

INSTRUCTION MANUAL MODEL ET-84D VOICE ALERT THERMOMETER

INTRODUCTION

Congratulations on your purchase of the NEW Voice Alert Thermometer. Your thermometer will anticipate when your food will be cooked to your desired temperature and will display it in a bar graph, in a numerical display and at preset intervals will announce it. There is no need to worry about under or overcooked foods again.

COMPONENTS

- 1 – electronic unit with LCD
- 1 - detachable stainless steel probe sensor
- 3 - AAA battery

BATTERY COMPARTMENT

Holds 3 AAA batteries

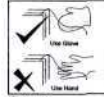
Do Not Mix Old And New Batteries. Do Not Mix Alkaline, Standard (Carbon - Zinc), Or Rechargeable (Nickel - Cadmium) Batteries.

Note: Press **RESET** after batteries installed.

USDA COOKING TEMPERATURE GUIDELINES

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

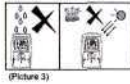
	Beef	Veal	Pork	Poultry	PGM
Well/Done	170°F	170°F	170°F	180°F	158°F
Medium	160°F	160°F	—	—	—
Medium Rare	145°F	145°F	—	—	—
Rare	140°F	140°F	—	—	—
Overcook Alert for Well or Done	175°F	175°F	180°F	190°F	168°F



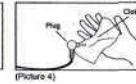
(Picture 1)



(Picture 2)



(Picture 3)

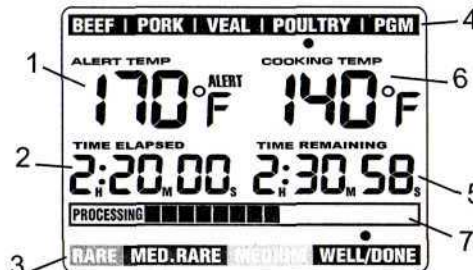


(Picture 4)

PGM is preset at 158°F. Use can program to individual's preferred temperature.

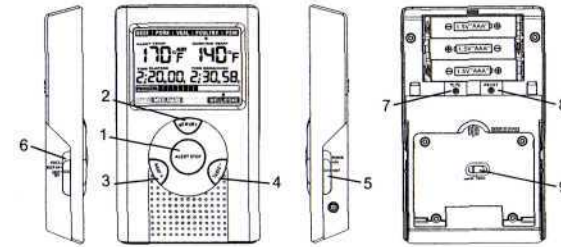
LCD (Liquid Crystal Display)

- ALERT TEMP**
Displays your pre-programmed doneness temperature
- TIME ELAPSED**
Displays the elapsed cooking time.
- TASTE**
Displays dot icon above selected doneness level
- MEAT**
Displays dot icon below selected meat type.
- TIME REMAINING**
Displays the anticipated remaining cooking time before food reaches alert temperature.
- COOKING TEMP**
Displays actual meat temperature.
- ANTICIPATOR BAR**
Boxes fill in and advance in direct proportion to increasing "cooking temp" as a percentage of "alert temp".



BUTTONS/SWITCHES

- ALERT STOP**
Press to stop the alert signal
- MEMORY**
Press and hold to change alert temperature.
- MEAT +**
Press to select meat types
- TASTE -**
Press to select doneness level
- POWER**
Slide switch to turn unit ON or OFF
- ALERT**
Slide switch to select OFF, BEEP or VOICE
- °C / °F**
Press to change between display in Celsius or Fahrenheit
- RESET**
Press to clear all the data.
- ENGLISH / FRENCH**
Slide switch to select language.



The configuration of your thermometer may differ somewhat from that shown in the illustration

FEATURES

- Preset USDA doneness ranges for 4 meat types plus PGM (PROGRAM)
- Set your own specific doneness ranges for meat type.
- Voice alert tells you how much time is left before meat is done in either English or French.
- Beep alert beeps you with how much time is left before meat is done.
- Monitors anticipated cooking time, elapsed cooking time and actual cooking temperature.
- Select between Celsius or Fahrenheit

SELECTING MEAT TYPE AND DONENESS

- Switch Power ON.
- Press MEAT + button and watch the dot icon move beneath the meat types. The dot icon indicates the meat selected.
- PGM if you want to PROGRAM your own meat
- Press TASTE - button and watch the dot icon move above the USDA doneness levels. The dot icon indicates the doneness selected

PROGRAM YOUR OWN TEMPERATURE SETTING

- Switch Power ON.
- Press MEAT + button and watch the dot icon move beneath the meat types until it stops beneath PGM. Alert temperature will display 158°F.
- Press and hold MEMORY button for 2 seconds. The Alert Temperature will flash.
- Press MEAT + or TASTE - to raise or lower the Alert Temperature.
- Press MEMORY to lock it in.

CHANGING USDA ALERT TEMPERATURES

- Switch Power ON.
- Press MEAT + button and watch the dot icon move beneath the meat types. The dot icon indicates the meat selected.
- Press TASTE - button and watch the dot icon move above the USDA doneness levels. The dot icon indicates the doneness selected.
- Once a meat and doneness are selected, the USDA temperature is displayed as Alert Temperature. This temperature can be changed to you specific taste.
- Press and hold MEMORY button for 2 seconds. The Alert Temperature will flash.
- Press MEAT + or TASTE - to raise or lower the Alert Temperature.
- Press MEMORY to lock it in.

TYPICAL COOKING WITH PRESET USDA DONENESS AND BEEP ALERT

Example: 6 lb Roast Beef cooked to MEDIUM (160°F)

- Switch Power ON.
- Press MEAT + button and watch the dot icon until it stops beneath BEEF.
- Press TASTE - button and watch the dot icon until it stops above MEDIUM.
- Plug the probe jack into the unit and insert the probe into the center of the roast beef.
- Put meat into oven. The probe wire will be held in place by the door.
- Slide the VOICE, BEEP, OFF switch to BEEP. The ALERT icon will display next to the Alert Temperature. Slide the stand out and snap into place and position outside the oven on nearby surface.

NOTE:

- The unit defaults to 2:00:00 (2 hours) cooking time for BEEF, PORK & VEAL and 4 hours for Poultry & PGM.
- As the roast beef begins to cook the unit will monitor and display the internal cooking temperature, the cooking time and the cooking time left.
- The unit is monitoring the temperature rise over time and will calculate an anticipated cooking time remaining. It is the ONLY unit that anticipates when your food will reach the alert temperature.
- The bar graph will display a flashing PROCESSING and bar icons when the temperature is below 90°F. Once the cooking temperature goes above 90°F the bar graph will display the cooking temperature as a percentage of alert temperature in bar icons. As the bar icons remain on and fill from left to right the meat is getting closer to the alert temperature.

30 minutes remaining: beep-beep for one minute

15 minutes remaining: beep-beep-beep for one minute

5 minutes remaining: beep-beep-beep-beep for one minute

0 minutes remaining: beep-beep continuously and the ALERT icon flashes

7. Press the ALERT STOP button to stop the beeping temporarily or switch VOICE, BEEP, OFF switch to OFF to shut it off permanently.

NOTE:

- If the roast beef is left cooking and the cooking temperature goes to 170°F (10°F higher than the alert temperature) then the unit will activate the OVERCOOK ALERT and will beep 8 times per second and the OVERCOOK & ALERT icons will flash on the display.

- DURING COOKING THE CALCULATED "TIME REMAINING" DISPLAY MAY JUMP FORWARDS OR BACKWARDS DUE TO FOOD VARIATIONS AND PROCESSING REQUIREMENTS. THIS WILL SELF ADJUST AS TIME PROGRESSES.

TYPICAL COOKING WITH PRESET USDA DONENESS AND VOICE ALERT

Example: 15 lb Turkey cooked to WELL DONE (180°F)

1. Switch Power ON.
2. Press MEAT + button and watch the dot icon until it stops beneath POULTRY.
3. There is no need to press the TASTE – button as only WELL DONE is option for poultry.
4. Plug the probe jack into the unit and insert the probe into the center of the turkey breast.
5. Put meat into oven. The probe wire will be held in place by the door.
6. Slide the VOICE, BEEP, OFF switch to VOICE. The ALERT icon will display next to the Alert Temperature. Slide the stand out and snap into place and position outside the oven on nearby surface.

NOTE:

- The unit defaults to 4:00:00 (4 hours) cooking time for Poultry & PGM.
- As the turkey begins to cook the unit will monitor and display the internal cooking temperature, the cooking time and the cooking time left.
- The unit is monitoring the temperature rise over time and will calculate an anticipated cooking time remaining. It is the ONLY unit that anticipates when your food will reach the alert temperature.
- The bar graph will display a flashing PROCESSING and bar icons when the temperature is below 90°F. Once the cooking temperature goes above 90°F the bar graph will display the cooking temperature as a percentage of alert temperature in bar icons. As the bar icons remain on and fill from left to right the meat is getting closer to the alert temperature.
- Also 30 minutes after the meat temperature reaches 90°F the unit will announce "Don't forget to baste" "Don't forget to baste" and the BASTE icon will flash. The BASTE icon will flash until ALERT STOP button is pressed. Once pressed the BASTE icon will go out. The unit will announce every 30 minutes the same baste announcement.

The unit will make the following announcements as the cooking time left reaches the following:

30 minutes remaining: "30 minutes until ready"

20 minutes remaining: "20 minutes until ready"

10 minutes remaining: "10 minutes until ready"

5 minutes remaining: "5 minutes until ready"

1 minute remaining: "1 minute until ready"

"10,9,8,7,6,5,4,3,2,1"

"Times Up" "Your food is done"

7. Press the ALERT STOP button to stop the announcement temporarily or switch VOICE, BEEP, OFF switch to OFF to shut it off permanently.

NOTE:

If the turkey is left cooking and the cooking temperature goes to 190°F (10°F higher than the alert temperature) then the unit will activate the OVERCOOK ALERT and will beep 8 times per second and the OVERCOOK & ALERT icons will flash on the display.

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.
- When the temperature of the probe is over 212°F the unit will display "HI".
- When the temperature of the probe is under 32°F or the probe jack is not connected properly the unit will display "LO" (Picture 2)

CAUTIONS

- Always wear a heat resistant glove to touch the silicone probe sensor or wire during or just after cooking. Do not touch with bare hands. (Picture 1)
- Keep the silicone probe sensor and wire away from children.
- Clean the silicone probe and dry thoroughly after each and every use. (Picture 4)
- Do not use the unit in the rain. It is not waterproof. (Picture 3)
- Do not expose the plug of the silicone 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. (Picture 3)
- Do not use silicone probe in microwave oven.
- Do not use the silicone probe sensor above 480°F. Doing so will deteriorate the wire.

CLEANING

- Always wear a heat resistant glove to touch the silicone probe sensor wire during or just after cooking. Do not touch with bare hands.
- Keep the silicone probe sensor wire away from children.
- Wash the metal probe tip and silicon wrap wire with hot soapy water and dry thoroughly. Do not immerse the probe and wire in water while cleaning.
- Wipe the electronic unit with damp cloth. Do not immerse in water.

STATEMENT OF FCC COMPLIANCE

This equipment has been tested and found to comply with limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.

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.

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

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