BIOS Professional Wireless Meat Thermometer
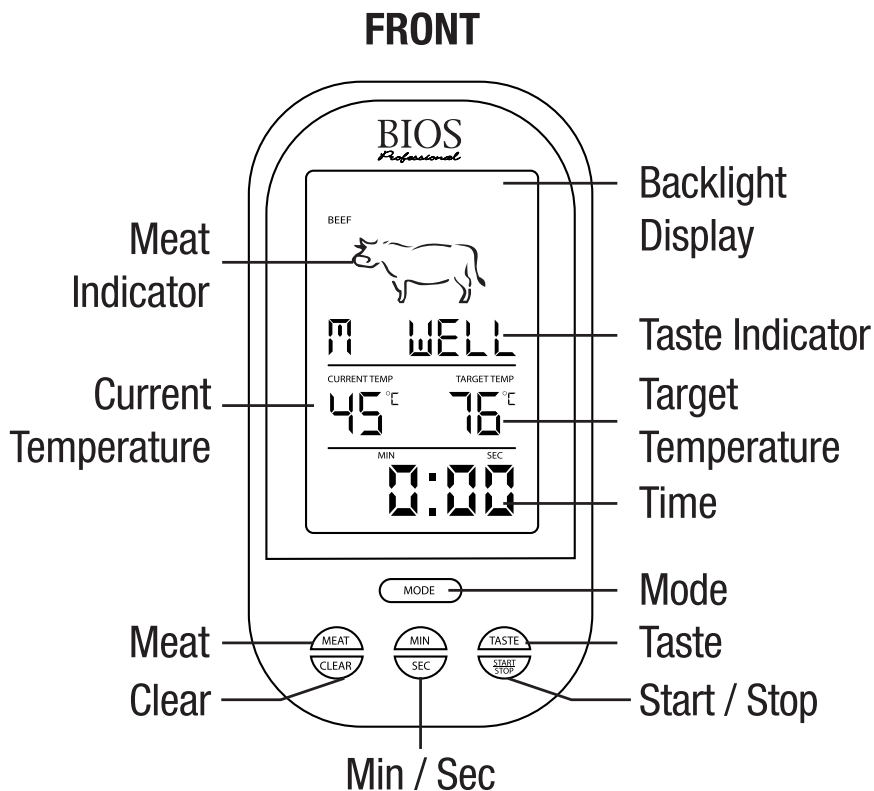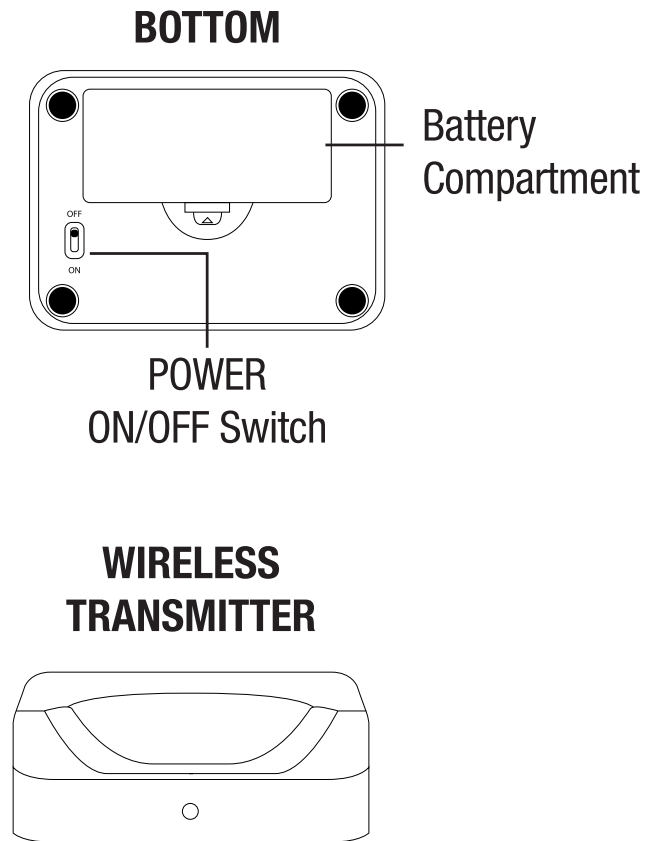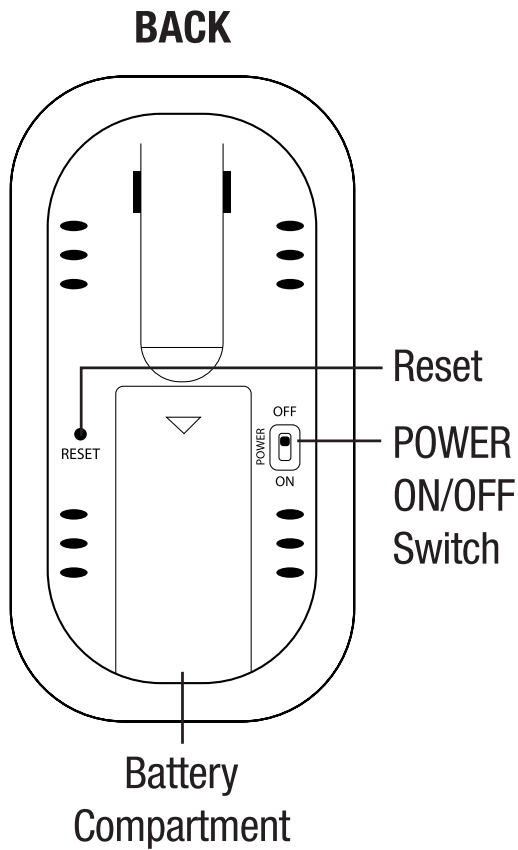## Model: 132HC

Thank you for purchasing the Wireless Meat Thermometer. This unit was designed to provide accurate temperature measurements when cooking a variety of meats.

Features:

- Pre-programmed cooking temperature for different meats and tastes
- Select taste setting: rare to well done
- Displays preset and actual cooking temperatures
- Alarms when target temperature is reached
- Temperature range: 32°F to 482°F (0°C to 250°C)
- Stainless steel probe with 1 m (39") heat resistant wire
- °C/°F switchable
- Blue backlight
- 99:59 (min:sec) count down and up timer
- Wireless transmission up to 20 meters (65 feet)

FRONT

Meat Indicator

Current Temperature

Meat

Clear

Min / Sec

Backlight Display

Taste Indicator

Target Temperature

Time

Mode

Taste

Start / Stop

Probe

BACK

Reset

POWER ON/OFF Switch

RESET

POWER OFF ON

Battery Compartment

BOTTOM

Battery Compartment

POWER ON/OFF Switch

OFF ON

WIRELESS TRANSMITTER

This thermometer has been pre-programmed with ideal temperatures and taste levels for most types of meat.

Meat / Taste Selection	Well Done	Medium Well	Medium	Medium Rare	Rare
Beef	170°F (76°C)	165°F (73°C)	160°F (71°C)	145°F (62°C)	140°F (60°C)
Lamb	170°F (76°C)	165°F (73°C)	160°F (71°C)	145°F (62°C)	
Veal	170°F (76°C)	160°F (71°C)	145°F (62°C)	140°F (60°C)	
Hamburger	160°F (71°C)				
Pork	170°F (76°C)	165°F (73°C)	160°F (71°C)		
Turkey / Chicken	175°F (79°C)				
Fish	137°F (58°C)				

A. Installing the Battery in the Monitor

1. Remove the battery compartment cover on the back of the monitor.
2. Insert 2 AAA batteries as indicated and replace the battery cover.
3. Switch the power switch on the back of the monitor to ON.

B. Installing the Battery in the Transmitter

1. Remove the battery compartment cover on the bottom of the transmitter.
2. Insert 2 AAA batteries as indicated and replace the battery cover.
3. Switch the power switch on the bottom of the transmitter to ON.
4. Once the transmitter is turned on a red LED light will flash on the transmitter 3 times and the current temperature will be displayed on the monitor.

NOTE: If the probe is not connecting to the transmitter the current temperature will display as "LLL".

IMPORTANT: The transmitter will transmit the temperature every 30 seconds if the temperature does not change. Once the temperature changes the transmitter will update automatically.

C. Meat Selection

To select the type of meat you want to cook, press the **MEAT** button. The monitor displays the type of meat the thermometer is ready to measure. Each press will change the display in the following sequence:

| BEEF | LAMB | VEAL | HAMBURGER |

| PORK | TURKEY | CHICKEN | FISH |

D. Taste Selection

To select the taste level of the meat you want to cook, press the **TASTE** button. The different taste options are:

WELL / M WELL / MEDIUM / M RARE / RARE

The corresponding preset temperature will show on the monitor as "**Target Temp**".

E. Manually Setting Target Temperature

1. Press and hold the **MODE** button for 3 seconds, "Target Temp" will start to flash.
2. Press **MIN** or **SEC** buttons to select the desired temperature.
3. Press the **MODE** button to confirm your setting.

NOTE: Once the desired temperature is reached the monitor will start to beep and the "Current Temp" will begin to blink.
- To stop the alarm temporarily, press the **MODE** button.
- To stop the alarm completely, remove the probe from the meat.

F. Thermometer Placement

Insert the tip of the probe into the thickest part of the meat. The probe should be placed on the side of the meat. This allows for the meat to be turned during cooking.

Avoid touching bone, fat or gristle. Place the long stainless steel probe into the meat and feed the heat resistant wire away from the meat. Never place the transmitter in an oven or barbeque.

G. Selecting °C or °F

Press the **MODE** button to switch between Celsius and Fahrenheit.

H. Count Up / Countdown Timer

The count up and countdown timer operates independently of the temperature sensor.
1. To start the count up timer press the **START/STOP** button when `0:00` is displayed on the monitor.
2. To start the countdown timer, first set the minutes and seconds. Press the **MIN** button to set the minutes and press the **SEC** button to set the seconds.
3. Press the **START/STOP** button to start the countdown timer.

4. To reset press the **CLEAR** button.
5. Once the countdown has finished, the monitor will beep and the **MIN:SEC** will flash on the screen. Press any button to stop the alarm.

I. Backlight

Press the **LIGHT** button to illuminate the screen for 5 seconds. The backlight will also turn on when any button is pressed when changing settings.

J. Display Functions

Meat Indicator	Displays type of meat selected for cooking
Taste Indicator	Displays specific taste selected
Current Temp	Displays internal meat temperature from probe tip
Target Temp	Displays pre-programmed cooking temperature for meat type and manually set cooking temperatures

CAUTIONS

- Always wear a heat resistant glove to touch the stainless steel probe or heat resistant wire during, or just after cooking.
- Hand wash the stainless steel probe thoroughly between uses (probe is not dishwasher safe).
- Keep the stainless steel probe and heat resistant wire away from children. If the meat temperature does not appear on the screen after the probe has been inserted into the meat, check to make sure the plug from the probe is securely inserted into the side of the transmitter.
- **DO NOT** place the monitor in direct sunlight, or let it come in direct contact with moisture or hot surfaces.
- **DO NOT USE THE PRE-PROGRAMMED THERMOMETER IN A MICROWAVE OVEN.**
- This probe is for measuring the temperature of meat and poultry, not for oven temperatures.
- **DO NOT** submerse the probe in water. Moisture inside the probe's plug or the thermometer might cause an incorrect temperature reading. Always wipe the probe's plug before plugging into the transmitter.
- **DO NOT** expose probe or probe wire to open flames of barbeque. Doing so can deteriorate the probe.

Industry Canada / FCC Statement

One Year Warranty

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