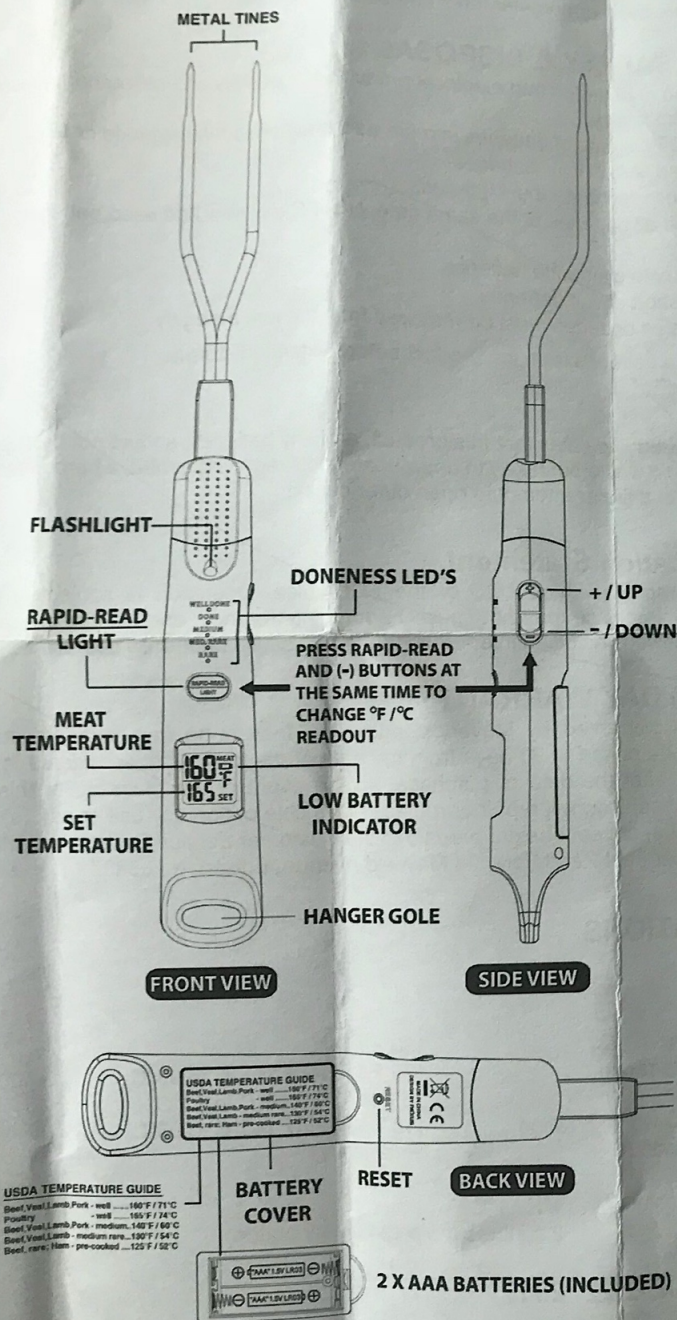


INSTRUCTION MANUAL DF-10

Rapid-Read Digital Thermometer Fork with flashlight



Thank you for purchase of this Rapid-Read Thermometer Fork.

BATTERY INSTALLATION

1. Place your fork face down on a flat and soft surface.
2. Remove the battery cover at the back of your handle by pulling outward.
3. Insert 2 x new AAA batteries into the battery compartment by observing the correct "+" and "-" polarity.
4. Replace the battery cover until it clicks shut.

Remarks:

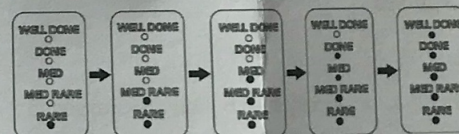
- Do not mix old and new batteries.
- Do not mix alkaline, standard or rechargeable batteries.
- Alkaline batteries are recommended for optimal usage of this clock.

OPERATING INSTRUCTIONS

1. After batteries are installed, the lower LCD display shows the programmable **SET** temperature you desire to cook (defaulted at 130°F) and the upper LCD shows the measured **MEAT** temperature.
2. Press the **+** or **-** button on the side to set your desired temperatures. Press and hold **+** or **-** button will accelerate the setting faster. The SET temperature range is 113°F to 199°F.
3. Insert both of the fork tines into the center of the meat (only one tine has sensor inside), or at least 0.5", to assure an accurate reading. With meat of uneven thickness, such as boneless leg of lamb, it will be necessary to probe both the thicker and thinner sections.
4. Press **RAPID-READ / LIGHT** once on the top of handle. The "MEAT" on the LCD is flashing and the doneness LED's are scrolling while the fork is computing the temperature.



When the fork is computing the meat temperature, the **MEAT** icon is flashing and the doneness LED's is scrolling.



5. In a few seoncds the measurement becomes stablised, the **MEAT** temperature reading is locked and flashes and the doneness LED's become static. After around 15 seconds, the doneness LED's will go off and the **MEAT** temperature will be unlocked, stop flashing and take a new reading.
6. When the **MEAT** temperature reaches or exceeds to the **SET** temperature, both readouts flash when the MEAT temperature gets stablised.



The readout of measured **MEAT** temperature flashes and the doneness LED's become static when the measurement gets stablised in a few seconds.



Both readouts of **MEAT** and **SET** temperature flash when **MEAT** temperature reaches or exceeds the **SET** temeperture

The five different colored doneness LED's indicates the meat doneness by following the temperature tables below (they are not related to the SET temperature):-

DONENESS LEVEL TYPE	LED's	TEMPERATURE (°F)	TEMPERATURE (°C)
WELL DONE	Red	> 165°F	> 74°C
DONE	Orange	155°F - 164°F	68°C - 74°C
MEDIUM	Yellow	145°F - 154°F	63°C - 67°C
MEDIUM RARE	Green	126°F - 144°F	53°C - 62°C
RARE	Blue	<125°F	< 53°C

Remarks : the five colored doneness LED's and the above mentioned lock function of MEAT temperature only work when the measured temperature is 113°F (45°C) or above.

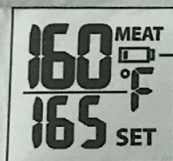
To change from Fahrenheit to Celsius, hold down both the Rapid Read light button and the down temperature button on the side of the unit at the same time. Use the same method to change back to Fahrenheit.

TO USE THE FLASHLIGHT

Press **RAPID-READ / LIGHT** button once on the top of handle, the flashlight will be on for 15 seconds then it will go off. Keep pressing **RAPID-READ / LIGHT** will keep the flashlight on.

LOW BATTERY ALERT

When the battery level becomes low, an low battery icon will appear on the LCD display. Replace batteries with new alkaline batteries.



Replace batteries with new ones when low battery indicator appears

AUTO POWER OFF

Your thermometer fork will turn off automatically if no button are pressed in 2 minutes. Press any button to turn it on to use again.

TROUBLE SHOOTING

If your thermometer fork shows irrelevant temperature or does not function properly, which may be caused by electro-static discharge or other interference, use a sharp object to press **RESET** at the back of handle. Your unit will be reset to default settings and you need to set it again.

PRECAUTIONS

1. Do not touch the tines after use. The tines will be HOT.
2. Do not subject the housing or handle to prolonged high temperatures (most ovens over the grill). The electronics inside the housing maybe damaged if subjected to prolonged high temperatures.
3. Clean the thermometer tines before each use to prevent cross contamination.
4. Wash tines with hot soapy water after final use.

5. The thermometer fork is splash proof only. Do NOT submerge the handle in water or put it inside dishwasher machine.

6. Do NOT leave the thermometer fork in hot oven.

BATTERY SAFETY & DISPOSAL

- Dispose of batteries and electrical products responsibly at local authority household waste recycling facility.
- DO NOT dispose of batteries in a fire as the batteries may explode or leak.
- Only use "AAA" 1.5V batteries.
- Never use rechargeable batteries.
- Replace all batteries at the same time, NEVER mix new and used batteries, different brands or types.
- Never try to dismantle batteries
- Never short circuit batteries.
- Exhausted batteries must be removed from the fork promptly.
- Remove batteries from the product before extended storage



This symbol indicates that this product, and any batteries, should not be disposed of in normal household waste but taken to appropriate local recycling center, where available. Never throw batteries in a fire or attempt to open outer casing

FCC Verification Statement

This device complies with part 15 of the FCC rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

LIMITED 90 DAY WARRANTY

This product is warranted by Maverick Industries, Inc. to be free from defects in material and workmanship for a period of 90 days from the date of the initial use, considered to be not more than thirty (30) days after the date of purchase. In the event of any claim under this limited warranty, Maverick Industries, Inc., will repair or replace of it's sole option any unit or part (s) thereof, providing such unit or part(s) are sent freight prepaid to the Customer Service Department, Maverick Industries, Inc - DF-10 Super Fast Read Fork, 94 Mayfield Avenue, Edison, NJ 08837.

SPECIFICATIONS

Default settings:-

SET temperature	130°F / 54°C
SET temperature range	130°F to 199°F (55°C to 93°C)
Measuring range	32°F to 199°F (0°C to 93°C)
Doneness's LED working range	113°F to 199°F (45°C to 93°C)
Temperature readout	°F (default)

Temperature resolution	1°F / 1°C
Auto power off	2 minutes (no press of any button)

DF-10 V5, DEC 22, 2017