

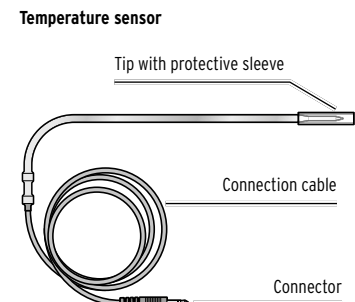
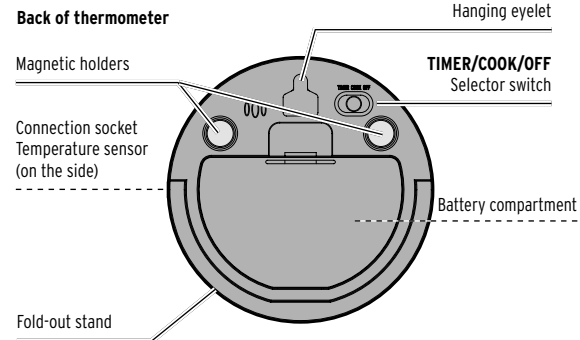
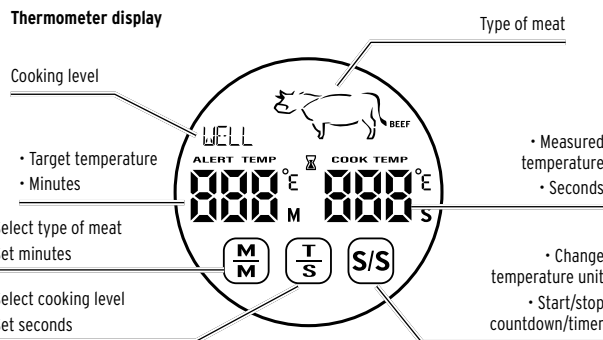
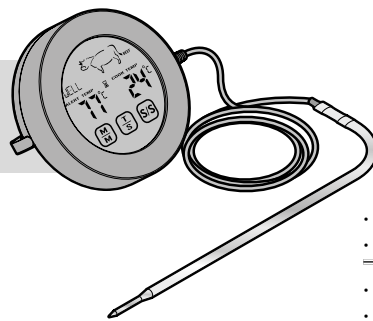
# Roasting thermometer

Instructions for use

Product number: 714 953

Model: BBQ2503

Manufactured by: GREENDS GmbH,  
Stahlthiweg 23, 22761 Hamburg, Germany



## About these instructions

This product is equipped with safety features. Nevertheless, read the safety warnings carefully and only use the product as described in these instructions to avoid accidental injury or damage.

Keep these instructions for future reference. If you give this product to another person, remember to include these instructions.

This symbol warns you about the risk of injury.

Signal words in these instructions:

**CAUTION** warns about the potential risk of minor injuries.

**NOTICE** warns about the potential risk of material damage.

This indicates additional information.

## Safety warnings

### Intended use

The roasting thermometer is designed for checking the cooking level and the temperature of different meat types and other foods during the cooking process. The product is designed for quantities usual in a standard household and is not suitable for commercial use.

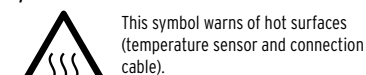
### Danger to children and people with restricted capabilities of operating devices

- This product may not be used by children or by people who do not have the physical, sensory or mental capabilities, or the requisite knowledge and/or experience, to use it safely. Children must be supervised to ensure that they do not play with the product.
- Swallowing batteries can be fatal. Swallowing a battery can cause severe internal chemical burns and even death within just 2 hours. Therefore keep both new and old batteries and the product out of the reach of children.
- If you think that a battery has been swallowed or has entered the body in any other way, seek medical advice immediately.
- Should any of the magnets on the rear side of the thermometer come loose, keep them out of the reach of children. In the case that magnets are swallowed or inhaled, seek medical advice immediately. Magnets connecting inside the body can lead to serious injuries.
- Keep children away from the pointed temperature sensor and its connecting cable. There is a risk of injury and strangulation!
- Keep packaging materials and small swallowable parts out of the reach of children. They pose several risks, including the risk of suffocation!

- Press the tab of the battery compartment cover towards the battery compartment cover and lift off the cover.
  - Insert the enclosed batteries as shown on the bottom of the battery compartment, ensuring that the polarity is correct (+/-).
  - Put the battery compartment cover back on. The cover must click audibly into place.
- A battery change is required when the display goes blank.

- Take care when using the product. Protect it from falls and other forms of physical shock.
- Protect the batteries from excessive heat. Remove the batteries from the product when they are flat or if you do not intend to use the product for a prolonged period. This will help prevent damage caused by leakage.
- Always replace all batteries at the same time. Do not mix old and new batteries and do not use different types or brands of batteries, or batteries with different capacities. Ensure that the polarity (+/-) is correct when inserting the batteries.
- If necessary, clean the battery and device contacts before inserting the battery. Risk of overheating!
- Do not use caustic or abrasive agents or hard brushes, etc. for cleaning.

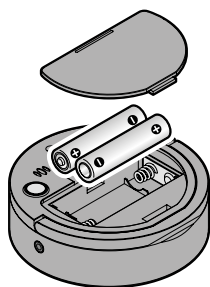
### Symbols on the device



### Prior to first use

- Remove the protective film from the display.
- Clean the temperature sensor before using it for the first time as described in the chapter "Cleaning". To do this, pull the protective cover off the thermometer tip.

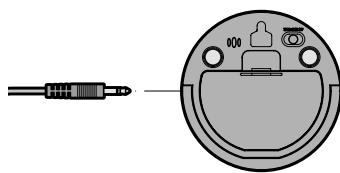
### Inserting / replacing batteries



- Press the tab of the battery compartment cover towards the battery compartment cover and lift off the cover.
- Insert the enclosed batteries as shown on the bottom of the battery compartment, ensuring that the polarity is correct (+/-).
- Put the battery compartment cover back on. The cover must click audibly into place.

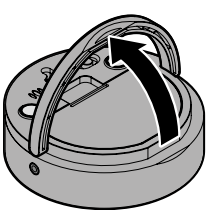
A battery change is required when the display goes blank.

### Connecting the temperature sensor



- Insert the connector of the temperature sensor's connection cable into the connection socket on the side of the thermometer housing.

### Setting up/hanging up the thermometer



- Fold out the stand on the back, to set up the thermometer or ...
- ... hang the thermometer
  - by attaching it to a metal surface (refrigerator or similar) using the two magnets on the back or
  - on a nail/hook using the hanging eyelet.

## Temperature alarm mode (COOK)

In this mode, you specify the type of meat and the desired cooking level. The thermometer determines the right cooking temperature and warns with an alarm signal as soon as this is reached or exceeded.

Slide the selector switch to **COOK** to switch on the thermometer in temperature alarm mode.

All settings are briefly shown on the display and you will hear a beep. The display light then goes out and the start screen for the temperature alarm mode is displayed.

### Setting the type of meat and cooking level

1. Press the **M** button repeatedly until your desired type of meat is displayed.

The types of meat can be changed in the following order: BEEF > PORK > FISH > VEAL > LAMB > CHICKEN > TURKEY > HAMBURG > PGM.

Under PGM you can set the desired target temperature manually, see section "Setting the target temperature manually (PGM)".

2. Press the **T/S** button to select the desired cooking level.

The cooking levels change in the following order: **WELL** (well-done) > **M WELL** (medium-done) > **MEDIUM** > **M RARE** > **RARE**.

The target temperature (**ALERT TEMP**) preset by the device for your selection appears on the left-hand side of the display and an alarm signal should sound when this temperature is reached or exceeded.

Cooking levels that are not recommended for a type of meat are not available for selection. For example, you can only set **WELL** as the cooking level for chicken and only **WELL**, **M WELL**, **MEDIUM** and **M RARE** for pork. You can find an overview in the table "Cooking levels and temperatures at a glance".

### Setting the target temperature manually (PGM)

- Press the **M** button repeatedly until **PGM** appears on the display.
- Press and hold the **S/S** button until you hear a beep and the target temperature starts to flash.
- Set the desired target temperature by pressing the **M** (increasing) or **T/S** (decreasing) buttons.
- Briefly press the **S/S** button once to confirm the temperature.

If you do not press a button for approx. 30 seconds while setting, the last set value is saved.

### Changing the temperature unit (°C / °F)

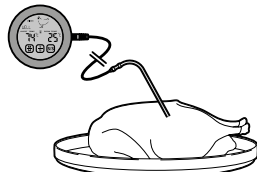
The thermometer's default measurement setting is degrees Celsius (°C). However, you can also display the measured temperature in degrees Fahrenheit (°F).

Slide the selector switch to **COOK** to switch between the temperature units.

Each time the device is switched off and back on, the temperature is displayed in °C again.

### Measuring the temperature

- Pull the protective cover off the thermometer tip. The currently measured temperature (**COOK TEMP**) is shown on the right-hand side of the display.

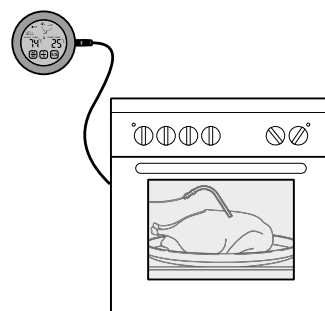


- Insert the temperature sensor as far as possible into the thickest part of the food. **Do not measure too close to the surface, directly on the bone or in a layer of fat!**

Poultry is difficult to cook evenly. It is therefore important to check the temperature of poultry in several places before serving it.

## Cooking levels and temperatures at a glance

	BEEF	PORK	FISH	VEAL	LAMB	CHICKEN	TURKEY	HAMBURG	PGM (Manual)
<b>WELL</b>	77 °C	77 °C	63 °C	77 °C	77 °C	74 °C	74 °C	71 °C	----
<b>M WELL</b>	74 °C	74 °C	----	74 °C	74 °C	----	----	----	----
<b>MEDIUM</b>	71 °C	71 °C	----	71 °C	71 °C	----	----	----	----
<b>M RARE</b>	63 °C	63 °C	----	63 °C	63 °C	----	----	----	----
<b>RARE</b>	60 °C	----	----	60 °C	60 °C	----	----	----	----



- Place the food in the oven and **place the thermometer outside the oven!** Hang it on a metal surface, for example, or on a nail/hook or place it on top of the work surface. Keep a sufficient distance from hot hobs or other heat sources! The closed oven door holds the temperature sensor's connection cable in position.

**If you use the thermometer when grilling, please note:** Place the thermometer at a sufficient distance from the grill. Although the connecting cable is not sensitive to heat, lay it so that it cannot come into contact with the flames and the device cannot be pulled off the surface by the cable.

- Keep checking the current temperature in the display.
- As soon as the target temperature is reached, an alarm signal consisting of two beeps per second sounds. The display light also flashes for approx. 10 seconds.

You can interrupt the alarm by pressing any button for approx. ten seconds. If the temperature of the food does not fall below the target temperature during this time, the alarm will sound again.

If the temperature falls below the set target temperature again, the alarm stops automatically.

### After cooking

**CAUTION - risk of injury**

- The temperature sensor and connection cable are very hot immediately after use. Only touch the temperature sensor with oven gloves or similar.

- Carefully pull the temperature sensor out of the food and allow it to cool down.

### Switching the device off

- To switch off the device, slide the selector switch to **OFF**.

## Timer mode (TIMER)

In this mode, you specify a countdown, at the end of which a beep should sound. Any time from 0 to 99 minutes and 59 seconds can be set. Alternatively, you can also use the thermometer as a stopwatch.

- Slide the selector switch to **TIMER** to switch on the thermometer in timer mode. The start screen for the timer mode is displayed.

### Setting a countdown

- Set the minutes by repeatedly pressing the **M** button.
- Set the seconds by repeatedly pressing the **T/S** button.

If you hold down **M** or **T/S**, the displayed time will advance faster.

- Briefly press the **S/S** button once to start the countdown. The set time runs out.

After the set time has elapsed, an alarm signal sounds for approx. 30 seconds and **00:00** flashes on the display.

- Press any button to switch off the alarm. The set countdown time is shown on the display again.
- To cancel the countdown prematurely, briefly press the **S/S** button once.

### Resetting the display to zero (RESET)

- Press the buttons **M** and **T/S** simultaneously to reset the display to **00:00**.

### Setting the stopwatch

- If necessary, set the display to **00:00**.
- Briefly press the **S/S** button 1x to start the stopwatch. Press the button again to pause, resume or end the time measurement.

## Resetting when malfunctions occur

Keep the roasting thermometer away from devices that emit strong electromagnetic fields such as radio-controlled devices, mobile phones, etc. as they can lead the thermometer to malfunction, causing incorrect values to be displayed. If the thermometer obviously displays incorrect values, reset the device and change the location if necessary. The thermometer is then ready for use again.

- Remove the batteries from the device, wait approx. 30 seconds and then reinsert the batteries as described in "Inserting / replacing the batteries".

## Cleaning

**CAUTION - risk of injury**

- Allow the temperature sensor to cool down sufficiently before cleaning it.

### NOTICE - material damage

- Never immerse the connection cable with the connector in water or other liquids. Do not touch the thermometer housing with wet hands and protect the device from moisture and wetness. Malfunctions and damage to the electronics may otherwise occur.
- Do not use any caustic, aggressive or abrasive products for cleaning.

- Allow the temperature sensor with connecting cable to cool down sufficiently and then disconnect it from the thermometer by pulling the plug out of the connection socket on the side.

### Cleaning the thermometer housing

- Wipe off the device with a soft, slightly damp cloth as needed.

### Cleaning the temperature sensor

- Wipe the temperature sensor using a soft cloth with hot water and a mild detergent if necessary. The temperature sensor is **not** dishwasher-safe.
- Dry the temperature sensor carefully.
- Finally, replace the protective sleeve on the tip of the temperature sensor.

## Problems / solutions

### The device is not working.

- Batteries flat / not inserted? Insert (new) batteries as described under "Inserting/replacing batteries".

### LLL is displayed as the measured temperature

- Temperature sensor not connected. Check the plug connection or connect the temperature sensor as described under "Connecting the temperature sensor".

## Technical specifications

Model:	BBQ2503
Product number:	714 953
Single-use battery:	2x LR03 (AAA)/ 1.5 V (Zn/MnO <sub>2</sub> )
Units of measurement for temperature measurement:	degrees Celsius (°C) degrees Fahrenheit (°F)
Measurement range:	-30 °C to +250 °C -58°F to 482°F
Measuring steps:	1 °C steps / 1 °F steps
Manufactured by:	GREENDS GmbH Stahlthiweg 23 22761 Hamburg Germany

In the course of product improvement, we reserve the right to make technical and optical modifications to the product.

## Disposal

The product, its packaging and the supplied batteries have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and helps to preserve the environment.

Dispose of the **packaging** at a recycling point which sorts materials by type. Make use of the local facilities provided for collecting paper, cardboard and light-weight packaging.

**Devices, single-use batteries and rechargeable batteries** marked with this symbol must not be disposed of along with household waste!

You are legally obliged to dispose of old devices separately from household waste. Electronic devices contain hazardous substances and, if stored or disposed of improperly, may cause harm to health and the environment. Information about collection points where old devices can be disposed of free of charge is available from your local authorities. Flat single-use and rechargeable batteries must be handed in at a local authority collection point or returned to a battery retailer.

## Information about the batteries

Manufacturer:  
CHANGZHOU ANYIDA POWER TECHNOLOGY CO., LTD  
No.1 East Road, Louxia Industrial Park, Rulin Town,  
Jintan District, Changzhou, Jiangsu Province, China  
www.anyida-power.com  
zoey@anyida-power.com  
Model: Daily-Max LR03 AAA 1,5V  
Manufacturing date: 2025/05  
Made in: China

