ACU·RITE®

Instruction Manual

Meat Thermometer with Wireless Display

model 01185

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Questions? Contact Customer Support at (262) 249-3259 or visit www.**AcuRite**.com.

SAVE THIS MANUAL FOR FUTURE REFERENCE.

ACURITE®

Congratulations on your new AcuRite product. To ensure the best possible product performance, please read this manual in its entirety and retain it for future reference.

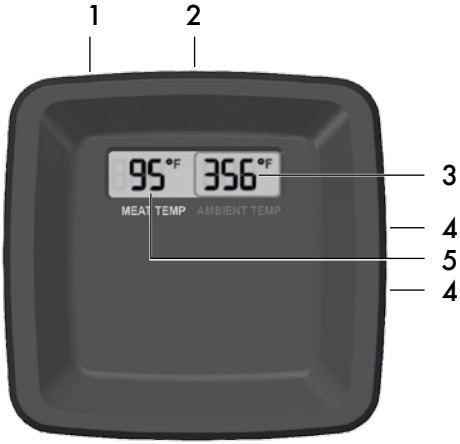
Unpacking Instructions

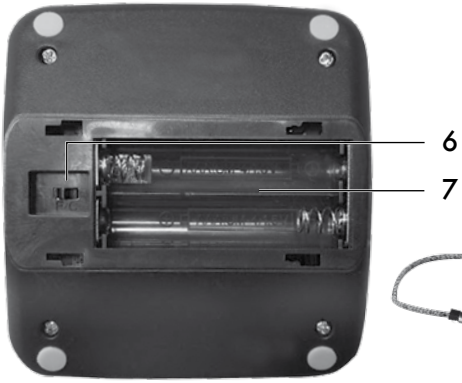
Remove the protective film that is applied to the screen prior to using this product. Locate the tab and peel off to remove.

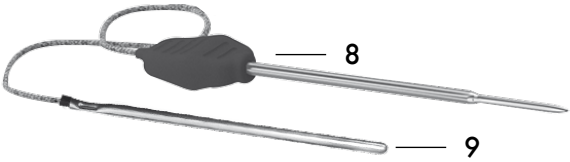
Package Contents

1. Wireless Display
2. Thermometer Base
3. Meat Temperature Probe
4. Ambient Temperature Probe
5. Instruction Manual
6. Ambient Temperature Probe Clip

Features & Benefits



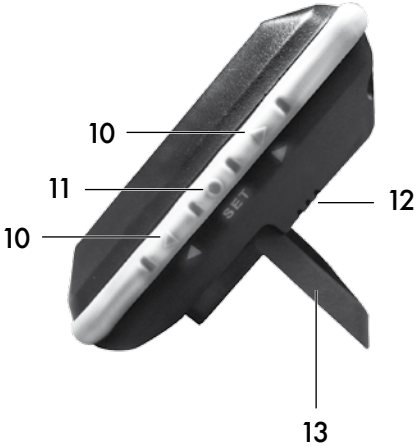


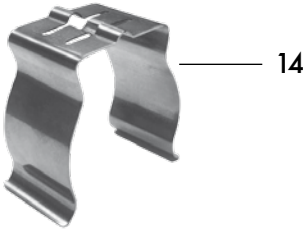


Thermometer Base

1. **POWER Button**
2. **BACKLIGHT Button**
   Press and hold for 5 seconds to activate/deactivate backlight.
3. **Current Ambient Temperature**
4. **Color-Coded Probe Plug-Ins**
5. **Current Meat Temperature**
6. **F/C Switch**
   Slide to select between Fahrenheit and Celsius.
7. **Battery Compartment**
8. **Meat Temperature Probe**
9. **Ambient Temperature Probe**
   Should not have any contact with food.

Features & Benefits





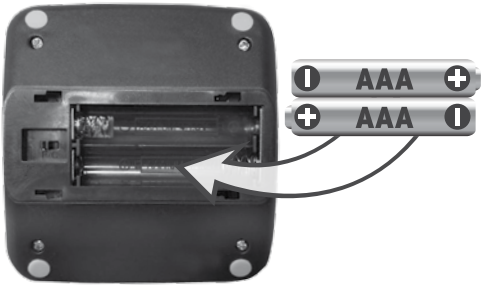
Wireless Display

1. **Target Temperature**
2. **Target Temperature Indicator**
   Select target temperature from -57°F to 572°F (-49°C to 300°C).
3. **Meat Type Indicator**
   Select from Beef, Veal, Chicken, Pork, Poultry, Lamb, Fish, Custom or Boil.
4. **Meat Doneness Setup Indicator**
   Select Rare, Medium Rare, Medium, Medium Well or Well done; temperatures based on USDA recommended guidelines.
5. **POWER Button**
6. **Meat Doneness Selection**
7. **Time Left to Cook**
   Estimation of remaining cook time, based on selections and patent-pending algorithm.
8. **Current Ambient Temperature**
9. **Current Meat Temperature**
10. **◄ and ► Buttons**
    For setup preferences.
11. **SET Button**
    For setup preferences. Press and hold for 5 seconds to disable the wireless display's button beep. Repeat to enable.
12. **Magnetic Backing**
13. **Fold-out Stand**
14. **Ambient Probe Clip**

Install or Replace Batteries

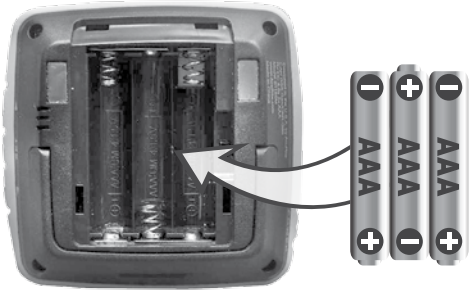
AcuRite recommends high quality alkaline batteries for the best product performance. Heavy duty or rechargeable batteries are not recommended.

Thermometer Base Setup



1. Slide off the battery compartment cover (not shown).
2. Insert 2 x AAA batteries into the battery compartment. Follow the polarity (+/-) diagram in the battery compartment.
3. Replace the battery cover.

Wireless Display Setup



1. Slide off the battery compartment cover (not shown).
2. Insert 3 x AAA batteries into the battery compartment. Follow the polarity (+/-) diagram in the battery compartment.
3. Replace the battery cover.

Select Temperature Units

To select between degrees Fahrenheit (°F) or Celsius (°C) temperature units, slide the "F/C" switch, located in the battery compartment of the thermometer base.

Using the Thermometer

1. Before operating, plug the temperature probes into the thermometer base.
2. Once batteries are installed, the LCD display will automatically turn on.
3. Press and release the "SET" button on the wireless display to cycle through the setup modes at any time.

Power the Unit ON/OFF

The wireless display and thermometer base will automatically power off after 24 hours of inactivity. To power off manually, press and hold the "POWER" button for 3 seconds.

PLEASE DISPOSE OF OLD OR DEFECTIVE BATTERIES IN AN ENVIRONMENTALLY SAFE WAY AND IN ACCORDANCE WITH YOUR LOCAL LAWS AND REGULATIONS.

BATTERY SAFETY: Clean the battery contacts and also those of the device prior to battery installation. Remove batteries from equipment that will not be used for an extended period of time. Follow the polarity (+/-) diagram in the battery compartment. Promptly remove dead batteries from the device. Dispose of used batteries properly. Only batteries of the same or equivalent type as recommended are to be used. DO NOT incinerate used batteries. DO NOT dispose of batteries in fire, as batteries may explode or leak. DO NOT mix old and new batteries or types of batteries (alkaline/standard). DO NOT use rechargeable batteries. DO NOT recharge non-rechargeable batteries. DO NOT short-circuit the supply terminals.

Food Preparation

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. The USDA recommends certain guidelines be met when preparing meat and seafood. Please adhere to the recommended cooking temperatures.

USDA Recommended Guidelines	
Product	**Minimum Internal Temperature & Rest Time**
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (62.8 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71.1 °C)
All Poultry	165 °F (73.9 °C)
Fish & Shellfish	145 °F (62.8 °C)

For more information on food preparation safety, visit:

https://www.fsis.usda.gov

Meat Type Setup

1. When the wireless display is first powered on, the meat type will flash on the display.
2. To adjust the meat type, press and release the ◄ or ► buttons to cycle through meat type presets.

   The preference set order is as follows: CUSTOM, FISH, LAMB, POULTRY, PORK, CHICKEN, VEAL, BEEF, BOIL.
3. To save your selection, press and release the "SET" button when the desired meat type is displayed.

Meat Doneness Setup

1. Once Meat Type has been selected, Meat Doneness will flash on the display.
2. Press and release the ◄ and ► buttons to cycle through the available meat doneness selections.

   The preference choices are: RARE, MEDIUM RARE, MEDIUM, MEDIUM WELL and WELL DONE.

   NOTE: Not all meat types offer all five doneness options. In some cases, a doneness option is not available at all.
3. As you move through the options, Target Temperature shown on the display will automatically update based on the selection.
4. To save your selection, press and release the "SET" button when the desired meat doneness is displayed.

Target Temperature Setup

As noted above, Target Temperature shown on the display will automatically be set based on the Meat Doneness selection. However, you are able to adjust the target temperature manually.

1. Make your Meat Type and Meat Doneness selections and press "SET".
2. Press and release the ◄ and ► buttons to increase or decrease your target temperature.
3. As you make the adjustment, the Meat Type shown on the display will change to Custom.
4. To save your selection, press and release the "SET" button.

Current Temperature

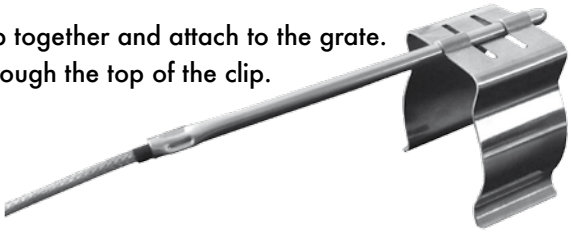
1. Insert the narrow end of the temperature probe into the thickest part of the food being cooked. Be sure the tip is not touching bone, gristle, the pan or inserted into the cavity of fowl.
2. Current internal temperature of the meat will show on the display.
3. When the current temperature of the food reaches the target temperature, the wireless display will beep.

Be careful when touching the temperature probe and probe wire if it has been in or near hot food or surfaces.

Ambient Temperature

Monitor the temperature in your oven, grill or smoker with the ambient temperature probe.

1. Adjust the ambient probe clip to fit the size of your cooking grate by bending as needed.
2. Squeeze both sides of the clip together and attach to the grate.
3. Thread the ambient probe through the top of the clip.



IMPORTANT: Keep the ambient probe cord away from food at all times, even while cooking.

Time Left to Cook

Time Left to Cook estimates the amount of time food needs to cook. Cook time is determined by measuring and monitoring the cooking process, then applying a series of estimating methods.

Time Left to Cook is designed to work best with large oven roasted meats, but can also be used for other cooking applications.

1. Turn the wireless display on and confirm desired settings including the Target Temperature.
2. For optimum performance, probe should be inserted into the thickest part of the meat and plugged in at the start of the cooking process. Do not remove the probe or power the unit off during cooking.

3. Once cooking begins, the rising temperature automatically prompts the wireless display to calculate estimated cook time. The display shows rotating dashes during the calculation process. Once the internal food temperature reaches 105°F (41°C), the calculation will be displayed.
4. When estimated time left to cook expires (or reaches 0:00), an audible beep sounds on the wireless display. In most cases, time left to cook automatically adjusts for changes in the cooking process, however the following actions may impact its accuracy:

- Removing food from the oven
- Adding cool liquids to cooking food
- Changing the oven temperature during cooking
- Disconnecting or removing the probe during cooking
- In some cases, basting

If you feel Time Left to Cook estimation has been compromised, reset the wireless display by pressing and holding the "POWER" button to power OFF and press again to power back ON.

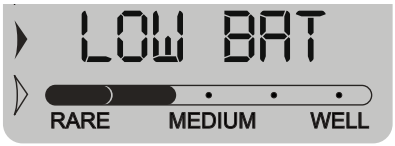
Backlight

Wireless Display: Press and release any button to momentarily illuminate the display for 10 seconds. From normal operation mode, press and HOLD the ◄ and ► buttons simultaneously for 5 seconds to keep display illuminated. Display will remain illuminated until those steps are repeated, or the batteries are removed.

Thermometer Base: Press and hold the "BACKLIGHT" button for 5 seconds to activate the backlight. Display will remain illuminated until those steps are repeated, or the batteries are removed.

Warning Messages

When the wireless display reads "LOW BAT", replace batteries. Display will indicate whether the base and/or the display require new batteries.



Check Probe

"CHECK PROBE" indicates a probe error and is shown with a diagnostic code:

Diagnostic Code	Problem	Solution
E1	Probe cord is not connected to the wireless display.	Verify cord connection is secure or reconnect cord.
E2	Probe cord is not functioning properly. Cord may have been damaged or exposed to extreme heat.	Check the wire and connection for damage or excessive heat. Replace cord.

Troubleshooting

Problem	Possible Solution
Check Probe	• Review Warning Messages (see table above).
Display screen not working	• Check that the batteries are installed correctly. Batteries may need to be replaced.

If your AcuRite product does not operate properly after trying the troubleshooting steps, visit www.AcuRite.com or call (262) 249-3259 for assistance.

Care & Maintenance

Store in a dry location at room temperature. Clean wireless display with a soft, damp cloth. Temperature probe should be wiped clean with warm water immediately after direct contact with foods.

DO NOT place thermometer base or wireless display on or near hot surfaces. DO NOT heat beyond wireless display's temperature capacity. DO NOT use the base or display in the oven. DO NOT wash in dishwasher. DO NOT immerse in water or use caustic cleaners or abrasives. DO NOT allow any part of the temperature probe or probe wire to come into direct contact with flames or flare-ups. DO NOT bend or crimp the temperature probe cord. DO NOT lift or move the thermometer base by the temperature probe wire connection.

Specifications

TEMPERATURE RANGE	-57°F to 572°F (-49°C to 300°C) Probe cord heat resistant up to 700°F (371°C)
REMAINING COOK TIME RANGE	9 hours, 59 minutes
WIRELESS RANGE	200 ft / 60 m depending on home construction
POWER	Thermometer Base: 2 x AAA alkaline batteries
	Wireless Display: 3 x AAA alkaline batteries

Customer Support

AcuRite customer support is committed to providing you with best-in-class service. **For assistance**, please have the model number of this product available and contact us in any of the following ways:

(262) 249-3259

Visit us at www.**AcuRite**.com

- Installation Videos
- Instruction Manuals
- Replacement Parts
- Register your Product
- Support User Forum
- Submit Feedback & Ideas

IMPORTANT PRODUCT MUST BE REGISTERED TO RECEIVE WARRANTY SERVICE

PRODUCT REGISTRATION

Register online to receive 1 year warranty protection

www.**AcuRite**.com

Limited 1-Year Warranty

AcuRite is a wholly owned subsidiary of Chaney Instrument Company. For purchases of AcuRite products, AcuRite provides the benefits and services set forth herein. For purchases of Chaney products, Chaney provides the benefits and services set forth herein.

We warrant that all products we manufacture under this warranty are of good material and workmanship and, when properly installed and operated, will be free of defects for a period of one year from the date of purchase.

Any product which, under normal use and service, is proven to breach the warranty contained herein within ONE YEAR from date of sale will, upon examination by us, and at our sole option, be repaired or replaced by us. Transportation costs and charges for returned goods shall be paid for by the purchaser. We hereby disclaim all responsibility for such transportation costs and charges. This warranty will not be breached, and we will give no credit for products which have received normal wear and tear not affecting the functionality of the product, been damaged (including by acts of nature), tampered, abused, improperly installed, or repaired or altered by others than our authorized representatives.

Remedy for breach of this warranty is limited to repair or replacement of the defective item(s). If we determine that repair or replacement is not feasible, we may, at our option, refund the amount of the original purchase price.

THE ABOVE-DESCRIBED WARRANTY IS THE SOLE WARRANTY FOR THE PRODUCTS AND IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. ALL OTHER WARRANTIES OTHER THAN THE EXPRESS WARRANTY SET FORTH HEREIN ARE HEREBY EXPRESSLY DISCLAIMED, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTY OF MERCHANTABILITY AND THE IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

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We further disclaim liability from personal injury relating to our products to the extent permitted by law. By acceptance of any of our products, the purchaser assumes all liability for the consequences arising from their use or misuse. No person, firm or corporation is authorized to bind us to any other obligation or liability in connection with the sale of our products. Furthermore, no person, firm or corporation is authorized to modify or waive the terms of this warranty unless done in writing and signed by a duly authorized agent of ours.

In no case shall our liability for any claim relating to our products, your purchase or your use thereof, exceed the original purchase price paid for the product.

Applicability of Policy

This Return, Refund, and Warranty Policy applies only to purchases made in the United States and Canada. For purchases made in a country other than the United States or Canada, please consult the policies applicable to the country in which you made your purchase.

Additionally, this Policy applies only to the original purchaser of our products. We cannot and do not offer any return, refund, or warranty services if you buy products used or from resale sites such as eBay or Craigslist.

Governing Law

This Return, Refund, and Warranty Policy is governed by the laws of the United States and the State of Wisconsin. Any dispute relating to this Policy shall be brought exclusively in the federal or State courts having jurisdiction in Walworth County, Wisconsin; and purchaser consents to jurisdiction within the State of Wisconsin.

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Weather Alert Radio

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