

Escali®

Wireless Remote Thermometer and Timer

Instruction Manual



Model # DHRW2

www.kitchensupply.com

Escali Wireless Remote Thermometer & Timer

Thank you for purchasing the Escali Wireless Remote Thermometer & Timer. This dual function device allows you to easily measure and remotely track the internal temperatures of meat. Please read the following instructions carefully before using your thermometer to ensure proper use and care. If you have an issue with your thermometer, please contact Escali at 1-800-467-6408 to speak with a product specialist. We would appreciate the opportunity to resolve any issues you may have before returning the product to the retailer.

Function Diagram



Receiver

1. Display
2. Meat Selection
3. Taste / Doneness Selection
4. Current Temp – current temperature of meat
5. Target Temp – target temperature of meat
6. Timer Display
7. Mode Button
8. Meat Button
9. Clear Button
10. Taste / Doneness Button
11. On / Off Switch
12. Minute / + Button
13. Second / - Button
14. Start / Stop Button
15. Battery Compartment (not shown – on back of unit)
16. Kickstand (not shown – on back of unit)

Transmitter

1. On / Off Switch
2. LED
3. Probe Port
4. Probe Jack
5. Probe
6. Battery Compartment (not shown – on back of unit)

Before Use

Before using your thermometer for the first time, remove the batteries from the transmitter and receiver. Remove the protective plastic that the batteries are wrapped in which prevents battery drain during shipping (see “changing the batteries” for detailed instructions on removing and replacing the batteries). Also be sure to remove the protective display film from the display.

Using The Thermometer

1. Plug the probe into the transmitter and slide the “On/Off Switch” to the “on” position. The red LED on the transmitter will begin flashing, indicating that a signal is being transmitted.

**Please note that the LED light will not turn on and a signal will not be transmitted until the probe is plugged into the transmitter.*


2. Slide the “On/Off Switch” on the receiver to the “on” position. The display and backlight will turn on and show the last settings used. The “Current Temp” will initially show “- - -” and then show the temperature that the probe is reading once the signal is received from the transmitter.


3. Press the “Mode” button to select the unit of measure. Out of the box the thermometer is preset to °F. Press the “Mode” button to change the unit of measure to °C.


4. Press the “Meat” button to select the meat that you will be cooking. Choose between beef, lamb, veal, hamburger, pork, turkey, chicken, or fish. The meat name will display in the upper left corner of the display as well as an image of the meat in the middle of the display.

5. Once the meat has been selected, press the “Taste” button to select the desired temperature (doneness level) of the meat. These are preset temperatures for common doneness levels of Well, Medium, Rare, etc. The word, Well, Medium, Rare, etc. will appear in the middle of the display below the image of the meat to be cooked. When the “Taste” button is pressed, the target temperature will also change to correlate with the doneness level showing on the display. For example if you would like to cook beef to medium, press the taste button until “MEDIUM” shows on screen. The target temperature for Medium will show as 140°F (60°C). If you would like to cook meat to a temperature different than the preset doneness levels you can manually set a target temperature. To do this press and hold the “Mode” button until the target temperature begins flashing. Once the target temperature is flashing press the “Min/+” button to increase the temperature or the “Sec/-” button to decrease the temperature. Once you have set the desired temperature press the “Mode” button again to lock it in.

**Please note that if you press the “Meat” or “Taste” button after setting a manual temperature it will be cleared and will have to be set again.*

 The stainless-steel probe can get very hot. Always wear heat resistant gloves when handling.

 Do not place the transmitter or receiver in the oven or grill. Only the probe and cord are oven/grill safe.

 For best results place the probe into the center of the thickest part of the meat.

Using The Timer

1. To have the timer count up, press the “Start/Stop” button with the timer set at 0 minutes and 0 seconds. Once the button is pressed the timer will start counting up. To stop the timer, press the “Start/Stop” button again. At any time, the timer can be stopped and restarted by pressing the “Start/Stop” button.

2. To have the timer count down, press the “Min/+” button to add minutes and the “Sec/-” button to add seconds. Once the desired number of minutes and seconds have been added, press the “Start/Stop” button to start the timer. At any time during the countdown, the timer can be stopped and restarted by pressing the “Start/Stop” button. When the timer reaches 0 minutes and 0 seconds, an

alarm will sound and the timer display will flash on and off. The alarm can be turned off by pressing any button.

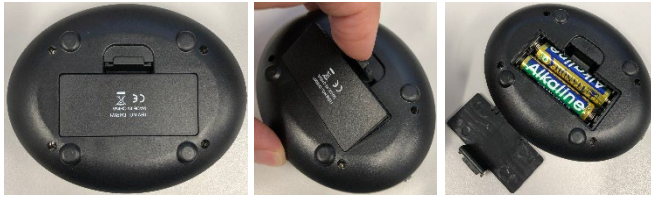
3. To clear the timer and reset to 0 minutes and 0 seconds, press the “Clear” button.

**Please note that the maximum count up/count down time is 99 minutes and 59 seconds.*

Changing the Batteries

Transmitter

To change the batteries of the transmitter, locate the battery compartment located on the underside of the unit. Press the battery door tab towards the battery door and lift up. Remove the old batteries and insert the new batteries with the terminals facing the correct direction which is indicated in the bottom of the battery compartment. Place the battery door into the opening and press down until the tab “snaps” and locks into place.



Receiver

To change the batteries of the receiver, locate the battery compartment located on the back of the unit. Open the kickstand and slide the battery door towards the bottom of the unit. Lift the battery door from one of the corners and remove. Remove the old batteries and insert the new batteries with the terminals facing the correct direction which is indicated in the bottom of the battery compartment. With the kickstand up, place the battery door into the opening and slide up until it locks into place.



Safe Use and Care

- Do Not submerge or allow the transmitter or receiver to come into contact with liquid as the thermometer is not waterproof.
- Do Not submerge the probe or its cord in liquid as the probe is not waterproof.
- Do Not store in high heat environments or near anything that generates heat. Store in a cool, dry place.
- Do Not use solvents to clean the thermometer or probe. Use soap and water on a damp sponge or cloth.

⚠ Clean probe in between uses.

⚠ Do not place the transmitter or receiver in the oven or grill. Only the probe and cord are oven/grill safe.

Warning Messages and Troubleshooting

- LLL – the object being measured is below the temperature range of the thermometer or the probe is not plugged into the port in Probe Mode.
- HHH – the object being measured is above the temperature the range of the thermometer.
- If the unit display freezes, remove batteries for 5 seconds to reset.

Product Specifications

Specifications:	
Temperature Range:	32°F-482°F / 0°C-250°C
Probe Tolerance:	32°F – 482°F≤3.6°F / 0°C – 250°C≤2°C
Increments:	1°F / 1°C
Units:	F / C
Default Unit	F
Probe Length:	7.09 in. / 180 mm
Probe Cord Length:	39.37 in. / 100 mm
Probe Diameter:	4 mm
Probe Cord Temp Rating:	716°F / 380°C
Battery Required:	Yes (included)
Battery Type:	AAA
Battery Qty:	4
Waterproof:	No
Display:	Backlit LCD (blue)
Backlight Auto Off:	5 seconds

Meat Temperature Chart

Internal Target Cooking Temperatures						
	Well Done	Med. Well	Medium	Med. Rare	Rare	USDA Done
Beef	160°F	150°F	140°F	130°F	125°F	145°F*
Lamb	160°F	150°F	140°F	130°F	125°F	145°F*
Pork	160°F		150°F			145°F*
Veal	160°F	150°F	140°F	130°F	125°F	145°F*
Fish	145°F					145°F
Poultry (Whole/Ground)	165°F					165°F
Ground Meats	160°F					160°F

*Plus 3 minute rest time

PRODUCT SUPPORT

Online: <https://escali.zendesk.com>

Email: support@kitchensupply.com

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Lifetime Limited Warranty

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