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› VAUNO Wireless Meat Thermometer EN2053-2 User Manual

## VAUNO EN2053-2

# VAUNO Wireless Meat Thermometer EN2053-2 User Manual

Model: EN2053-2

## 1. INTRODUCTION

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Thank you for purchasing the VAUNO Wireless Meat Thermometer EN2053-2. This device is designed to help you monitor the internal temperature of your food and the ambient temperature of your cooking environment (grill, smoker, oven) from a distance. It features dual probes, USDA preset temperatures, a kitchen timer, and a wireless range of up to 490 feet, ensuring precise and convenient cooking.

## 2. PACKAGE CONTENTS

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Please check the package to ensure all items are present:

- 1 x VAUNO Wireless Thermometer Receiver
- 1 x VAUNO Wireless Thermometer Transmitter
- 2 x Food-Grade Stainless Steel Probes
- 4 x AAA Batteries (included)
- 1 x Probe Clip
- 1 x User Manual (this document)



Professional instant in **490** feet



Image: All components of the VAUNO Wireless Meat Thermometer EN2053-2.

### 3. PRODUCT OVERVIEW

The VAUNO Wireless Meat Thermometer system consists of a transmitter unit, a receiver unit, and two temperature probes. The transmitter sends temperature data wirelessly to the receiver, allowing you to monitor your cooking from a distance.

#### 3.1 Transmitter Unit

The transmitter unit connects to the probes and sends data to the receiver. It features a compact design with probe ports.



Image: Close-up view of the transmitter unit.

### 3.2 Receiver Unit

The receiver unit displays the temperature readings and allows you to set various cooking parameters. It has a large LCD screen and control buttons.



Image: Receiver unit with visible buttons for mode, meat, taste, up, down, and timer controls.

### 3.3 Temperature Probes

The two food-grade stainless steel probes are designed for accurate and fast temperature readings. They feature a step-down tip for quick response and are heat resistant.



Image: Detail of the probe tip, emphasizing 1-3 second fast read and  $\pm 1.8^\circ\text{F}$  accuracy.

## 4. SETUP INSTRUCTIONS

Follow these steps to set up your VAUNO Wireless Meat Thermometer:

1. **Install Batteries:** Open the battery compartments on both the transmitter and receiver units. Insert the 4 AAA batteries (2 for each unit) according to the polarity markings.
2. **Connect Probes:** Firmly insert the stainless steel probes into the designated ports on the transmitter unit. Ensure they are pushed in completely until they click into place to prevent inaccurate readings.
3. **Power On:** Press the power button on both the transmitter and receiver units to turn them on. The units are pre-synchronized and should connect automatically.
4. **Place Transmitter:** Position the transmitter unit near your grill, smoker, or oven. Ensure it is not directly exposed to extreme heat or flames.
5. **Insert Probes:** Insert the probe tips into the thickest part of the meat, avoiding bone or gristle. For ambient temperature, use the included probe clip to attach a probe to the grill grate.



Image: Demonstrates inserting probes into two different food items for simultaneous monitoring.

## 5. OPERATING INSTRUCTIONS

### 5.1 Temperature Unit Selection

Press the “°C/°F” button on the receiver to switch between Celsius and Fahrenheit temperature displays.

### 5.2 Setting Meat Type and Doneness

1. Press the “MODE” button to select the desired probe (PROBE 1 or PROBE 2).
2. Press the “MEAT” button to cycle through preset meat types (Beef, Lamb, Pork, Chicken, Turkey, Fish, Hamburger, Veal).
3. Press the “TASTE” button to select the desired doneness level (Rare, Medium Rare, Medium, Medium Well, Well Done) for the chosen meat type. The target temperature will adjust automatically based on USDA recommendations.



Image: Displaying various meat types and doneness options for selection.

### 5.3 Custom Temperature Setting

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

1. Press the "MODE" button to select the desired probe.
2. Press the "MEAT" button until "PROGRAM" is selected.
3. Use the "UP" and "DOWN" buttons to adjust the target temperature to your desired value.

### 5.4 Timer Function

The thermometer includes a count-up and count-down timer.

- **Count-Down Timer:** Press the "ST/SP/CLEAR" button to switch to timer mode. Use "UP" and "DOWN" buttons to set the desired time (up to 99 minutes, 59 seconds). Press "ST/SP/CLEAR" again to start/pause the timer.
- **Count-Up Timer:** When the timer is at 00:00, press "ST/SP/CLEAR" to start counting up.
- **Clear Timer:** Press and hold "ST/SP/CLEAR" to reset the timer to 00:00.



Image: Simultaneous display of temperature and timer functions on the receiver.

## 5.5 Alarm Function

When the food temperature reaches the set target temperature, the receiver will beep and flash to alert you. Press any button to stop the alarm.



Image: Visual representation of the alarm notification on the receiver.

## 5.6 Wireless Range

The VAUNO Wireless Meat Thermometer offers a stable RF433 signal with a range of up to 490 feet in open areas. This allows you to monitor your cooking from a distance without needing to stay next to the grill or oven.

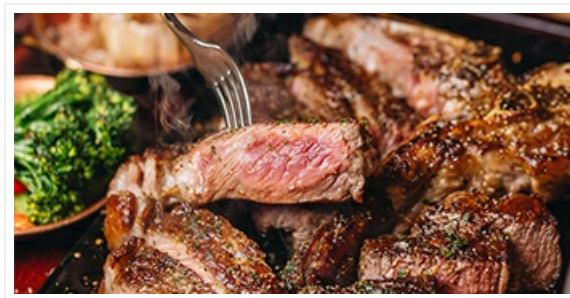


Image: Diagram showing the effective wireless range between the transmitter and receiver.

## 6. MAINTENANCE

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### 6.1 Cleaning

- **Probes:** The probes are IPX7 waterproof and can be hand washed. Clean them thoroughly with soap and water after each use. Ensure they are completely dry before storage.
- **Transmitter/Receiver:** Wipe the units clean with a damp cloth. Do not immerse them in water or expose them to excessive moisture.

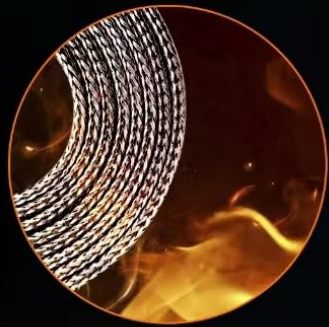
### 6.2 Storage

Store the thermometer and probes in a dry place when not in use. Remove batteries if storing for extended periods to prevent leakage.

### 6.3 Probe Durability

The probe wires are designed to withstand temperatures up to 716°F (380°C). The probe tips can measure temperatures from -4°F to 572°F (-20°C to 300°C).

# Washable Probes with Wide Temperature Range



Probe wires can withstand up to **716°F**

**±1.8°F**  
Accuracy



Temperature range:  
-4°F to 572°F (-20°C to 300°C)



Image: Probes in use, highlighting their heat resistance and wide temperature range.

## 7. TROUBLESHOOTING

- **Inaccurate Readings or “HHH” Display:** Ensure the probe plugs are inserted firmly into the transmitter ports until they click. A loose connection can cause incorrect readings or an “HHH” error.
- **No Signal/Lost Connection:**
  - Check if both transmitter and receiver are powered on.
  - Ensure the receiver is within the 490ft wireless range of the transmitter.
  - Minimize obstacles between the units, such as thick walls or large metal objects, which can interfere with the signal.
  - Replace batteries in both units if they are low.
- **Display Not Working:** Check battery installation and ensure batteries have sufficient charge. Replace if necessary.

## 8. SPECIFICATIONS

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Feature	Specification
Model Number	EN2053-2
Temperature Range	-4°F to 572°F (-20°C to 300°C)
Accuracy	±1.8°F (±1°C)
Wireless Range	Up to 490 feet (open area)
Probe Material	Food-grade Stainless Steel
Probe Wire Heat Resistance	Up to 716°F (380°C)
Power Source	4 x AAA Batteries (included)
Special Features	Alarm, Dual Probe, High Accuracy, Large Display, Programmable, Kitchen Timer
Connectivity Technology	RF433 Wireless Transmission
Product Dimensions	10.16 x 3.78 x 2.83 inches (Package)
Care Instructions	Hand Wash Only (probes), Wipe Clean (units), Oven Safe (probes)

## 9. WARRANTY AND SUPPORT

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The VAUNO Wireless Meat Thermometer EN2053-2 comes with a **one-year warranty** from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal use. Please retain your proof of purchase for warranty claims.

For technical support, troubleshooting assistance, or warranty inquiries, please contact VAUNO customer service through the retailer where you purchased the product or visit the official VAUNO website for contact information.