DUAL PROBE GRILLING THERMOMETER – CSG-900

Introduction
Congratulations on your purchase of the Cuisinart Wireless Dual Probe Grilling Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of grilling food and the temperature inside your grill from anywhere in your home.

We’re Here To Help
Any questions you may have can be answered by email grilling@thefulhamgroup.com or phone 866-994-6390.

Components
1. Receiver unit
2. Transmitter unit
3. Detachable stainless steel FOOD probe
4. Detachable stainless steel BARBECUE probe with clip
5. AAA batteries.

Receiver Features
- LCD (Liquid Crystal Display) – Displays all icons, temperature and time.
- CLIP – Removable clip allowing you to have the receiver hang.
- BATTERY COMPARTMENT – Holds 2 AAA batteries.
- STAND (Removable Clip) – Swings out and allow you to stand the receiver on tabletop.

Transmitter Features
- LCD (Liquid Crystal Display) – Displays temperature of both FOOD and BARBECUE. It will automatically switch between FOOD and BARBECUE displays. [Note: Press the re-sync button to switch the display between °C and °F].
- WIRE STAND – Allows you to stand the receiver on tabletop or it can be reversed and used as a hanger.
- BATTERY COMPARTMENT – Holds 2 AAA batteries.
- FOOD – Plug-in for stainless steel FOOD probe.

Buttons
1. HI/HR – In THERMOMETER MODE, press and hold until the digits flash, press to increase the maximum BARBECUE temperature. Press and hold for 2 seconds to increase 10 degrees per second.
2. LO/MIN – In THERMOMETER MODE, press and hold until the digits flash, press to increase the minimum BARBECUE temperature. Press and hold for 2 seconds to increase 10 degrees per second.
3. LIGHT/MODE – Press to turn on the LCD backlight for 5 seconds. Press and hold for 2 seconds to select THERMOMETER MODE or TIMER MODE.
4. HI/CLEAR – In THERMOMETER MODE, press and hold until the digits flash, press to increase the maximum FOOD temperature. Press and hold for 2 seconds to increase 10 degrees per second.
5. ALERT, °C /°F, START/STOP – Press and hold for 2 seconds to switch between °C and °F display. In THERMOMETER MODE, press to turn ON/OFF the alarm. In TIMER MODE, press to start or stop the timer countdown or count up.
6. Power – Press to turn ON/OFF the receiver.

Setting HI (Maximum) FOOD Temperature
1. Press the HI/ CLEAR button to display the maximum FOOD temperature, which will only be displayed for 5 seconds. The FOOD temperature range is 32 °F – 572 °F and the default setting is 176 °F.
2. Press and hold the HI/ CLEAR button until the digits flash.
3. Press the HI/ CLEAR button to set your desired temperature. It will increase one with each press. Press and hold the HI/ CLEAR button to fast increase.
4. Press the LIGHT/MODE button to confirm the setting.

Setting LO (Minimum) FOOD Temperature
1. Press the HI/HR button to display the maximum BARBECUE temperature, which will only be displayed for 5 seconds. The maximum BARBECUE temperature range is 140 °F – 572 °F and the default setting is 176 °F.
2. Press and hold the HI/HR button until the digits flash.
3. Press the HI/HR button to set your desired temperature. It will increase one with each press. Press and hold the HI/ CLEAR button to fast increase.
4. Press the LIGHT/ MODE button to confirm the setting.

Activating the temperature alarm
You can press the ALERT, °C /°F, START/STOP button to activate the temperature alarm for BARBECUE and FOOD. The alarm icons will appear beneath the FOOD and BARBECUE icons. The receiver will beep with the alarm icon and probe temperature flashing.

1. The actual FOOD temperature has exceeded your set maximum FOOD temperature. [Beep twice in every second]
2. The actual BARBECUE temperature has exceeded your set maximum BARBECUE temperature. [Beep once in every second]
3. The actual BARBECUE temperature has fallen below your set minimum BARBECUE temperature. [Beep once in every second]
**Note:** The minimum BARBECUE temperature alarm will not be activated until the actual BARBECUE temperature goes above the set minimum temperature.

For example: You set the minimum BARBECUE temperature as 220 °F and press the ALERT, °C / °F, START/STOP to activate the alarm. The unit will NOT beep or flash even if the actual BARBECUE temperature is below 220 °F. It assumes that your BARBECUE is not up to temperature. Only when the actual BARBECUE temperature goes over 220 °F, then falls below 220 °F, can the alarm be activated, the unit will beep and flash.

**Note:** The unit will retain your BARBECUE & Food alert temperature settings even after the unit is turned off.

### TIMER MODE

**Count down**

1. Press and hold the LIGHT/°C / °F / MODE button to switch the unit from THERMOMETER MODE to TIMER MODE. The timer 0:00, with a small icon TIMER will be shown on the lower part of the display.
2. Press the HI/HR button to set the hour and LO/MIN button to set the minute.
3. Press the ALERT, °C / °F, START/STOP button to start countdown. The icon “!” will blink.
4. Press the ALERT, °C / °F, START/STOP button to stop the countdown. The “!” will be solid.
5. Press the HI/CLEAR button to clear the settings back to 0:00.

**Count up**

1. Press and hold the LIGHT/°C / °F / MODE button to switch the unit from THERMOMETER MODE to TIMER MODE. The timer 0:00, with a small icon TIMER will be shown on the lower part of the display.
2. Press the ALERT, °C / °F, START/STOP button to start count up. The icon “!” will blink.
3. Press the ALERT, °C / °F, START/STOP button to stop the count up. The “!” will be solid.
4. Press the HI/CLEAR button to clear the settings back to 0:00.

**Note:** The minimum setting for the timer is 1 minute and the maximum setting is 24 hours. It will be displayed as hours & minutes when the timer does not exceed 10 hours. Once it exceeds 10 hours, only the hour can be displayed. When the countdown reaches “0:00” the timer starts counting up and it will beep for 30 seconds. The “0:00” and “!” will blink. Press the ALERT/°C / °F / START/STOP button to stop the beep.

### Temperature display formats

Press and hold the ALERT, °C / °F, START/STOP button for 2 seconds to switch between °C and °F.

#### Using TIMER MODE & TEMPERATURE MODE simultaneously

The TEMPERATURE MODE and TEMPERATURE MODE can be used simultaneously. This allows you to monitor the temperature for both FOOD and BARBECUE in the TEMPERATURE MODE when using the TIMER MODE to keep track of another cooking task. You can tell different task by the alarm sound as well as the icons.

1. In the THERMOMETER MODE, when the temperature is reached, the receiver will alarm you by beeping once in every second for the BARBECUE temperature and beeping twice in every second for the FOOD temperature. The alarm icons and probe temperature will blink along with the alarm sound.
2. In the TIMER MODE, when the timer is reached, the receiver will alarm you by beeping 3 times in every second. Either the upward arrow (for count-up) or downward arrow (for countdown) will blink.

#### Procedure for typical use in an outdoor BARBECUE

The following typical examples will go through the steps to have the ET-732 REDI CHEK BARBECUE alarm you if a piece of meat (Boston Butt) is cooked to 160 °F if your barbecue temperature falls below 225 °F or goes above 250 °F, and remind you to check the smoker in 2 hours.

### Set up BARBECUE

- **Follow the registration procedure.**
- **Place meat on the BARBECUE grill rack.**
- **Insert FOOD probe sensor into the center of thickest portion of the meat. Avoid touching bone or heavy fat areas.**
- **Clip the special BARBECUE probe to grill rack of barbecue chamber.**
- **Position the probe sensor wires so they will not come into contact with flames and exit the barbecue chamber.**
- **Stand/hang the transmitter away from heat source of barbecue.**
- **Do NOT place transmitter on closed cover or under the cover.**

#### In TEMPERATURE MODE

- **Press HI/CLEAR to display the maximum FOOD temperature.**
- **Press and hold HI/CLEAR until the maximum FOOD temperature flashes.**
- **Press HI/CLEAR repeatedly until 160 °F appears (press and hold HI/CLEAR button will increase the temperature 10 degrees per second).**
- **Quickly press LIGHT/MODE to confirm the 160 °F setting.**
- **Press HI/HR to display the maximum BARBECUE temperature.**
- **Press and hold HI/HR until the maximum BARBECUE temperature flashes.**
- **Press HI/HR repeatedly until 250°F appears (press and hold HI/HR button will increase the temperature 10 degrees per second).**
- **Quickly press LIGHT/MODE to confirm the 250°F setting.**
- **Press LO/MIN to display the minimum BARBECUE temperature.**
- **Press and hold LO/MIN until the minimum BARBECUE temperature flashes.**
- **Press LO/MIN repeatedly until 225 °F appears (press and hold LO/MIN button will increase the temperature 10 degrees per second).**
- **Quickly press LIGHT/MODE to confirm the 225 °F setting.**
- **Press ALERT, °C / °F, START/STOP to activate the temperature alarm for the BARBECUE and FOOD.**

#### In TIMER MODE

- **Press HI/HR twice to set for 2 hours so that 2:00 will be displayed.**
- **Press ALARM/START/STOP to start the countdown.**
- **Press and hold LIGHT/MODE to go back to TEMPERATURE MODE.**
- **Clip the receiver to your belt or pocket and move up to 300 feet away from the barbecue.**
- **Go indoors if desired.**
- **You are now remotely monitoring your food and barbecue.**

#### Helpful Hints

- **If the receiver and / or the transmitter display LL or HH instead of the probe temperature, wait for the probe to reach room temperature. If LL or HH is still displayed, it is likely the internal probe wire has shorted out through moisture or heat damage.**
- **Do not immerse the probe in water while cleaning.**
- **Do not allow the probe or probe wire to come into contact with flames.**
- **Within the warranty period, return defective probe to address below along with return address and we will send you a replacement probe at no charge.**
- **If the temperature displayed seems to read too high or the temperature seems to increase too quickly, check to make sure the probe tip is not poking through the food to outside.**

#### Cautions:

- **Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.**
- **Keep the stainless steel probe sensors and wires away from children.**
- **Clean the stainless steel probes and dry thoroughly after each and every use.**
- **Do not use the receiver in the rain. The transmitter is water proof but not water tight. Do not immerse in water.**
- **Do not expose the plugs of the stainless steel probes or the plug in holes of the transmitter to water or any liquid. This will result in a bad connecting and faulty readings.**
- **Do not receive the transmitter or receiver to direct heat or surface.**
- **Do not use stainless steel probes in microwave oven.**

#### The Barbecue Thermometer registers temperatures as low as 32 °F (0 °C) and as high as 572 °F (300 °C). LL will be displayed below 32 °F and HH will be displayed above 572 °F. Do not use the stainless steel probe sensor above 572 °F. Doing so will deteriorate the wire.

#### Not Intended for Use by Persons ages 12 and Under.

### Cleaning

- **Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.**
- **Keep the stainless steel probe sensors and wires away from children.**
- **Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.**
- **Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.**

#### LIMITED NINETY DAY WARRANTY

The Fulham Group LLC. warrants the Cuisinart Wireless Dual Probe Thermometer to be free of defects in parts, materials and workmanship for a period of 1 year, from date of purchase. Should any repairs or servicing under this warranty be required, contact The Fulham Group Customer Service by email grilling@fulhamgroup.com or phone 866-994-6390.

#### Replacement Probes

To purchase, out-of-warranty, stainless steel replacement probes please email grilling@fulhamgroup.com or call 866-994-6390.

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**READ THIS BEFORE USING YOUR CUISINART WIRELESS DUAL PROBE GRILLING THERMOMETER**

#### Registering Receiver & Transmitter Signals

The Barbecue Thermometer needs the receiver to register and lock in the radio frequency signal from the transmitter, every time the device is turned on. Proceed as follows to register.

1. **Plug the stainless steel probe sensors into the corresponding sockets of the transmitter.**
2. **Push in fully and twist back and forth a little to ensure fully seated and in contact.**
3. **Note:** The FOOD probe is 6 inches long with pointed end, while the BARBECUE probe is 3 inches long with a grill rack tip.
4. **Turn on the receiver by pressing the power button 2 seconds.**
5. **Then, turn on the transmitter by pressing the power button 2 seconds, found on the back of the transmitter. This needs to be done within 120 seconds of turning on the receiver in order for the receiver to receive the Registration Code from the transmitter. If it doesn’t beep within 5-10 seconds and the “-” shown on LCD was flashing or is solid, press the power button 2 seconds to turn OFF the Transmitter and then turn back ON. Pressing and holding the RESYNC button for 2 seconds will get the same result as turning the transmitter OFF and then ON.**
6. **Registration is completed when the unit beeps, and the probe temperature appears on LCD.

#### Trouble Shooting Probes and LCD Readouts

**LCD Readouts show LL or HHH, or a temperature you think is wrong**

1. **Check probe connection.**
   - The water-resistant seals can push the connection apart, so squeeze the probe jack harder into the transmitter and twist them back a little to ensure good contact.
2. **If the problem still persists it is likely the probe or probe wire has shorted out either through moisture, pinching or heat damage. If due to normal wear and tear, order a replacement probe via our website.**
3. **Too high a temperature reading: make sure the probe tip is not poking through the food to outside.**
4. **If initially defective within the warranty period, you can return the defective probe to our address below along with your return address and we will send you a replacement probe at no charge.**

####Hints for Longest Probe Life

- **Do not immerse the probe in water while cleaning, or wash the braided wire. Water will get into the probe or its wire and cause a malfunction. We recommend cleaning the food contact areas only with a damp cloth.**
- **Do not allow the probe or probe wire to come into contact with flames. While these wires have a high heat rating, direct flame contact can cause a malfunction.**
- **Do not bend the probe wire into extreme angles or pinch the wire between two pieces of metal such as a grill hinge or lid.**