

Wireless Kitchen Thermometer/Timer

W040TX Thermometer

922-818 Pager

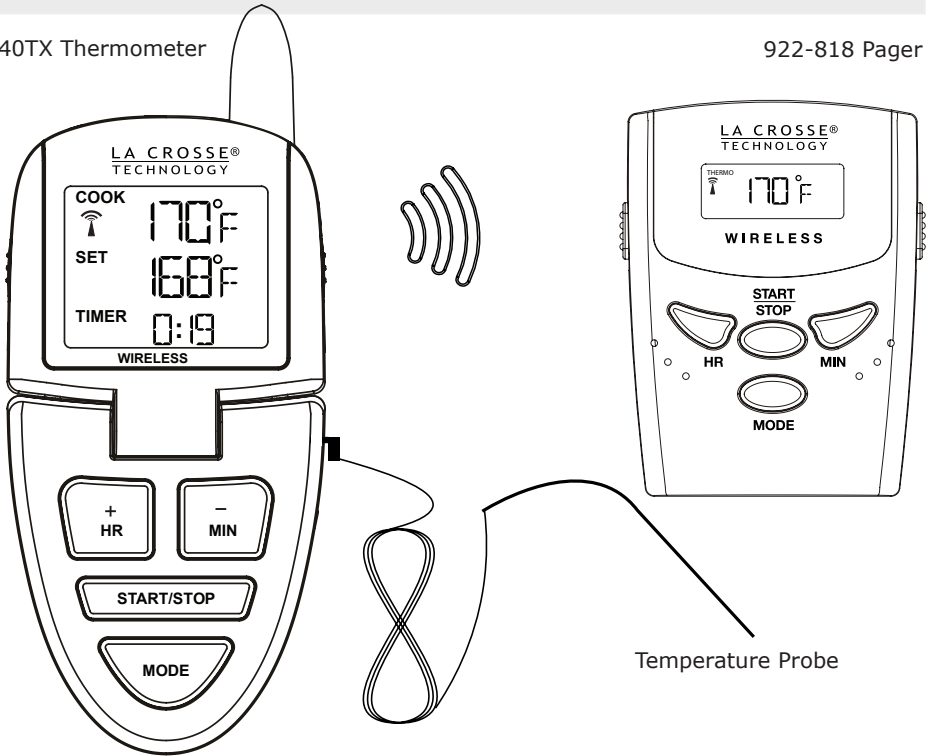


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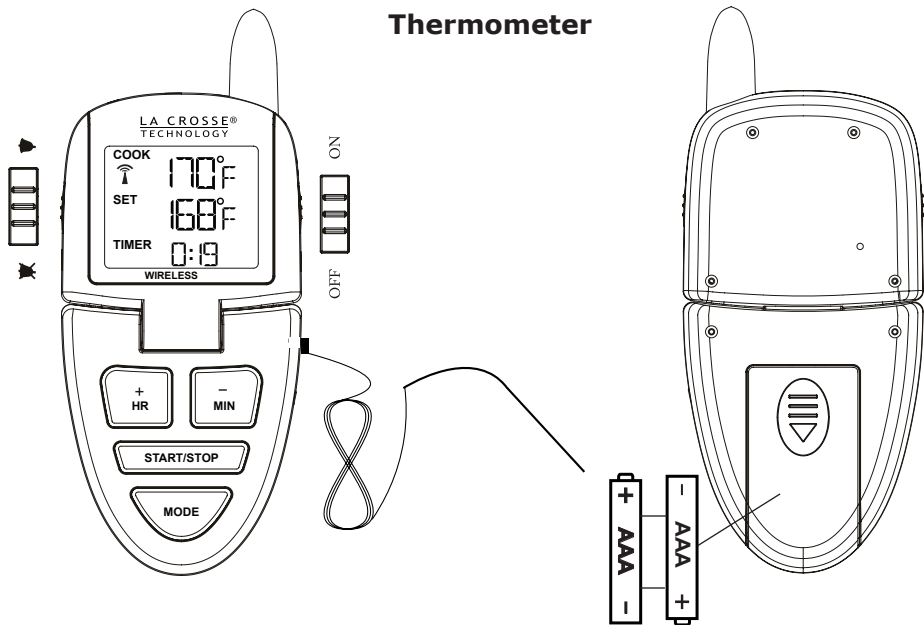
Welcome!

Thank you for purchasing the Wireless Kitchen Thermometer/Timer. Continue your activities while you cook or grill meat to exact internal temperatures. Alerts from the thermometer are sent to the wireless pager, so you know when to check your food.

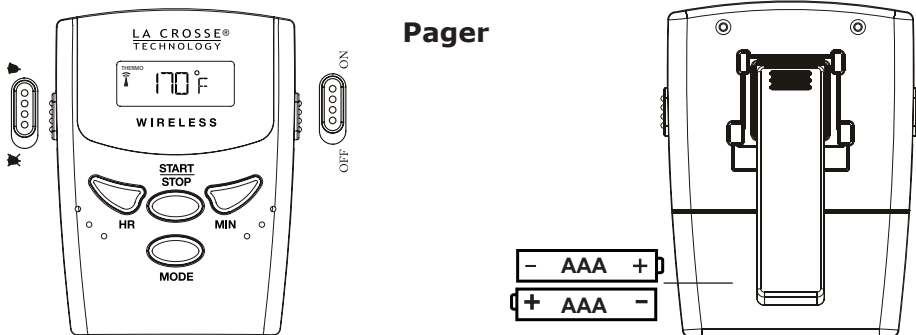
Setup

1. Insert 2-AAA batteries into the Thermometer according to polarity.
2. Insert 2-AAA batteries into the pager.
3. Insert the temperature probe into the side of the thermometer.
4. Move the ON/OFF switch on the right side of the thermometer and the pager to the ON position.
5. Move the ALARM ON/OFF switch on the left side of the thermometer and pager to ON.
6. Set time and date on the thermometer.

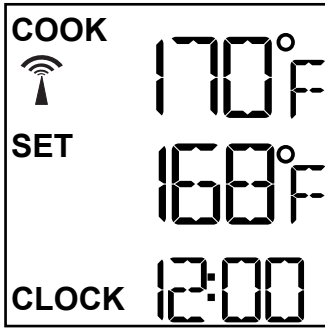
Thermometer



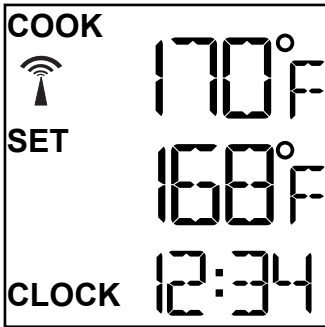
Pager



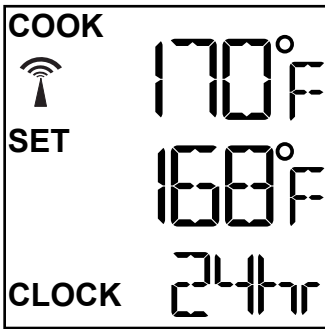
Thermometer: Set Time



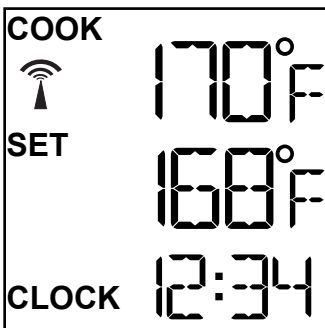
1. Press MODE to display time.
2. Hold MODE: Time will flash.



3. Press HR to set the hours.
4. Press MIN to set the minutes.



5. Press MODE: 12hr will flash.
6. Press HR or MIN for 24 hour time.



7. Press MODE: °F will flash for Fahrenheit.
8. Press HR or MIN to select Celsius.
9. Press MODE to confirm and exit.

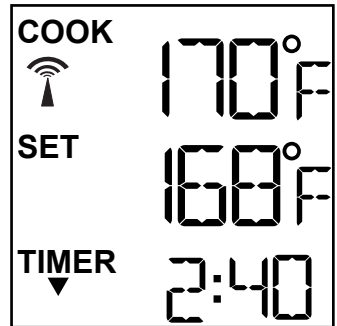
Note: If no buttons are pressed for 5 seconds, the thermometer will exit the settings menu automatically.

Thermometer: Set Timer and Temperature Alerts

The Kitchen Thermometer will alert you with a countdown timer or by selected probe temperature. This information will be transmitted to the wireless pager.

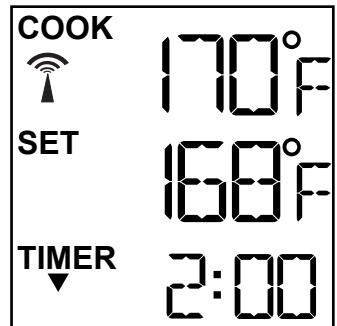
Timer: (up to 23 hours, 59 minutes)

1. Press MODE to display timer.
2. Press HR and MIN to set timer.
(The down arrow shows timer is set)
3. Press START/STOP to start or stop the countdown timer.



- When the timer reaches zero, the thermometer will beep.

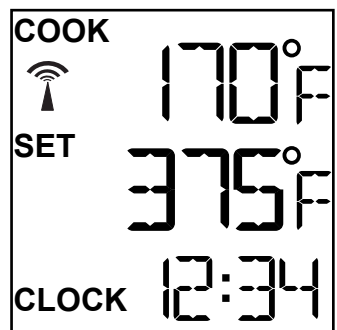
Reset Timer: Hold HR and MIN buttons together for 3 seconds to reset timer to zero.



Optional: When the timer is at zero, press the START/STOP button to begin timer count up. No alert for the timer count up.

Temperature: (14 °F to 392 °F / -10 °C to 200 °C)

1. Press the MODE button to display time.
2. Press HR to increase the temperature.
3. Press MIN to decrease temperature.
4. Be sure the ALARM ON/OFF switch on the left side of the thermometer and pager is ON.



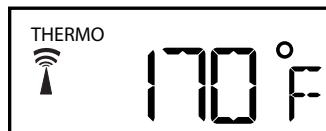
- When the set temperature is reached, the thermometer will beep.

Pager: Set Timer

The convenient wireless pager lets you complete other tasks while cooking. With a range of up to 100 feet (open air), you can hear your alert for temperature or for the preset countdown timer.

Pager shows RANGE OUT if you move out of transmission range.

Timer: (up to 23 hours, 59 minutes)



1. Press MODE to display timer.
2. Press HR and MIN to set timer.
(The down arrow shows timer is set)
3. Press START/STOP to start or stop the countdown timer.



- When the timer reaches zero, the pager will beep.

Reset Timer: Hold both HR and MIN buttons together for 3 seconds to reset timer to zero.

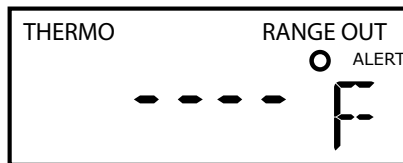
Optional: When the timer is at zero, press the START/STOP button to begin timer count up. No alert for the timer count up.

Pager: RANGE OUT Reading

If you move the pager out of transmission range, the temperature reading will show dashes, sound one long beep, and flash RANGE OUT. The reception icon (tower) will not show.



Pager in range



Pager out of range



Tower Icon: The tower icon will flash every second on the thermometer when transmitting, and on the pager when receiving signal from the thermometer.

Use Temperature Probe

Before cooking, insert the metal temperature probe deeply into your meat.

- With roasts, steaks, and thick chops, insert the thermometer into the thickest part, away from bone, fat, and gristle.
- With whole poultry, insert the thermometer into the inner thigh area near the breast but away from the bone.
- With ground meat (such as meat loaf), insert the thermometer into the thickest area.
- Thin meats such as chops and hamburger patties, insert the thermometer sideways for accurate readings.

Grilling Tips:

- Be sure the thermometer cord is out of the grill, away from flareups.
- Tinfoil may be used to minimize chance of flareup.
- Part of the probe not in the meat should be positioned over the meat.
- Do not place probe on direct heat.
- Clean thoroughly before each use.

USDA Minimum Cooking Temperature for Meat

Type of Meat	Minimum Internal Temps.
Beef, Pork, Veal, & Lamb:	145 °F (62.8 °C) - rest 3 minutes
Ground Meats:	160 °F (71.1 °C)
Ham-uncooked:	145 °F (62.8 °C) - rest 3 minutes
All Poultry (whole, parts, ground and stuffing):	165 °F (73.9 °C)

Pager Backlight

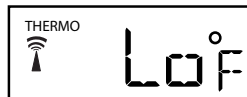
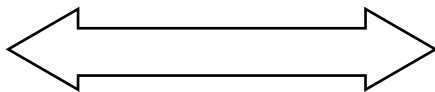
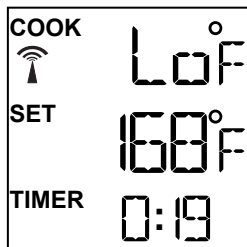
- The pager has a green backlight that comes on temporarily when first turned on and with and button press on the pager.
- The backlight will come on briefly when a temperature value or time alert is reached.

Low Battery Indicators



- When low battery shows on thermometer, replace batteries in the thermometer.
- When low battery shows on pager, replace batteries in the pager.

LO Reading



A reading of **Lo °F** indicates that the temperature probe is not connected to the thermometer.

Specifications

Temperature Range: +14°F to +392°F (-10°C to 200°C)

Transmission Range: 100 ft. (30 meters) RF 434MHz (open air)

Programmable Timer: 23 hour 59 minutes (Thermometer and Pager)

Temperature Probe: 3 ft

Power Thermometer: 2-AAA, IEC, LR3 batteries (not included)

Power Pager: 2-AAA, IEC, LR3 batteries (not included)

Dimensions Thermometer: 2.98" W x 0.75" D x 7" H (75.7 x 19 x 178 mm)

Dimensions Pager: 2.6" W x 1.0" D x 3.40" H (66 x 25.4 x 86.36 mm)

Warranty and Support

La Crosse Technology, Ltd. provides a 1-year limited time warranty (from date of purchase) on this product relating to manufacturing defects in materials and workmanship.

Before returning a product, please contact our friendly customer support with questions or visit our online help:

Phone: 1-608-782-1610

Online Product Support:

www.lacrossetechnology.com/support

Product Registration:

www.lacrossetechnology.com/support/register

View full warranty details online at:

www.lacrossetechnology.com/warranty_info.pdf

Warranty Address:

La Crosse Technology, Ltd
2830 S. 26th St.
La Crosse, WI 54601



Care and Maintenance

- Do not mix old and new batteries
- Do not mix Alkaline, Standard, Lithium, or Rechargeable Batteries
- Always purchase the correct size and grade of battery most suitable for intended use.
- Replace all batteries of a set at the same time.
- Clean the battery contacts and also those of the device prior to battery installation.
- Ensure the batteries are installed with correct polarity (+ and -).
- Remove batteries from equipment when it is not to be used for an extended period.
- Promptly remove expired batteries.

FCC Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device must not be co-located or operating in conjunction with any other antenna or transmitter.

Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

Caution!

The manufacturer is not responsible for any radio or TV interference caused by unauthorized changes or modifications to this equipment. Such changes or modifications could void the user authority to operate the equipment.

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Canada Statement

This device complies with CNR Industry Canada license -exempt devices.

Operation is subject to the following two conditions:

- (1) This device may not cause interference; and
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.