

Veken 850029083047

Veken Wireless Meat Thermometer with 4 Probes

Model: 850029083047

1. SAFETY INFORMATION

Please read all safety instructions before using the Veken Wireless Meat Thermometer to ensure safe and proper operation.

- **Probe Handling:** The probe tips and wires can become extremely hot during cooking. Always use heat-resistant gloves when handling probes during or after use.
- **Temperature Limits:** Do not expose the probe wires or the main unit to direct flames or temperatures exceeding 572°F (300°C). This can damage the probes and unit.
- **Cleaning:** Do not immerse the probes or their wires in water. Clean them with a damp cloth. The main unit and transmitter are not waterproof.
- **Battery Safety:** Use only specified AAA batteries. Do not mix old and new batteries or different types of batteries. Remove batteries if the device will not be used for an extended period.
- **Children:** Keep the device and its components out of reach of children.

2. PACKAGE CONTENTS

Verify that all items are present in the package:

- 1 x Grill Thermometer Receiver
- 1 x Grill Thermometer Transmitter
- 4 x Stainless Steel Probes
- 2 x Probe Clips
- 4 x AAA Batteries
- 1 x User Manual



Image 2.1: The Veken Wireless Meat Thermometer package contents, showing the receiver, transmitter, four color-coded probes, two probe clips, and AAA batteries.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Veken Wireless Meat Thermometer.

3.1 Receiver Unit

- **Large Backlit LCD:** Displays current and target temperatures for all four probes, timer, and meat settings.
- **Buttons:** MODE, MEAT, UP, DOWN, TASTE, °C/°F, ST/SP/CLEAR, Power/Light.
- **Belt Clip/Stand:** For hands-free use and convenient placement.

3.2 Transmitter Unit

- **Probe Ports:** Four ports for connecting the stainless steel probes.

- **Power Button:** To turn the transmitter on or off.

3.3 Stainless Steel Probes

- **Quantity:** Four individual probes for simultaneous monitoring.
- **Temperature Range:** 32°F to 572°F (0°C to 300°C).
- **Accuracy:** ±1.8°F (1°C).
- **Material:** Durable stainless steel.

4. SETUP

Follow these steps to prepare your thermometer for use.

4.1 Battery Installation

1. Open the battery compartment on the back of both the Receiver and Transmitter units.
2. Insert two (2) AAA batteries into each unit, ensuring correct polarity (+/-).
3. Close the battery compartments securely.

4.2 Probe Connection

1. Insert the stainless steel probes into the corresponding numbered ports on the Transmitter unit.
2. Ensure probes are fully inserted for proper connection.

4.3 Initial Pairing

The Veken Wireless Meat Thermometer units are designed for automatic pairing. Simply power on both the Receiver and Transmitter units, and they will establish a wireless connection automatically. No manual synchronization is required.

5. OPERATING INSTRUCTIONS

Learn how to use your thermometer for accurate cooking.

5.1 Power On/Off

- Press the Power button on both the Receiver and Transmitter units to turn them on.
- Press and hold the Power button on each unit to turn them off.

5.2 Temperature Unit Selection (°C/°F)

On the Receiver unit, press the '°C/°F' button to toggle between Celsius and Fahrenheit temperature displays.

5.3 Setting Target Temperature (Manual)

1. Press the 'MODE' button to select the desired probe (PROBE 1, 2, 3, or 4).
2. Press the 'UP' or 'DOWN' buttons to adjust the target temperature for the selected probe.
3. Confirm the setting by pressing 'MODE' again or waiting a few seconds.

5.4 Using Preset Temperatures (USDA)

The thermometer comes with USDA-approved preset temperatures for various meat types and doneness levels.

1. Press the 'MODE' button to select the desired probe.

2. Press the 'MEAT' button to cycle through different meat types (Beef, Lamb, Veal, Hamburger, Pork, Turkey, Chicken, Fish).
3. Press the 'TASTE' button to select the desired doneness level (Rare, Medium Rare, Medium, Medium Well, Well) for the chosen meat type.
4. The target temperature will automatically adjust based on your selection.



Image 5.1: The receiver display illustrating the selection of preset meat types and doneness levels for cooking assistance.

5.5 Monitoring Temperature

Insert the probe tip into the thickest part of the meat, avoiding bone or gristle. The current temperature will be displayed on both the Transmitter and Receiver units. The Receiver unit allows for remote monitoring up to 490 feet (150 meters).

Monitor 4 Types of Meat Simultaneously



Image 5.2: Four probes simultaneously monitoring different food items on a grill, demonstrating multi-probe capability.



Image 5.3: The receiver unit being used to remotely monitor cooking progress from a distance, highlighting its 490-foot range.

5.6 Alarm Function

When the food temperature reaches your programmed target temperature, the Receiver unit will flash and emit an audible alarm. Press any button to silence the alarm.

5.7 Backlight

Press the Power/Light button on the Receiver to activate the backlight. The backlight will automatically turn off after 10 seconds of inactivity to conserve battery life.

6. TIMER FUNCTION

The Receiver unit includes a versatile timer function.

6.1 Countdown Timer

1. Press the 'MODE' button until the timer display is active.
2. Use the 'UP' and 'DOWN' buttons to set the desired countdown time (up to 9 hours, 59 minutes, 59 seconds).
3. Press 'ST/SP/CLEAR' to start the countdown.
4. Press 'ST/SP/CLEAR' again to pause/resume.
5. To clear the timer, press and hold 'ST/SP/CLEAR'.

6.2 Count-up Timer

1. Ensure the timer is set to 00:00:00.
2. Press 'ST/SP/CLEAR' to start the count-up timer.
3. Press 'ST/SP/CLEAR' again to pause/resume.
4. To reset the timer, press and hold 'ST/SP/CLEAR'.

7. MAINTENANCE AND CARE

Proper care will extend the life of your thermometer.

- **Cleaning Probes:** After each use, wipe the probes with a damp cloth and mild detergent. Rinse thoroughly and dry completely. **Do not submerge the probes or their wires in water.**
- **Cleaning Units:** Wipe the Receiver and Transmitter units with a soft, damp cloth. Do not use abrasive cleaners or immerse in water.
- **Storage:** Store the thermometer and probes in a clean, dry place when not in use.
- **Battery Replacement:** Replace batteries when the low battery indicator appears on the display.

8. TROUBLESHOOTING

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
No display on Receiver/Transmitter	Batteries are dead or incorrectly installed.	Replace batteries with new AAA batteries, ensuring correct polarity.
No signal/connection between units	Units are out of range or obstructed.	Move Receiver closer to Transmitter (within 490ft/150m). Ensure no large metal objects are blocking the signal.
Inaccurate temperature readings	Probe not fully inserted, damaged probe, or probe tip touching bone/gristle.	Ensure probe is fully inserted into the thickest part of the meat, away from bone. Check probe for visible damage. Replace if necessary.
Alarm not sounding	Target temperature not set or alarm volume too low (if adjustable).	Verify target temperature is set. Check user manual for alarm volume adjustment (if applicable).

9. SPECIFICATIONS

- **Temperature Range:** 32°F to 572°F (0°C to 300°C)

- **Temperature Accuracy:** $\pm 1.8^{\circ}\text{F}$ (1°C)
- **Remote Range:** Up to 490 feet (150 meters)
- **Probes:** 4 x Stainless Steel Probes
- **Timer:** 9 Hours, 59 Minutes, 59 Seconds (Countdown/Count-up)
- **Display:** Large Backlit LCD
- **Power:** 4 x AAA Batteries (2 for Receiver, 2 for Transmitter)
- **Model Number:** 850029083047
- **Material:** Stainless Steel (Probes), ABS Plastic (Units)

10. WARRANTY AND SUPPORT

Veken products are manufactured to high-quality standards. For warranty information or technical support, please refer to the contact details provided with your purchase or visit the official Veken website. Please retain your proof of purchase for warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Email

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Details

Submit question