

INSTRUCTIONS • MODEL ET-41

INTRODUCTION

The **Maverick BBQ Thermometer** is the newest and most innovative electronic food thermometer that accurately indicates the doneness of cooked meats, fish and poultry during the cooking process. The device measures the temperature of the food through its sensory tip and electronically sends this reading to the LCD display.

COMPLETE INSTRUCTIONS FOR USE:

- Press the "ON/AUTO" button to turn on the LCD.
- Grasp the handle firmly with one hand and insert the tip into the center of the thickest portion of the food (try to avoid touching bone or heavy fat areas). Hold in position for a few seconds and watch as the temperature rises and the RARE, M RARE, MEDIUM or WELL boxes beneath the FISH, RED MEAT (Beef and Lamb), WHITE MEAT (Pork and Veal) and POULTRY (Chicken and Turkey) icons light up (see example). The boxes light up as the temperature of the food reaches preset doneness ranges. These boxes correspond to the doneness temperature chart below. Only one box per food icon lights up. It is simple to check the preferred doneness level for different foods easily by viewing the boxes beneath the appropriate food icon.
- If desired, insert the tip in different places to ensure that the temperature is even throughout the food.
- The thermometer can be set to a specific temperature (within range 120°F – 212°F) by pressing the "SET" button. The "SET" in box display will be on. The temperature display will flash. Press "SET" again to raise the temperature to doneness temperature desired. Press and hold "SET" to raise the temperature fast. Wait for several seconds for the temperature display to stop flashing. Insert the tips into food. When the food temperature reaches the set temperature the numerical temperature display will flash and beep. Press "ON/AUTO" button to clear the set temperature. The "SET" in box display will go off.
- Remove from food and clean according to instructions. Caution: After use, allow the tip to cool for 60 seconds before touching.

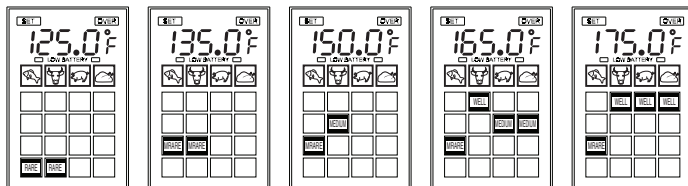
TEMPERATURE RANGE F

| | FISH | RED MEAT (Beef/Lamb) | WHITE MEAT (Veal/Pork) | POULTRY (Chicken/Turkey) |
|----------|---------|-------------------------|---------------------------|-----------------------------|
| WELL | | 160 | 170 | 170 |
| MEDIUM | | 140-159 | 160-169 | 160-169 |
| MED.RARE | 130-139 | 130-139 | | |
| RARE | 120-129 | 120-129 | | |

32-119F (+/-4F) 120-212F (+/-2F)

The U.S.D.A. recommends the minimum internal temperature for ham and fresh ground beef, veal, lamb, pork reach 160 F to destroy harmful bacteria like Salmonella and E. Coli. Beef, veal, lamb, fresh pork (roasts, steaks, chops) and poultry must reach minimum internal temperature of 170 F.

UNIQUE FEATURES



- The numerical temperature display can be changed from °F to °C or °C to °F by pressing and holding the "ON/AUTO" and "SET" buttons simultaneously for 3 seconds.
- The unit has an over temperature feature which beeps and flashes "OVER" when food temperature is above 212°F.
- The unit turns off after 5 minutes if no buttons are pushed and temperature is below 113°F.
- A "LOW BATTERY" indicator will appear when the battery strength is weak and the battery needs to be replaced.

CLEANING AFTER USE

- Allow the tip to cool for 60 seconds before touching as they may be hot.
- Wipe with a damp, soapy cloth or sponge. Don't use alcohol.
- Dry it. Make sure it is completely dry after cleaning.
- Caution- Do not place in dishwasher or immerse in any liquid.

BATTERY REPLACEMENT

The thermometer is powered by a replaceable 1.5 volt AAA extra heavy duty battery which should last for 2 years. To replace battery, open the battery cover on the back of the unit. Pull out used battery noting polarity. Insert new extra heavy duty AAA battery.

HELPFUL HINTS

The thermometer LCD receives temperature readings from the straight sensory tip every three seconds. It may take 15-20 seconds for the sensory tip to heat up during initial insertion into food. Once tip is warm and multiple insertions are made into food the temperature response will be quicker.

False readings can accidentally be obtained by touching bone or fat pockets within food; by pushing the tip too far through the food, or not in far enough. Take multiple readings to be sure.

Thin foods (under 1/2 inch) are very difficult to measure properly as they tend to cook through fast. Always insert tip into thickest part of food realizing thin sections will be cooked faster.

MAVERICK LIMITED 90 DAY WARRANTY

Maverick Industries Inc. warrants this product 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 product 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 product has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

www.maverickhousewares.com