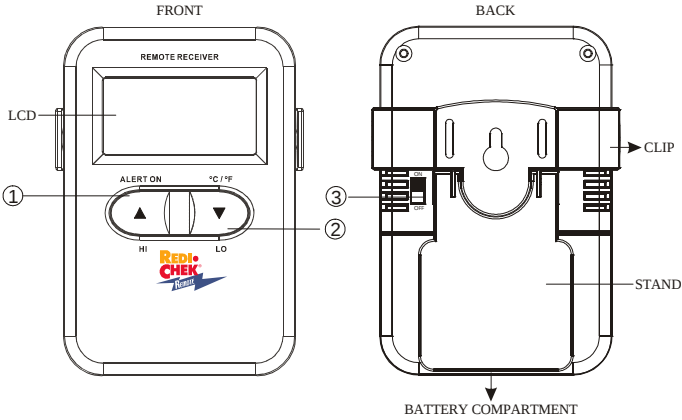


INSTRUCTION MANUAL MAVERICK REMOTE THERMOMETER

Introduction
Congratulations on your purchase of the Maverick Remote Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of food cooking in the oven or outdoors from anywhere in your home.

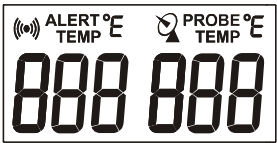
- Components**
- 1. 1 - silver receiver unit
 - 2. 1 - silver transmitter unit
 - 3. 1 - detachable stainless steel probe sensor

Receiver Features

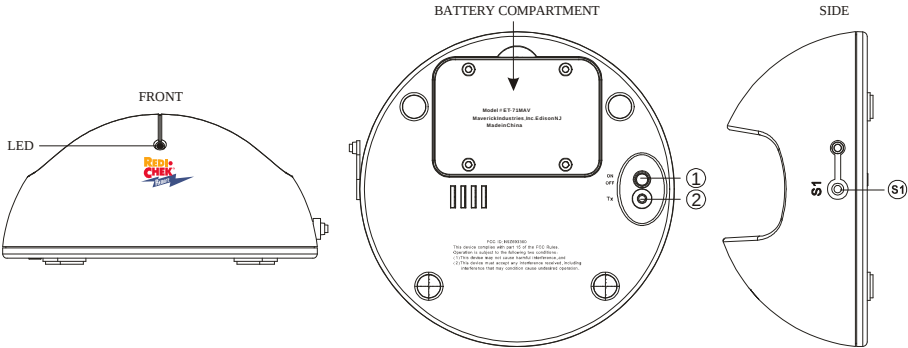


LCD (Liquid Crystal Display) – Displays all icons, temperature. See LCD diagram for detailed information.
CLIP – Removable clip allows you to be mobile. Clip the receiver unit to belt.
BATTERY COMPARTMENT – Holds 2 AAA batteries.

- Buttons**
- 1. “▲” – turns the alert on or off in normal mode and in set mode raises the set temperature.
 - 2. “▼” – switches between °F & °C in normal mode and in set mode lowers the set temperature.
 - 3. ON/OFF – Turns receiver functions on and off.

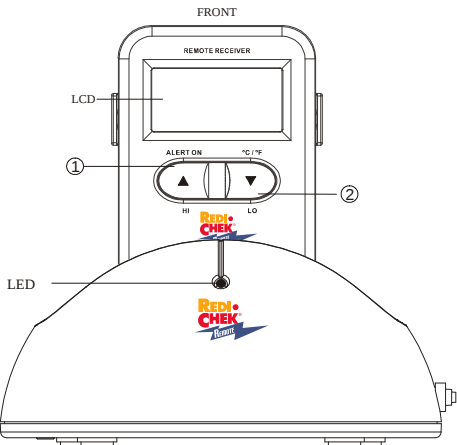


Transmitter Features



BATTERY COMPARTMENT – holds 2 AAA batteries.
S1–plug in for stainless steel probe sensor

Putting the receiver inside the transmitter base
If you do not want to monitor your food remotely the unit can be used with the receiver docked inside the transmitter base.
The receiver can be placed inside the transmitter base by locating the slot on the bottom of the receiver with the tab of the transmitter base and allowing the receiver to tilt back. Do not force the receiver onto the tab.
Your unit should be stored this way when not in use.



- Buttons**
- 1. TX – transmit manually, terminates the auto registration process. Press and hold for 2 seconds to register the radio frequency with the receiver.
 - 2. ON/OFF – on normal operation with full function. Off turns transmitter off.

Registration Procedures
Open the battery compartment of receiver and insert the two “AAA” batteries. Open the battery compartment of the transmitter by removing the 4 small screws and insert the two “AAA” batteries. If the O-ring seal comes out of the groove be sure to push it back in before screwing the battery door back on.
The Remote Thermometer needs the receiver to register the radio frequency signal from the transmitter.

- Transmitter & Receiver are off.**
- 1. Plug the stainless steel probe sensor into the plug in of the transmitter.
 - 2. Turn the receiver on by sliding switch on the rear of the receiver from OFF to ON.
 - 3. Turn transmitter on by pressing the button on the bottom of the transmitter from OFF to ON. This needs to be done **within 60 seconds** of turning on the receiver in order for the receiver to register the signal from the transmitter. If it doesn’t beep within 5-10 seconds press button OFF wait a few seconds and then press button back ON.
 - 4. Registration is complete when the unit beeps and the probe temperature appears where the “---” was

- flashing.
- Transmitter is already on.**
- 1. Plug the stainless steel probe sensor into the plug in of the transmitter.
 - 2. Turn the receiver on by sliding switch on the rear of the receiver from OFF to ON.
 - 3. Press and hold TX for 2 seconds on the bottom of the transmitter. This needs to be done **within 60 seconds** of turning on the receiver in order for the receiver to register the signal from the transmitter. Once TX is released it will take several seconds for the receiver to register. If it doesn’t beep within 5-10seconds press and hold TX again.
 - 4. Registration is complete when the unit beeps and the probe temperature appears where the “---” was flashing.

- Setting Alert Temperature**
You can set the receiver to beep and flash at your desired temperature.
- 1. Press “▲” “▼” buttons at the same time. The alert temperature will flash.
 - 2. While the temperature is flashing, press “▲” to raise the alert temperature or “▼” to lower the alert temperature.
 - 3. Once you have your desired temperature displayed don’t press any other buttons. The alert temperature will stop flashing and it will be locked in.

- Procedure for typical use on an outdoor grill:**
The following typical example will go through the steps to have the Remote Thermometer alert you to when a beef steak is cooked to 160 °F.
- 1. Follow the registration procedure.
 - 2. Place steak on grill rack.
 - 3. Insert probe sensor into the center of thickest portion of the steak. Avoid touching bone or heavy fat areas. Make sure the probe tip is inserted into the meat at least 1 inch.
 - 4. Position the probe sensor wire so they will not come into contact with flames and exit the grill surface area without being pinched/crushed by the grill cover.
 - 5. Stand the transmitter away from heat source of grill. DO NOT put transmitter on closed cover or under the cover.
 - 6. Press “▲” “▼” buttons at the same time. The alert temperature will flash.
 - 7. While the temperature is flashing, press “▲” to raise the alert temperature or “▼” to lower the alert temperature until 160 °F appears beneath the ALERT TEMP icon.
 - 8. Don’t press any buttons and in 5 seconds 160 °F will be locked in.
 - 9. Press the “▲” to turn the alert ON.
 - 10. Turn on the grill.
 - 11. Clip the receiver to your belt or pocket and move up to 100 ft away from the outdoor grill. Go indoors if desired.
 - 12. When the temperature of probe in the steak reaches 160 °F the receiver will beep continuously. The probe temperature will blink continuously.
 - 13. Press either “▲” “▼” buttons to turn off the alert. The alert will beep and blink in 2 minutes if the probe temperature remains above the set temperature. The alert stops when the probe temperature falls below the set temperature or you press “▲” again to turn the alert off.
 - 14. Turn off grill. Remove the probe sensor from steak. Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
 - 15. Clean the stainless steel probe and dry thoroughly after each and every use.
 - 16. Turn off the receiver & transmitter.

HELPFUL HINTS
If the receiver and/or the transmitter display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe wire has shorted out either through moisture or heat damage.

Do not immerse the probe in water while cleaning.
Do not allow the probe or probe wire to come into contact with flames. If cooking with grill cover closed, only use medium or low heat.

Make sure the probe tip is inserted into the meat at least 1 inch.
If the temperature displayed seems to read too high or the temperature seems to increase too quickly check to make sure the probe tip is not poking through the food to outside. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions:
Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
Keep the stainless steel probe sensor and wire away from children.
Clean the stainless steel probe and dry thoroughly after each and every use.
Do not use the receiver in the rain, It is not waterproof.
Do not expose the plug of the stainless steel probe or the plug in hole of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.
Do not expose the receiver or transmitter to direct heat or surface.
Do not use stainless steel probe in microwave oven.
The Remote Thermometer registers temperatures as low as 14°F(-10°C) and as high 410°F(210°C). LLL will be displayed below 14°F and HHH will be displayed above 410°F. Do not use the stainless steel probe sensor above 410°F. Doing so will deteriorate the wire.

Cleaning
Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
Keep the stainless steel probe sensor and wire away from children.
Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning. Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

Information to user
“Modifications not authorized by the manufacturer may void users authority to operate this device”

Note: This equipment 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 equipment 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 guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
-- Reorient or relocate the receiving antenna.
-- Increase the separation between the equipment and receiver.
-- Connect the equipment 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.

LIMITED NINETY DAY WARRANTY
Maverick Industries Inc. warrants the Redi Chek® Remote to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship the Redi Chek® Remote to Maverick’s National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave
Edison NJ 08837
Telephone: (732) 417-9666
Hours: Weekdays 8:30 AM- 4:30 PM
Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.
This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the Redi Chek® Remote has been tampered with.
This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Replacement probes
To purchase, out of warranty, stainless steel replacement probes please mail us a check to address below and specify probe type:

ET-71 Probe \$12.00/ea
All prices include shipping & handling. NJ residents add 6% sales tax.
Attn Customer Service
Maverick Industries, Inc.
94 Mayfield Ave.
Edison NJ 08837
www.maverickhousewares.com