

INSTRUCTION MANUAL MODEL ET-73 REDI CHECK® SMOKER

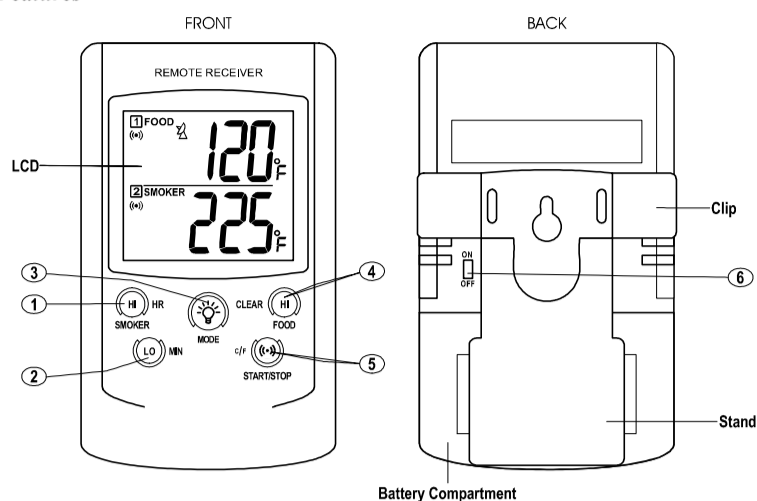
Introduction

Congratulations on your purchase of Redi Check® Smoker, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of smoking food & inside the smoking chamber from anywhere in your home.

Components

- 1 - receiver unit
- 1 - transmitter unit
- 1 - detachable 36" long stainless steel probe sensor
- 1 - detachable 24" long stainless steel smoking chamber probe with clip
- 4 - AAA batteries

Receiver Features

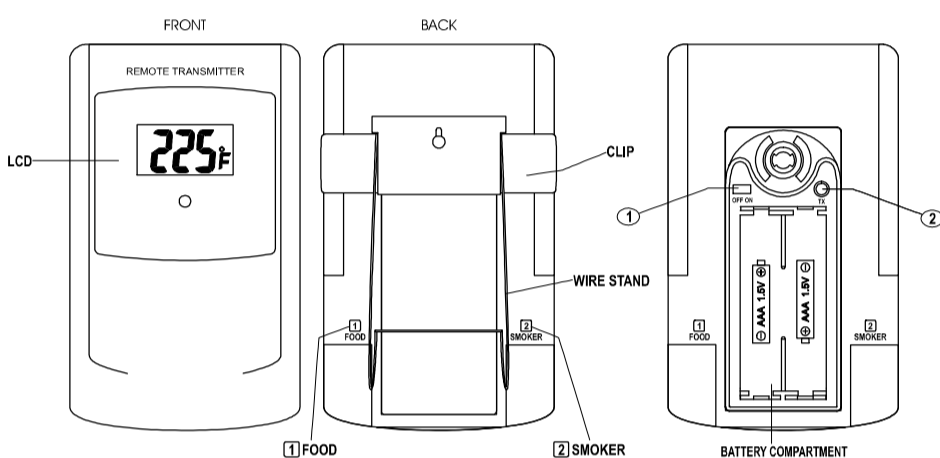


LCD (Liquid Crystal Display) – Displays all icons, temperature and time.
CLIP – Removable clip allows you to be mobile. Clip the receiver unit to belt.
BATTERY COMPARTMENT – Holds 2 AAA batteries.
STAND – Swings out and allows you to stand the receiver on tabletop.

Button

- HI/HR – In thermometer mode, press to increase the maximum SMOKER temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second. In timer mode, press to set hour. Press & hold for 2 seconds, the hours will increase 10 hours per second.
- LO/MIN – In thermometer mode, press to increase the minimum SMOKER temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second. In timer mode, press to set minutes. Press & hold for 2 seconds, the minutes will increase 10 minutes per second.
- LIGHT/MODE – Press to turn on the LCD back light for 5 seconds. Press and hold for 2 seconds to select thermometer or timer mode.
- HI/CLEAR – In thermometer mode, press to increase the maximum FOOD temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second. In timer mode, Press to clear the timer setting back to 0:00
- ALERT/START/STOP - In thermometer mode, press to turn on the warning alert. Press and hold for 2 seconds to change °C to °F or °F to °C. In timer mode, press to start or stop the timer countdown or countup.
- ON/OFF – Turns receiver on and off.

Transmitter Features



LCD (Liquid Crystal Display) - Displays temperature of both Food and Smoker probes sensors. It automatically switches between Food and Smoker displays. (Note: Temperature on the transmitter is only displayed in °F)
WIRE STAND - Allows you to stand transmitter on tabletop or it can be reversed and used as a hanger
BATTERY COMPARTMENT – holds 2 AAA batteries.
1 FOOD – Plug in for stainless steel food probe sensor
2 SMOKER - Plug in for stainless steel smoker probe sensor.

Buttons

- TX – Transmit manually, terminates the auto registration process. Press and hold for 2 seconds to register the radio frequency with the receiver.
- ON/OFF – On normal operation with full function. Off turns transmitter off.

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Installing batteries

Open the battery compartment of the transmitter by turning the slotted screw clockwise from the locked position to the unlocked position and insert the two “AAA” batteries.

The Redi Chek® Smoker needs the receiver to register the radio frequency signal from the transmitter.

Registering Receiver & Transmitter

1. Plug the stainless steel probe sensors into the corresponding plug ins of the transmitter.

Note: The FOOD probe is 6” long and pointed. The SMOKING CHAMBER probe is 2” long with a grill rack clip.

2. Remove the battery compartment door of the transmitter
3. Turn the Receiver on by sliding switch on the rear of the receiver from OFF to ON.
4. Turn Transmitter on by sliding switch on the rear of the transmitter from OFF to ON. This needs to be done **within 60 seconds** of turning on the receiver in order for the receiver to register the signal from the transmitter. If it doesn't beep within 5-10 seconds slide switch OFF wait a few seconds and then switch back ON. Pressing and holding the TX button for 2 seconds will do the same thing as turning transmitter OFF and then back ON.
5. Registration is complete when the unit beeps and the probe temperature appears where the “---” was flashing. Replace the transmitter battery door. Turn screw counterclockwise to lock.

Setting HI (Maximum) Food Temperature

1. Press and hold LIGHT/MODE for 2 seconds to select thermometer mode. The LCD will show a FOOD icon in the upper part of the display and a SMOKER icon in the lower part of the display.
2. Press HI/CLEAR to display the maximum food temperature value. The value will only be displayed for 5 seconds. The default setting from the factory is 176°F. The range is 32°F - 392°F.
3. Press and hold HI/CLEAR so maximum food temperature flashes.
4. Press HI/CLEAR repeatedly until your desired temperature is displayed.
5. Press LIGHT/MODE to confirm setting.

Note: Press HI/CLEAR to read your set maximum food temperature.

Setting HI (Maximum) Smoker Temperature

1. Press and hold LIGHT/MODE for 2 seconds to select thermometer mode. The LCD will show a FOOD icon in the upper part of the display and a SMOKER icon in the lower part of the display.
2. Press HI/HR to display the maximum smoker temperature value. The value will only be displayed for 5 seconds. The default setting from the factory is 176°F. The range is 140°F - 410°F. Note: The unit will not allow you to set maximum smoker temperature below the minimum smoker temperature setting.
3. Press and hold HI/HR so maximum smoker temperature flashes.
4. Press HI/HR repeatedly until your desired temperature is displayed.
5. Press LIGHT/MODE to confirm setting.

Note: Press HI/HR to read your set maximum smoker temperature.

Setting LO (Minimum) Smoker Temperature

1. Press and hold LIGHT/MODE for 2 seconds to select thermometer mode. The LCD will show a FOOD icon in the upper part of the display and a SMOKER icon in the lower part of the display.
2. Press LO/MIN to display the minimum smoker temperature value. The value will only be displayed for 5 seconds. The default setting from the factory is 50°F. The range is 32°F - 392°F. Note: The unit will not allow you to set minimum smoker temperature above the maximum smoker temperaturesetting.
3. Press and hold LO/MIN so minimum smoker temperature flashes.
4. Press LO/MIN repeatedly until your desired temperature is displayed.
5. Press LIGHT/MODE to confirm setting.

Note: Press LO/MIN to read your set minimum smoker temperature.

Turn on the temperature alerts

Press ALERT/START/STOP to activate the temperature alerts for the smoker and food. An alarm icon will appear beneath the both FOOD icon and SMOKER icon.

Note: The receiver will beep and the alarm icon and probe temperature display will flash if:
• the actual food temperature has exceeded your maximum food temperature setting
• the actual smoker temperature has exceeded your maximum smoker temperature setting
• the actual smoker temperature has fallen below your minimum smoker temperature setting

Note: The minimum smoker temperature alert is not activated until the actual smoker temperature goes above the minimum temperature setting.

Example: If you set the minimum smoker temperature for 220 °F and press the ALERT/START/STOP to turn on the warning alert and your actual smoker temperature is below 220 °F the unit will NOT beep or flash. It assumes your smoker is not up to temperature. Once the actual smoker temperature goes over 220 °F the minimum smoker alert is activated. If it falls below 220 °F after that it will beep & flash.

Using the Timer

Count down

1. Press and hold LIGHT/MODE for 2 seconds to select timer mode. The lower display will show a small TIMER and 0:00.
2. Press HI/HR and LO/MIN button to set the timer, Press ALERT/START/STOP button to start countdown. The “▼” will blink for every second.
3. To stop the countdown process, press ALERT/START/STOP button. The “▼” becomes solid.
4. Press HI/CLEAR button to clear the setting back to 0:00.

Note: The minimum setting for the timer is 1 minute. The maximum setting is 24 hours. Less than 10 hours is displayed as hours & minutes. 10 hours to 24 hours is displayed just as hours. When the countdown reaches “0:00” the timer starts counting up and it will beep for 30 seconds. The “0:00” and “▼” will blink. Press the ALERT/START/STOP button to stop beeping.

Do not expose the plugs of the stainless steel probes or the plug in holes of the transmitter to water or any liquid. This will result in a bad connection and faulty readings.

Do not expose the receiver or transmitter to direct heat or surface.

Do not use stainless steel probes in microwave oven.

The Redi Chek® Remote registers temperatures as low as 14°F (-10°C) and as high 410°F (210°C). LLL will be displayed below 14°F and HHH will be displayed above 410°F . 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 sensors or wires during of just after cooking. Do not touch with bare hands.

Keep the stainless steel probe sensors and wires away from children.

Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probes in water while cleaning.

Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

LIMITED NINETY DAY WARRANTY

Maverick Industries Inc. warrants the Redi Chek® Smoker 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 Redi Chek® Smoker 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 Redi Chek® Smoker has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Replacement probes

To purchase, out of warranty, stainless steel replacement probes please mail us a check to address below and specify probe type:

ET-73 Food Probe	\$12.00/ea
ET-73 Smoker Probe	\$12.00/ea
NEW 6 ft length * high heat ET-72/73 Food Probe	\$17.00/ea
2 - NEW 6 ft length * high heat ET-72/73 Food Probe	\$27.75/ea

All prices include shipping & handling. NJ residents add 6% sales tax.

Attn Customer Service
Maverick Industries, Inc.
94 Mayfield Ave.
Edison NJ 08837

* The NEW high heat probe wire is rated for 570°F to reduce accidental wire burn outs.

Count up

1. Press and hold LIGHT/MODE for 2 seconds to select timer mode. The lower display will show a small TIMER and 0:00.
2. Press ALERT/START/STOP button to start count up. The “▲” will blink for every second.
3. To stop the count up process, press ALERT/START/STOP button. The “▲” becomes solid.
4. Press HI/CLEAR button to clear the setting back to 0:00.

When the count up reaches 10 the display will turn to 0:00, the unit beeps and “▲” will blink for 30 seconds.

Change °C to °F or °F to °C

Press and hold ALERT/START/STOP(C/F) for 2 seconds.

Using Timer & Temperature Modes Simultaneously

The timer and temperature modes can be used at the same time. This allows you to monitor one food's cooking progress in the temperature mode, while using the timer mode to keep track of another cooking task. You can tell which function is complete by the sound of the beeps, as well as which icons are flashing.

1. For the temperature mode, the receiver will signal that your food is ready with a continuous beeping sound, and the warning icon and probe temperature display will blink.
2. For the timer mode, the receiver will signal that time is up by beeping for 30 seconds. Either the upward arrow (for count-up mode) and downward arrow (for countdown mode) will blink.

Procedure for typical use with an outdoor smoker:

The following typical example will go through the steps to have the Redi Check® Smoker alert you if a piece of meat (Boston Butt) is cooked to 160°F. If your smoker temperature falls below 225°F or goes above 250°F and remind you to check the smoker in 2 hours.

Set up smoker.

Follow the registration procedure .
Place meat on smoker grill rack.
Insert probe sensor into the center of thickest portion of the meat. Avoid touching bone or heavy fat areas.
Clip the special smoking chamber probe to grill rack of smoking chamber.
Position the probe sensor wires so they will not come into contact with flames and exit the smoker without being pinched/crushed by the cover.
Stand/hang the transmitter away from heat source of grill. DO NOT put transmitter on closed cover or under the cover. The transmitter is water proof for use in rain.

Press and hold LIGHT/MODE button so thermometer mode is displayed.
Press HI/CLEAR to display the maximum food temperature.
Press and hold HI/CLEAR so the maximum food temperature display flashed.
Press HI/CLEAR repeatedly until 160°F appears (hold HI/CLEAR button down will increase the temperature 10 degrees per second).
QUICKLY press LIGHT/MODE to confirm 160°F setting.

Press HI/HR to display the maximum smoker temperature.
Press and hold HI/HR so the maximum smoker temperature display flashes.
Press and hold HI/HR repeatedly until 250°F appears (holding HI/HR button down will increase the temperature 10 degrees per second)
QUICKLY press LIGHT/MODE to confirm 250°F setting

Press LO/MIN to display the minimum smoker temperature.
Press and hold LO/MIN so the minimum smoker temperature display flashes.
Press LO/MIN repeatedly until 225°F appears (holding LO/MIN button down will increase the temperature 10 degrees per second)
QUICKLY press LIGHT/MODE to confirm 225°F setting
Press ALERT/START/STOP to activate the temperature alerts for the smoker and food.

Press and hold LIGHT/MODE button so timer mode is displayed.
Press HI/HR 2 times to set for 2 hours so that 2:00 is displayed. Press ALARM/START/STOP to start the countdown. Press and hold LIGHT/MODE to go back to thermometer mode.
Clip the receiver to your belt or pocket and move up to 100 ft away from the smoker. Go indoors if desired. You are now remotely monitoring your food and smoker. The receiver will beep and flash if your meat temperature goes above 160°F or the smoker temperature falls below 225°F or exceeds 250°F.

Helpful Hints

If the receiver and/or the transmitter display LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe wire has shorted out either through moisture or heat damage.

Do not immerse the probe in water while cleaning.

Do not allow probe or probe wire to come into contact with flames.

Return defective probe to address below along with return address and we will send you new probe no charge.

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 the food to outside. Reposition the probe tip in the center of the thickest part of food. Avoid touching bone or heavy fat areas.

Cautions:

Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking. Do not touch with bare hands.

Keep the stainless steel probe sensors and wires away from children.

Clean the stainless steel probes and dry thoroughly after each and every use.

Do not use the receiver in the rain. The transmitter is water proof but not water tight. Do not immerse in water.

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