

**Küchen-Chef TWIN – Termómetro inalámbrico para carne**

E

**Eliminación de las pilas**

Las pilas y baterías no pueden desecharse en ningún caso junto con la basura doméstica. Contienen contaminantes que pueden perjudicar el medio ambiente y la salud si se eliminan de forma inadecuada. Como consumidor, está obligado legalmente a depositar las pilas y baterías usadas de manera respetuosa con el medio ambiente en el comercio especializado o bien en los centros de recogida y reciclaje previstos para ello según el reglamento nacional o local. La devolución es gratuita.

Las denominaciones de los metales pesados que contienen son: Cd=cadmio, Hg=mercurio, Pb=plomo.

**15. Datos técnicos****Termómetro inalámbrico para carne (receptor)**

Gama de medición	0 °C ... 300 °C
Resolución	1°C
HHH/LLL	Temperatura está fuera del rango
Alimentación de tensión	Pilas 2 x 1,5 V AAA (no incluidas) – Recomendamos pilas alcalinas
Dimensiones de cuerpo	60 (65) x 21 (33) x142 mm
Peso	100 g (solo dispositivo)

**Transmisor**

Cable	aproximadamente 100 cm, a prueba de calor hasta 300°C
Alcance	Máximo de 100 m (campo libre)
Frecuencia de transmisión	433 MHz
Potencia máxima de radiofrecuencia transmitida	< 10mW
Alimentación de tensión	Pilas 2 x 1,5 V AAA (no incluidas) – Recomendamos pilas alcalinas
Dimensiones de cuerpo	60 x 24 x 122 mm
Peso	66 g (solo dispositivo)

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**Declaración UE de conformidad**

Por la presente, TFA Dostmann declara que el tipo de equipo radioeléctrico 14.1511.01 es conforme con la Directiva 2014/53/UE. El texto completo de la declaración UE de conformidad está disponible en la dirección Internet siguiente: [www.tfa-dostmann.de/service/downloads/ce](http://www.tfa-dostmann.de/service/downloads/ce)

[www.tfa-dostmann.de](http://www.tfa-dostmann.de)

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06/22

**Bedienungsanleitung**  
**Instruction manual**  
**Mode d'emploi**  
**Instrucciones de uso**  
**Gebruiksaanwijzing**  
**Istruzioni per l'uso**

**TFA**

**Instruction manuals**

[www.tfa-dostmann.de/en/service/downloads/instruction-manuals](http://www.tfa-dostmann.de/en/service/downloads/instruction-manuals)

**Kat. Nr. 14.1511**

**CE UK CA**

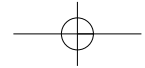


Fig. 1

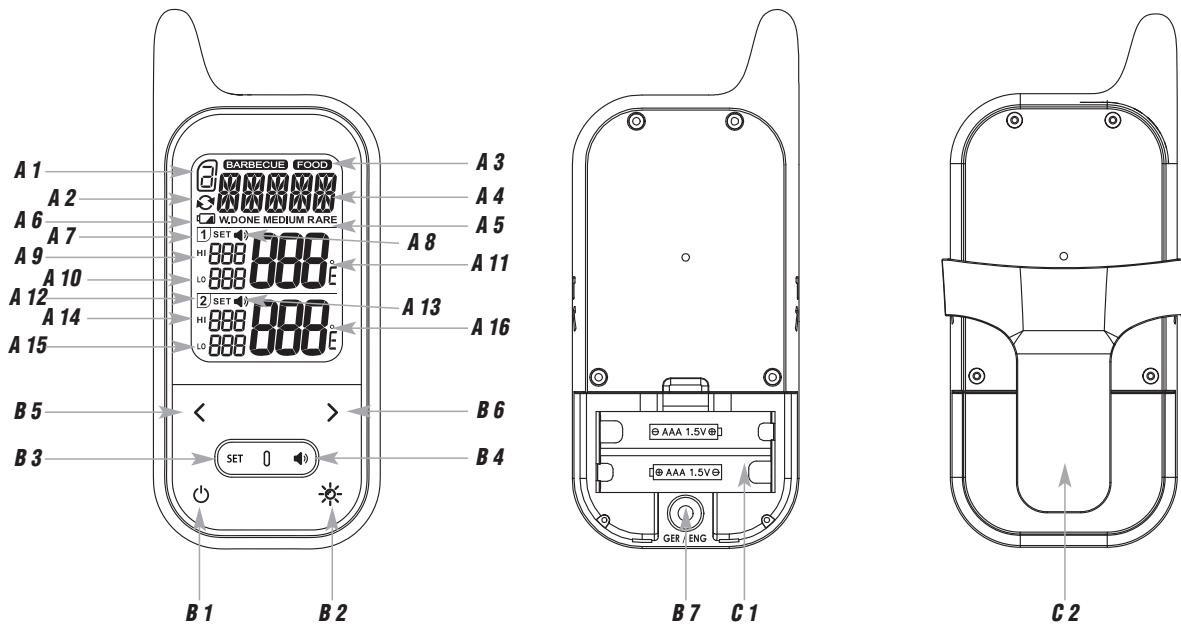


Fig. 2

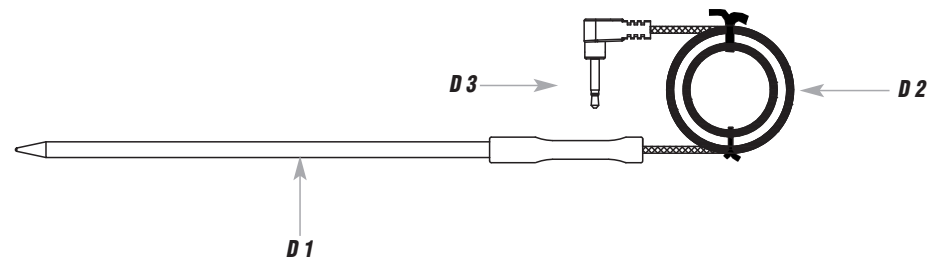
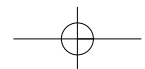
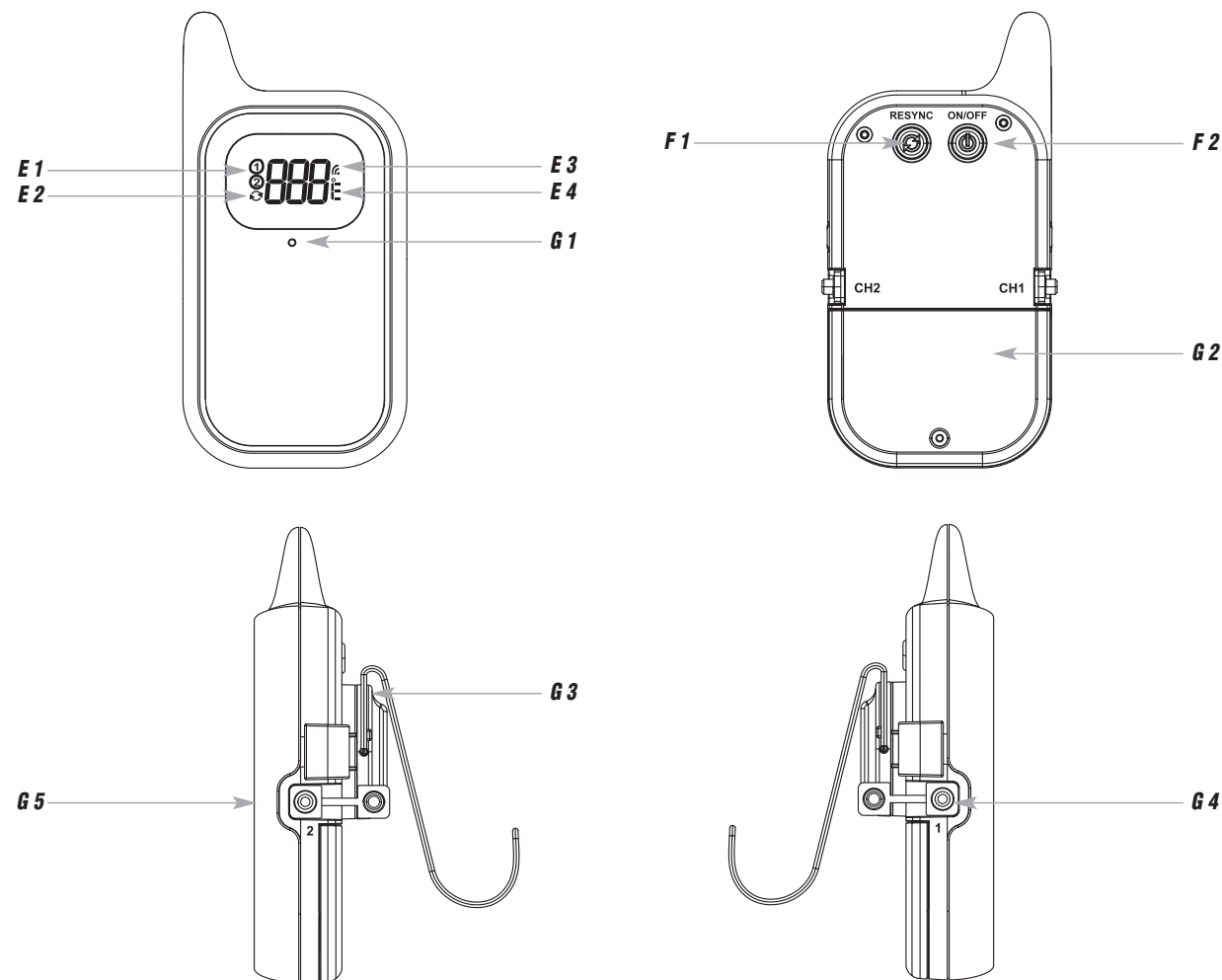


Fig. 3





## Küchen-Chef TWIN – Wireless BBQ meat thermometer

Thank you for choosing this instrument from TFA.

### 1. Before you use this product

- **Please make sure you read the instruction manual carefully.**  
This information will help you to familiarize yourself with your new device, to learn all of its functions and parts, to find out important details about its first use and how to operate it and to get advice in the event of a malfunction.
- **Following and respecting the instructions in your manual will prevent damage to your instrument and loss of your statutory rights arising from defects due to incorrect use.**
- **We shall not be liable for any damage occurring as a result of non-following of these instructions. Likewise, we take no responsibility for any incorrect readings or for any consequences resulting from them.**
- **Please pay particular attention to the safety notices!**
- **Please keep this instruction manual safe for future reference.**

### 2. Delivery contents

- Wireless BBQ meat thermometer (receiver)
- Transmitter (cat.-no. 30.3231)
- Two stainless steel probes with approx. 100 cm cable (cat.-no. 30.3526)
- Instruction manual
- Supports

### 3. Range of application and all the benefits of your new instrument at a glance

- For the optimal preparation of meat, poultry and fish, can be used for the barbecue or oven
- Transmitter with two stainless steel probes with approx. 100 cm cable, distance range of up to 100 m (open field)
- Alternatively the two probes can be used to monitor the cooking chamber temperature of the barbecue or oven - with the upper and lower temperature limits, or the core temperature of a maximum of two roasting or grilling pieces.
- Also ideal for monitoring cooking at low temperatures
- Pre-programmed settings for different types of meat and doneness (in German and English):
  - Beef, veal, lamb, pork, chicken, turkey, fish and hamburger
  - Well done, medium, medium rare and rare
- Individual target temperatures can be programmed
- Alarm warning when the target temperature is reached
- Backlight
- With supports

### 4. For your safety

- This product is exclusively intended for the range of application described above. It should only be used as described within these instructions.
- Unauthorized repairs, alterations or changes to the product are prohibited.
- This product should not be used for medical purposes.



**Caution!**  
**Risk of injury:**

- Wear heat-resistant protective gloves when touching the probe during or after cooking.
- Do not use the instrument in the microwave.



## Küchen-Chef TWIN – Wireless BBQ meat thermometer

- Be careful when handling the sharp probes.
- Keep these devices and the batteries out of reach of children.
- Small parts can be swallowed by children (under three years old).
- Batteries contain harmful acids and may be hazardous if swallowed. If a battery is swallowed, this can lead to serious internal burns and death within two hours. If you suspect a battery could have been swallowed or otherwise caught in the body, seek medical help immediately.
- Batteries must not be thrown into a fire, short-circuited, taken apart or recharged. **Risk of explosion!**
- Low batteries should be changed as soon as possible to prevent damage caused by leaking.
- Never use a combination of old and new batteries together, nor batteries of different types.
- Avoid contact with skin, eyes and mucous membranes when handling leaking batteries. In case of contact, immediately rinse the affected areas with water and consult a doctor.



### Important information on product safety!

- Do not expose the receiver and transmitter to extreme temperatures, vibrations or shocks. Only the probe and the cable are heat resistant up to 300 °C. Never hold the probe directly over a fire.
- Do not immerse the probe and the cable in water. Water can penetrate and cause malfunction. Not suitable for dishwasher.
- The receiver is not splashproof. Do not use it in the rain.
- The transmitter is splashproof, but not watertight. Do not immerse the instrument in water.

### 5. Elements

#### 5.1 Wireless BBQ meat thermometer (receiver) (Fig. 1)



##### Display

- A 1:** Channel 1 or 2
- A 2:** Circle symbol for the alternating channel
- A 3:** FOOD mode (core temperature) or BARBECUE mode (cooking chamber temperature)
- A 4:** Types of meat (in FOOD mode)
- A 5:** Doneness (in FOOD mode)
- A 6:** Battery symbol for receiver
- A 7:** Channel 1 (for jack 1)
- A 8:** Activated alarm
- A 9:** HI target temperature (in FOOD mode) or upper temperature limit (in BARBECUE mode)
- A 10:** LO lower temperature limit (BARBECUE mode)
- A 11:** Actual measured temperature
- A 12:** Channel 2 (for jack 2)
- A 13:** Activated alarm
- A 14:** HI target temperature (in FOOD mode) or upper temperature limit (in BARBECUE mode)
- A 15:** LO lower temperature limit (BARBECUE mode)
- A 16:** Actual measured temperature

##### Buttons

- B 1:** ON/OFF button
- B 2:** LIGHT button
- B 3:** SET button
- B 4:** ALARM button
- B 5:** < button
- B 6:** > button
- B 7:** GER/ENG button (inside battery compartment)

**Küchen-Chef TWIN – Wireless BBQ meat thermometer****Housing****C 1:** Battery compartment**C 2:** Support**5.2 Probe (Fig. 2)****D 1:** Probe**D 2:** Cable**D 3:** Probe connector**5.3 Transmitter (Fig. 3)****Display****E 1:** Channel number 1 + 2**E 2:** Circle symbol for the alternating channel**E 3:** Transmission symbol**E 4:** Temperature °C**Buttons****F 1:** **RESYNC** button**F 2:** **ON/OFF** button**Housing****G 1:** Transmission LED**G 2:** Battery compartment (screwed)**G 3:** Support**G 4:** Jack for temperature probe on channel 1**G 5:** Jack for temperature probe on channel 2**6. Getting started**

- Remove the protective films from the receiver and the transmitter.
- Remove the supports at the back of the receiver and the transmitter, if necessary.
- Pull off the rubber protection cover carefully from the opening of the first probe on the left side of the transmitter. Plug the connector for the probe cable into the jack.
- Repeat the process for the second probe.
- Open the battery compartment at the back of the transmitter with a suitable screwdriver.
- Open the battery compartment at the back of the receiver.
- Put the devices on a table. Avoid being close to possible sources of interference such as electronic devices and radio equipment.
- To guarantee a quicker and better transmission of the measured temperature, insert first two AAA 1.5 V batteries in the compartment of the receiver. Make sure the polarity is correct. The device will alert you with a beep and all segments will be displayed for a short moment.
- The device is ready for use.
- On the temperature display for channel 1 and 2 appears "-- °C".
- Now insert two new AAA 1.5 V batteries in the compartment of the transmitter. Make sure the polarity is correct. All segments will be displayed briefly.
- The actual measured temperature for channel 1 and 2 appears in sequence in the display, as well as the symbol for the alternating channel .
- The transmitter sends the actual measured temperatures to the receiver.
- As soon as the transmission is successful, the device will alert you with a beep and the actual measured temperatures for channels 1 and 2 appear in the receiver's display.
- The transmitter sends the last measured temperature every 12 seconds.
- Press and hold the **GER/ENG** button in the battery compartment of the receiver to toggle between German and English.
- Close the battery compartments of the receiver and the transmitter.
- You can also operate the device with only one probe. "-- °C" appears in the display of the unused channel and the symbol for the alternating channel  disappears.

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GB

**6.1 Manual search for the transmitter**

- If the transmission fails or if the contact between the transmitter and the receiver gets lost (transmission range of up to 100 m in open areas, within solid walls, especially ones with metal parts, the transmission range can be reduced considerably) a beep tone will be heard at regular intervals and "-- °C" appears on the display of the receiver for channel 1 and 2.
- You can also start the search for the transmitter manually.
- Press and hold the **LIGHT** button on the receiver.
- "-- °C" flashes on the display of the receiver for channel 1 and 2.
- Press and hold the **RESYNC** button at the back of the transmitter.
- As soon as the transmission is successful, the device will alert you with a beep and the last measured temperature will appear on the display of the receiver for channel 1 and 2.

**6.2 Switch the devices off and on****6.2.1 Receiver**

- Press and hold the **ON/OFF** button.
- The device is switched off.
- Press and hold the **ON/OFF** button to turn the device back on.
- On the display for the temperature for channel 1 and 2 appears "-- °C".
- If necessary, activate the transmitter.
- Wait until the last measured temperature appears or start the manual search for the transmitter.

**6.2.2 Transmitter**

- Press and hold the **ON/OFF** button at the back of the transmitter.
- The device is switched off.
- Press and hold the **ON/OFF** button to turn the device back on.
- If the probes are still connected, the display will show the last measured temperature in sequence.
- To guarantee a better and quicker transmission of the last measured temperature, turn the receiver on first and then the transmitter.
- IMPORTANT:** To increase the life of the batteries, switch off the devices after each use!

**7. Settings**

- The two stainless steel probes can optionally be used to monitor
  - the cooking chamber temperature of the grill or oven with the temperature upper and lower limit (BARBECUE mode) or
  - the core temperature of a maximum of two roasting or grilling pieces (FOOD mode).

**7.1 Select channel**

- Press and hold the **SET** button to enter the setting mode.
- Channel 1 starts flashing and you can now use the < or > button to select the channel for which you want to make the setting (channel 1 or 2).
- Confirm the setting with the **SET** button.

**7.2 Select setting mode**

- You can now use the < or > button to select whether you want to choose BARBECUE (upper and lower limit temperatures) or FOOD mode (core temperature).
- Confirm the setting with the **SET** button.

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### 7.3 Set temperatures

#### 7.3.1 BARBECUE mode

- HI will start flashing and you can use the < or > button to set the upper temperature limit.
- Confirm the setting with the **SET** button.
- LO will start flashing and you can use the < or > button to set the lower temperature limit.
- Confirm the setting with the **SET** button.
- Press and hold the < or > button for fast mode.

#### 7.3.2 FOOD mode

- Press the < or > button to choose the type of meat (see table)
- Confirm the setting with the **SET** button.
- Press the < or > button to choose the doneness (see table).
- Confirm the setting with the **SET** button. Alternatively you can press the < or > button to adjust the core temperature to your preference. Press and hold the < or > button for fast mode. The individually set temperature is not saved.
- Confirm the setting with the **SET** button.

#### 7.3.3 Temperatures °C

Display	BEEF/ RIND	VEAL/ KALB	LAMB/LAMM	PORK/ SCHWEN	CHICK/ HUHN	TURKY/ PUTE	FISH/ FISCH	HAMBG
Types of meat Doneness*	Beef	Calf	Lamb	Pork	Chicken	Turkey	Fish	Hamburger
Well done	71	71	71	73	80	80	60	75
Medium	57	57	57	63				
Medium rare	53							
Rare	48							

\* Different levels of doneness available depending on type of meat.

### 8. Measuring procedure

- If you want to measure the cooking chamber temperature (BARBECUE mode), place the corresponding probe in the grill or oven. Do not place the probe directly on the rack. For an optimal measuring result we recommend the clip for BBQ meat thermometer (cat.-no. 30.3525.60) to attach the temperature probe to the grill.
- For measuring the core temperature of meat (FOOD mode): Plunge the corresponding probe at least 2 cm into the middle of the thickest part of the meat; for poultry, between the torso and the thigh - it should not touch bones or cartilage and it should not protrude from the meat. The probe should remain in the meat throughout the cooking process.
- Now simply run the cable to the outside. Be careful with sharp-edged frames and hinges.
- Use the flexible supports to fasten the transmitter in position near the oven (cable length 100 cm) or remove the support and the device can be placed onto flat surfaces.



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### 9. Temperature alarm

- Press the **ALARM** button in normal mode, to activate or deactivate the alarm function.
- The alarm symbol appears/disappears on the display.

#### 9.1 FOOD mode

##### 9.1.1 Pre-alarm (another 5 °C until target temperature is reached)

- As soon as the core temperature minus 5°C is reached three alarm beeps are heard per second and the alarm symbol flashes on the receiver's display.
- Press any button to stop the alarm sound.

##### 9.1.2 Hi-alarm (when the target temperature is exceeded)

- As soon as the core temperature is exceeded four alarm beeps are heard per second.
- The corresponding temperature and the alarm symbol flashes on the receiver's display.
- Press any button to stop the alarm sound.
- The temperature display and the alarm symbol will continue flashing until the measured temperature is below the set temperature.

#### 9.2 BARBECUE mode

- If the set upper temperature limit in the cooking chamber is exceeded, two alarm beeps are heard per second.
- If the set lower temperature limit in the cooking chamber is fallen below, one alarm beep is heard per second.
- The corresponding temperature and the alarm symbol flashes on the receiver's display.
- Press any button to stop the alarm sound.
- The temperature display and the alarm symbol will continue flashing until the measured temperature is within the alarm limits.

**Note:** If the alarm is not activated, the corresponding temperature display flashes when the set alarm value is fallen below or exceeded.

### 10. Backlight

- Press the **LIGHT** button.
- The backlight is activated briefly.

### 11. Table stand and attachment

#### 11.1 Receiver

- To use the support as a clamp (e.g. for belts), insert the double-sided mounting aids into the upper slots of the receiver. The installation is successful if you hear a click.
- To use the support as a stand, put the double-sided mounting aids into the lower, gently sloping slots.
- The installation is successful if you hear a click.

#### 11.2 Transmitter

- Insert the double-sided mounting aids of the support into the slots of the transmitter. The installation is successful if you hear a click. Take the metal stand and attach the two ends into the holes provided at the turntable. With the turntable, you can now choose whether you want to use the support to stand or to be mounted. The turntable is properly adjusted when you hear a click.

### 12. Care and maintenance

- Clean the instrument, the transmitter and the probes with a soft damp cloth. Do not use solvents or scouring agents. Do not immerse the probe and the cable in water. Not suitable for dishwasher.



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- Should water or steam enter the device's jack, it could affect the contact with the probe. Dry the probe connector with a cloth before you connect it to the transmitter.
- Turn off the instrument after use.
- Remove the batteries if you do not use the devices for a long period of time.
- Store the devices in a dry place.

### 12.1 Battery replacement

- Change the receiver's batteries when the battery symbol appears on the display.
- If the transmitter's batteries are too weak, the two probes measured values and "LO" are displayed alternately.
- Open the battery compartments on the back of both instruments and insert two AAA 1.5V batteries in each one. Make sure the polarities are correct. Close the battery compartments again.
- **Please note:** When the batteries are changed, the contact between the transmitter and the receiver must be restored – so always insert new batteries into both devices or start the manual search for the transmitter.

### 13. Troubleshooting

Problem	Solution
No display	<ul style="list-style-type: none"> <li>→ Turn on the instruments (the receiver first and the transmitter afterwards)</li> <li>→ Ensure the batteries' polarity are correct</li> <li>→ Change the batteries</li> </ul>
Incorrect indication	<ul style="list-style-type: none"> <li>→ Change the batteries</li> <li>→ Check the contact between plug and socket, dry it if necessary</li> </ul>
Display will be flashing and a beep tone is heard → no contact between the transmitter and the receiver	<ul style="list-style-type: none"> <li>→ Reduce the distance between the transmitter and the receiver (max. 100 m)</li> <li>→ Check if there is any source of interference.</li> <li>→ Manual search for the transmitter</li> <li>→ Restart the device</li> </ul>
Temperature display is too high	<ul style="list-style-type: none"> <li>→ Check the position of the probe in the meat</li> </ul>

If your device fails to work despite these measures, contact the retailer where you purchased the product.

### 14. Waste disposal

This product and its packaging have been manufactured using high-grade materials and components which can be recycled and reused. This reduces waste and protects the environment.

Dispose of the packaging in an environmentally friendly manner using the collection systems that have been set up.



#### Disposal of the electrical device

Remove non-permanently installed batteries and rechargeable batteries from the device and dispose of them separately.

This product is labelled in accordance with the EU Waste Electrical and Electronic Equipment Directive (WEEE).

This product must not be disposed of in ordinary household waste. As a consumer, you are required to take end-of-life devices to a designated collection point for the disposal of electrical and electronic equipment, in order to ensure environmentally-compatible disposal. The return service is free of charge. Observe the current regulations in place!

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#### Disposal of the batteries

Never dispose of empty batteries and rechargeable batteries with ordinary household waste. They contain pollutants which, if improperly disposed of, can harm the environment and human health. As a consumer, you are required by law to take them to your retail store or to an appropriate collection site depending on national or local regulations in order to protect the environment. The return service is free of charge.

The symbols for the contained heavy metals are: Cd=cadmium, Hg=mercury, Pb=lead.

### 15. Specifications

#### Wireless BBQ meat thermometer (receiver)

Measuring range	0 °C...300°C
Resolution	1°C
HHH/LLL	Temperature is outside measuring range
Power consumption	2 x AAA 1,5 V batteries (not included) – We recommend Alkaline batteries
Housing dimension	60 (65) x 21 (33) x 142 mm
Weight	100 g (device only)

#### Transmitter

Cable	appr. 100 cm, heat resistant up to 300 °C
Range	max. 100 m (open field)
Transmission frequency	433 MHz
Maximum radio-frequency power	< 10mW
Power consumption	2 x AAA 1,5 V batteries (not included) – We recommend Alkaline batteries
Housing dimension	60 x 24 x 122 mm
Weight	66 g (device only)

No part of this manual may be reproduced without written consent of TFA Dostmann. The technical data are correct at the time of going to print and may change without prior notice. The latest technical data and information about this product can be found in our homepage by simply entering the product number in the search box.

#### EU Declaration of conformity

Hereby, TFA Dostmann declares that the radio equipment type 14.1511.01 is in compliance with Directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following Internet address: [www.tfa-dostmann.de/service/downloads/ce](http://www.tfa-dostmann.de/service/downloads/ce)

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