

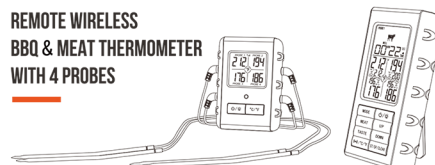
Veken

MADE IN CHINA

USER MANUAL

Veken

REMOTE WIRELESS BBQ & MEAT THERMOMETER WITH 4 PROBES



*Please read this user manual carefully before using.

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1 BASIC INFORMATION

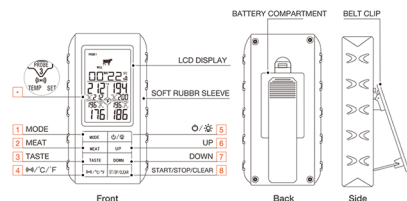
1.1 Package Contents



1.2 Product Descriptions

Thank you for purchasing the professional Remote Meat Thermometer, a programmable radio frequency meat thermometer. Now you can remotely monitor the temperature of cooking food and the temperature inside your grill, oven or smoker from anywhere in your home.

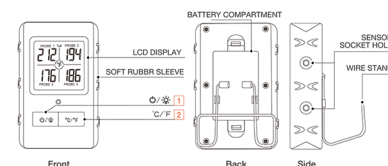
1.2.1 Receiver Unit Features



- 1 MODE** – In thermometer mode, press once to select Thermometer Probe 1, Thermometer Probe 2, Thermometer Probe 3 or Thermometer Probe 4.
 - Press and hold for 3 seconds to enter target temperature manual setting mode.
 - In setup mode, press once to confirm the current setting.
- 2 MEAT** – In thermometer mode, press to select the meat type: PROGRAM (program- User Self-Defined), BEEF, LAMB, VEAL, HAMBURG, PORK, TURKEY, CHICKEN and FISH.
- 3 TASTE** – In thermometer mode, press to select the meat taste level: WELL, MEDIUM WELL, MEDIUM, MEDIUM RARE and RARE.
- 4 °F/°C/°F** – In thermometer mode, press once to turn on or off the alert after setup of target temperature (symbol on display lights up). Press and hold for 2 seconds to select temperature readings in Celsius or Fahrenheit.
- 5 O/⏻** – Press once to turn on the receiver and backlight. Press and hold for 3 seconds to turn off the receiver.
- 6 UP** – In thermometer mode (Manual setting mode), press once to increase the temperature value. Press and hold for 2 seconds, the temperature value will increase at a faster pace. In timer mode, press once to increase Minute setting. Press and hold for 2 seconds, the minutes will increase at a faster pace.

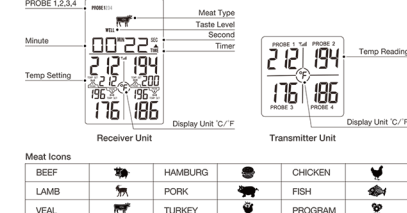
- 7 DOWN** – In thermometer mode (Manual setting mode), press once to decrease the temperature value. Press and hold for 2 seconds, the temperature value will decrease at a faster pace. In timer mode, press once to increase Second setting. Press and hold for 2 seconds, the seconds will increase at a faster pace.
- 8 ST/SP/CLEAR** – In timer mode, when the timer setting is set, press once to start the timer. When the timer is running, press once to pause the timer. Press and hold for 3 seconds to clear timer setting.
- 9 4** icon is displayed when temperature monitoring function is on.

1.2.2 Transmitter Features



- 1 O/⏻** – Press once to turn on the transmitter and the backlight. Press and hold for 3 seconds to turn off the transmitter.
- 2 °C/°F** – Press once to select the transmitter temperature display in Celsius or Fahrenheit.

1.2.3 LCD Screen



1.3 Specifications

Wireless Transmission Distance	≤328 ft. (≤100 m)
Working Mode	Support 4 probes to work simultaneously
Highest Resistant Temperature (Probe)	716 F/380°C (Warning: Do not expose the stainless steel probe to direct heat)
Waterproof Grade (Probe)	IPX7
Preset Temperature Range	USDA doneness levels
Temperature Range	-4 ~ 572°F (-20°C ~ 300°C)
Range of Temperature Error	±1.8°F (±1°C)
Timing Range	0'0" ~ 99'59"

2 INSTALLATION

2.1 Installing Batteries

- Open the battery compartment of the receiver and insert two "AAA" batteries with correct polarity. Then close correctly.
- Open the battery compartment of the transmitter and insert two "AAA" batteries with correct polarity. Then close correctly.



BATTERY CAUTIONS

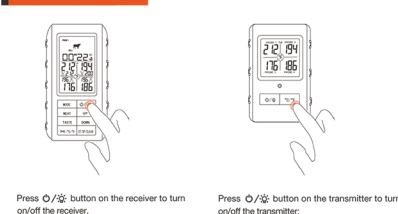
- Do not expose the stainless steel probes or probe wire to flames directly.
- Do not immerse the probe in water or any liquid for a long time period.
- Always wear a heat resistant glove while touching the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
- Not intended for use by persons aged 12 and under.
- Clean the stainless steel probes and dry thoroughly after each and every use.
- Do not use the product in the rain, it's not rain-proof.
- Please store the product in a cool dry place when not in use.
- Do not put the product in a microwave oven.

2.2 Assembling the Transmitter



- 1 Step**
 - Connect the probes to the transmitter.
 - Turn on the transmitter, the screen temperature display switches on when it is successfully connected.
- 2 Notes**
 - Please choose the amount of stainless steel probe as needs.
 - Please insert the stainless steel probe firmly to prevent it from falling off.

3 TURN ON/OFF UNIT



- Press **O/⏻** button on the receiver to turn on/off the receiver.
- Press **O/⏻** button on the transmitter to turn on/off the transmitter;

4 SETTINGS

4.1 Thermometer Mode

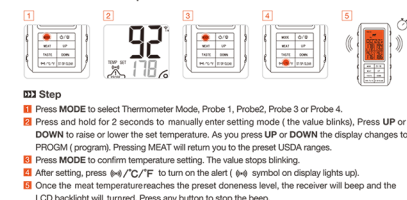


4.1.1 Preset USDA doneness temperature



- 1 Step**
 - Press **MODE** to select Thermometer Mode, Probe 1, 2, 3, or 4, represented by a small icon (PROBE: 1, PROBE: 2, PROBE: 3 or PROBE: 4) on the upper display.
 - Press **MEAT** to select meat type: PROGRAM (program- User Self-Defined), BEEF, LAMB, VEAL, HAMBURGER, PORK, TURKEY, CHICKEN and FISH.
 - Press **TASTE** to select the level of doneness for the meat type selected: WELL, MEDIUM WELL, MEDIUM, MEDIUM RARE and RARE.
- 2 Note:** The temperature displayed TEMP SET will show the preset temperature according to USDA doneness levels.
- 3 Example:** Beef will be WELL at 170°F.
- 4 After setting,** press **4/°C/°F** to turn on the alert (4 icon symbol on display lights up).
- 5 Once the meat temperature (Probe 1, Probe 2, Probe 3 or Probe 4) reaches the preset doneness level,** the receiver will beep and the LCD backlight will turn red. Press any button to stop the beep.

4.1.2 User-defined Temperature



- 1 Step**
 - Press **MODE** to select Thermometer Mode, Probe 1, Probe 2, Probe 3 or Probe 4.
 - Press and hold for 2 seconds to manually enter setting mode (the value blinks). Press **UP** or **DOWN** to raise or lower the set temperature. As you press **UP** or **DOWN** the display changes to PROGRAM (program). Pressing **MEAT** will return you to the preset USDA ranges.
 - Press **MODE** to confirm temperature setting. The value stops blinking.
 - After setting, press **4/°C/°F** to turn on the alert (4 icon symbol on display lights up).
 - Once the meat temperature reaches the preset doneness level, the receiver will beep and the LCD backlight will turn red. Press any button to stop the beep.

4.2 Timer Mode

- 4.2.1 Count Up**
 - 1 Notes**
 - The timer 00 MIN : 00 SEC with a small icon TIME is shown in the upper part of the display. If the timer setting is not 00:00, press and hold **ST/SP/CLEAR** to clear the setting to 00:00.



- 2 Step**
 - Press the **ST/SP/CLEAR** button to start count up. The **TIMEA** will blink indicating count up timer is running. The maximum count up that can be reached is 99 minutes and 59 seconds.
 - To stop the count up process, press the **ST/SP/CLEAR** button. The **TIMEA** becomes solid.
 - Press the **ST/SP/START** button to pause or continue the timer.

4.2.2 Count Down



- 3 Step**
 - Press **UP** to adjust minute setting. Press **DOWN** to adjust second setting. Press and hold to increase setting value at a faster pace.
 - After setting, press **ST/SP/CLEAR** to start the timer. **TIMEA** will blink indicating the countdown timer is on.
 - When countdown timer reaches 00:00, an alarm will sound and backlight will be on for 30 seconds.
- 4 Notes**
 - Press the **ST/SP/START** button to pause or continue the timer.
 - Press and hold **ST/SP/CLEAR** to clear the setting back to 00:00.

HELPFUL HINTS

- If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.
- If the receiver and the transmitter display "LLL" or "HHH" instead of the probe temperature, wait for probe to reach current temperature. If "LLL" or "HHH" is still displayed or you get a false temperature, reinsert the probe into the transmitter and twist them back and forth so they make good contact. If the problem still persists, please contact us, we will offer you a new probe for free.
- If the probe is damaged or malfunctioning, please contact us and we will offer you a new probe for free.
- Always turn off the devices after use to increase battery life. If the devices are not used for a long time, please remove the batteries.

CAUTIONS

- Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.
- Keep the stainless steel probe sensors and wires away from children.
- Clean the stainless steel probes and dry thoroughly after each and every use.
- Do not use the unit in the rain. It is NOT rain proof.
- Do not expose the stainless steel probe plugs or the transmitter plug in holes to water or any liquid. This will result in a bad connections and faulty readings.
- Do not expose the receiver or transmitter to direct heat.
- Do not use stainless steel probes in a microwave oven.
- Not Intended for use by persons aged 12 and under.

CLEANING TIPS

- Always wear a heat resistant glove while touching the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.

FCC STATEMENT

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:
(1) This device may not cause harmful interference.
(2) This device must accept any interference received, including interference that may cause undesired operation.

WARNING

Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

CONTACT US

BONUS! Get an extra 3-year warranty by sending your order # to support@innotruth.com



Feel free to contact us if you have any problems!
☎ 1-888-281-8150 (for week days)
✉ support@innotruth.com (24/7)