

# BBQ Dual-Temp Thermometer Operating Instructions

NU-888

The BBQ Dual-Temp thermometer is a non-contact infrared thermometer and probe thermometer. You can select only one mode at the same time but can change the mode at will.

- By pressing 6 (Scan (Infrared) button), it directly enters the non-contact Infrared Thermometer Function (IRT Mode)
- By pressing 7 (Scan (Probe) button), it directly enters the Contact Thermometer Function. (COT Mode)

⚠ If you need to enter IRT Mode from COT Mode, please press 6 only after COT has switched to "hold"

## In Non-contact Infrared Thermometer function (IRT Mode)

Simply aim the Dual-Temp Thermometer at the object to be measured with 3 and press 6 to display the surface temperature. The distance to target ratio is 1:1 therefore, the thermometer should be positioned as close to the target as possible.

## Minimum or Maximum Mode

The thermometer will display the minimum or maximum reading during the measurement period, only until the 2 button is pressed.

To utilize the minimum mode, please press 6 → 2 → 6 and keep pressing 6 for measurement.

To utilize the maximum mode, please press 6 → 2 → 2 → 6 and keep pressing 6 for measurement

## Lock Mode

The lock mode is particularly useful for continuous monitoring of temperatures. The thermometer will continuously display the temperature for up to 60 minutes or until the 6 button is pressed. To activate lock mode, press 6 → 2 → 2 → 2 → 6

## °C or °F Mode

To change the °C or °F mode, please press 6 → 2 → 2 → 2 → 2 → 6

## Emissivity

The infrared thermometer is supplied with a default emissivity of 0.95. The emissivity can be changed from 0.10 (10E) to 1 (100E). Changes should only be carried out by experienced personnel. Note: Non-contact infrared thermometers are not recommended for use in measuring the temperature of shiny or polished metals. To change the emissivity, press 6 → 2 → 2 → 2 → 2 → 6 and then for every 0.01 (1E) adjustment, press 2

## In Contact Thermometer function (COT Mode)

Insert the probe into the meat and press 7 to continuously display the temperature for up to four minutes. After that, the device will automatically shut off to extend battery life. Press 7 again and the last measured temperature will be displayed. To start scanning again, simply press 7 again.

- 1. Do not twist the probe or rotate the probe in the wrong direction.
- 2. Over stressing the probe may cause breakage.
- 3. The probe may remain HOT for a while.
- 4. Probe presents a risk of injury when not in the storage position. Remember to place the probe back in the storage position when not in use.
- **The probe will be damaged if it is exposed to temperatures outside of the stated measurement range.**

## Storage and Cleaning

The sensor lens is the most delicate part of the Dual-Temp. The lens should be kept clean at all times, and care should be taken when cleaning the lens to only use a soft cloth or cotton swab with water or medical alcohol, allowing the lens to dry fully before using the Dual-Temp. Do not submerge any part of the Dual-Temp. When not in use, store at room temperature. (-4° to 149°)

## LCD Error Messages

The Dual-Temp incorporates visual diagnostic messages as follows:

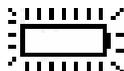


'Hi' or 'Lo' is displayed when the temperature being measured is outside of the range of the instrument. 'Hi' when higher than 428°F and 'Lo' when lower than -27°F in infrared mode and 626°F and -67°F respectively with the contact probe.

For all other error messages, it is necessary to reset the Dual-Temp. To reset the unit, allow the unit to power down, then remove the battery and wait for at least one minute. Then reinsert the battery and turn the unit on.

## Batteries:

The Dual-Temp incorporates visual low battery indicators as follows:



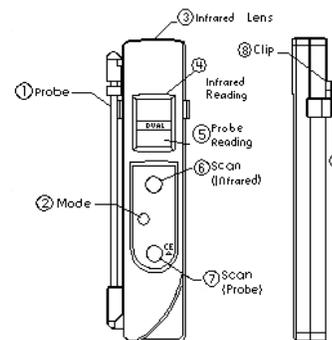
"Battery OK" – measurements are possible  
 "Battery Low" – battery needs to be replaced - measurements are possible  
 "Battery Exhausted" – measurements are not possible

## Specifications:

Function	Non-contact Infrared Scan	Contact Probe Scan
Measurement Range	-27°F to 428°F	-67°F to 626°F
Accuracy	±2% of reading or 2°F, whichever is greater	±1% of reading or 1°F, whichever is greater
Battery Life	Typically 40 hours, minimum 30 hours of continuous use with auto power off after 15 seconds	
Dimensions	1" x 1.6" x 6.1"	
Weight	2.4 oz with battery	
Warranty	Limited 90 days	

## EMC/RFI

Readings may be affected if the unit is operated within a radio frequency electromagnetic field strength of approximately 3 volts per meter, but the performance of the unit will not be permanently affected.



Temperature should be measured after turning meat, within 30 seconds.

This temperature will vary based on flame-temperature and cooking method

Contact / Infrared	Beef	Veal	Lamb	Pork	Poultry	Baked Potato
Well Done	170/170	170/180	170/180	170/180	185/190	200/190
Med.	160/165	160/170	160/170			
Med. Rare	145/155		145/150			
Rare	140/145					

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