



# Remote Thermometer

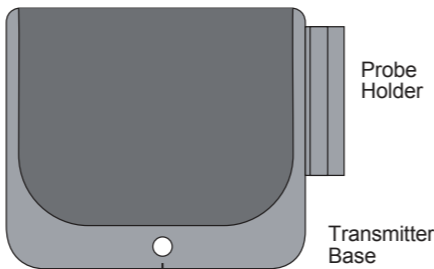
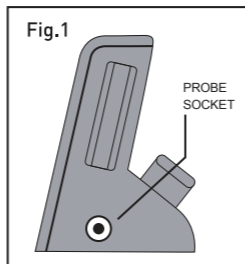
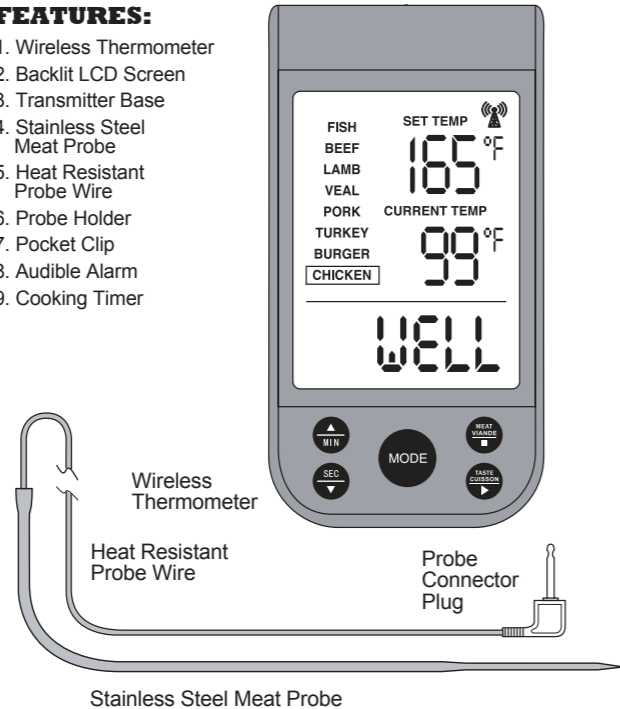
## User Manual

Model # 6315



### FEATURES:

1. Wireless Thermometer
2. Backlit LCD Screen
3. Transmitter Base
4. Stainless Steel Meat Probe
5. Heat Resistant Probe Wire
6. Probe Holder
7. Pocket Clip
8. Audible Alarm
9. Cooking Timer



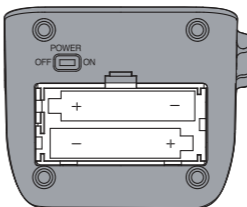
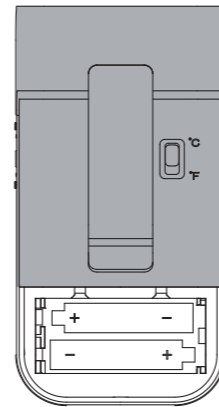
### LED INDICATOR LIGHT

The indicator light in the center of the transmitter base flashed BLUE to indicate that a temperature reading is being transmitted.

### BATTERY INSTALLATION

#### WIRELESS THERMOMETER

1. Remove the battery cover on the back of the wireless thermometer.
2. Insert 2 AAA 1.5 V batteries as indicated by the polarity symbols (+ / -). Replace the battery cover.



#### TRANSMITTER BASE

1. Remove the battery cover on the bottom of the transmitter base.
2. Insert 2 AAA 1.5 V batteries as indicated by the polarity symbols (+ / -). Replace the battery cover.

Transmitter requires 2 "AAA" batteries (not included).  
Wireless receiver requires 2 "AAA" batteries (not included).

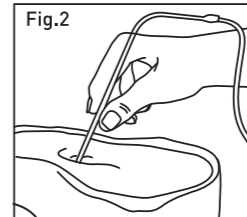
### OPERATING INSTRUCTIONS:

#### 1. CONNECTING THE PROBE

Locate the probe socket on the right side of the transmitter base. Insert the probe connector-plug into the socket (see Fig. 1).

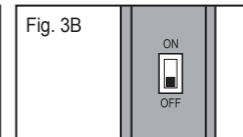
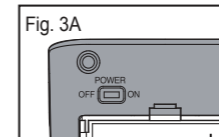
#### 2. PROBE INSERTION

Insert probe tip into the center of the thickest part of the meat, taking care not to pierce through it (see Fig. 2). Do not expose any part of the probe to open flames.



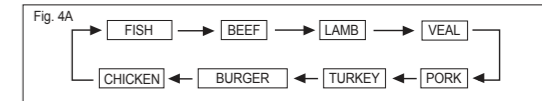
#### 3. POWERING ON

Locate the power switch on the bottom of the transmitter base (see Fig. 3A). Move the switch to the ON position. An LED indicator light will flash BLUE to indicate a signal is being transmitted. Located the power switch on the side of the wireless thermometer. Move switch to the ON position (see Fig. 3B). Connection will establish automatically. Turn OFF power of transmitter base and wireless thermometer when not in use.



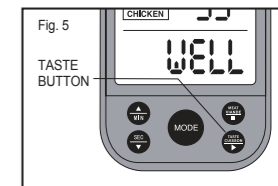
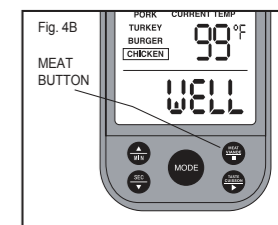
#### 4. SELECT MEAT TYPE

Press "MEAT" button to navigate and select the desired meat type (see Fig. 4A). Each press will change the display in the following sequence (see Fig. 4B).



#### 5. SELECT TASTE LEVEL

Press "TASTE" button to select the doneness level: Rare, Medium Rare, Medium, Medium Well, or Well Done (see Fig. 5). The target temperature appears on the LCD screen. Begin cooking. The cooking alerts will sound when the meat has reached the target temperature. Burger, Turkey, Chicken, and Fish have only a doneness level of Well.



### SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install this product.

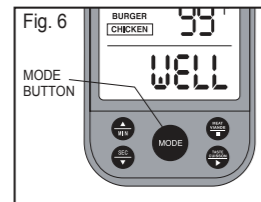
## 6. MANUALLY SET TARGET TEMPERATURE

Press and hold "MODE" for 3 seconds.

Press "MIN" ▲ and/or "SEC" ▼ button(s) to select your desired temperature.

Your target temperature will appear on the LCD screen. Begin cooking. The cooking alerts will sound when the meat has reached the target temperature.

To return to preset temperatures, receiver unit must be turned off and back on.



## 7. °C/°F TEMPERATURE DISPLAY

Locate °C/°F switch on the back of the Remote Thermometer. Slide switch to select Fahrenheit or Celsius temperature scale.

## 8. BACKLIGHT

Press any button while powered ON to illuminate the backlight.

## 9. COUNT-UP/COUNT-DOWN TIMER

Press "MODE" to select timer function. To set a count-down time, press "MIN" and/or "SEC" button(s). Press "START" button to start count-down. If no count-down time is set, press "START" button to count up. To clear timer, press "STOP" button to pause count-down or count-up. Once paused, press "MIN" and "SEC" buttons at the same time to reset to zero. Once a count-down has finished, the unit will beep. To silence the alert press any button.

**NOTE:** The timer will count up to or down from 99:59.

## CARE AND MAINTENANCE

Unplug stainless steel meat probe from transmitter base. Wash probe before use. Hand wash stainless steel meat probe ONLY using mild soap and hot water. Rinse thoroughly. Dry completely with a soft cloth.

### CAUTION:

Stainless steel meat probe and probe wire will become extremely hot during use. Remove probe from meat using an oven mitt and allow to cool. Remove probe prior to slicing into meat.

Remote Thermometer is NOT weather resistant. Store indoors.

**WARNING:** The meat probe is designed to measure internal meat temperature and has an operational range between -58°F and 572°F (-50°C and 300°C). Exposing the probe tip to temperatures above 572°F could cause damage to the temperature sensor.

**WARNING:** DO NOT MIX old and new batteries. DO NOT MIX alkaline, standard (carbon-zinc) or rechargeable (nickel-cadmium) batteries. DO NOT dispose of batteries in fire. Batteries may explode or leak. Please dispose of batteries properly. Remove the batteries when not in use for an extended period of time. Batteries could leak causing corrosion.

TROUBLESHOOTING		
<b>PROBLEM</b> Current temperature does not appear on LCD upon powering ON	<b>POSSIBLE CAUSE</b> Interference	<b>CORRECTIVE ACTION</b> Place wireless transmitter close to transmitter base. Turn both units ON and OFF until a connection is established. If problem persists, check batteries.
<b>PROBLEM</b> Current temperature does not appear on LCD during use	<b>POSSIBLE CAUSE</b> Out of range	<b>CORRECTIVE ACTION</b> Move wireless transmitter close to transmitter base to reestablish a connection. If a connection does not establish automatically, turn both units ON and OFF until a connection is established.
<b>PROBLEM</b> Meat over/under cooked	<b>POSSIBLE CAUSE</b> Probe not centered in the thickest part of meat	<b>CORRECTIVE ACTION</b> For best results, make certain the probe is positioned perfectly.
<b>PROBLEM</b> "H" is displayed instead of current temperature	<b>POSSIBLE CAUSE</b> Probe temperature sensor has exceeded 572°F (300°C).	<b>CORRECTIVE ACTION</b> Remove probe from heat immediately and allow to cool. Turn transmitter base OFF and unplug the probe wire. Reconnect probe and test by powering ON and establishing a connection. If the LCD still displays "H" then the probe sensor has been damaged. Please call customer service to replace.

**FCC CAUTION:** Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

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, and (2) this device must accept any interference received, including interference that may cause undesired operation.

**NOTE:** 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 a 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.

Customer Service: (912) 638-4724  
Visit Us at: [www.CharGriller.com](http://www.CharGriller.com)

(Made in China)