



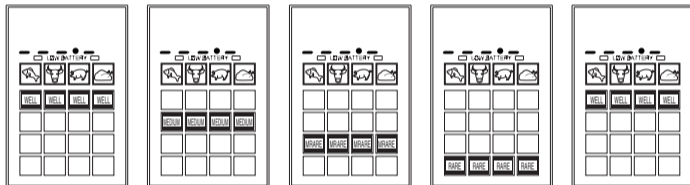
REDI-FORK® PRO INSTRUCTIONS • MODEL ET-64

INTRODUCTION

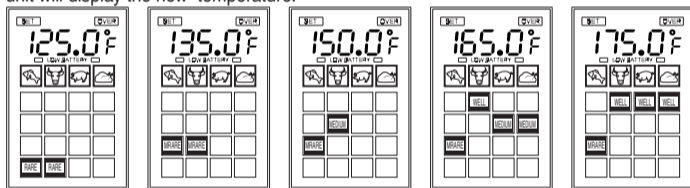
RediFork® PRO is the newest and most innovative electronic food thermometer that accurately indicates the doneness of cooked meats, fish and poultry during the cooking process. The device measures the temperature of the food through its sensory tip and electronically sends this reading to the LCD display.

REDI-FORK® PRO COMPLETE INSTRUCTIONS FOR USE:

- Press the "ON/AUTO" button to turn on the LCD and the LCD light or simply insert the tips of the fork into meat and the unit will turn on automatically when the internal temperature reaches 113°F.
- Grasp the Thermometer Fork firmly with one hand and insert the tips (only the right copper tip has sensor in it) into the center of the thickest portion of the food (try to avoid touching bone or heavy fat areas). Hold in position for a few seconds and watch the LCD display as the unit computes the temperature. The temperature display goes to all dashes " _ _ _ _ " and the boxes beneath the FISH, RED MEAT (Beef & Lamb) , WHITE MEAT (Pork & Veal) and POULTRY (Chicken & Turkey) light up see example below:



After a few seconds the unit will stop computing and will LOCK onto a temperature. It will then display LOCKED temperature and fill in the appropriate boxes beneath the food icons as per examples below. If the temperature varies by by 3°F up or down then the unit will display the new temperature.



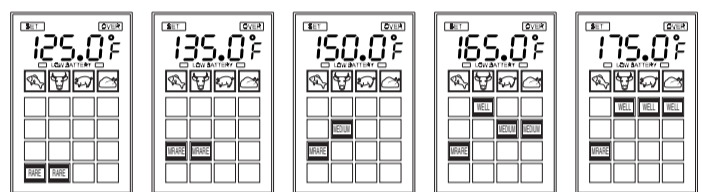
- The unit has a flashlight to assist visual inspection of meat. The flashlight is turned on by sliding the silver ON OFF switch in the direction of ON.
- If the unit is off, the unit will turn on automatically when inserting into food above 113°F. The LCD will illuminate for 5 minutes and the LCD light will illuminate the LCD for 10 seconds. Pressing ON/AUTO or SET at any time will turn the LCD light on for 10 seconds at a time.
- If desired, insert the tips in different places to ensure that the temperature is even throughout the food.
- The RediFork® PRO can be set to a specific temperature (within range 120°F – 212°F) by pressing the "SET" button. The temperature display will flash. Press "SET" again to raise the temperature to doneness temperature desired. Press and hold "SET" to raise the temperature fast. Wait for several seconds for the temperature display to stop flashing. The "SET" in box display will be on. Insert the tips into food. When the food temperature reaches the set temperature the numerical temperature display will flash and beep. Press "ON/AUTO" button to clear the set temperature. The "SET" in box display will go off.
- Remove from food and clean according to instructions. Caution: After use, allow the tips to cool for 60 seconds before touching.

TEMPERATURE RANGE F

	FISH	RED MEAT (Beef/Lamb)	WHITE MEAT (Veal/Pork)	POULTRY (Chicken/Turkey)
WELL		160	170	170
MEDIUM		140-159	160-169	160-169
MED.RARE	130-139	130-139		
RARE	120-129	120-129		
32-119°F (+/-4°F)		120-212°F (+/-2°F)		

The U.S.D.A. recommends the minimum internal temperature for ham and fresh ground beef, veal, lamb, pork reach 160°F to destroy harmful bacteria like Salmonella and E. Coli. Beef, veal, lamb, fresh pork (roasts, steaks, chops) and poultry must reach minimum internal temperature of

UNIQUE FEATURES



- The numerical temperature display can be changed from °F to °C or °C to °F by pressing and holding the "ON/AUTO" button for 3 seconds.
- The unit has an over temperature feature which beeps and flashes "OVER" when food temperature is above 212°F.
- The unit turns off after 5 minutes if no buttons are pushed and temperature is below 113°F.
- A "LOW BATTERY" indicator will appear when the battery strength is weak and the battery needs to be replaced.

CLEANING AFTER USE

- The tip is coated with a manufacturing oil so please wipe/wash off before first use.
- Allow the tips to cool for 60 seconds before touching as they may be hot.
- Wipe with a damp, soapy cloth or sponge. Don't use alcohol.
- Dry it. Make sure it is completely dry after cleaning.
- **Caution- Do not place in dishwasher or immerse in any liquid.**

BATTERY REPLACEMENT

The RediFork® PRO is powered by two replaceable 1.5 volt AAA super heavy duty batteries which should last for 1 year. To replace batteries, switch the side "ON/OFF" button to "OFF" position, lift off the battery cover on the rear of the unit and pull out used batteries noting polarity. Insert two new extra heavy duty AAA batteries.

HELPFUL HINTS

The RediFork® PRO LCD receives temperature readings from the sensory tip every three seconds. It may take 15-20 seconds for the sensory tip to heat up during initial insertion into food. Once tip is warm and multiple insertions are made into food the temperature response will be quicker.

False readings can accidentally be obtained by touching bone or fat pockets within food; by pushing the tips too far through the food, or not in far enough. Take multiple readings to be sure.

Thin foods (under 1/2 inch) are very difficult to measure properly as they tend to cook through fast. Always insert tips into thickest part of food realizing thin sections will be cooked faster.

LIMITED NINETY DAY WARRANTY

This RediFork® PRO product is warranted by Maverick Industries, Inc. to be free from defects in materials and workmanship for a period of ninety (90) days from date of initial use, considered to be not more than thirty (30) days after date of purchase. In the event of any claim under this limited warranty, Maverick Industries, Inc. will repair or replace at its sole option any unit or part(s) thereof, provided such units or part(s) are sent freight prepaid to the Customer Service Department, Maverick Industries, Inc., RediFork® PRO, 94 Mayfield Avenue, Edison NJ 08837. RediFork® PRO comes ready to use with replaceable 1.5 V 2 x AAA extra heavy duty battery. Typical battery life: 2 years.

COPYRIGHT 2005 MAVERICK INDUSTRIES, INC.

www.maverickhousewares.com

