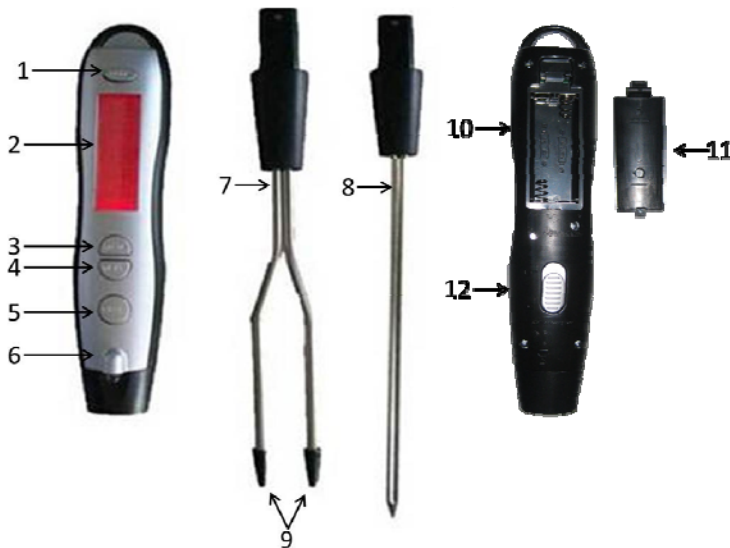




# Digital BBQ Fork and Probe Thermometer

## List of Main Parts:

1. Mode Button
  - Switch Device On
  - Change Mode
2. LCD Display
3. Taste Button
  - Select Degree of Cooking
  - Use Timer
4. Meat Button
  - Select Type of Meat
  - Select Temperature Unit
5. Light Button
  - Switch LED light on and off
6. LED light
7. Plug-in Fork Attachment
8. Plug-in Probe Attachment
9. Protective Caps
10. Battery Compartment
11. Battery Compartment Lid
12. Release Button (for attachments)



## Inserting Batteries:

1. Press down on the catch of the battery compartment lid to remove.
2. Insert the enclosed batteries as shown inside the compartment. Observe the correct polarity (+/-).
3. Replace Battery compartment lid. Lid must snap audibly into place.
4. Digital BBQ Fork and Probe Thermometer is now ready for use.

## Basic Functions:

### Inserting and removing attachments

- **Inserting:** Push the fork/probe attachment into the front of the handle matching the grooves inside the handle. You should hear it snap into place.
- **Removing:** Push the release button on the back of the device towards the "open lock" icon. Hold button in place and pull out the attachment.

### Switching on thermometer

- Press **MODE** to switch on device. An acoustic signal sounds and all possible displays appear briefly on the LCD display screen.
- Then display will show current temperature at the top with selected type of meat below and degree of cooking below that. This is "Normal" mode.
- When pre-set temperature is reached (default setting is 140°F) an alarm sounds for 60 sec and display illumination flashes.

### Automatic Switch-Off Function

- To save the batteries, the LCD screen will automatically dim. To light up the screen, press any button once.
- The thermometer cannot be switched off manually. If you do not press any button for approximately 60 seconds, and the timer has not been activated, the device switches off automatically.
- Press **MODE** once more to switch the device on again with the functions last selected.

### Switching Temp Mode (°F / °C)

- Press **MODE** and **MEAT** button together and hold until 2 acoustic signals sound.

### Measuring Temperature

- Insert prong(s) at least 0.5" deep into the thickest part of the meat and wait 15-20 sec.
- Pull fork/probe out and read temperature.
  - \* Do not take measurement immediately next to the bone or in a layer of fat.
  - \* Always check poultry in several places.

## Pre-Setting Your Thermometer

### Selecting Type of Meat

- In "Normal Mode" press **MEAT** button repeatedly until required type of meat is shown in display: **BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY, FISH**
  - \* If the type of meat cannot be set, the device is in the wrong mode.

### Degree of Cooking

- Specifies how well done you would like your meat. **Cooking Table** indicates temperature ranges to which the thermometer is set.
  - \* Degrees of cooking that are not recommended for particular type of meat are not available for selection. (Example: If CHICKEN is chosen for type of meat, RARE is not an available choice.)

## To Choose Degree of Cooking

- **RARE, MEDIUM RARE, MEDIUM, WELL DONE**
- In "Normal Mode" press **TASTE** button repeatedly until required degree of cooking is highlighted.
- As soon as thermometer reaches the minimum temperature in the desired range an alarm will sound and the display will flash.

## Presetting Temperature

- First set the required type of meat.
- Press **MODE** button repeatedly until **TEMP** is shown in the display. (current temperature will be displayed)
- Press **MEAT** button once. The pre-set temperature will be displayed.
- To change, press and hold **MODE** until acoustic signal sounds and value flashes in the display.
- Press **TASTE** to set a higher temperature; Press **MEAT** to set a lower temperature. (Press and hold either button to move through options faster.)
- Press **MODE** to store the setting. Press **MODE** again to return to "Normal Mode".

## Using the Timer

- Press **MODE** repeatedly until **TMR** is shown on the LCD display.
- Now press and hold **MODE** until the minutes display flashes.
- To set required time:
  - Press **TASTE** to set the minutes counting upwards (starts at 1 min and counts up to 60).
  - Press **MEAT** to set the minutes counting downwards (starts at 60 min and counts down to 0).
- \* Press and hold either button to move through options faster.
  - Press **MODE** to store setting. Press **TASTE** to start the timer.
- When time has elapsed, an alarm sounds for 60 sec and display flashes.
- Press any button except **LIGHT** button to stop alarm.
- To pause timer part way through, press **TASTE** to pause and press again to continue.
- While timer is running, you can change the display with **MODE**. Timer will continue to run in the background identified by **TMR** in the display.

## Resetting

- If at any time the device malfunctions, remove the batteries, wait approximately 30 seconds, reinsert batteries, and then switch on device.

## Cooking Table:

	RARE	MED RARE	MED	WELL DONE
FISH				140-199°F 60-93°C
BEEF	140-144°F 60-62°C	145-158°F 63-70°C	159-163°F 71-73°C	171-199°F 77-93°C
VEAL	140-144°F 60-62°C	145-158°F 63-70°C	159-163°F 71-73°C	171-199°F 77-93°C
LAMB	140-144°F 60-62°C	145-158°F 63-70°C	159-163°F 71-73°C	171-199°F 77-93°C
PORK			160-163°F 71-73°C	171-199°F 77-93°C
CHIC				180-199°F 82-93°C
TURK				180-199°F 82-93°C

## Cleaning:

- Clean the fork thoroughly before using it for the first time.
- Wipe the fork attachment and handle with a damp cloth and a little soap if required.
- Dry the parts thoroughly

## WARNING! Risk of injury



Take care when handling the fork not to injure yourself or others on the prongs. Replace the protective caps on prongs after each use.

## CAUTION! Material Damage



Do not immerse the fork handle in water or other liquids. **Do NOT** put item in the dishwasher to clean. Do not use any caustic, aggressive or abrasive products for cleaning.

## Disposal:



If the Digital BBQ Fork and Probe Thermometer should no longer work at all, please make sure that it is disposed of in an environmentally friendly way.

## Service Center

If you have questions in regards to the operation of this Digital BBQ Fork and Probe Thermometer or are in need of a spare part please contact our service center at:

**Wachsmuth & Krogmann, Inc.**

Tel: 1-888-367-7373

(Business hours are Mon-Fri 9:00 AM - 4:00 PM CST)

Email: [customer-service@wk-usa.com](mailto:customer-service@wk-usa.com)

## Technical Specifications

**Model #:** RL3012B

**Batteries:** 2xLR03 (AAA) / 1.5V

**Temp Units of Measure:** °F (Degrees Fahrenheit)  
°C (Degrees Celsius)

**Measurement Range:** +34 to +212 °F

# SAVE THESE INSTRUCTIONS

## LIMITED WARRANTY

Thank you for purchasing a top quality **Range Master** product. This **Range Master Digital BBQ Fork and Probe Thermometer**, item #42241-13, was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship for 2 years with proof of purchase.

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to replacement or refund at Wachsmuth & Krogmann discretion. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of or in connection with the use of this product. This warranty is valid only in the United States of America. This warranty gives you specific legal rights, however, you may have other rights that vary from state to state. Some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you. This warranty is only valid in the USA within the 48 contiguous states.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging if at all possible. In return you will either receive a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt.

**Wachsmuth & Krogmann Inc.**

**Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00 AM - 4:00 PM CST)**

**Email: [customer-service@wk-usa.com](mailto:customer-service@wk-usa.com)**

**WARRANTY INFORMATION**

# WARRANTY CARD

**Range Master Digital BBQ Fork and Probe Thermometer,  
Item #42241-13, Model #RL3012B**

In case you find this product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging if at all possible. In return you will receive a new product or a refund.

**PLEASE PRINT CLEARLY**

**Customer Name**

**Street**

**City**

**State**

**ZIP Code**

**Purchase Date**

**Description of Defect :**


Wachsmuth & Krogmann Inc.  
Tel: 1-888-367-7373  
(Business hours are Mon-Fri 9:00 AM - 4:00 PM CST)  
Email: [customer-service@wk-usa.com](mailto:customer-service@wk-usa.com)

PLEASE DETACH THIS SECTION AND RETURN IT WITH YOUR PRODUCT

WARRANTY CARD