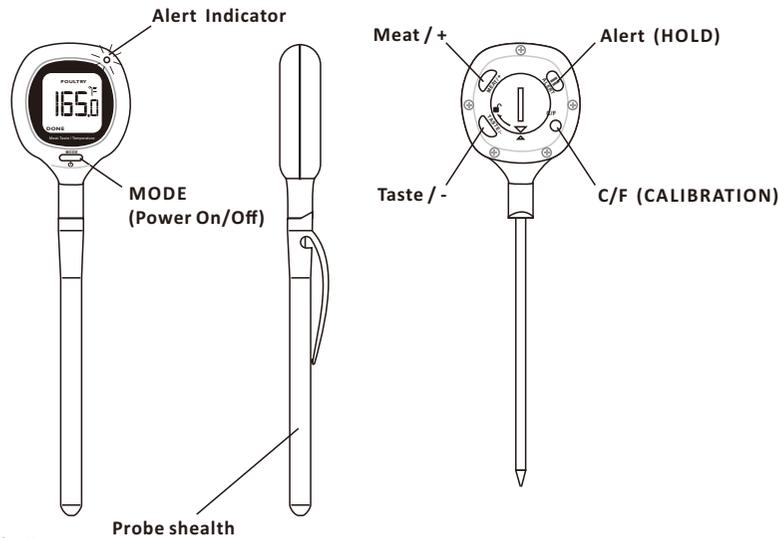


# INSTRUCTION MANUAL

MODEL: DT-15

## Button Locations



### 1. To insert the battery

- Use a coin to open the battery door at the back of unit following the Open-Close indication. Insert one CR2032 Lithium battery with + sign up. Fasten the battery door securely but do not over-turn. (The water resistance feature requires maintaining the rubber gasket evenly within the groove.)

### 2. Temperature Scale

The unit comes from factory set in Fahrenheit. Select temperature reading in Fahrenheit or Celsius by pressing C/F button.

### 3. Getting Started

Press MODE button to select either of below 3 modes : Meat-Taste Preprogram / Max Temperature Alert / Instant Read Temperature.

*Meat-Taste Preprogram Mode : BEEF will appear in upper left hand of LCD.*

- Press MEAT/+ button to select : Beef / Veal / Lamb / Pork / Poultry / Fish
- Press TASTE/- button to select : Well / Done / Medium / Med. Rare / Rare
- During selection, MEAT/TASTE icons will flash and show the corresponding preset temperature (fig.1).

The Preset Temperature Alert will be automatically selected in 3 seconds if no buttons are pressed.

Insert thermometer tip into meat.

- The Temperature digit and red LED indicator will flash when preset temperature is reached (fig.2).
- Press ALERT button once to stop the Alert

Or Press and hold ALERT button by 3 seconds again to enter

“3-MINUTE REST TIME” count down (fig.3).

The display will show “REST TIME” icon. When the count down time is up, the probe digit and LED indicator

will flash again. Press ALERT button once to stop.

(“3-MINUTE REST TIME” function are dedicated for meat cooking,

thus only be activated with 125°F to 180°F / 52°C to 82°C temperature.

User can stop “3-Minute REST TIME” counting whenever press and hold ALERT button by 3 seconds to current temperature display.)



fig.1



fig.2



fig.3

## USDA SAFE FOOD TEMPERATURES\*

| MEAT        | WELL / DONE | MEDIUM      | MEDIUM RARE | RARE        |
|-------------|-------------|-------------|-------------|-------------|
| BEEF        | 160F / 71C  | 145F* / 63C | 135F* / 57C | 125F* / 52C |
| VEAL        | 160F / 71C  | 145F* / 63C | 135F* / 57C | 125F* / 52C |
| LAMB        | 160F / 71C  | 145F* / 63C | 135F* / 57C | 125F* / 52C |
| POULTRY     | 165F* / 74C | —           | —           | —           |
| PORK        | 160F / 71C  | 145F* / 63C | —           | —           |
| GROUND MEAT | 160F / 71C  | —           | —           | —           |
| FISH        | 145F / 63C  | —           | —           | —           |

### Max Temperature Alert Mode:

- Press Meat /+ or Taste/ - button to raise or lower the max temperature alert (range: -20°C/-4°F to +250°C/ +482°F). The LCD digit and “MAX” icon will flash during setting (fig.4).

- The temperature alert will be automatically selected in 3 seconds if no buttons have been pressed.

The “MAX” icon is on the LCD and the thermometer is just set with Alert Temperature but the temperature alert is not activated.



fig.4

- Press ALERT button once to activate the Temperature Alert, The “MAX” icon will flash continuously.

(Press ALERT button again to deactivate this function, “MAX” icon will stay on and stop flashing)

Insert thermometer tip into meat.

- The Temperature digit and red LED indicator will flash when max temperature is reached (fig.5).



fig.5

- Press ALERT button once to stop the Alert

*Instant Read Mode :* Insert thermometer tip into meat.

The LCD will display the current temperature

### Temperature Hold Feature

- When the thermometer is not in alerting status (temperature digits & LED flashing), press ALERT/ button once to HOLD the current temperature reading. Press again to turn off the HOLD feature.

#### 4. Re-Calibration of Thermometer

- Place the thermometer tip into mixture of 3 parts ice and 1 part water.
- Press and hold C/F button for 5 seconds until the unit show "CAL" (fig.6)
- The unit will automatically re-calibrate to 32°F whenever probe measures temperature within 30°F to 34°F / -1°C to +1°C.  
(Remarks : The thermometer will show "---" if the measurement is exceeding 30°F to 34°F / -1°C to +1°C range to avoid mis-calibration. Rearrange the appropriate mixture or calibration agent. Restart the re-calibration steps again.)



fig.6

#### 5. Battery Status

When the voltage on battery is low, Low Battery Indicator  will be shown on LCD. Please replace with new battery.

#### 6. Manual / Auto Power Off

- Press and hold MODE button for 3 seconds to turn off the thermometer for power saving
- If no buttons are pressed for one hour, the thermometer will automatically turn off.
- Press MODE button again to turn on the thermometer

#### SPECIFICATIONS:

Operating Range : -4°F to 482°F / -20°C to +250°C

Display Range : -4°F to 482°F / -20°C to +250°C

Power : 1 x CR2032

#### Use & Care

- This thermometer probe is not designed for dish-washer use.
- Do not leave the thermometer inside the oven and keep at least 6" away from any heat source.
- Use damp cloth or sponge to clean the cooking probe every time after cooking, and wipe it with dry cloth..
- Don't directly touch the probe tip when removing it from the meat as it will be hot.
- Don't measure temperatures above 250C /482F. Doing so , the thermometer screen will show " HI " and continuously using at this temperature will cause permanent probe damage,
- Avoid exposing your thermometer to extreme temperatures, humidity or severe shock.
- Avoid contact with any corrosive materials such as perfume, alcohol or cleaning agent or abrasives.

#### Disposal of Your Old Product

Your product is designed and manufactured with high quality materials and components, which can be recycled and reused. When this crossed-out wheeled bin symbol is attached to a product it means the product is covered by the European Directive 2002/96/EC.



Please inform yourself about the local separate collection system for electrical and electronic products.

Please act according to your local rules and do not dispose of your old products with your normal household waste.

The correct disposal of your old product will help prevent potential negative consequences for the environment and human health.

#### Disposal of Flat Batteries / Accumulators

You, as the end user, are legally obliged (Battery Ordinance) to return all flat batteries and rechargeable batteries. Disposal in the household waste is prohibited.

"European Directive 2006/66/EC" Batteries, including rechargeable batteries, which contain hazardous substances are marked by symbols, which indicate the prohibition of disposal in the household, waste.



The designations for the heavy metals concerned are as follows:

Cd = cadmium, Hg = mercury, Pd = lead. You can return flat batteries /

rechargeable batteries free of charge to the collection points in your

community or anywhere where batteries / rechargeable batteries are sold.

You thus fulfill your statutory obligations and help protect the environment.

#### 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](http://www.maverickhousewares.com)**