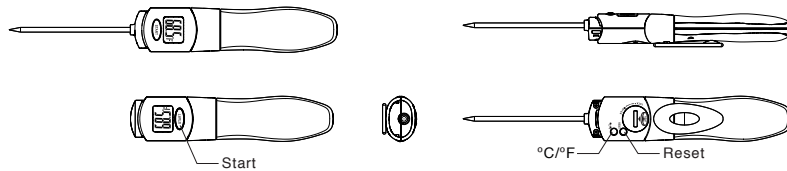


**INSTRUCTION MANUAL MODEL DT-12 POCKET THERMOMETER**

- The configuration of your unit may differ somewhat from that shown in the illustration.
- Please refer to the engraved battery marks at the battery compartment for the correct battery type.

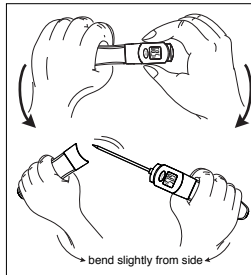
**BEFORE FIRST USE**

- Insert or Replace Battery: Use a coin to turn the battery cover on back side counter-clockwise to open. Insert LR44 battery (included) with + side up. Replace battery cover and turn clockwise.
  - Clean stainless tip: wash tip with warm soapy sponge or cloth, then rinse and dry.
  - Do not immerse product body in water.
  - READ ALL INSTRUCTIONS, PLEASE
- The DT-12 thermometer is now ready to use.

**REMOVING PROBE FROM HANDLE**

Using two hands, gently rock the probe from side to side in the handle until it pops free. See (Picture 1). Do not pull probe straight out from handle. Gently rock works best.

(Picture 1.)

**TO CHOOSE °C/°F**

Press the °C/°F button to select the temperature unit.

**TO MEASURE FOOD TEMPERATURE**

RediChek DT-12 has two ways to get an accurate temperature reading: FAST CALC and NORMAL. The DT-12 automatically selects the best method.

The FAST CALC system speeds up the reading by using sequential mathematic calculations based on rate of temperature rise, to project an estimated final reading before it is actually reached. This system is accurate to +/-2F in the center of its operating range.

The NORMAL system displays the actual tip temperature as it rises, which takes more time depending on temperature differential. To measure food temperatures with the DT-12:

1. Turn unit ON by pressing Start button.
2. Insert tip of probe into food being cooked. The thermometer will start processing.
  - a. When the tip is cold and is inserted into food and begins a rapid rise in temperature (due to a large difference between the cold tip, and the hot food temperature) the unit automatically chooses FAST CALC processor mode. It will BEEP as it starts Fast Calc.
  - b. When the tip is already hot, or detects a smaller difference in temperature, the unit stays in NORMAL mode.
3. Wait for temperature reading to stabilize on display.
  - a. In FAST CALC mode, the temperature will "Lock" after about 6-8 seconds and hold the locked reading on the display. FAST CALC has a maximum reading of 212°F, above will read HI.
  - b. In NORMAL mode, the temperature reading will rise gradually and continue to change up or down slightly once final temperature reached. NORMAL has a maximum reading of 428°F.
4. If in FAST CALC lock mode, press Start again to unlock the display and change to NORMAL mode.
5. To start another measurement, repeat 1 to 4 again.

When in FAST CALC mode, the unit will Beep as inserted into food, then flash " - - - " for 2-3 seconds, then flash approximate temperature readings for approx. 3-5 seconds, then Lock onto calculated actual temperature. You can change to NORMAL mode at any time during Lock phase.

**OPERATING RANGE**

In NORMAL mode, the unit's temperature range is 32°F to 428°F. If the temperature is below 32°F or above 428°F, LO or HI will show on the display.

**HELPFUL HINTS**

- When measuring multiple or different foods and meats, it may be desirable to cool the probe by rinsing the tip with cold water between readings.
- It is recommended that you wipe the probe tip clean between readings. This is especially important when taking readings from different foods and meats.
- When the tip is cold you can "force" the processor into FAST CALC mode by pressing Start a second time. You will hear a Beep.
- Pressing Start button when unit is in Lock phase will change to NORMAL mode, but unit will not change back to FAST CALC until fully cooled and auto-shutoff has occurred.
- The DT-12 will not Auto-Shutoff when display is in Lock phase (after a FAST CALC reading). Press Start to return to NORMAL mode.
- The DT-12 is designed for temporary, hand held use. Do not use in an oven. Do not leave inserted in extremely foods or liquids (anything over 200°F) for more than 1 minute.
- Always take your reading in the thickest available portion of meat. Thin portions of meat are difficult to measure since they tend to cook through fast. Avoid touching bone. If the tip touches the bone or heavy fat area of the meat, or if the tip is not deep enough, take a second reading to ensure accuracy.

**CARE OF YOUR THERMOMETER**

- Do not touch the stainless portion of the thermometer during or right after measuring temperatures since it will be hot.
- Do not place the unit in dishwasher or immerse in any liquid. To clean, wipe the probe tip with a damp soapy cloth or sponge and then dry.
- Do not leave exposed to extreme high or low temperatures since this will damage electronic parts and plastics.
- Do not leave the thermometer inserted in food during cooking.
- Remove battery if stored for more than four months.

**AUTO SHUTOFF**

This thermometer will automatically turn off if no buttons are pushed in 2 minutes. Pressing Start button will turn on the unit again.

**RESETTING THE UNIT**

Reset the unit by pressing the RESET button if the unit does not work properly.

**MAVERICK LIMITED ONE YEAR WARRANTY**

Maverick Industries Inc. warrants this product to be free of defects in parts, materials and workmanship for a period of one year, 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](http://www.maverickhousewares.com)