

REDI CHEK® DUAL PROBE ROASTING THERMOMETER

Thanks to this precision thermometer, roasting and grilling to perfection have never been more foolproof.

Just scroll through the menu to select the type of meat you're cooking and the desired degree of doneness (e.g. beef, medium rare). Now, insert the metal probes into the meat(s) - an alarm will let you know when the food is cooked to your specifications. (see instructions)

FEATURES

Meeting all USDA guidelines for food safety, pre-programmed settings include fifteen types of meat and poultry (beef, pork, chicken, turkey, veal, lamb, ham, duck, ribs, ground beef, ground pork, ground chicken, ground turkey, ground veal and ground lamb) and four levels of doneness (rare, medium rare, medium and well done).

Custom programming allows you to set cooking temperatures to suit your personal preferences.

Programmed alarm alerts you in 3 different stages.

1. Pre-Alert Alarm sounds when your food is 10 degrees °F under the desired temperature. Alarm will beep once every 5 seconds. Press the ALARM STOP button to stop the Pre-Alert Alarm.
2. Alert Alarm sounds when the desired temperature is reached. Alarm will sound 4 short beeps consecutively. Press the ALARM STOP button to stop Alert Alarm.
3. Overcook Alarm sounds when your food is 10 degrees °F over the desired temperature. Alarm will beep continuously. Press the ALARM STOP button to stop Alarm.

OPERATION INSTRUCTIONS:

Getting Started

- Open the battery compartment on the back of the thermometer and insert one AAA battery (INCLUDED) with proper polarity.

Setting the Temperature reading

- Press °C / °F button on the front beneath Power ON/OFF button to select temperature readouts in degree Celsius or Fahrenheit. Unit is pre-set to Fahrenheit.

Plug the jack of Probe 1(Red) into the Probe 1 plug in and plug the jack of Probe 2 (Black) into the Probe 2 plug in.

Cooking with the Dual Temperature Digital Thermometer

General Cooking Instructions

1. Press POWER ON/OFF button to turn on the unit
 2. Press PROBE 1 / PROBE 2 button to select the P1 or P2 for setting individual's Meat / Taste doneness.
 3. Pressing MEAT/ALERT+ and TASTE/ALERT- button to select type of meat you're cooking and the desired degree of doneness. You can also use these buttons to customize your own program (see Creating a Customized Temperature Setting section).
- Note : Taste is locked at well done for pork, chicken, turkey, ham, duck and ground meats.
4. Insert the food probes into center of the thickest parts of the meat, or insert 1st probe into center of 1st meat and 2nd probe into center of 2nd meat. Be careful not to let the probes touch any bone of very fatty areas, as this could cause an inaccurate reading.
 5. Slide both P1 & P2 ALERT ON/OFF switches to ON position.
 6. Keeping the body of thermometer unit away from the heat, place the meat in the oven.
 7. When the meat reaches it's pre-set temperature/doneness level, the thermometer will alert you with a series of beeps. (SEE PAGE ONE)

USDA Cooking Temperature Guidelines

To ensure food safety, the USDA Specifies guidelines for internal cooking temperatures of different types of meat, as indicated by the chart below. Please note that all preprogrammed settings on your digital thermometer meet these temperature requirements. An asterisk notation indicates that the USDA does not recommend cooking certain meats in a particular doneness range. Readings below are given in degrees Fahrenheit.

	Beef, Lamb, Veal & Ribs	Pork	Turkey, Chicken & Duck	Ham, Veal Ground Beef, Pork, Lamb	Ground Turkey, Chicken	PGM
Well / Done	170°F	170°F	180°F	160°F	165°F	158°F
Medium	160°F					
Medium Rare	145°F					
Rare	140°F					

- PGM is preset at 158°F. PGM = Program setting for the user to program to individual's preferred temperature.
- Under PGM setting, only ONE probe can be set to a custom temperature. See "Creating a Customized Temperature Setting section"

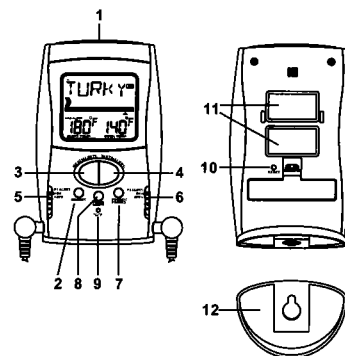
Guide to LCD

1. Meat
Indicates the types of meat (or custom program) you selected.
2. Pre-Alert
Lets you know that meat is approaching the pre-programmed temperatures.
3. Alert Temp
Displays your preprogrammed temperature.
4. Overcooked
Flashes if meat's temperature exceeds the pre-programmed temperature.
5. Cook Temp
Displays the meat's current temperature.
6. Probe 1 (Red) / Probe 2 (Black)
Indicates either Probe 1 (P1) or Probe 2 (P2) information is displayed on LCD.
7. Bar Graph
Displays the level of doneness of your food.
8. Doneness Pointer
Points to the level of doneness you have selected - some meats have only one setting (Well Done) such as poultry.



Guide to Buttons

1. ALARM STOP Button
2. MEMORY Button
3. MEAT / ALERT + Button
4. TASTE / ALERT - Button
5. Probe 1 (P1)(Red) ALERT ON/OFF switch
6. Probe 2 (P2)(Black) ALERT ON/OFF switch
7. PROBE 1 / PROBE 2 select Button
8. POWER ON/OFF button
9. °C / °F Button
(on the front of the unit beneath POWER ON/OFF button)
10. RESET button
11. Magnets
12. Detachable Stand for Hanging

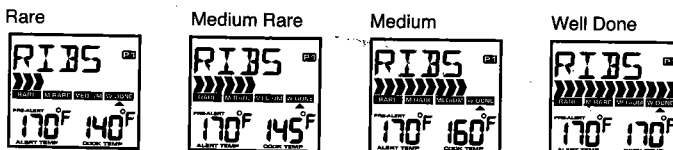
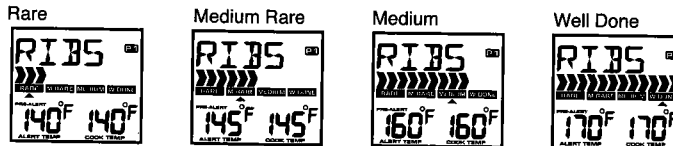


if a lower temperature is desired. Meats will continue to cook (internal temperature will continue to rise) after being removed from the oven. To avoid overcooking (and depending on the personal taste), the user may wish to remove meat from the oven when Pre-Alert begins beeping.

Cooking According to Doneness / Temperature

Your digital thermometer features pre-programmed settings with Dual Probes. Different beep patterns allow you to cook meats with precise measurements on different portions of the meat the same time (Or even cook 2 different meats at the same time.)

1. Press PROBE 1 / PROBE 2 button to select Probe 1 or Probe 2 to set Meat / Doneness level. Probe 1 has red band. Probe 2 has black band.
2. Press MEAT button to select the type of meat you're cooking. The order shown on the display is :
BEEF, PORK, CHICK, TURKEY, VEAL, LAMB, HAM, DUCK, RIBS, Ground BEEF, Ground PORK, Ground CHICK, Ground TURKEY, Ground VEAL, Ground LAMB. After Ground Lamb, the display PGM indicates a setting you can use to customize your preferred temperature.
3. Press TASTE/ALERT- button to select your preferred degree of doneness. As you press the button, a pointer will indicate which level you've chosen : Rare, Medium Rare, Medium, Well Done. For meats that have only one USDA-approved doneness level, the display will lock at the well done setting. Repeat steps 1-3 for 2nd probe.
4. Bar graph will display the level of doneness of your food.



5. As the temperature of the meat approaches the pre-set doneness level, PRE ALERT will sound. The PRE-ALERT icon on LCD will blink.
6. When the meat reaches pre-set doneness level, the pre-alert sound will change to ALERT signal. The ALERT icon on LCD will blink.
7. If the meat exceeds its pre-set doneness level, the unit will continuously beep to indicate an OVER COOKED Alert. OVER COOKED Icon on LCD will blink.
8. Turning off the ALERT : When ALERT sounds, check the unit to see if P1 or P2 is sounding. Each has its own beep patterns. Turn off the probe's alarm by sliding the ALERT ON/OFF switch to the OFF position. Wait for second ALERT to beep, then slide ALERT ON/OFF switch to the OFF position.

Changing the Pre-Set Temperatures

- The pre-set meat temperatures can be changed to a custom temperature as desired by the user.
- For example, to change the "Turkey 180 degrees" pre-set temperature to 175 degrees, press the MEAT/ALERT+ button until it displays "Turkey 180 degrees".
- Press and hold the MEMORY button until the temperature starts to blink (about 3 seconds).
- Once the temperature is blinking, the temperature can be raised or lowered by the MEAT/ALERT+ or TASTE/ALERT- buttons. Press the TASTE/ALERT- button until 175 degrees is reached.
- Press the Memory button once to lock in the new pre-set temperature.

Creating 2 Customized Temperature Settings

To set Probe 1 and Probe 2 to DIFFERENT temperature settings:

- Press PROBE 1 button.
- Press MEAT/ALERT+ button and select the pre-programmed temperature setting that is closest to the first desired temperature. For example, to set to 165 degrees, select "Ground Turkey/Chicken." See example Roasting a Perfect Turkey.
- Press PROBE 2 button.
- Press MEAT/ALERT+ button until "PGM" appears on LCD screen.
- Press and hold MEMORY button until "PGM" starts blinking (about 3 seconds). Probe 2 can now be set to any desired temperature.
- Press MEAT/ALERT+ button quickly to increase temperature by single degrees. Press and hold MEAT/ALERT+ button to increase temperature quickly in multiple degrees.
- Press TASTE/ALERT- button quickly to decrease temperature by single degrees. Press and hold TASTE/ALERT- button to decrease temperature quickly in multiple degrees.
- Once desired temperature is reached, press MEMORY button again to set Probe 2.

Note : Either Probe 1 or Probe 2 can be set to PGM mode for custom temperature settings. Another probe must be used at a pre-program setting.

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 unit in the rain. It is not waterproof.
- Do not expose the plug of the stainless steel probe or the plug in hole of the unit to water or any liquid. This will result in a bad connection and faulty readings.
- Do not expose the unit to direct heat or surface.
- Do not use stainless steel probe in microwave oven.
- 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 electronic unit with damp cloth. Do not immerse either in water.

LIMITED NINETY DAY WARRANTY

Maverick Industries Inc. warrants the Redi Chek Dual Probe Roast Alert 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 Dual Probe Roast Alert to Maverick's National Service Center located as follows:

Maverick Customer Service
 34 Mayfield Ave.
 Edison NJ 08837

Telephone: (732) 417-9666
 Hours: Weekdays 8:30 AM- 4:30 PM
 Email address: info@maverickhousewares.com

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; or commercial use; for damage incurred while in transit; or if the Redi Chek Dual Probe Roast Alert has been tampered with.

Example: Roasting a Perfect Turkey

Press POWER ON/OFF button to turn on the unit.

- Plug the jack of Probe 1 (Red) into the Probe 1 plug-in and plug the jack of Probe 2 (Black) into the Probe 2 plug in.
- Preheat oven to 400 Degrees Fahrenheit (206 Degrees Celsius).
- Press PROBE 1 button.
- Press MEAT / ALERT + button and select "Ground Turkey" 165 Degrees Fahrenheit (74 Degrees Celsius).
- Insert PROBE 1 (red) into the turkey breast.
- Press PROBE 2 button.
- Press MEAT / ALERT + button until "Turkey 180 degrees" appears on LCD screen.
- Insert Probe 2 (black) into the turkey thigh.
- Place turkey in oven to roast, basting with pan juices every 30 minutes. As temperature of the breast approaches 165 Degrees Fahrenheit (74 degrees Celsius), a pre-alert for Probe 1 will sound.
- Cover the breast with foil to slow the cooking of the breast meat and to keep the breast meat juicy and full of flavor.
- When temperature of the thigh approaches 180 Degrees Fahrenheit (82 Degrees Celsius) a pre-alert for Probe 2 will sound.
- User may wish to remove entire turkey from the oven when Probe 2 pre-alert sounds as the turkey will continue to cook for several minutes (the internal temperature will continue to rise when the turkey is outside of the oven).
- Transfer the turkey to a cutting board, cover loosely with aluminum foil and let rest for about 20 minutes before carving.

HELPFUL HINTS

- Do not immerse the probe in water while cleaning.
- Do not allow the probe or probe wire to come into contact with flames when using on grill. If cooking with a grill cover closed, only use medium or low heat.
- Make sure the probe tip is inserted into the meat at least 1".
- 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.