BATTERY REPLACEMENT INSTRUCTIONS:

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

TIMER INSTRUCTIONS:

Count Down 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.
3. To stop countdown timer, press START/STOP button again. The ‘▼’ will blink for every second.
4. Press CLEAR 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 START/STOP button to start countdown.
3. To stop countdown timer, press START/STOP button again. The ‘▼’ becomes solid.
4. Press CLEAR button to clear the setting back to 0:00.

LED Flashlight Instructions:
1. Press and hold silver button on side of Handheld Unit for flashlight illumination while receiver switch is in the ON position.
2. Release silver button to turn off.

TROUBLE SHOOTING:

Problem: Cannot Make Meat Selection.
Solution: 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 was probe gently with soap and water.
2. DO NOT immerse probe in water while cleaning.
3. Dry immediately.
4. DO NOT WASH Handheld Unit or Base Unit.
5. DO NOT DISHWASHER SAFE.

HELPFUL HINTS:
1. For best results, make sure 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 medium area.
3. Make sure that probe tip is inserted into the center of meat (NOT poking through meat).

CAUTION:
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. DO 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. A 482°F is exceeded probe wire may deteriorate.
8. This product is intended for use as a meat thermometer. NOT INTENDED FOR USE AS AN EXTERNAL OVEN THERMOMETER.

Remote Wireless BBQ Thermometer
CVMH-G353
USER'S MANUAL REMOTE GRILL THERMOMETER:

General Use Instructions (Grill or Oven):

1. Locate the battery compartment and load 1 AAA batteries (not included) into both Handheld Unit (Receiver) and Base Unit (Transmitter).
2. Place Handheld Unit in Base Unit Cradle (units should be in close proximity for establishing data link).
3. Place meat on grill or in oven.
4. Insert stainless steel meat probe into the thickest part of the meat.
5. Carefully, replace stainless steel meat probe lid on heat resistant brass grill probe wire.
6. Plug probe wire into Base Unit.
7. Turn On the Handheld Unit and Base Unit by locating both small "ON/Off" switches.
8. Handheld Unit and Base Unit will establish data link automatically. Registration is complete, when the Handheld Unit beeps and the probe temperature appears where the "x" was flashing.
9. Once link is established, enter type of meat (Beef, Veal, Lamb, Pork, Chicken, Turkey) by pressing meat button on Handheld Unit until desired meat is selected.
10. Once meat type is selected, set desired taste level (Rare, Medium-Rare, Medium, Well-Done) by pressing taste/botton on Handheld Unit until desired taste level is selected.
11. To set the desired internal meat temperature manually. Press HR or MIN button to raise or lower the temperature value after meat selection is made.
12. Grill or Cook until alarm sounds indicating that the desired taste/doneness level is reached. For the best results set counter down/count up timer and check meat periodically (see timer instructions).
13. Remove meat from grill or oven and allow to cool (approx. 5 min.) and serve.

COMPONENTS:

- Handheld Unit (Receiver)
- Base Unit (Transmitter)
- Stainless Steel Meat Probe
- Head-resistant Probe Wire

Receiver Button Profiles:

1. HR Button: In timer mode, press to set hour, in thermometer mode, press to increase the temperature value.
2. CLEAR/FC: In timer mode, when the timer count down/count up process is stopped, press to clear the timer reading. In thermometer mode, press to select temperature readings 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 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 taste-doneness level (W. DONE, MEDIUM, M. RARE or RARE).
7. START/STOP: Press to start or stop the timer count down or count up.
8. ON/Off: Switch on backside above clip tums receiver on and off.
9. SILVER SIDE BUTTON: Press to turn LED light on and off while receiver is ON. (LED light will not work while receiver power is OFF).

Base Unit (Transmitter) (not included) into both Handheld Unit (Receiver) and Base Unit (Transmitter).

Place Handheld Unit in Base Unit Cradle (units should be in close proximity for establishing data link).

Power Indicator Light

Probe Wire Connector

On/Off Switch

BATTERY REPLACEMENT INSTRUCTIONS:

Handheld Unit (Receiver):

1. Locate battery compartment underneath belt clip on the backside of the Handheld Unit.
2. Remove belt clip to access battery compartment
3. Carefully, remove battery cover.
4. Carefully, load 2 AAA batteries (not included).
5. Replace battery cover and belt clip.