



## **Memphis ITC Meat Probe**

The Memphis ITC Meat Probe, which comes standard with the Pro and Built-In models, and can be purchased separately for other models, is a must-have accessory for any griller. The ITC Meat Probe conveniently interfaces directly with your grill's ITC control and gives you an easy way to ensure your food is cooked to your predetermined "done" temperature. This feature ensures delicious, repeatable results—every time.

### **Using Your Memphis ITC Meat Probe**

#### **1. Plug The Meat Probe In**

The 3.5mm audio-style plug inserts directly into the jack on the far right side of the ITC, labeled "Meat Probe".

#### **2. Turn The Grill ON And Set The Grill Temperature, As Described On Page 6.**

#### **3. Toggle The PROBE DISPLAY to "MEAT" (Meat light will illuminate)**

Without the meat probe inserted, toggling this will be disabled.

#### **4. Set TEMP DISPLAY to "SET" And Set Your Desired Meat Temperature. (Set light will illuminate)**

This is done much the same as setting the desired temperature of the grill- simply by pressing the up and down keys. The meat probe can be set from 130°F to 250°F<sup>1</sup>.

#### **5. Set TEMP DISPLAY to "ACTUAL". (Actual light will illuminate)**

The ITC will display the temperature of the meat in real time.

#### **6. Sit Back and Relax.**

Your grill will cook the meat until the actual meat probe temperature reaches your set point meat temperature. At this point, the grill will automatically drop its temperature to its lowest setting(180°F for Pro and Built-In, 200°F for Select and Advantage), and display "Done". At any point during the cook, you can modify the set temperature of both the meat probe and the grill itself.

#### **Notes:**

- 1: While setting the meat probe set temperature, if the user presses the up-arrow until 250°F is displayed, and then presses it one more time, the ITC will display "NOPR". On this setting, the ITC will display the temperature of the meat, but will not enter the "Done" mode at any meat temperature.*
- 2: When not in use DO NOT leave the meat probe inside of the grill*
- 3: Keep the meat probe as clean and dry as possible. Clean with a damp sponge, or a cloth with a small amount of rubbing alcohol. If exposed to liquids for extended periods of time, the meat probe may display an erroneous reading. In extreme cases the ITC will constantly list the actual meat probe temperature as "32". To remedy this, allow the probe cord to dry completely before using it again. Once dry, this accessory will be fully functional.*

*DO NOT submerge the meat probe when cleaning or place in dishwasher.*

