

## General information

**Before you use this digital BBQ thermometer, read through the instruction manual and store it in a safe place!**



This instruction manual is part of this digital BBQ thermometer. It contains important information on setup and handling.

Before using the digital BBQ thermometer, read the instruction manual carefully. This particularly applies for the safety notes. Non-observance of this instruction manual may cause damage to the digital BBQ thermometer.

This instruction manual is based on the standards and rules in force in the European Union. When abroad, you must also observe country-specific guidelines and laws.

Store the instruction manual for further use. Make sure to include this instruction manual when passing the digital BBQ thermometer on to third parties.

## Explanation of symbols

The following symbols and signal words are used in this instruction manual, on the digital BBQ thermometer or on the packaging.



**WARNING!** This signal word designates a hazard with moderate degree of risk which may lead to death or severe injury if not avoided.



**CAUTION!** This signal word designates a hazard with low risk that, if not avoided, may result in minor or moderate injury.



**NOTICE!** This signal word warns of possible damage to property or provides you with useful additional information regarding assembly or operation.



This digital BBQ thermometer complies with part 15 of the FCC rules.



## Checking the digital BBQ thermometer and scope of delivery



### **NOTICE!** **Risk of damage!**

If you are not cautious when opening the packaging with a sharp knife or other pointy object, you may quickly damage the digital BBQ thermometer.

– Therefore, be very careful when opening.

1. Take the digital BBQ thermometer out of the packaging.
2. Check whether the digital BBQ thermometer or the individual parts exhibit damage. If this is the case, do not use the digital BBQ thermometer. Contact the manufacturer via the service address indicated on the warranty card.
3. Check to make sure that the delivery is complete (see **fig. A**).

# Safety

## Proper use

For improved readability, the digital BBQ thermometer will only be referred to as the “barbecue thermometer”; it is designed exclusively for measuring and monitoring the internal temperature of food being barbecued. The barbecue thermometer is exclusively intended for private use indoors. It is not suitable for commercial application. The barbecue thermometer is only intended for private use and is not suitable for commercial purposes.

Only use the barbecue thermometer as described in this instruction manual. Any other use will be deemed as not in accordance with the instructions and may lead to damage of property and/or injury to persons.

The manufacturer or vendor cannot be held liable for damages incurred through improper or incorrect use.

## Safety notes

Carefully read through this instruction manual before using the barbecue thermometer for the first time. Familiarise yourself with how to use it, the various settings and functions. Observe all safety notes and operating instructions and adhere to them at all times in order to rule out any potential risks and dangers.



**WARNING!**  
**Burn hazard!**

Handling the barbecue thermometer improperly may result in injury.

- Make sure that there is no risk of other persons, especially children, or animals burning themselves on the barbecue thermometer.
- Always wear barbecue gloves when touching the temperature sensor or the transmission cable during or after use.



**WARNING!**  
**Danger for children and persons with impaired physical, sensory or mental capacities (e.g. partially disabled persons, older persons with reduced physical and mental capacities) or lack of experience and knowledge (e.g. older children).**

- This barbecue thermometer may be used by children ages eight and over as well as persons with impaired physical, sensory or mental capacities or those lacking experience and knowledge if they are supervised or have been instructed in how to safely use the barbecue thermometer and have understood the risks associated with operating it. Children may not play with the barbecue thermometer. Cleaning and user maintenance must not be performed by children.
- Do not leave the barbecue thermometer unattended while in operation.
- Do not allow children to play with the packaging wrapper. They may get caught in it and suffocate.
- Keep children away from the temperature sensor.



**NOTICE!**  
**Risk of damage!**

Improper handling of the barbecue thermometer may result in damage.

- Never use the barbecue thermometer in a microwave or oven.
- Keep the barbecue thermometer and its accessories away from open fire and hot surfaces.
- Do not expose the base unit and the receiver to direct sunlight.
- Do not connect the barbecue thermometer to an external timer or separate telecontrol system.
- Do not kink the thermometer cable and do not lay it over sharp edges.
- Do not allow the base unit and the receiver to come into contact with moisture.
- Never store the barbecue thermometer so that it is at risk of falling into a bath tub or washbasin.
- Always switch off the barbecue thermometer if you don't use the barbecue thermometer, if you clean it or if a fault occurs.

## Safety notes for batteries



### **WARNING!**

#### **Danger of explosion!**

Batteries may explode if they are excessively heated up.

- Do not subject the barbecue thermometer to direct sunlight to prevent the batteries from becoming too hot.
- Don't heat up the batteries and don't throw them in an open fire.



### **WARNING!**

#### **Risk of chemical burns from battery acid!**

The older the batteries, the greater the risk of battery acid being leaked. Leaking battery acid may lead to chemical burns.

- Do not allow battery acid to come into contact with skin, eyes or mucus membranes.
- In the event of contact with battery acid, immediately flush the applicable areas with plenty of clean water and consult a physician if necessary.



- Immediately consult a physician if children or animals have swallowed a battery.



**NOTICE!**  
**Risk of damage!**

Improper handling of the batteries may result in damage.

- Remove all batteries if you do not use the barbecue thermometer for a prolonged period of time.
- Do not subject the batteries to extreme temperatures, direct sunlight or fire. Never place the barbecue thermometer on a hot surface or heat source. Battery acid that is leaked may cause injury and damage to property.
- Never insert the batteries in the battery compartment incorrectly – contrary to the instructions. Always make sure that they are properly positioned with the correct polarity (+ and -) as illustrated in the battery compartment.




- Only replace batteries with equivalent batteries or batteries of the same type. Do not use new and used batteries together. Only use batteries of the same type and from the same manufacturer.

## First use

### Basic cleaning

- Remove the packaging material and all protective foils.
- Clean all parts of the barbecue thermometer before first use as described in the chapter “Cleaning”.

### Assembling the digital BBQ thermometer

1. Check whether the package contents are complete and that the parts of the barbecue thermometer are undamaged.
2. Sort all parts of the barbecue thermometer as indicated on the fold-out page of the assembly instructions.
3. Take the receiver , open the cover of the battery compartment  and insert two of the enclosed batteries  in the battery compartment with the indicated polarity (see **fig. B**).

4. Close the battery compartment and switch the receiver on with the switch **3** (> **ON**). Once the indicator appears on the display **2** of the receiver, the receiver is operational.
5. Take the base unit **5** and open the battery compartment **11** on the bottom of it. Insert two of the enclosed batteries **10** in the battery compartment with the indicated polarity (see **fig. C**).
6. Close the battery compartment and switch the base unit on with the switch **9** (**POWER ON**).
7. Take the temperature sensor **6** and insert the plug at the end of the transmission cable in the jack of the base unit (see **fig. A**).  
The power indicator on the base unit will illuminate.  
The barbecue thermometer is now operational.
8. Push various buttons to test whether all functions of the barbecue thermometer are accessible.
9. Switch the receiver and the base unit back off. Affix the enclosed fastening clip **22** for attaching it to clothing (bag, belt) to the receiver (see **fig. H**) and affix the enclosed Velcro strip **23** to the base unit (see **fig. G**) to attach it to the place of use (barbecue).



## NOTICE!

As soon as the base unit **5** has been switched on and the temperature sensor is connected with the base unit, the current temperature will appear as **CURRENT TEMP** **13** on the display **2** of the receiver **1** (see **fig. A**). If no current temperature is shown, check whether the connector plug of the temperature sensor **6** has been correctly inserted in the jack of the base unit.

## Operation

Prepare the digital BBQ thermometer in accordance with the instructions for first-time use. Switch the receiver and the base unit on and connect the temperature sensor to the base unit.

## Selecting the type of food and cooking level

Sort the food according to type and cooking level. Use the switch **8** (**fig. C**) in the battery compartment of the receiver to select the format for displaying the temperature (**°C or °F**).

<b>Food/ Cooking level</b>	<b>WELL Well done</b>	<b>M WELL Medium well</b>	<b>MEDIUM Medium</b>	<b>M RARE Medium rare</b>	<b>RARE Rare</b>
<b>Beef</b>	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	66 °C 150 °F	63 °C 145 °F
<b>Lamb</b>	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F	63 °C 145 °F	
<b>Calf</b>	74 °C 165 °F	71 °C 160 °F	66 °C 150 °F	63 °C 145 °F	
<b>Pork</b>	77 °C 170 °F	74 °C 165 °F	71 °C 160 °F		
<b>Turkey</b>	74 °C 165 °F				
<b>Chicken</b>	74 °C 165 °F				
<b>Hamburger</b>	71 °C 160 °F				
<b>Fish</b>	63 °C 145 °F				



## **WARNING!** **Burn hazard!**

The temperature sensor and transmission cable may become hot.







- Always wear barbecue gloves when touching the temperature sensor or the transmission cable during or after use.
- Do not use the barbecue thermometer and its components in a microwave or oven.



## **NOTICE!**

Make sure that the tip of the temperature sensor is not in contact with bones, cartilage or fat.


The barbecue thermometer has preset target temperatures depending on the selected type of food and cooking level.


1. On the receiver,  select the food type with the **MEAT** button . Push the **MEAT** button until the desired food type appears on the display  (see **fig. D**).
2. On the receiver , set the desired cooking lever with the **COOKING LEVEL** button . Push the **COOKING LEVEL** button until the desired cooking level appears on the display  (see **fig. D**).

**NOTICE!**

The preset target temperature is shown on the display **2** as the **TARGET TEMP** **20** (see **fig. D**).

3. Insert the tip of the temperature sensor **6** in the thickest part of the food whose temperature you would like to monitor. Insert the tip of the temperature sensor in the side of the food so that you can turn the food while barbecuing it.
4. Use the Velcro strip **23** to secure the base unit **5** near the piece of food.
5. Run the cable **6** (see **fig. A**) of the temperature sensor away from the food. Keep the base unit away from hot surfaces.
6. Use the clip **22** to secure the receiver **1** near the barbecue for easy viewing or attach the receiver to your clothing (belt or apron, trouser or shirt pocket).
7. As soon as you have placed the food on the barbecue, push the **START** button **15** on the receiver (see **fig. D**). This will start monitoring the temperature via the temperature sensor inserted in the food. After a short time, the current temperature of the food will appear as **CURRENT TEMP** **13** on the display of the receiver (see **fig. D**).

The **CURRENT TEMP**  will steadily increase the longer the food is barbecued until the target temperature has been reached. Once the target temperature has been reached, the display indicator (see **fig. D**) will switch to the **alarm function**, the display will turn red and flash. Additionally, a sound (beep) that is synced with the optical indication will be emitted.




8. Push the **STOP** button  (see **fig. D**) on the receiver to end the measurement process for the food being monitored by the temperature sensor.

If you place more pieces of food of the same type and comparable weight and consistency on the grilling grate at the same time, you can expect that these pieces of food will also be cooked according to the cooking level you selected.

9. You can now cook more pieces of food to perfection by following the described steps.

## Timer function

If you feel that the food is not quite cooked to perfection or would like to cook it some more, you can use the timer function of the receiver.

1. On the receiver, push the **MODE** button  (**fig. D**) to select the timer function.
2. The display indicator will switch to the timer function with choices for the minutes (M) and seconds (S). You can set the desired cooking time by pushing the **MIN** button  and/or the **SEC** button  (**fig. D**) on the receiver.









3. Push the **START** button **15** (**fig. D**) to start the timer function.  
The timer indicator on the display will indicate the remaining time for the temperature measurement (**fig. D**).
4. Push the **STOP** button **18** (see **fig. G**) to interrupt the timer function, for example, to check how well cooked the food is.
5. Push the **START** button **15** to start the timer function again.  
The timer function will not end when you use the **MODE** button **19** to switch back to the display with the select functions.  
Once the set timer function has elapsed, the display will switch back to indicator mode for reaching the target temperature.  
You can stop the timer function with the **STOP** button **18**.

## Selecting the target temperature

The digital BBQ thermometer reliably helps you to achieve convincing cooking results. If you prefer individual cooking results, you can increase or decrease the cooking time by selecting the target temperature manually.

1. On the receiver **1**, use the **MODE** button **19** (see **fig. D**) to select the entry of the target temperature. For this, push the **MODE** button until the **TARGET TEMP** indicator **20** starts to flash on the display.

2. Now push the **MIN** button  until you have reached the desired target temperature. If you would like to correct your entry, you can use the **SEC** button  to reduce the preset time by one minute each.
3. If the target temperature setting is correct, you can exit the select function by pushing the **MODE** button .
4. Push the **START** button  to start monitoring the temperature based on your individual setting. Only **TARGET TEMP**  and **CURRENT TEMP**  will appear on the display.

Once the cooking process is complete, the alarm indicator will be triggered again with the display flashing in red and a beep to indicate the end of the cooking process.

If you would like to delete the target temperature setting, push the **POWER ON/OFF** switch  on the receiver.

## Cleaning



**WARNING!**  
**Risk of electric shock!**

Improper handling of the digital BBQ thermometer poses an increased risk of electrical shock.

- Do not insert the tip of the temperature sensor in the socket.



**WARNING!**  
**Burn hazard!**

The digital BBQ thermometer will become hot during operation!

- Let the barbecue thermometer, particularly the temperature sensor, cool off completely each time before you clean it!



**NOTICE!**  
**Risk of short circuit!**

Water that has penetrated the housing may cause a short circuit.

- Never submerge the digital BBQ thermometer in water.
- Make sure that no water penetrates the housing.



**NOTICE!**  
**Risk of damage!**

Improper handling of the digital BBQ thermometer may result in damage.

- Do not use any aggressive cleaners, brushes with metal or nylon bristles, sharp or metallic cleaning utensils such as knives, hard scrapers and the like. They could damage the surfaces.



– Do not in any case place the barbecue thermometer in the dishwasher. It would be destroyed as a result.


1. Let all parts of the barbecue thermometer cool off completely.
2. Wipe the receiver **1** and the base unit **5** off with a damp cloth.  
Then let all parts dry completely.
3. Clean the temperature sensor **6** and the transmission cable with warm water and a small amount of detergent.

Clean the barbecue thermometer after every use.

## Storage and transport

- Clean the barbecue thermometer as described.
- Remove all batteries if you do not intend to use the barbecue thermometer for a prolonged period of time or when putting it into storage.
- Store the barbecue thermometer and the accessories in a dry, frost-free area that is out of the reach of children.
- It is recommended that you store the barbecue thermometer in the original packaging and cover it with a cloth to protect it against dust and moisture.
- Make sure that there is no risk of the barbecue thermometer falling during transport.
- Transport the barbecue thermometer in the original packaging to prevent transport damages and the loss of accessories parts.

## Technical data

Model:	FB6200-S (transmitter) FB6200-E (receiver)
Power supply:	6V, 4 x 1.5V DC AAA  type AAA / LR 03
Receiver category:	3
Transmit duty cycle:	10 %
Cable length temp. sensor:	47.24 " (120 cm)
Cordless transmission:	10–12 m
Measurable temperature range:	0 °C – 148 °C 32 °F – 298.4 °F
Base unit dimensions:	approx. 3.15 x 1.97 x 2.32 " (8 x 5 x 5.9 cm)
Dimensions of the receiver:	approx. 4.53 x 2.48 x 0.98 " (11.5 x 6.3 x 2.5 cm)
Net weight:	approx. 170 g

## FCC Declaration of Conformity

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.



### **NOTICE!**

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.



**NOTICE!**

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 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.

**Responsible Party:**

Wachsmuth & Krogmann Inc.

621 IL Route 83, Suite 202

Bensenville, IL 60106

Telephone No.: 1-888-367-7373

# Disposal

## Disposing of packaging

- Sort the packaging before you dispose of it. Dispose of cardboard and carton as waste paper and foils via the recyclable material collection service.

## Disposing of the barbecue thermometer

- Should the barbecue thermometer no longer be capable of being used at some point in time, dispose it in accordance with the regulations in force in your state or country.

### **Batteries and rechargeable batteries may not be disposed of with household waste!**

As the end user you are required by law to bring all batteries and rechargeable batteries, regardless whether they contain harmful substances\* or not, to a collection point run by the communal authority or borough or to a retailer, so that they can be disposed of in an environmentally friendly manner.

Turn in the complete digital BBQ thermometer (including the battery) at your collection point in a discharged state!

\* labeled with: Cd = cadmium, Hg = mercury, Pb = lead





# WARRANTY CARD

## DIGITAL BBQ THERMOMETER

Your details:

Name \_\_\_\_\_

Address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_ E-mail \_\_\_\_\_

Date of purchase\* \_\_\_\_\_

\* We recommend you keep the receipt with this warranty card.

Location of purchase \_\_\_\_\_

Description of malfunction:



Return your completed warranty card together with the faulty product to:

Wachsmuth & Krogmann Inc.  
621 IL Route 83, Suite 202  
Bensenville, IL 60106

USA

## AFTER SALES SUPPORT



1-888-367-7373



customer-service@wk-usa.com

Model: FB6200-S (transmitter)  
FB6200-E (receiver)Product code: 92205  
05/2015

Toll free hotline

**3**

YEARS WARRANTY



## Warranty conditions

Dear Customer,

The **ALDI warranty** offers you extensive benefits compared to the statutory obligation arising from a warranty:

**Warranty period: 3 years** from date of purchase.

**6 months** for wear parts and consumables under normal and proper conditions of use (e.g. rechargeable batteries).

**Costs:** Free repair/exchange or refund.  
No transport costs.

**ADVICE:** Please contact our service hotline by phone, e-mail or fax before sending in the device. This allows us to provide support in the event of possible operator errors.

**In order to make a claim under the warranty, please send us:**

- together with the faulty item the original receipt and the warranty card properly completed.
- the faulty product with all components included in the packaging.

**The warranty does not cover** damage caused by:

- **Accident** or **unanticipated events** (e.g. lightning, water, fire).
- **Improper use** or **transport**.
- **Disregard of the safety** and **maintenance instructions**.
- Other **improper treatment** or **modification**.

After the expiry of the warranty period, you still have the possibility to have your product repaired at your own expense. If the repair or the estimate of costs is not free of charge you will be informed accordingly in advance.

This warranty does not limit the statutory obligation of the seller arising from a warranty. The period of warranty can only be extended in accordance with a legal standard. In countries where a (compulsory) warranty and/or spare part storage and/or a system for compensation are/is required by law, the statutory minimum conditions apply. In the event that a product is received for repair, neither the service company nor the seller will assume any liability for data or settings possibly stored on the product by the customer.

