

## Alpha Grillers UM3058

# Alpha Grillers Digital Meat Thermometer

Model: UM3058

## INTRODUCTION

Thank you for choosing the Alpha Grillers Digital Meat Thermometer. This device is designed to provide accurate temperature readings for various cooking applications, including ovens, grills, and smokers. With its user-friendly interface, preset temperatures, timer, and alarm functions, achieving perfectly cooked meals is simplified. Please read this manual thoroughly before use to ensure proper operation and longevity of your thermometer.

## PRODUCT OVERVIEW

The Alpha Grillers Digital Meat Thermometer features a large, easy-to-read display and a durable stainless steel probe. It is equipped with several functions to assist in precise temperature monitoring during cooking.



**Image Description:** The main unit of the Alpha Grillers Digital Meat Thermometer, featuring a large digital display. The screen shows a current temperature of 78°F and a set temperature of 170°F. Below the temperatures are icons representing different types of meat (chicken, pork, beef with doneness levels, and fish), indicating the preset options. Control buttons for mode, up/down, and meat selection are visible at the bottom. A stainless steel probe is connected to the side of the unit.

### Key Features:

- **Instant Read:** Provides quick and accurate temperature readings.
- **Large LCD Display:** Clear and bright screen for easy readability.
- **7 USDA Preset Temperatures:** Pre-programmed temperature settings for various meats and doneness levels.
- **Timer Function:** Includes both count-up and count-down timer capabilities.
- **Alarm Function:** Alerts when the target temperature is reached.
- **Heat Resistant Probe:** Durable stainless steel probe withstands temperatures up to 536°F (280°C).
- **Versatile Mounting Options:** Features a magnetic back and a fold-out stand for convenient placement.

### PACKAGE CONTENTS

- 1 x Alpha Grillers Digital Meat Thermometer Unit
- 1 x Stainless Steel Temperature Probe (7-inch length with 40-inch cord)

- 2 x AAA Batteries (included)
- 1 x User Manual

## SETUP

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### 1. Battery Installation

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

### 2. Connecting the Probe

1. Insert the stainless steel probe's connector into the port on the side of the thermometer unit. Ensure it is firmly seated.
2. The thermometer will power on automatically once the probe is connected.

### 3. Placement Options

The thermometer offers flexible placement for convenience:

- **Magnetic Back:** Attach the unit to any magnetic surface, such as an oven door or refrigerator.
- **Fold-out Stand:** Use the integrated stand on the back to place the unit on a countertop.
- **Hanging Hole:** A small hole is provided for hanging the unit on a hook or nail.



**Image Description:** A composite image illustrating the versatile mounting options for the thermometer. The left panel shows the thermometer standing on a countertop using its fold-out base stand. The middle panel shows the thermometer magnetically attached to the side of an oven. The right panel shows the thermometer hanging from a hook, demonstrating its hanging hole feature.

## OPERATING INSTRUCTIONS

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### 1. Power On/Off

- The unit powers on automatically when the probe is connected.
- To power off, disconnect the probe. The unit will automatically shut down after a period of inactivity.

### 2. Selecting Temperature Unit (°C/°F)

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

### 3. Using Preset Temperatures

The thermometer comes with 7 USDA-approved preset temperatures for various meats and doneness levels.



**Image Description:** The Alpha Grillers thermometer display showing a current temperature of 145°F and a set temperature of 160°F, with the 'Well' doneness icon for beef selected. Below the main display, icons for Ham, Poultry, Beef, Pork, and Fish are visible, representing the available USDA preset options for different types of meat.

1. Press the **MEAT S/S** button repeatedly to cycle through the different meat types (e.g., Beef, Poultry, Pork, Fish, Ham).
2. For some meat types (e.g., Beef), you can further select the desired doneness level (e.g., Rare, Medium, Well) by pressing the **MEAT S/S** button again after selecting the meat type.
3. The display will show the preset target temperature for your selection.

### 4. Setting Custom Temperatures

If you prefer to set a specific target temperature not covered by the presets:

1. Press the **MODE °C/°F** button until the 'SET TEMP' value starts flashing.
2. Use the **UP MIN** and **DOWN SEC** buttons to adjust the target temperature to your desired value.



3. Press the **MODE °C/°F** button again to confirm the setting.

**CUSTOM TEMPERATURES**

**BEEPS WHEN READY**

135°F 135°F ((•))  
PROBE TEMP. SET TEMP.

**MEDIUM**

165°F 165°F ((•))  
PROBE TEMP. SET TEMP.

**WELL DONE**

**ALPHA GRILLERS**

**Image Description:** A visual representation of custom temperature settings. The top panel shows the thermometer display set to 135°F for 'Medium' doneness, with an alarm icon indicating the target temperature has been reached. The bottom panel shows the display set to 165°F for 'Well Done' doneness, also with an alarm icon. This illustrates how the thermometer alerts the user when the custom set temperature is achieved.

## 5. Using the Timer Function

The thermometer can function as a standalone timer.

1. Press the **MODE °C/°F** button repeatedly until the timer display (MIN/SEC) starts flashing.
2. Use the **UP MIN** button to set minutes and the **DOWN SEC** button to set seconds for the countdown timer.
3. Press the **MEAT S/S** button to start or pause the timer.
4. To reset the timer, press and hold the **MEAT S/S** button while the timer is paused.



**Image Description:** The Alpha Grillers thermometer displaying a countdown timer of 07 minutes and 02 seconds, with 'Medium' doneness indicated. To the right, two smaller displays show examples of a count-up timer (07:05) and a count-down timer (06:02). A large alarm bell icon at the bottom signifies the alarm function, which activates when the timer or target temperature is reached.

## 6. Alarm Function

When the set target temperature is reached (either preset or custom), or when the countdown timer expires, the thermometer will emit an audible alarm. Press any button to silence the alarm.

## 7. Probe Insertion

Insert the probe into the thickest part of the meat, avoiding bone or gristle, to ensure an accurate reading. The probe can be left in the food during cooking in an oven, grill, or smoker, as long as the temperature does not exceed 536°F (280°C).





**Image Description:** A collage of images demonstrating the Alpha Grillers thermometer's application in various cooking scenarios. The main image shows a hand inserting the probe into meat on a grill. Smaller inset images show the thermometer being used with a turkey in an oven, steaks on a grill, pork in an air fryer, and ribs in a smoker, highlighting its versatility.

## CARE AND MAINTENANCE

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- **Cleaning the Probe:** After each use, wipe the stainless steel probe with a damp cloth and mild detergent. Rinse thoroughly and dry completely. Do not immerse the probe connector or the main thermometer unit in water.
- **Cleaning the Unit:** Wipe the thermometer unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
- **Storage:** Store the thermometer and probe in a clean, dry place when not in use.
- **Battery Replacement:** Replace batteries when the display becomes dim or the unit stops functioning correctly. Always use fresh AAA batteries.
- **Heat Resistance:** The probe is heat resistant up to 536°F (280°C). Do not expose the probe wire or the main unit to direct flames or temperatures exceeding this limit.

## TROUBLESHOOTING

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- **No Display/Unit Not Turning On:**

- Check if batteries are installed correctly with proper polarity.
- Replace old batteries with new AAA batteries.
- Ensure the probe is securely connected to the unit.

- **Inaccurate Temperature Readings:**

- Ensure the probe is inserted into the thickest part of the meat, avoiding bone or fat.
- Verify the probe wire is not damaged or kinked.
- Test the thermometer in boiling water (212°F/100°C) or ice water (32°F/0°C) for calibration check.

- **Alarm Not Sounding:**

- Ensure the target temperature or timer is correctly set.
- Check battery level.

- **Probe Disconnected Error:**

- Ensure the probe connector is fully inserted into the unit's port.
- Inspect the probe wire for any visible damage.

## SPECIFICATIONS

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- **Model:** UM3058
- **Brand:** Alpha Grillers
- **Display Type:** Digital LCD
- **Temperature Range:** Up to 536°F (280°C)
- **Temperature Units:** Celsius (°C) / Fahrenheit (°F)
- **Probe Material:** Stainless Steel
- **Probe Length:** 7 inches
- **Probe Cord Length:** 40 inches
- **Power Source:** 2 x AAA Batteries
- **Mounting Options:** Magnetic back, Fold-out stand, Hanging hole
- **Product Weight:** 5.9 ounces
- **Color:** Silver

## WARRANTY AND SUPPORT

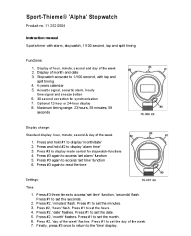





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For specific warranty information and customer support, please refer to the product packaging or contact Alpha Grillers directly through their official website or the retailer where the product was purchased. Keep your purchase receipt as proof of purchase for any warranty claims.

**Manufacturer:** Alpha Grillers

**Website:** [Visit the Alpha Grillers Store on Amazon](#)



	<p><a href="#">Sport-Thieme 'Alpha' Stopwatch Instruction Manual</a></p> <p>Comprehensive instruction manual for the Sport-Thieme 'Alpha' Stopwatch, detailing its functions, display changes, time settings, alarm features, stopwatch operations, and hourly time signal.</p>
	<p><a href="#">AKK ALPHA VTX Product Instruction Manual</a></p> <p>This document provides detailed specifications and operating instructions for the AKK ALPHA series of Video Transmitters (VTX), including models ALPHA 4, ALPHA 5, ALPHA 8, and ALPHA 10. It covers technical specifications, power output, band and channel selection, and important usage notices.</p>
	<p><a href="#">SmallRig HawkLock Quick Release Cage &amp; Cage Kits for Sony Alpha 7 Series Cameras - User Manual</a></p> <p>User manual for SmallRig HawkLock Quick Release Cage and Cage Kits (Models 4481, 4538, 4539) for Sony Alpha 7 series cameras. Features specifications, product details, and step-by-step installation guides.</p>
	<p><a href="#">Focal ALPHA™ EVO Professional Loudspeaker User Manual</a></p> <p>Comprehensive user manual for the Focal ALPHA™ EVO series of professional monitoring loudspeakers, detailing setup, safety, features, and specifications for models like ALPHA 50 EVO, 65 EVO, 80 EVO, and TWIN EVO.</p>
	<p><a href="#">SmallRig SR-RG1 Wireless Shooting Grip User Manual</a></p> <p>User manual for the SmallRig SR-RG1 Wireless Shooting Grip, detailing its features, compatibility, pairing instructions for Sony and Canon cameras, product specifications, and warranty information.</p>
	<p><a href="#">Alpha Bidet UXT Pearl Remote Control User Manual</a></p> <p>Comprehensive user manual for the Alpha Bidet UXT Pearl remote control, detailing installation, operation, and features for enhanced bidet functionality.</p>