

## 922-818 FAQs

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### What is the distance between Thermometer and Pager?

- ✓ 100 feet in open air.

### Power Requirements

- ✓ Thermometer = 2 AAA batteries
- ✓ Pager = 2 AAA batteries

### How do I switch from Fahrenheit to Celsius?

- ✓ Press and release the MODE button three times and °F (Fahrenheit) will flash.
- ✓ Press the HR or MIN button to change to Celsius.

### How do I 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.

## How do I set the timer?

### Thermometer:

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.

### Pager:

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.

### Reset Timers:

- ✓ Hold both HR and MIN buttons together for 3 seconds to reset timer to zero.

## What does RANGE OUT mean?

- ✓ 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.

## What does Lo readings mean?

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

## Using the 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.