

Barbecue thermometer



Reference : GS68
Version : 1.4
Language : English

User Manual

Thank you to have purchased a product brand LIVOO. We take great care in design, ergonomics and simple use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is available too on our website www.livoo.fr

General Instructions

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE PARTICULARLY BEFORE THE FIRST USE. A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed; we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Before using the product, read and follow all warnings and instructions in this manual, even if you are familiar with this product.
2. This product is not a toy. Keep it out of the reach of children and pets.
3. Children must not be allowed to use the device.
4. Product consisting of small parts. If swallowed, they could cause a choking hazard.
5. Do not modify the product in any way.
6. Do not drop the device or subject it to any mechanical impacts.
7. It is recommended to remove the batteries when the appliance is intended to be unused for long periods of time.

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8. Do not expose the device to liquids. The device is not waterproof. Avoid all direct contact with water or other liquids.
9. Clean the thermometer after each use.
10. Do not open or repair the device yourself, otherwise its warranty is invalidated.

PRODUCT SPECIFICATIONS

- Backlit LCD screen
- 8 choices of meat and fish possible
- Different pre-programmed firing types
- Stainless steel waterproof probe
- Temperature measurement between 0°C and 250°C
- Wireless transmission
- Timer and alarm function
- °C/°F temperature display selected
- Range up to 30 meters

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DESCRIPTION



USE

Set the thermometer on

- Insert 4 AAA batteries not included: two in the base and two in the thermometer.
- Activate the "POWER" switch on the back of the thermometer and the base to control the power on/off. Transmitter
- After both parts have been switched on, the red LED in the middle of the base flashes three times in succession.
- Plug the probe connector to the transmitter socket. Insert tip of the probe into the center of the meat, taking care not to pierce through it. Do not expose any part of the probe to open flames.
- The thermometer is now ready to measure the temperature.

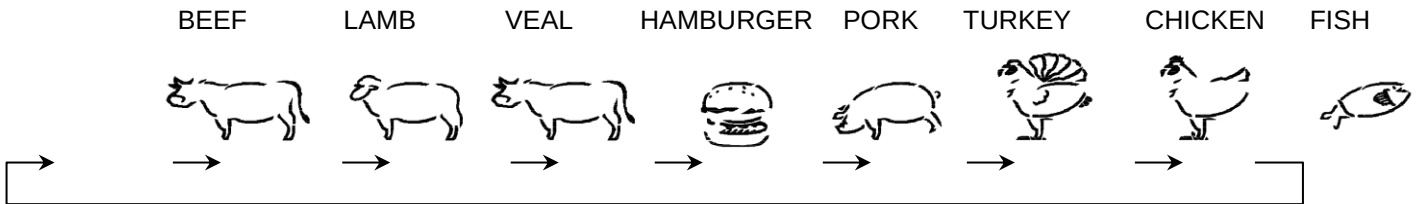
Note:

Temperature data is transmitted between the sensor and the thermometer every 30 seconds. If the temperature remains unchanged the monitor will not transmit any signal, if there is an increase of more than one degree the transmitter will emit an audible signal.

Select meat type and taste level

- Press "MEAT" button to change the type of meat. Each press will change the display in the following sequence

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- Press "TASTE" button to select the doneness level (Rare, Medium Rare, Medium, Medium Well or Well Done).
- Begin Cooking
- The cooking alerts will sound when the meat has reached the target temperature.

Manually set target temperature

- Insert the probe into the meat as shown above.
- Press and hold down "MODE" button for 3 seconds to switch to manually set the temperature patterns,
- Press "MIN" and "SEC" to select your desired temperature.
- Press "MODE" button to confirm your setting
- Your target temperature will appear on the LCD screen.
- Begin cooking.
- The cooking alerts will sound as described above.

Note:

The temperature is displayed either in °C or °F. To select Fahrenheit or Celsius, Briefly pressing the "MODE" button allows you to switch between the individual models.

Use the timer

The timer can be used independently of the temperature sensor.

If no timer is set, the timer will act as a stopwatch.

Setting the timer:

- Use the MIN and SEC keys
- Press the " ^{START}STOP " button to start.
- Press the " ^{START}STOP " button again to pause the timer,
- Once paused, press the "CLEAR" button to reset.

When the timer is finished, the unit will beep. To silence the alert, press any button.

CLEANING AND MAINTENANCE

- Clean the probe with water and a mild detergent.
- To clean the main unit and the prob, use a damp cloth

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**Correct disposal of the unit
(Electrical and Electronic Equipment)**

(Applicable in the European Union and the rest of Europe that have adopted separate collection systems countries)

The European Directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal household waste stream.

Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The symbol of the crossed out dustbin is marked on all products to remind the obligations of separate collection.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their product.



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- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice