ENZOO 1

ENZOO Wireless Meat Thermometer User Manual

Model: 1

1. Introduction

Thank you for choosing the ENZOO Wireless Meat Thermometer. This digital thermometer is designed to help you achieve perfectly cooked meats every time, whether you're grilling, smoking, or baking. With its advanced features and user-friendly design, monitoring your food's temperature has never been easier or more precise.



Image: The ENZOO Wireless Meat Thermometer system, showing the main receiver unit, the smaller transmitter unit, and four color-coded temperature probes.

2. What's Included

- 1 x Digital Cooking Thermometer Receiver
- 1 x Digital Thermometer Transmitter
- 4 x Food/BBQ Temperature Probes (color-coded)
- 4 x AAA Batteries
- 1 x User Manual (this document)

3. Key Features

- **Instant Read Accuracy:** Obtain precise temperature readings within 1-3 seconds, with an accuracy of ±1.8°F (1°C).
- **Extended Wireless Range:** Monitor your cooking from up to 500 feet away, providing freedom to move around.
- **Multi-Probe Monitoring:** Four color-coded stainless steel probes allow simultaneous monitoring of up to four different meats or different sections of a large cut.
- **Wide Temperature Range:** Measures temperatures from 32°F to 572°F (0°C to 380°C). Probe cables can withstand up to 716°F (380°C).
- **Pre-programmed Settings:** Includes preset USDA approved temperatures for 11 types of meat (Ground Beef, Ground Poultry, Beef, Veal, Chicken, Pork, Poultry, Lamb, Fish, Ham, Oven) and 5 doneness levels (Rare, Medium Rare, Medium, Medium Well, Well Done).
- **Customizable Alarms:** Set your own target temperatures and timers. The receiver will beep and flash with backlight when the desired temperature or time is reached.
- **Large LCD Display:** The transmitter features a 178° wide view LCD display for clear temperature readings at a glance.
- **Multiple Mounting Options:** Equipped with powerful magnets for attaching to metal surfaces, a convenient base stand, and a hanging hole for versatile placement.

4. Setup Guide

1. **Insert Batteries:** Open the battery compartments on both the receiver and transmitter units. Insert the included 4 AAA batteries, ensuring correct polarity. Close the compartments securely.
2. **Power On:** Press the power button on both the receiver and transmitter. The units are pre-paired from the factory, so no manual synchronization is required.
3. **Connect Probes:** Insert the color-coded probes into the corresponding jacks on the transmitter unit. Ensure they are fully inserted for accurate readings.
4. **Placement:** Place the transmitter unit near your cooking appliance (grill, smoker, oven). Utilize the integrated magnets, kickstand, or hanging hole for stable placement. Keep the receiver with you to monitor temperatures remotely.



Image: The transmitter unit demonstrating its versatile mounting options, including magnetic attachment, a built-in kickstand, and a hanging hole.

Your browser does not support the video tag.

Video: A demonstration of setting up the ENZOO Wireless Meat Thermometer, including inserting probes and utilizing its magnetic and stand features.

5. Operating Instructions

5.1 Selecting Meat Type and Doneness

1. Press the "MEAT" button on the receiver to cycle through the preset meat types (Beef, Poultry, Pork, etc.).
2. Once a meat type is selected, press the "TASTE" button to choose your desired doneness level (Rare, Medium Rare,

Medium, etc.). The target temperature will be displayed.



Image: The thermometer's display illustrating the various pre-programmed meat types and doneness options available for selection.

5.2 Custom Temperature Settings

For custom temperature settings:

1. Press the "PROBE" button to select the probe you wish to customize.
2. Press and hold the "SET/CLEAR" button until the target temperature starts flashing.
3. Use the UP/DOWN arrow buttons to adjust the desired high temperature. Press "SET/CLEAR" to confirm.
4. Repeat for low temperature if needed.

5.3 Using the Timer Function

The thermometer includes both count-up and count-down timers:

1. Press the "TIME" button to switch between timer modes.

2. In count-down mode, use the UP/DOWN arrows to set the desired time. Press "SET/CLEAR" to start the timer.
3. The timer will alarm when it reaches zero.



Image: The thermometer's display demonstrating the kitchen timer and alarm functions, including both count-up and count-down modes.

5.4 Monitoring Temperature

Insert the probe tip into the thickest part of the meat, avoiding bone or gristle. The current temperature for each active probe will be displayed on both the transmitter and receiver. The receiver will alert you when the target temperature is reached.



Image: Probes inserted into different types of meat on a grill, illustrating how to monitor multiple items simultaneously.

6. Care and Maintenance

- **Probe Cleaning:** The stainless steel probes are washable. Hand wash them with soap and water after each use. Do not immerse the probe wires or connectors in water.
- **Unit Cleaning:** Wipe the receiver and transmitter units with a damp cloth. Do not immerse the units in water or place them in a dishwasher.
- **Storage:** Store the thermometer and probes in the provided carrying case when not in use to protect them from damage.
- **Battery Replacement:** Replace batteries when the low battery indicator appears on the display.



Image: Instructions for cleaning the probes and protective cover, emphasizing hand washing.

7. Troubleshooting

Problem	Possible Cause	Solution
No display on unit.	Low or dead batteries; incorrect battery installation.	Replace batteries with new AAA batteries, ensuring correct polarity.
"---" or "HHH" displayed for temperature.	Probe not fully inserted; probe damaged; temperature out of range.	Ensure probe is fully inserted. If still an issue, replace the probe. Check if temperature is within 32°F-572°F.

Problem	Possible Cause	Solution
No remote connection.	Units too far apart; interference; low batteries.	Move receiver closer to transmitter. Avoid large metal objects between units. Replace batteries.
Inaccurate temperature readings.	Probe tip touching bone/gristle; probe not inserted deep enough.	Re-insert probe into the thickest part of the meat, away from bone.

8. Specifications

- **Temperature Range:** 32°F to 572°F (0°C to 380°C)
- **Probe Cable Heat Resistance:** Up to 716°F (380°C)
- **Temperature Accuracy:** ±1.8°F (1°C)
- **Wireless Range:** Up to 500 feet
- **Probe Material:** Food-grade Stainless Steel
- **Power Source:** 4 x AAA Batteries (included)
- **Display Type:** Digital LCD with Backlight
- **Model Number:** 1

9. Warranty and Support

ENZOO offers a 30-day return policy for a 100% refund and free replacement of probes. For any questions, concerns, or support needs regarding your ENZOO Wireless Meat Thermometer, please contact our customer service team. We are dedicated to ensuring your satisfaction.
Please refer to your purchase documentation for specific warranty details and contact information.

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