

# **WIRELESS MEAT PROBE USER GUIDE**

## **WELCOME TO THE WOOD-FIRED REVOLUTION.** WE WANT YOU TO GET THE MOST **OUT OF YOUR TRAEGER.**



Scan here to access this manual in different languages, as well as to learn how to set up, season, and get the most out of your grill.

IMPORTANT: This probe is not compatible with the MEATER app.

TRAEGER PELLET GRILLS LLC 1215 E. WILMINGTON AVE., SUITE 200 **SALT LAKE CITY. UT 84106** TRAEGER.COM

# **WARNINGS**

# **A WARNING** Burn Hazard

 Probe will be hot during or after use. Use heat-resistant gloves when handling probe.

# **★ WARNING** Foodborne Illness Hazard

 Consuming raw or undercooked meats, poultry, or seafood may increase your risk of foodborne illness. Always cook your food to USDA safe temperatures.

### **▲ CAUTION** Electrical Shock Hazard

 Keep probe charging dock away from water and liquids. Failure to do so may cause electrical shock.

# A CAUTION Sharp Point Hazard

 Always keep probe pointed away from fingers and body. Contact may result in injury. Keep out of reach of children.

## A CAUTION Product Damage Hazard

- Always insert probe past the safety notch to avoid damaging probe.
- DO NOT use probe in a microwave or pressure cooker.

- DO NOT place probe charging dock on any hot surface.
- DO NOT drop probe onto hard surfaces.
- Probe is not dishwasher safe. Hand-wash with soap and water before and after each use. Do not use cleaning products containing alcohol, ammonium, benzene, or abrasives, all of which could damage the device.
- DO NOT submerge probe in water for long periods of time.
- DO NOT run the probe under cold water immediately after cooking. Let the probe cool down prior to washing.
- DO NOT exceed probe internal sensor limits of 212°F (100°C) or probe ambient sensor limits of 527°F (275°C). Temperatures above these maximums may damage probe.

#### **TIPS AND TRICKS**

- Use probe only for its intended purpose of measuring the internal temperature of meat, fish, and poultry.
- For best performance, DO NOT insert probe's ceramic handle into the meat.
- When cooking, ensure the probe is not touching any HOT cooking surface.
- Avoid applying left/right/up/down pressure on the probe's ceramic handle when removing from the meat. To remove, pull and twist on the same horizontal axis of insertion.
- Make sure the probe is completely dry before placing it back in the charging dock.
- When not in use, store the probe in a dry and cool place.

#### **FCC INTERFERENCE STATEMENT**

Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the device.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

This device has been tested and found to comply with the limits for a Class B

digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This device generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no quarantee that interference will not occur in a particular installation. If this device does cause harmful interference to radio or television reception, which can be determined by turning the device off and on, the user is encouraged to try to correct the interference by one of the following measures:

- Reorient or relocate the receiving
- Increase the separation between the device and receiver.
- Connect the device into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

- (1) This device may not cause interference.
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.

### **IMPORTANT NOTES: FCC Radiation Exposure Statement:**

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 8 in. (20 cm) between the radiator and your body.

#### **Énoncé d'exposition aux** rayonnements FCC:

Cet équipement est conforme aux limites d'exposition aux rayonnements FCC établies pour un environnement non contrôlé. Cet équipement doit être installé et utilisé avec un minimum de 20 cm de distance entre la source de rayonnement et votre corps.

#### **IC Radiation Exposure Statement:**

This equipment complies with IC RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 8 in. (20 cm) between the radiator and your body.

#### Énoncé d'exposition aux ravonnements IC:

Cet équipement est conforme aux limites d'exposition aux rayonnements IC RSS-102 établies pour un environnement non contrôlé. Cet équipement doit être installé et utilisé avec un minimum de 20 cm de distance entre la source de rayonnement et votre corps.







#### **LIMITED WARRANTY**



For information about Traeger's limited warranty of this product, please visit https://www.traeger. com/support/warranty-policy or scan this QR code.

Warranty information can also be obtained by contacting Traeger customer service at 1-800-TRAEGER or 1215 E. Wilmington Ave... Suite 200, Salt Lake City, UT 84106.

#### TRAEGER'S CUSTOMER SERVICE

Traeger's legendary customer service is the best out there. If you have any questions about your Wireless Meat Probe or need assistance with assembly, installation, safe operation, parts, or general customer service, you can visit our website traeger.com/support or you can phone or write us at:

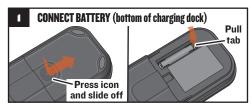
Phone: US/CA: I-800-TRAEGER I0:00 a.m. - 6:00 p.m. MT Address: I2I5 E. Wilmington Ave., Suite 200 Salt Lake City, UT 84106

TRAEGER'S CUSTOMER SERVICE IS JUST A SCAN AWAY



Scan this QR code to take you to Traeger's Support Home page.

# IMPORTANT: This probe is not compatible with the MEATER app.













**NOTE**: Remove probes from the charging dock one at a time to connect. If a Bluetooth signal from multiple probes is detected, the grill will display an error.

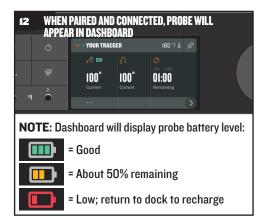


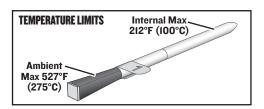














#### **Battery Status:**

To check battery status of charging dock, press button next to LED.

Solid Green - Charging dock battery OK Solid Red - Replace charging dock battery

