



MODEL **5328280P06**

PIT PRO 2-PROBE WIRELESS REMOTE THERMOMETER

PRODUCT GUIDE



Receiver



Transmitter

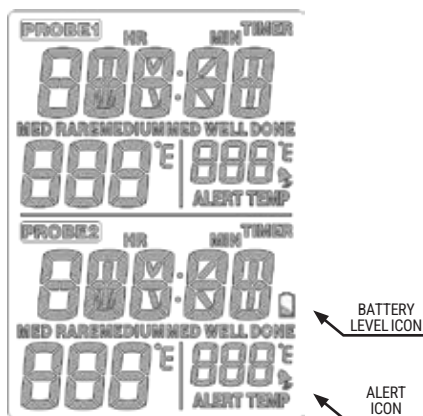
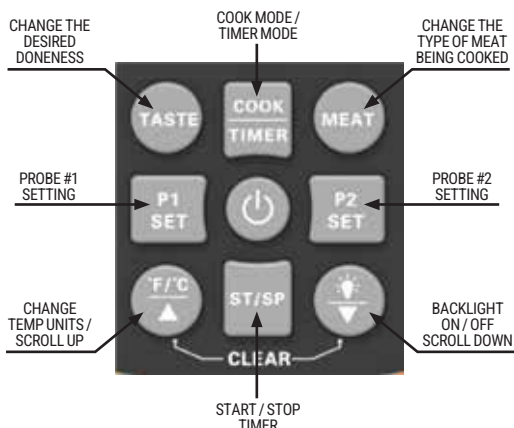
FEATURES

- Large, bright backlit transmitter and receiver screens for easy viewing in any environment.
- Fast, reliable remote thermometer with up to 300-foot range to monitor food temperatures from a distance.
- High quality silicone sleeve for soft, comfortable grip and damage protection.
- 9 preset USDA recommended safe internal food cooking temperatures for convenient access.
- Programmable audio alarm with target temperature and count up or countdown timer options for cooking accuracy.

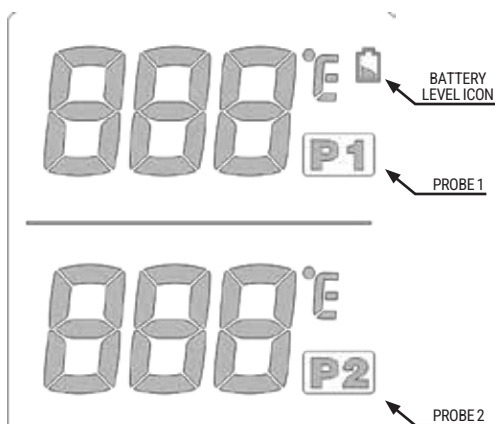
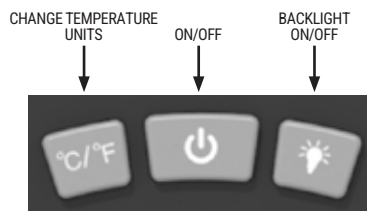
- 2 stainless steel probes to monitor two different meats or temperature locations.
- Stainless steel stand to hold probe at grate level to monitor cooking grate temperature.
- Built-in magnet and large hanging hole on transmitter and receiver for easy access and storage.
- Belt clip-on receiver for easy access.
- Wide temperature range [-40°F to 572°F] for precision cooking temps in any climate.
- Powered by 4-AAA batteries (included).

NOTE: Before using the thermometer, please remove the protective film from the Transmitter & Receiver front panel.

RECEIVER CONTROLS AND DISPLAY



TRANSMITTER CONTROLS AND DISPLAY



OPERATION

The thermometer is supplied with two external probes.

Overall Thermometer Operation

Transmitter

- Turn on the **TRANSMITTER** by pressing the **ON/OFF** button.
- Insert one probe into the Probe 1 socket and the other into the Probe 2 socket. The temperature readings for each probe will display immediately.
- The default temperature display units are shown in °F. If you would rather display the units in °C, please press the “°F/°C” button for 2 seconds.
- To turn on the backlight, press the “**BACKLIGHT**” button once, press it again to turn off. The backlight will turn off after 10 seconds of inactivity.

Receiver

- Turn on the **RECEIVER** by pressing the “**ON/OFF**” button.
- The default temperature display units are shown in °F. If you would rather display the units in °C, please press the “°F/°C” button for 2 seconds.
- To turn on the backlight, press the “**BACKLIGHT**” button once, press it again to turn off. The backlight will turn off after 10 seconds of inactivity.
- Press the “**P1/SET**” Button to enter the desired temperature setting of Probe 1. Likewise, press the “**P2/SET**” Button to enter the desired temperature setting of Probe 2.
- While in the setting mode, press the “**Meat**” button to select the type of meat to be cooked.
- The preset meat types will scroll through the display with each press of the “**Meat**” button:
 - ▶ GBEEF (Ground Beef)
 - ▶ GPOUL(Ground Poultry) ▶ BEEF
 - ▶ VEAL ▶ CHCKE (Chicken)
 - ▶ PORK ▶ POULT(Poultry) ▶ LAMB
 - ▶ FISH ▶ PROG (Program) (repeat)

- When desired meat type is displayed, then press the “**TASTE**” button to select the desired meat doneness: **Rare, Medium rare, Medium, Medium well, or Well done**. The programmed temperature to reach for the selected doneness is displayed on the LCD above **ALERT TEMP**.
- When choosing the “**PROGRAM**” mode, you can preset any **ALERT TEMP** with in the range of the thermometer. Press the “**UP**” or “**DOWN**” arrow button to increase or decrease the temperature value desired.

Timer Mode

1. Select the timer mode by pressing the “**COOK/TIMER**” button,
2. The display will show two groups of 00:00 (hours:minutes).
3. Press the “**P1 SET**” button” to enter the setting of Probe 1. The Hour digits will flash.
4. Set the Hours by pressing the “**UP**” or “**DOWN**” buttons to adjust.
5. Press the “**ST/SP**” button to switch to minutes.
6. Adjust the minutes desired by pressing the “**UP**” or “**DOWN**” buttons.
7. To set the timer for the P2 probe, repeat steps 3-6.
8. To start the timer, press the “**ST/SP**” button.
Note: the “:” symbol between the hours and minutes will flash indicating that the timer has started.
9. When the preset time has elapsed, the unit will sound an alert and the timer digits will flash. Press the “**ST/SP**” to stop the alarm. Note that the alert will sound for 60 seconds.
10. To reset the timer, enter the timer setting mode and press the “**P1 SET**” or “**P2 SET**”.

Using the Probes

- For the most accurate readings, insert the probes into the thickest portion of the food. Try to avoid fatty portions and bone.
- You must insert the tip of the probe at least 1/2” (13mm) into the food. If the food is very thick, you can insert the probe further.
- We suggest that you wipe the probes with a clean cloth and detergent to remove any food contamination before inserting the probes into the food again.
- Once you have inserted the probes, place the transmitter body away from heat to prevent damage to the unit.

CAUTIONS AND CLEANING

- Always wear heat resistant gloves during cooking. Do not touch the metal probes with bare hands while they are hot.
- Keep the thermometer away from children.
- Clean the stainless steel probes and dry thoroughly after each use.
- Wash the metal probe tips with hot soapy water and dry thoroughly. Wipe the unit with a damp cloth.
- Do not immerse either unit in water while cleaning. Do not use the unit in the rain. Do not immerse in water while cooking or cleaning the unit.
- Do not expose the plugs of the stainless steel probes or the sockets of the transmitter to water or any liquid. This will result in a bad connection and/or faulty readings.
- Do not use the stainless steel probes in microwave ovens.
- Do not use the stainless probe sensor above 572°F (300°C). Doing so may deteriorate the probe.
- Do not use the wire above 716°F (380°C), doing so will deteriorate the wire.
- Do not drop the unit or subject it to sudden shock or impact.
- Do not disassemble the thermometer.
- Timer and temperature settings are saved when unit is powered off.

Safe Minimum Cooking Temperatures Chart

Meat Type	°C	°F
Ground Beef	71.1	160
Ground Poultry	73.9	165
Beef*	62.8	145
Veal	62.8	145
Chicken/Poultry	73.9	165
Fresh Pork	62.8	145
Precooked Ham	60.0	140
Lamb	62.8	145
Fish	62.8	145

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Always practice safe food handling techniques, for more info see <https://www.foodsafety.gov/>

Battery Replacement

For the Transmitter:

- Open the battery compartment cover located at the bottom of the transmitter by pushing the elastic clasp.
- Remove the depleted batteries and install two new AAA batteries. Be sure to observe polarity symbols shown in the battery compartment.
- Reinstall the battery compartment cover by snapping it back in place.

For the Receiver:

- Slide the rear belt clip following the direction of arrow, you will then see a screw on the battery cover. Use a screwdriver to remove the screw and open the battery compartment cover.
- Remove the depleted batteries and install two new AAA batteries. Be sure to observe polarity symbols shown in the battery compartment.
- Reinstall the battery compartment cover, tighten the screw, and slide the belt clip back into place.

Battery Safety and Cautions

DO – Remove batteries from the device as soon as possible after they are depleted.

DO – Use the correct size and type of battery specified by the manufacturer of your device.

DO – Store batteries, in their original packaging, in a dry place and at normal room temperature until ready to use.

DO – Replace all used batteries in your device at the same time. Insert batteries properly, with the plus (+) and minus (–) terminals aligned correctly.

DO – Keep all batteries in a safe place away from children and pets, particularly the smaller sized batteries.

DO – Where possible, recycle your batteries where communities offer recycling or collection programs. You can contact your local government for information about the disposal options in your area or utilize the following website – www.call2recycle.org.

DON'T – Leave batteries in your device if you suspect it will not be used for several months.

DON'T – Mix old and new batteries, or batteries of different types (for example heavy duty zinc chloride batteries and alkaline batteries) in the same device as this may cause the batteries to leak.

DON'T – Attempt to recharge non-rechargeable batteries. This can cause your batteries to overheat or leak.

FCC STATEMENT

Statement according to FCC part 15.19:

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.
2. This device must accept any interference received, including interference that may cause undesired operation.

Statement according to FCC part 15.21:

Modifications not expressly approved by this company could void the user's authority to operate the equipment

Statement according to FCC part 15.105:

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.

Reference No: CTB211020037RF

Applicant: Shenzhen Goldgood Instrument

Limited Address: Huafeng High-tech Industrial Park, Nanhuan Road, Bao'an District, Shenzhen, Guangdong, China.

Manufacturer: Shenzhen Goldgood Instrument Limited

Address: Huafeng High-tech Industrial Park, Nanhuan Road, Bao'an District, Shenzhen, Guangdong, China.

Product: Digital Meat thermometer

Model No.: DT-107

Technical data: Battery 3V

FCC ID No.: 2A3IC-DT-107

WORTH *the* WHILE

So, how did it go?

Share your awesome cooking experience with everyone! We are live on all the social media sites! Join the community!

Share your experiences!

