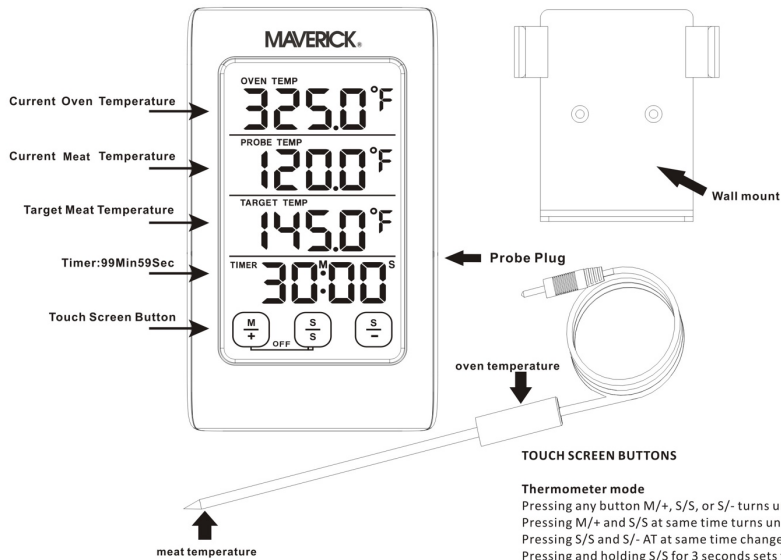


# MAVERICK MODEL # ET-851



## TOUCH SCREEN BUTTONS

### Thermometer mode

Pressing any button M/+, S/S, or S/- turns unit on.  
 Pressing M/+ and S/S at same time turns unit OFF.  
 Pressing S/S and S/- AT at same time changes between Celsius and Fahrenheit  
 Pressing and holding S/S for 3 seconds sets the target temperature for meat probe.  
 Pressing M/+ while in target temperature setting mode raises the target temperature.  
 Pressing S/- while in target temperature setting mode lowers the target temperature.  
 Pressing S/S after adjusting the target temperature locks in the new target temperature.

### Timer mode

Pressing M/+ and S/- at the same time clears the timer  
 Pressing M/+ increases minutes to countdown timer.  
 Pressing S/- increases seconds to countdown timer.  
 Pressing S/S starts or stops the timer.

## 287\*208mm Front Side

### OPERATING INSTRUCTIONS

Congratulations on your purchase of the Maverick ET-851. To get started open the battery compartment on the back of the unit and install two AAA fresh batteries. Do not mix old and new batteries.

Plug probe cable connector into right side of the unit to view the temperature. The wire and probe are heat resistant to 716 °F/ 380°C. Do not place the unit near extreme temperatures, vibration or shock. Only the probe and the cable are heat resistant until 716 °F / 380°C. Never place the probe directly over fire. Do not immerse the cable and the probe into water. Water can penetrate into the precision sensor and cause malfunction. Not suitable for dishwasher.

### Temperature Display

Temperature is displayed in both °F and °C. To select Fahrenheit or Celsius press the S/- and S/S buttons at the same time to select either °F or °C.

### MANUALLY SET TARGET TEMPERATURE FOR MEAT

Insert tip of probe into the center of thickest part of meat up to 3", taking care to position probe tip near center of meat away from bone and fatty areas. Press and Hold down S/S button for three seconds until the target temperature display flashes and beeps. To raise the temperature press M/+, to decrease the temperature press S/- Press S/S button to confirm your setting.

Selected target temperature appears on the LCD display. Begin cooking. The unit will beep when meat has reached target temperature. Press any button to silence beep.

### AFTER COOKING

Once cooking is finished, use an oven mitt to remove sensor probe. Do not touch hot probe or sensor wire with bare hands. Press M/+ and S/S together to shut off the unit and press any button to turn on the device.

### CLEANING WIRE AND TEMPERATURE PROBE

The probe should be cleaned with a hot soapy cloth. Do not submerge the probe or the wire in water. If water gets into the probe it will not work and must be completely dried over a 24 hours period in order to function again.

### COUNT DOWN TIMER

The timer works independently from the thermometer. In order to set the count down timer press both the M/+ and S/- buttons together and the screen will clear. Once the screen clears press the M/+ to raise minutes and the S/- to raise seconds. Once the desired time is displayed press the S/S button to begin the countdown. The timer can be set for up to 99 min. and 59 sec. Press S/S to pause the timer.

### COUNT UP TIMER

Press S/S to start the count up timer. Press S/S to pause the timer. To clear the timer press M/+ and the S/- together.

### DISPLAY SCREEN BACKLIGHT

Press any button to turn on the backlight.

### Temperature Ranges

Measuring Range Oven: -10°C-300°C (14 °F- 572 °F) °C/ °F Reversible  
 Measuring Range Meat: -10°C-300°C (14 °F- 572 °F) °C/°F Reversible  
 Measuring Range Alarm: -10°C-300°C (14 °F- 572 °F) °C/ °F Reversible

### BATTERY REPLACEMENT

Replace the batteries when the display becomes weak or the alarm level declines.

### CARE AND MAINTENANCE

Clean the unit with a soft damp cloth. Do not use solvents or souring agents. Protect from moisture. If the plug jack gets wet dry it with a cloth before you connect it to your unit. Turn off the unit after use. Remove the battery if you do not use the unit for a longer period of time. Keep the unit in a dry place

### MAVERICK LIMITED 1 YEAR WARRANTY

Maverick Industries Inc. warrants this product to be free of defects in parts, materials and workmanship for a period of 1 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)

## 287\*208mm Back Side