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Brookstone BK798314 Grill Alert Talking Remote Meat Thermometer User Manual

Model: BK798314

INTRODUCTION

The Brookstone BK798314 Grill Alert Talking Remote Meat Thermometer is designed to help you achieve perfectly cooked meats by monitoring internal temperatures wirelessly. This device features a remote receiver that provides real-time temperature updates and audible alerts, allowing you to monitor your cooking from up to 300 feet away. Please read this manual thoroughly to ensure proper use and care of your thermometer.

PACKAGE CONTENTS

Verify that all components are present in your package:

- Wireless Transmitter Unit
- Remote Receiver Unit
- Stainless Steel Meat Probe
- User Manual (this document)



Image: The Brookstone Grill Alert Talking Remote Meat Thermometer includes a wireless transmitter, a receiver unit, and a meat probe.

SETUP

1. Battery Installation

Both the transmitter and receiver units require batteries (typically AAA, not always included).

1. Locate the battery compartment on the back of both the transmitter and receiver units.
2. Open the compartment cover.

3. Insert the required batteries, ensuring correct polarity (+/-).
4. Close the battery compartment cover securely.

2. Probe Connection

Connect the stainless steel meat probe to the designated port on the transmitter unit. Ensure the connection is firm.

3. Initial Pairing (if required)

Most units automatically pair when powered on. If your units do not connect, refer to the following steps:

- Ensure both the transmitter and receiver have fresh batteries and are powered on.
- Place the transmitter and receiver close to each other (within 3 feet).
- Press and hold the "Pair" button (if available) on both units simultaneously for a few seconds until a connection is established. The receiver display should show a signal indicator.

OPERATING INSTRUCTIONS

1. Powering On/Off

Press the **Power** button on the receiver unit to turn it on or off. The transmitter unit typically powers on automatically when the probe is connected and batteries are inserted.



Image: The receiver unit's display shows the selected meat type, desired doneness, target temperature, and current temperature. Buttons for 'Select', 'Cook', and 'Power' are visible below the screen.

2. Selecting Meat Type and Doneness

The receiver unit allows you to choose from various pre-programmed meat types and desired doneness levels.

1. Press the **Select** button to cycle through available meat types (e.g., Beef, Poultry, Pork, Fish, Turkey).
2. Once the desired meat type is displayed, press the **Cook** button to cycle through doneness levels (e.g., Rare, Medium Rare, Medium, Well Done). The target temperature will adjust automatically based on your selection.
3. The display will show the selected meat type, doneness, and the corresponding target temperature.

3. Setting Custom Temperatures (if applicable)

Some models allow for custom temperature settings. Consult your specific model's instructions for this feature.

4. Inserting the Probe

Carefully insert the stainless steel probe into the thickest part of the meat, avoiding bone or gristle. Ensure the probe tip is fully embedded for an accurate reading.

5. Monitoring Temperature and Alerts

Place the transmitter unit near your grill or oven, ensuring it is within range of the receiver (up to 300 feet). The receiver will display the current internal temperature of the meat.

- As the meat cooks, the receiver will update the current temperature.
- When the temperature approaches the target, the unit will provide an audible "food almost ready" alert.
- Once the target temperature is reached, the unit will announce "food is done" and may emit a continuous alarm.
- Remove the meat from the heat source immediately when the "food is done" alert sounds.

MAINTENANCE AND CARE

- **Cleaning the Probe:** After each use, carefully clean the stainless steel probe with warm, soapy water. Rinse thoroughly and dry completely. Do not immerse the probe cable or connector in water.
- **Cleaning Units:** Wipe the transmitter and receiver units with a damp cloth. Do not immerse either unit in water or expose them to excessive moisture.
- **Storage:** Store the thermometer in a dry place at room temperature when not in use.
- **Battery Replacement:** Replace batteries when the display dims or the unit fails to power on. Remove batteries if storing the unit for extended periods to prevent leakage.

TROUBLESHOOTING

No temperature reading or "---" on display:

- Ensure the probe is securely plugged into the transmitter.
- Check if the probe is damaged. A faulty probe may need replacement.
- Verify that the transmitter and receiver are powered on and within range.
- Replace batteries in both units.

No signal or connection between units:

- Ensure both units have fresh batteries and are powered on.
- Move the receiver closer to the transmitter.
- Avoid placing the transmitter near large metal objects or strong electromagnetic interference sources.
- Attempt to re-pair the units if your model supports manual pairing.

Inaccurate temperature readings:

- Ensure the probe is inserted into the thickest part of the meat, away from bone or gristle.
- Verify that the selected meat type and doneness are correct for your cooking.
- Test the probe in boiling water (should read approximately 212°F / 100°C) or ice water (should read approximately 32°F / 0°C) to check its accuracy.

SPECIFICATIONS

- **Model:** BK798314
- **Connectivity:** Bluetooth (Wireless range up to 300 ft)
- **Display Type:** Digital
- **Special Features:** Remote, Talking Alerts
- **Probe Material:** Stainless Steel
- **Power Source:** Battery Powered
- **Care Instructions:** Wipe Clean (probe hand wash only)
- **Dimensions:** Approximately 10.7 x 8.9 x 3.4 inches (Package)
- **Weight:** Approximately 1.4 pounds

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or visit the official Brookstone website. Keep your purchase receipt as proof of purchase.