

INSTRUCTION MANUAL MODEL ET-72 REDI CHEK® REMOTE

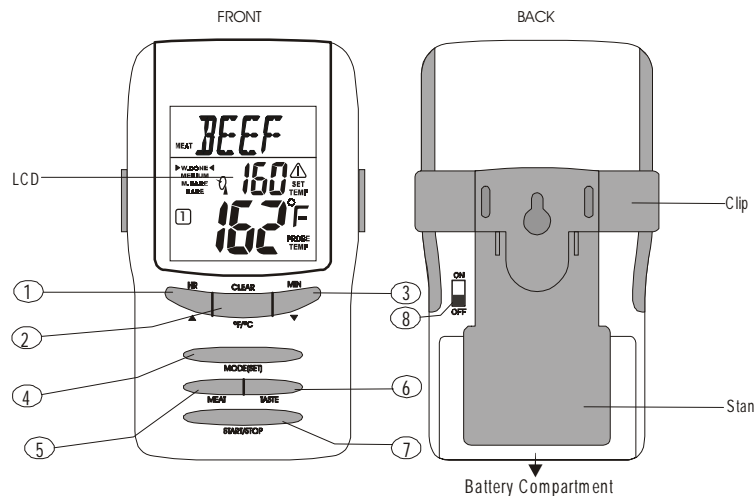
Introduction

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

Components

- 1 - silver receiver unit
- 1 - black transmitter unit
- 1 - detachable stainless steel probe sensor
- 4 - AAA batteries

Receiver Features



LCD (Liquid Crystal Display) - Displays all icons, temperature and time. See LCD diagram for detailed information.

CLIP - Removable clip allows you to be mobile. Clip the receiver unit to belt.

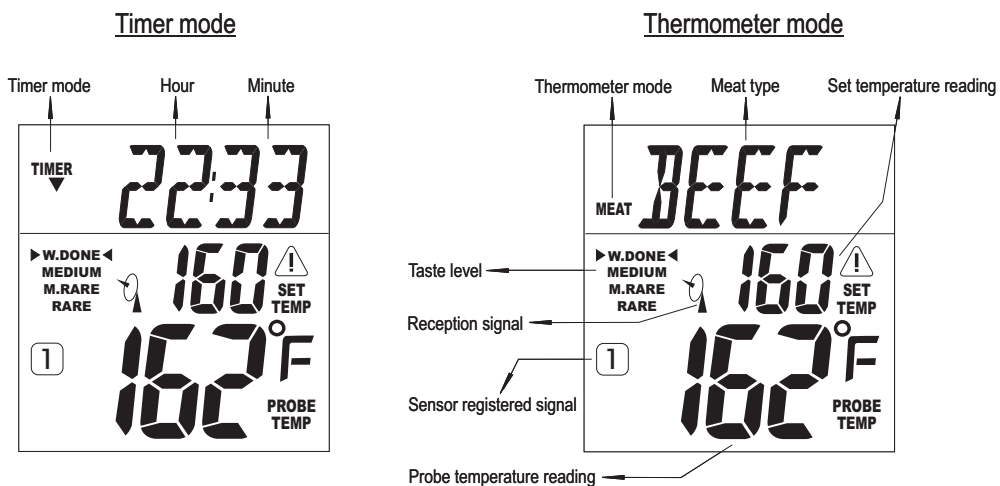
BATTERY COMPARTMENT - Holds 2 AAA batteries.

STAND - Swings out and allows you to stand the receiver on tabletop.

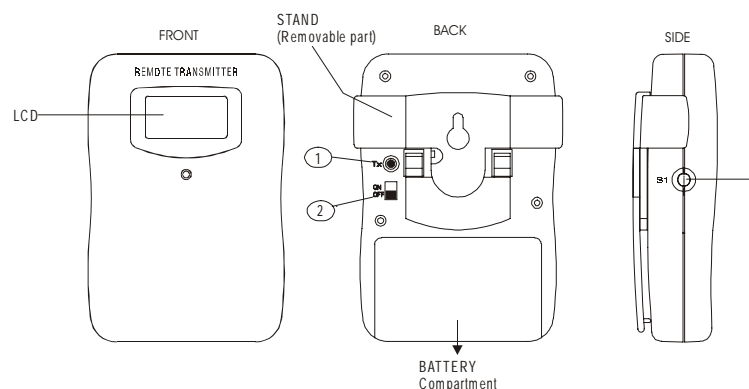
Buttons

1. HR/▲ - In timer mode, press to set hour. Press & hold for 2 seconds, the hours will increase 10 minutes per second. In thermometer mode, press to increase the temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second.
2. CLEAR/°F/°C - When the timer countdown or count up process is stopped, press to clear the timer reading. In thermometer mode, press to select temperature readings in Celsius or Fahrenheit.
3. MIN/▼ - In timer mode, press to set minutes. Press & hold for 2 seconds, the minutes will increase 10 minutes per second. In thermometer mode, press to decrease the temperature value. Press & hold for 2 seconds, the temperature value will decrease 10 degrees per second.
4. MODE - Press to select thermometer or timer mode. Press & hold for 2 seconds to register with the transmitter.
5. MEAT - In thermometer mode, press to select meat type, BEEF, VEAL, LAMB, PORK, CHICK (chicken) or TURKEY (turkey).
6. TASTE - In thermometer mode, select the taste level, W.DONE (well done), MEDIUM, M. RARE (medium rare) or RARE.
7. START/STOP - Press to start or stop the timer countdown or count up.
8. ON/OFF - Turns receiver functions on and off.

LCD



Transmitter Features



STAND - Swings out and allows you to stand receiver on tabletop.

BATTERY COMPARTMENT - holds 2 AAA batteries.

LCD (Liquid Crystal Display) - displays temperature of sensor

S - plug in for stainless steel probe sensor

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 transmitter and insert the two "AAA" batteries.

The Redi Chek® Remote 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 unit on by sliding switch on the the rear 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 slide switch OFF wait a few seconds and then switch 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 rear 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 5-10 seconds press and hold TX again.
4. Registration is complete when the unit beeps and the probe temperature appears where the "---" was flashing.

Receiver and Transmitter are already on.

1. Plug the stainless steel probe sensor into the plug in of the transmitter.
2. Press MODE button on the receiver for 1 second. "---" will blink.
3. Press and hold TX for 2 seconds on the rear of the transmitter. This needs to be done **within 60 seconds** of pressing MODE 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 5-10 seconds press and hold TX again.
4. Registration is complete when the unit beeps and the probe temperature appears where the "---" was flashing.

Measure meat temperature to USDA doneness temperature range

1. Press MODE to select thermometer mode. The upper display will show a small MEAT and a meat type such as BEEF.
2. Press MEAT to select meat type. BEEF, VEAL, LAMB, PORK, CHICK (chicken) or TURKEY (turkey).
3. Press TASTE to select the level of doneness for the meat type selected. W. DONE (well done), MEDIUM, M. RARE (medium rare) or RARE indicated by a "▶ ◀".

Note: The temperature displayed to the left of the selected taste will show the preset temperature SET TEMP according to USDA doneness levels. Example: Beef will be Well Done at 170 °F.

4. Once the temperature of meat reaches the preset doneness level the receiver will beep, the "!" warning icon and the probe temperature will blink.

Measure meat temperature to USDA doneness temperature range

1. Press MODE to select thermometer mode. The upper display will show a small MEAT and a meat type such as BEEF.

2. Press MEAT to select meat type. BEEF, VEAL, LAMB, PORK, CHICK (chicken) or TURKY (turkey).

3. Press TASTE to select the level of doneness for the meat type selected. W. DONE (well done), MEDIUM, M. RARE (medium rare) or RARE indicated by a “▶ ◀”.

Note: The temperature displayed to the left of the selected taste will show the preset temperature SET TEMP according to USDA doneness levels. Example: Beef will be Well Done at 170 °F.

4. Once the temperature of meat reaches the preset doneness level the receiver will beep, the “▲” warning icon and the probe temperature will blink.

Measure meat temperature set to your specific taste

1. Press MODE to select thermometer mode. The upper display will show a small MEAT and a meat type such as BEEF.

2. Press ▲ or ▼ to raise or lower the set temperature. Holding the button will raise or lower the temperature setting rapidly. The “▶ ◀” as well as the taste level will disappear from the display when setting for your own individual taste. Pressing MEAT or TASTE will return you to the preset USDA ranges.

3. Once the temperature of meat reaches the preset doneness level the receiver will beep, the “▲” warning icon and the probe temperature will blink.

Using the Timer

Count down

1. Press MODE to select timer mode. The upper display will show a small TIMER and 0:00.

2. Press HR and MIN button to set the timer. Press START/STOP button to start countdown. “▼” will blink for every second.

3. To stop the countdown process , press START/STOP button. The “▼” becomes solid.

4. Press CLEAR button to clear the setting back to 0:00.

Note: The minimum setting for the timer is 1 minute. When the timer counts down below 1 hour 1:00 the display will change to 59'59” display advising 59 minutes 59 seconds. The seconds will be shown counting down then. When the countdown reaches 0'00” the timer starts counting up and it will beep for 20 seconds. The timer and “▲▼ ” will blink. Press the START/STOP button to stop beeping. When the count up reaches 23:59:59 (59 seconds are not displayed) the display will turn to 0:00, the unit beeps and “ ▲▼ ” will blink for 20 seconds.

Count up

1. Press MODE to select timer mode. The upper display will show a small TIMER and 0:00.

2. Press START/STOP button to start count up. The “▲” will blink for every second.

3. To stop the count up process , press START/STOP button. The “▲” becomes solid.

4. Press CLEAR button to clear the setting back to 0:00.

Procedure for typical use on an outdoor grill:

The following typical example will go through the steps to have the Redi Chek® Remote alert you to when a beef steak is cooked to medium (USDA doneness level) and remind you to rotate hot dogs in 5 minutes.

1. Follow the registration procedure.
2. Place steak and hot dogs 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/hang the transmitter away from heat source of grill. DO NOT put transmitter on closed cover or under the cover. The transmitter is not waterproof DO NOT use in the rain.
6. Press MEAT so BEEF is displayed.
7. Press TASTE so MEDIUM has “▶ ◀” around it “160” will be shown as the SET TEMP.
8. Press MODE to change to timer mode.
9. Press MIN 5 times to set for 5 minutes so that 0:05 is displayed. Press START/STOP to start the countdown. Press MODE to go back to thermometer mode.
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 5 minutes are up the receiver will beep for 20 seconds.
13. When the temperature of probe in the steak reaches MEDIUM the receiver will beep continuously. The probe temperature and “▲” will blink continuously.
14. Press STOP to turn off the alert. The alert will beep and blink after two minutes if the probe temperature remains above the set temperature. The alert stops when the probe temperature falls below the set temperature.
15. 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.
16. Clean the stainless steel probe and dry thoroughly after each and every use.
17. Turn off the 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.

Return defective probe to address below along with return address and we will send you new probe no charge.

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 or transmitter in the rain. They are 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 Redi Chek® Remote 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.

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.