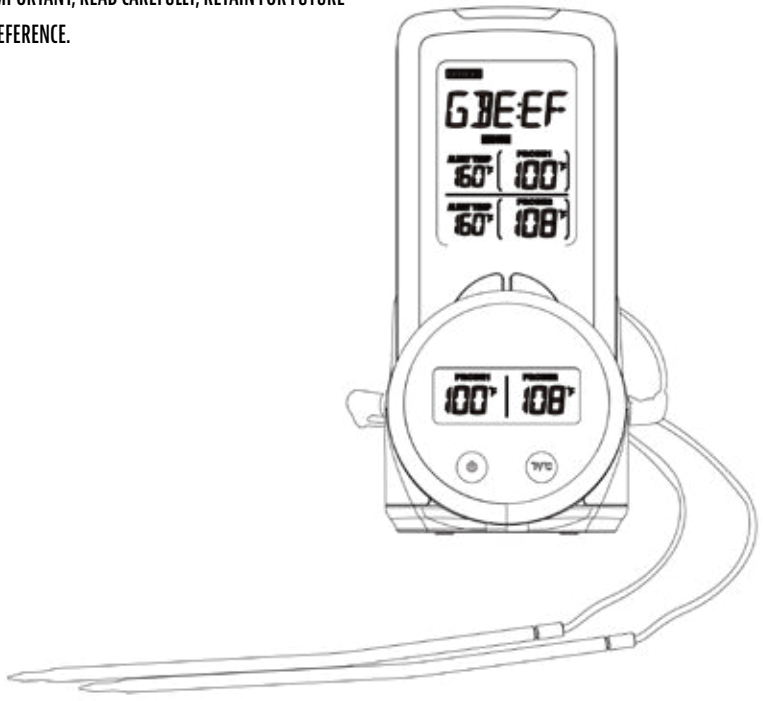
40855
40871

WIRELESS DIGITAL MEAT THERMOMETER

IMPORTANT, READ CAREFULLY, RETAIN FOR FUTURE REFERENCE.



ENGLISH

DANSONS

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DANSONS

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CUSTOMER CARE

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www.louisiana-grills.com

FEATURES

- Dual probe technology, monitor two different meats.
- Programmed with preset that are USDA approved and temperatures for different types of proteins: ground beef, ground poultry, beef, veal, chicken, pork, poultry, lamb and fish.
- Programmed with preset USDA approved doneness levels for a different types of meat: Rare, Medium Rare, Medium, Medium Well and Well Done.
- User-defined highest temperature to alert when in PROG (Program).
- Display the preset type of meat and doneness levels of dual probe.
- Measurement range: -50°C-300°C (-58°F-572°F).
- Measurement accuracy: ±1°C(±2°F) at -20°C-150°C (-4°- 02°F)
- Fahrenheit and Celsius temperature settings.
- Receiver features a large backlit LCD that makes nighttime grilling easy.
- Transmitter can be used as a base to store the receiver.
- Low battery indicator for both transmitter and receiver.
- Max wireless transmission distance is 100m (328 ft).
- Auto Shut-off for both transmitter and receiver after 10 minutes of inactivity if the measured temperature is stable within 2°C (4°F) below 50°C (122°F).
- Maximum timer up to 99 hours and 59 minutes.
- Timer and temperature settings are saved when unit is powered off.
- Probe and wire can withstand temperature up to 380°C (716°F).

RECEIVER BUTTON FUNCTION



Enter probe1, probe2, or timer setting.



To select the type of meat to be cooked.



To select the donedess of the meat.



In cooking mode, quick-press this button to light the LCD, when in timer mode, quick-press it to start or stop the timer. Long-press it for 2 seconds to light the LCD.



In cooking mode, press this to enter the PROG setting and increase the value.



In cooking mode, press this to enter the PROG setting and decrease the value.



Press this rear ON/OFF button to turn on or off the receiver.



Press this rear °C/°F button to switch between °C and °F of the receiver.

TRANSMITTER BUTTON FUNCTION



Press this button to turn the transmitter on or off.

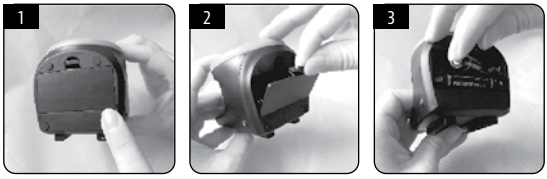


Press this button to switch between °F and °C on the transmitter.

INSTALLING BATTERIES

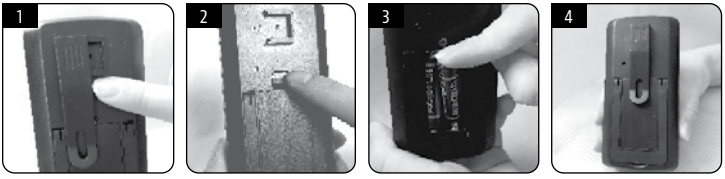
For Transmitter:

1. Open the battery compartment cover located at the bottom of the transmitter by pushing the plastic clasp.
2. Install 2 AAA Batteries according to the polarity sign shown in the battery compartment.
3. Close the battery compartment cover back into place.



For Receiver:

1. Slide the rear clip following the direction of arrow, this will expose a screw on the battery cover. Using a screwdriver, unscrew the battery door compartment cover.
2. Install 2 AAA Batteries according to the polarity sign shown in the battery compartment.
3. Screw the battery compartment cover back and slide the clip into place.



USING THE TRANSMITTER

- Take off the protective film on the front panel.
- Turn on the Transmitter by pressing the ⏻ button.
- Plug the probe into the socket of Probe 1 and Probe 2 respectively, the LCD will display the temperature of Probe 1 and Probe 2 immediately .
- Press the °F/°C button to switch F and C, the unit will remember the preset display unit when off.

USING THE RECEIVER

- Take off the protective film on the front panel.
- Turn on the receiver by pressing the ON/OFF button.
- Press the °C/°F button under the built-in stand to switch C and F.
- Light the LCD by pressing the button.
- Press the MODE button to enter the setting for probe 1, probe 2, and timer.

MEAT/PROGRAM SETTING MODE

1. When in the setting mode, press the MEAT button to select the type of meat you are cooking. The preset protein types will be displayed as follows: GBEEF (Ground Beef) -> BEEF -> VEAL -> CHCKE (Chicken) -> PORK -> POULT (Poultry) -> LAMB -> FISH -> PROG (Program).
2. Press the DONE button to select the desired protein doneness: Rare, Medium Rare, Medium, Medium Well, Well Done. The programmed temperature will reach the selected doneness is displayed on the LCD above ALERT TEMP.
3. The alarm temperature can be also user-defined, you can preset any alert temperature within the range - 50°C - 300°C (-58°F - 572°F). Press the ▼ button to increase or the ▲ button to decrease the value to get the temperature you need.

USING THE TIMER

1. Select the timer mode by pressing the MODE button.
2. The display will show two groups of 00 (hour) : 00 (minute).
   - The hour digits will flash, press the ▲ button to increase, or the ▼ button to decrease the value to set hour value you need.
   - Press the button to enter the setting of minutes. The minutes will start to flash. Press the ▲ button to increase or the ▼ button to decrease the value to set the minutes value you need.
   - Press the button again to confirm the timer setting. The maximum timer value is 99 hours and 59 minutes.
3. Press the button to start the timer. The colons between the hours and minutes will flash to indicate that the timer is on.
4. When the preset time is up, the unit will sound an alert and the timer digits will flash. Press the to stop the alarm or it will alert sound for 60 seconds.
5. To reset the timer, enter the timer setting mode and press the ▲ and the ▼ button at the same time.

COOKING TEMPERATURE GUIDELINES

Ensure the wire is connected to the transmitter and then insert the stainless steel probe into the food to be cooked.

ATTENTION: For an accurate reading of the internal temperature, insert the probe at least 1.25 inches (3 cm) into the middle of the thicker part of the meat. Make sure the probe is away from any bones and is enclosed inside the meat (do not let the probe pass through the meat).

Once the probe is inserted, the internal meat temperature will be displayed on the left of the LCD and will increase gradually during cooking. The alarm will automatically beep when the probe temperature reaches the preset temperature (ALERT TEMP), indicating the meat is cooked to the desired doneness. The beep will stop after 1 minute or until somebody presses the button, but the alarm icon will keep flashing until the temperature falls below the preset temperature.

Preset temperatures for each type of meat and doneness:

Meat	Doneness Temperatures (C°/F°)				
	Rare	Medium Rare	Medium	Medium Well	Well Done
Ground Beef	-	-	-	-	74/165
Ground Poultry	-	-	-	-	74/165
Beef	52/125	60/140	66/150	71/160	74/165
Veal	52/125	60/140	66/150	71/160	74/165
Chicken/Poultry	-	-	-		74/165
Pork	-	-	71/160	74/165	77/170
Lamb	60/140	63/145	71/160	74/165	77/170
Fish	-	-	-	-	63/145

CARE & MAINTENANCE

Follow these cleaning and maintenance tips to keep your Wireless Digital Meat Thermometer working properly for years to come.

- Do not completely immerse the digital transmitter or receiver in water.
- Do not expose the unit to direct heat or heat surface. Do not use stainless steel probes in microwave ovens.
- Do not use the stainless probe sensor above 300°C (572°F) which may deteriorate the probe.
- Do not drop the unit or subject it to sudden shock or impact, and do not disassemble the unit.

IMPORTANT: DO NOT LEAVE THE THERMOMETER IN THE OVEN WHILE COOKING. DO NOT TOUCH HOT PROBE WITH BARE HANDS.

COMPONENT PART	CLEAN FREQUENCY	CLEANING METHOD
Metal Probe	As needed	Damp cloth with soap and water.
Exterior of Unit	As needed	Wipe with a damp cloth.

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Meat over/under cooked	Probe not centered in the thickest part of the meat	Check the positioning of the meat probe. Verify it is inserted into the thickest portion of the meat.
Displays 'LLL'	Probe is not inserted or measured temperature is lower than its measuring range.	Reinsert the probe jack to the probe port.
Displays 'HHH'	Probe is not installed correctly or measured temperature is higher than its measuring range.	Reinsert the probe jack to the probe port.
Display screen not working	Incorrectly installed or depleted batteries	Reinstall the batteries or replace with new batteries.
 Icon	Batteries depleted	Replace with new batteries.

WARRANTY

CONDITIONS OF WARRANTY

All accessories by Louisiana® Grills, manufactured by Dansons, carry a one (1) year warranty from the date of sale by the original owner. The warranty coverage begins on the original date of purchase and proof of date of purchase, or copy of original bill of sale, is required to validate the warranty. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired. Dansons warrants that all part(s) are free of defects in material and workmanship, for the length of use and ownership of the original purchaser. This warranty will not apply nor will Dansons assume responsibility if your product has not been operated, cleaned and maintained in strict accordance with this owner's manual.

CONTACT CUSTOMER CARE

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IMPORTANT

DO NOT RETURN PRODUCT TO STORE

For all questions, comments, or inquiries, please contact Dansons directly.

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MADE IN CHINA

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