

GEFU GF21850

GEFU Digital Radio Roast Thermometer (Model GF21850) - Instruction Manual

Precision Cooking for Oven, Grill, and Stove

1. PRODUCT OVERVIEW

The GEFU Digital Radio Roast Thermometer provides precise temperature monitoring for various cooking methods, including oven, grill, and stove. This two-part system features a sender unit with a stainless steel probe and a portable receiver, allowing you to monitor cooking progress remotely. An alarm sounds when the desired temperature is reached, ensuring perfectly cooked meals.



Image 1: The GEFU Digital Radio Roast Thermometer, showing the main display unit, the long stainless steel probe, and its heat-resistant cable. The display unit is placed on a small, oval-shaped base.

2. PACKAGE CONTENTS

- Digital Thermometer Display Unit (Receiver)
- Stainless Steel Probe with 39-inch Heat-Resistant Cable (Sender)
- Battery (2 AAA batteries required, included)
- Instruction Manual

3. SETUP AND INSTALLATION

3.1 Battery Installation

1. Locate the battery compartment on the back of the display unit.
2. Open the battery compartment cover.
3. Insert the two AAA batteries, ensuring correct polarity (+/-).
4. Close the battery compartment cover securely.

3.2 Probe Connection

1. Insert the stainless steel probe's jack into the designated port on the side of the display unit.
2. Ensure the connection is firm.

3.3 Placement of the Display Unit

The display unit features magnets on its back, allowing it to be attached to metallic surfaces like an oven door or refrigerator. Alternatively, it can be placed on a countertop using its integrated stand.



Image 2: The GEFU Digital Radio Roast Thermometer display unit and probe in a kitchen setting. The probe is inserted into a piece of meat in a pan on a stove, while the display unit rests on the countertop, showing temperature readings.

4. OPERATING INSTRUCTIONS

4.1 Power On/Off

Press the power button to turn the device on or off.

4.2 Temperature Unit Selection

Press the "MODE °C/°F" button to switch between Celsius and Fahrenheit temperature displays.

4.3 Setting Target Temperature

1. Press the "MEAT S/S" button to cycle through pre-programmed meat types (Beef, Pork, Poultry, Ham, Fish) and doneness levels (Rare, Medium Rare, Medium, Well).
2. Alternatively, use the "UP MIN" and "DOWN SEC" buttons to manually set a desired target temperature.
3. Once the target temperature is set, the thermometer will monitor the internal temperature of the food.
4. An audible alarm will sound when the food reaches the set temperature.

4.4 Timer Function

The device includes a timer function, allowing you to set a countdown for up to 99 minutes and 59 seconds. Use the "UP MIN" and "DOWN SEC" buttons to adjust the time. An alarm will sound when the timer expires.

4.5 Using the Probe

Insert the stainless steel probe into the thickest part of the meat, avoiding bone. The probe's heat-resistant cable allows the oven door to close while the probe remains inside the food, transmitting temperature data to the display unit.

5. MEAT TEMPERATURE GUIDE

For optimal safety and taste, refer to the following internal temperature guidelines. Always verify temperatures with a reliable thermometer.

Meat Type	Well (°C/°F)	Medium (°C/°F)	Medium Rare (°C/°F)	Rare (°C/°F)
Beef	76°C / 170°F	71°C / 160°F	63°C / 145°F	60°C / 140°F
Pork	79°C / 175°F			
Poultry	76°C / 170°F			
Ham	58°C / 137°F			
Fish				

Note: Always cook meat to safe internal temperatures to prevent foodborne illness. The provided table serves as a general guide.

6. MAINTENANCE AND CARE

- **Cleaning:** Wipe the display unit clean with a damp cloth. The stainless steel probe can be cleaned with warm soapy water. Do not immerse the display unit in water.
- **Storage:** Store the thermometer in a dry place when not in use.
- **Battery Replacement:** Replace batteries when the display becomes dim or the device malfunctions. Dispose of used batteries responsibly.
- **Probe Handling:** Always use heat-resistant gloves when handling the hot probe or wire. Do not touch the hot probe with bare hands.

7. TROUBLESHOOTING

If you encounter issues with your GEFU Digital Radio Roast Thermometer, consider the following:

- **No Display/Power:** Check if batteries are installed correctly and have sufficient charge. Replace if necessary.

- **Inaccurate Readings:** Ensure the probe is fully inserted into the thickest part of the meat, avoiding bone. Verify the probe cable is securely connected to the display unit.
- **No Alarm:** Check if the target temperature is set correctly and if the alarm volume is audible.
- **Poor Radio Range:** The radio range (up to 66 feet) can vary based on environmental factors and obstructions. Try repositioning the display unit closer to the oven/grill.

8. SPECIFICATIONS

- **Brand:** GEFU
- **Model Number:** GF21850
- **Display Type:** Digital
- **Connectivity:** Radio (up to 66 feet range)
- **Probe Material:** Food-grade Stainless Steel
- **Cable Length:** 39 inches (heat-resistant)
- **Power Source:** 2 AAA Batteries (included)
- **Features:** Pre-programmed meat types and doneness levels, manual temperature setting, timer function, magnetic back, integrated stand.
- **Product Dimensions:** 7.48 x 4.53 x 4.13 inches
- **Item Weight:** 6.3 ounces


9. WARRANTY AND SUPPORT






For warranty information, product support, or to purchase protection plans, please refer to the original product packaging or contact GEFU customer service. Protection plans are available for 3-year and 4-year durations, as well as a comprehensive monthly plan.

- **3-Year Protection Plan:** Available for purchase.
- **4-Year Protection Plan:** Available for purchase.
- **Complete Protect:** Monthly plan covering eligible past and future purchases.

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Related Documents - GF21850

	<p>GEFU TEMPERE Digital Roast Thermometer with Timer - User Manual</p> <p>Comprehensive user manual for the GEFU TEMPERE digital roasting thermometer with timer, detailing technical specifications, usage instructions, cleaning, battery replacement, and safety guidelines.</p>
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	<p>GEFU CONTARE Digital Timer User Manual</p> <p>User manual for the GEFU CONTARE digital timer (Model 12330). Provides comprehensive instructions on operation, safety, care, specifications, and troubleshooting for this versatile kitchen timer.</p>
	<p>GEFU Pasta Perfetta De Luxe Pasta Machine User Manual and Recipe</p> <p>Comprehensive user manual for the GEFU Pasta Perfetta De Luxe pasta machine (Art.-Nr. 28300), including setup, operation for various pasta types (tagliolini, tagliatelle, lasagne, spaghetti, ravioli), drying, cooking, cleaning, and a pasta dough recipe.</p>
	<p>GEFU Grill and Roast Thermometer CONTROL (Item 21950) EU Declaration of Conformity</p> <p>Official EU Declaration of Conformity for the GEFU Grill and Roast Thermometer CONTROL, 1 channel (Item no. 21950), confirming compliance with relevant EU guidelines and norms.</p>
	<p>GEFU Digital Wireless Roast Thermometer HÄNDI (21850) - EU Declaration of Conformity</p> <p>Official EU Declaration of Conformity for the GEFU Digital Wireless Roast Thermometer HÄNDI (Item no. 21850), confirming compliance with RoHS, RED, and Battery directives, and relevant safety and EMC standards.</p>
	<p>EU Declaration of Conformity - GEFU Digital Roasting Thermometer TEMPERE (21840)</p> <p>Official EU Declaration of Conformity for the GEFU Digital Roasting Thermometer TEMPERE (Item no. 21840), confirming compliance with RoHS, EMC, and Battery directives.</p>