIDELINES

Ensure the wire is connected to the transmitter and then insert the stainless steel probe into the food to be cooked.

Once the probe is inserted, the internal meat temperature will be displayed on the left of the LCD and will increase gradually during cooking. The alarm will automatically beep when the probe temperature reaches the preset temperature (ALERT TEMP), indicating the meat is cooked to the desired doneness. The beep will stop after 1 minute or somebody press the button, but the alarm icon will keep flashing until the temperature falls below the preset temperature.

Meat	Doneness Temperatures (C°/F°)				
	Rare	Medium Rare	Medium	Medium Well	Well Done
Ground Beef	-	-	-	-	71/160
Ground Poultry	-	-	-	-	74/165
Beef	-	63/145	66/151	71/160	77/171
Veal	-	63/145	66/151	71/160	74/165
Chicken/Poultry	-	-	-	-	74/165
Pork	-	-	-	63/145	77/171
Lamb	-	63/145	71/160	74/165	77/171
Fish	-	-	-	-	63/145

CARE & MAINTENANCE

Follow these cleaning and maintenance tips to keep your Wireless Digital Meat Thermometer working properly for years to come.

· Do not completely immerse the digital thermometer or receiver in water.
· Do not expose the unit to direct heat or heat surface. Do not use stainless steel probes in microwave ovens.
· Do not use the stainless probe sensor above 300°C (572°F) which may deteriorate the probe.
· Do not drop the unit or subject it to sudden shock or impact, and do not disassemble the unit.

> **IMPORTANT: DO NOT LEAVE THE THERMOMETER IN THE OVEN WHILE COOKING. DO NOT TOUCH HOT PROBE WITH BARE HANDS.**

COMPONENT PART	CLEAN FREQUENCY	CLEANING METHOD
Metal Probe	As needed	Damp cloth with soap and water.
Exterior of Unit	As needed	Wipe with a damp cloth.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Meat over/under cooked	Probe not centered in the thickest part of the meat	Check the positioning of the meat probe. Verify it is inserted into the thickest portion of the meat.
Displays 'LLL'	Probe is not inserted or measured temperature is lower than its measuring range.	Reinsert the probe jack to the probe port.
Displays 'HHH'	Probe is not installed correctly or measured temperature is higher than its measuring range.	Reinsert the probe jack to the probe port.
Display screen not working	Incorrectly installed or depleted batteries	Reinstall the batteries or replace with new batteries.
Icon	Batteries depleted	Replace with new batteries.

WARRANTY

All accessories by Pit Boss® Grills, manufactured by Outdoor Brands, LLC., carry a one (1) year warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired. Outdoor Brands, LLC. warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. This warranty will not apply nor will Outdoor Brands, LLC. assume responsibility if your product has not been operated, cleaned and maintained in strict accordance with this owner's manual.

CUSTOMER CARE

If you have any questions or problems, contact Customer Care. To order replacement parts, please contact your local Pit Boss® Grills dealer or visit our online store.

www.pitboss-grills.com