MAVERICK® XR PRO SERIES

WIRELESS BARBECUE + FOOD DIGITAL THERMOMETER

XR-50R

INSTRUCTION MANUAL

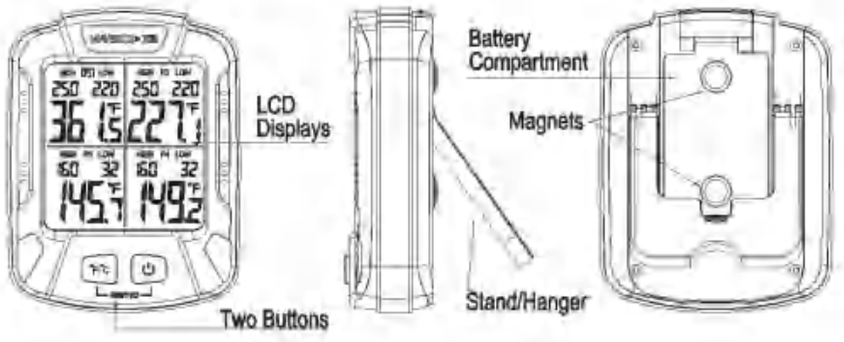
INTRODUCTION

Congratulations on your purchase of the XR-50R WIRELESS BARBECUE + FOOD DIGITAL THERMOMETER, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of grilling food and the temperature inside your grill up to 1000 ft / 300 m away.

COMPONENTS

1. Receiver unit - smaller unit
2. Transmitter unit - larger unit
3. Detachable stainless steel 6" / 15.2 cm long FOOD probes - Qty. 2
4. Detachable stainless steel 3"/ 7.6 cm long BARBECUE probes with clips - Qty. 2
5. "AAA" batteries - Qty. 4 (not shown)
6. Instruction manual

RECEIVER FEATURES



- LCD (Liquid Crystal Display) – Displays all icons, temperature for all 4 probes.
- BATTERY COMPARTMENT – Holds 2 "AAA" batteries (included).
- STAND/HANGER – Swings out and allows the receiver to stand on tabletop or be used as a hanger.
- MAGNETS - Allows to affix unit to most metallic surfaces.

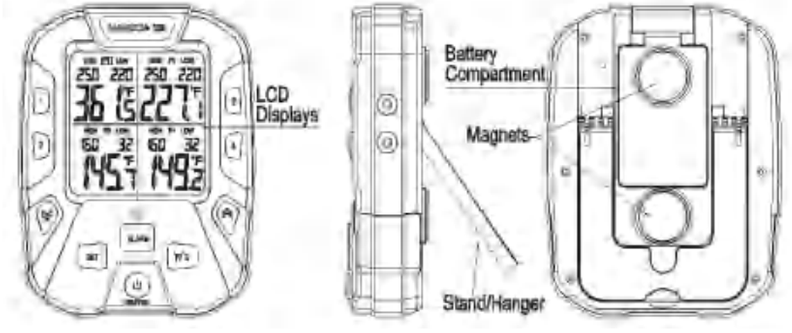
RECEIVER BUTTONS

1. °F/°C (°F/°C) Press and hold button for 2 seconds to switch between Fahrenheit or Celsius display.

2. POWER (⏻) Press button to turn the unit on. Press and hold button for 2 seconds turn off receiver.

3. RE-SYNC (°F/°C) (⏻) Press °F/°C and power buttons together to re-sync.
Pressing any button turns on the LCD back light for approximately 10 seconds.

TRANSMITTER FEATURES



- LCD (Liquid Crystal Display) – Displays all icons, temperature for all 4 probes.
- BATTERY COMPARTMENT – Holds 2 "AAA" batteries (included).
- STAND/HANGER – Swings out allowing the receiver to stand on tabletop or to be used as a hanger.
- MAGNETS - Allow to affix the unit to most metallic surfaces.

Temperature range of probe: 14˚F to 572˚F (-10˚C to 300˚C)

TRANSMITTER BUTTONS

1. PROBE BUTTONS (1)(2)(3)(4) Press any PROBE button twice to set the High and Low Alarm temperatures. A long press (2 seconds) in Alarm mode turns off the Alarm for that probe. (Example: long press button 1 turns off alarm for probe 1).

2. DOWN/UP (⩒)(⩓) Press the DOWN/UP button to lower or raise the Alarm temperatures.

3. ALARM (ALARM) Press the ALARM button to activate or deactivate the Alarm mode for All probes.

4. SET (SET) Press the SET button to lock in High/Low Alarm temperature.

5. °F/°C (°F/°C) Press the °F/°C button to switch between Fahrenheit or Celsius display.

6. RE-SYNC (⏻) Press the RE-SYNC button to turn the unit on or off. Press and hold for 2 seconds to re-sync with the receiver. Pressing any button turns on the LCD back light for approximately 10 seconds.

INSTALLING BATTERIES

Open the battery compartment of both the receiver and transmitter, by pulling off their respective hinged battery door, located at the top of the units. Insert two "AAA" batteries correct polarity. Align each of the battery doors and snap the hinged door shut at the top.

INSTA-SYNC® TECHNOLOGY

With both units off, sync the receiver with the transmitter by pressing the power button on the receiver and then on the transmitter or on the transmitter and then on the receiver. Synchronization can be obtained either way.

Re-sync the transmitter to the receiver, by pressing and holding the re-sync button for 2 seconds.

Re-sync the receiver to the transmitter, by pressing and holding the °F/°C and power buttons together for 2 seconds.

LINK LOSS ALARM

Loss of signal alarm will be silent flashing after 48 seconds on the receiver and will flash silently for 3 minutes before becoming audible alarm. This gives the receiver a few minutes to re-sync before notifying you, which makes the receiver more convenient to use when close to the receiver's range limit.

SET UP OF THE UNIT

The XR-50R WIRELESS BARBECUE + FOOD DIGITAL THERMOMETER comes with 2 waterproof 3" / 7.6 cm long hybrid FOOD/BARBECUE probes and 2 waterproof 6" / 15.2 cm long hybrid probes.

Insert each probe jack into their corresponding color plug-in, on the larger transmitter unit.

Press the power button on the transmitter and then, press the power button on the receiver. You can also turn the receiver on first and then the transmitter.

Wait for the temperatures to be displayed on the transmitter. They also be displayed on the receiver.

SET ALARM TEMPERATURES ON THE TRANSMITTER

Alarms for Probe 1 and 2 set at the factory for monitoring a barbecue with a High of 250°F / 121°C and a Low of 220°F / 104°C. Probes 3 and 4 are set at the factory to monitor meat with a High of 160°F / 71°C and a Low of 32°F / 0°C (so the Low alarm is bypassed).

Press PROBE 1, 2, 3 or 4 button and the probe temperature will flash for that particular probe and the square around the P# will also flash.

Press that same button and the HIGH temperature alarm will flash.

Press (⩒) or (⩓) to RAISE or LOWER the high temperature alarm.

Press SET to lock the new high temperature alarm in and then the low alarm temperature will flash.

Press (⩒) or (⩓) to RAISE or LOWER the low temperature alarm.

Press SET to lock the new low alarm temperature in. Nothing will be flashing.

Note: If you only want to set the high temperature alarm for meat press, (⩒) or (⩓) at the same time. The low temperature alarm will automatically go to 32°F and the high alarm will flash. Press (⩒) or (⩓) to raise or lower the high alarm temperature and then press SET to lock it in.

Repeat for the other 3 probes.

Press the ALARM button to turn on the alarm for all probes.

In ALARM mode press & hold the PROBE 1, 2, 3 or 4 button to disable the alarm for that probe ONLY.

Pressing ALARM again will also disable ALL of the probe alarms.

Note: Programmed alarms will be remembered when the device is turned off.

After a probe temperature alarms by beeping, the sound can be silenced independently for the transmitter and the receiver. Press the ALARM button to silence the beep on the transmitter only. The receiver will continue to beep. Pressing either button on the receiver will silence the beep only on the receiver.

SET UP OF THE GRILL

Place meat on the grill rack.

Insert 6" / 15.2 cm FOOD probe sensor into the center of the thickest portion of the meat. Avoid touching bones or heavy fat areas.

Clip one of the 3" / 7.6 cm BARBECUE probes to grill rack to monitor grill temperature with the clip. We recommend placing the probe about 2" / 5 cm away from the meat for most accurate reading.

Position the probe sensor wires so that they will not come into contact with flames. Make sure that the wires exit the barbecue, without being pinched/crushed by the cover.

Stand/hang the transmitter away from the heat source of the grill. DO NOT put transmitter on the closed cover or under the cover. The transmitter is waterproof for use in rain, when all four probes are installed but should not be immersed in water.

USDA Safe Food Temperatures*

MEAT	WELL/DONE	MEDIUM	MEDIUM RARE	RARE
Beef	160°F / 71°C	145°F / 63°C	135°F / 57°C	125°F / 52°C
Veal	160°F / 71°C	145°F / 63°C	135°F / 57°C	125°F / 52°C
Lamb	160°F / 71°C	145°F / 63°C	135°F / 57°C	125°F / 52°C
Poultry	165°F / 74°C	—	—	—
Pork	160°F / 71°C	145°F / 63°C	—	—
Ground Meat	160°F / 71°C	—	—	—
Fish	145°F / 63°C	—	—	—

**To destroy harmful bacteria like Salmonella and E. Coli, the USDA recommends the following minimum internal temperatures: Beef, Veal, Lamb Steaks & Roasts, and Fish to be 145°F / 63°C; Egg Dishes, Pork and Ground Beef Veal & Lamb to be 160°F / 71°C; Turkey, Chicken & Duck Whole, Pieces & Ground to be 165°F / 74°C.*

HELPFUL HINTS

If the receiver and the transmitter display LLL or HHH instead of the probe temperature the probe has reached a temperature outside of it's useful range. If the reading is HHH remove the probe from the barbecue/grill and, wait for the probe to reach room temperature. You should also probably cool your barbecue/grill down! If LLL is displayed while the probe is inserted into a piece of meat, it's likely the meat is below 32° F. / 0° C. You can allow your meat some time to warm up or remove the probe and let it come to room temperature. If LLL or HHH is still displayed, after taking these actions, it is likely the internal probe wire has shorted out either through moisture or heat damage.

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

Within the warranty period, return defective probe to the address below, along with your return address and we will send you a replacement probe at no charge.

Note on reading meat temperatures: If the temperature displayed seems to be reading too high or that the temperature seems to be increasing too quickly, check to make sure that the probe tip is not poking outside through the food. Reposition the probe tip in the center of the thickest part of food. Avoid touching bones or heavy fat areas.

CAUTIONS

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

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

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

4) Do not use the receiver in the rain. It is NOT rainproof. The transmitter is rain proof but not water tight. Do not immerse in water.

5) 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.

6) Do not expose the receiver or transmitter to direct heat or heat surfaces.

7) Do not use stainless steel probes in a microwave oven.

8) The Barbecue Thermometer registers temperatures as low as 14°F (-10°C) and as high as 572°F (300°C). LL.L will be displayed below 14°F and HH.H will be displayed above 572°F. Do not use the stainless probe sensor above 572°F. Doing so will deteriorate the wire.

9) Not Intended for Use by Persons aged 12 and Under.

CLEANING

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

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

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

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

INFORMATION TO USER

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: This equipment has been tested and found to comply with the 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 in a residential 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.
- Consult the dealer or an experienced radio/TV technician for help.

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.

LIMITED ONE YEAR WARRANTY

Maverick Industries Inc. warrants the XR-50R WIRELESS BARBECUE + FOOD DIGITAL THERMOMETER to be free of defects in parts, materials and workmanship for a period of one year, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by email or mail for instruction on how to pack and ship the XR-50R WIRELESS BARBECUE + FOOD DIGITAL THERMOMETER to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837
email: help@mavericktherm ometers.com
Telephone: 1-800-526-0954

Do not send any parts or product to Maverick without 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 XR-50R WIRELESS BARBECUE + FOOD DIGITAL THERMOMETER has been tampered with.

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

Replacement Probes

In warranty stainless steel probes will be replaced free of charge.

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

PR-50F 3" FOOD probe - $12.00/ea $20.00/2-pack
PR-50BBQ 3" BBQ probe - $12.00/ea $20.00/2-pack

PR-50F 6" FOOD Probe - $20.00/ea $33.00/2-pack
PR-50BBQ 6" BBQ Probe - $20.00/ea $33.00/2-pack

All prices include shipping & handling within the continental USA only. NJ residents add 7% sales tax. Prices are subject to change without notice, see our website for international orders.

Attn Customer Service
Maverick Industries, Inc.
94 Mayfield Ave.
Edison NJ 08837
Telephone: 1-800-526-0954

2025

The transmitter frequency is 915MHz for USA&Canada Version
The transmitter frequency is 868MHz for European Version
The max. transmission power is 0.05 Watt