



Memphis ITC Meat Probe

The Memphis ITC Meat Probe, which comes standard with the Elite, 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 temperature. This feature ensures convenience and 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". Insert the other end of the meat probe into the thickest portion of your meat item.

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 up to 250°F (121°C)¹.

5. Route the probe end through the large hole in the grill's left side, just below the hood. Pull all the metallic interior cable into the grill, stopping at the ferrule. If using an Elite, Pro or Built-In, simply place the probe and interior cable in the grill, then shut the lid on the longer end of the ferrule. This ferrule separates the meat probe's interior and exterior cables. The white, weatherproof exterior cable should never be placed inside of the grill. Doing so will damage the cable, and compromise its weatherproofing.

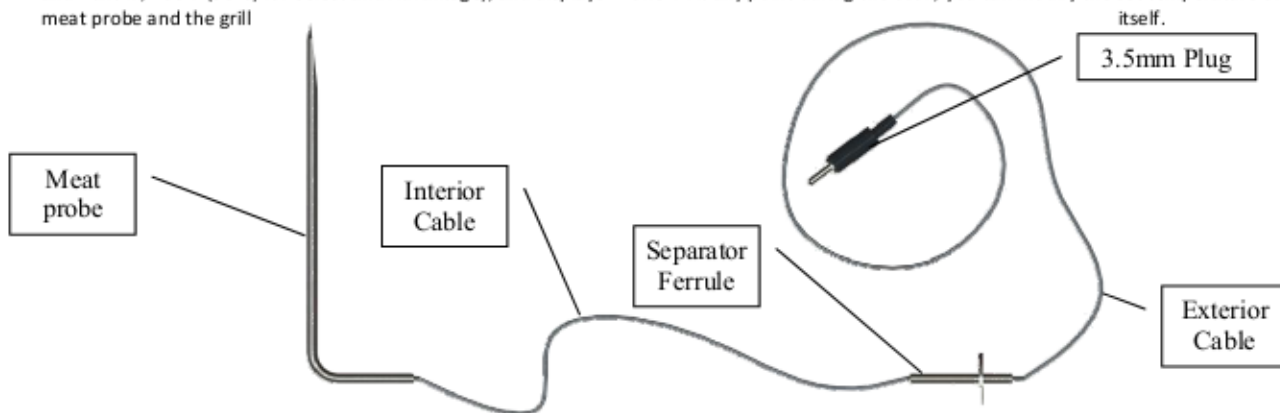
6. Insert The Meat Probe Into Food As Desired.

7. Set TEMP DISPLAY to "ACTUAL". (Actual light will illuminate)

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

8. Sit Back and Relax.

The grill will cook the meat until the meat reaches the desired set point. The grill then automatically reduces to its lowest setting (180°F (80°C) for Elite, Pro and Built-In, 200°F (90°C) for Select and Advantage), and displays "Done". At any point during the cook, you can modify the set temperature of both the meat probe and the grill



Notes:

- 1: While setting the meat probe set temperature, if the user presses the up-arrow until 250°F (121°C) 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°F" or "0°C". 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.

