

INSTRUCTION MANUAL FOR MODEL ET-7 REMOTE CHEK™

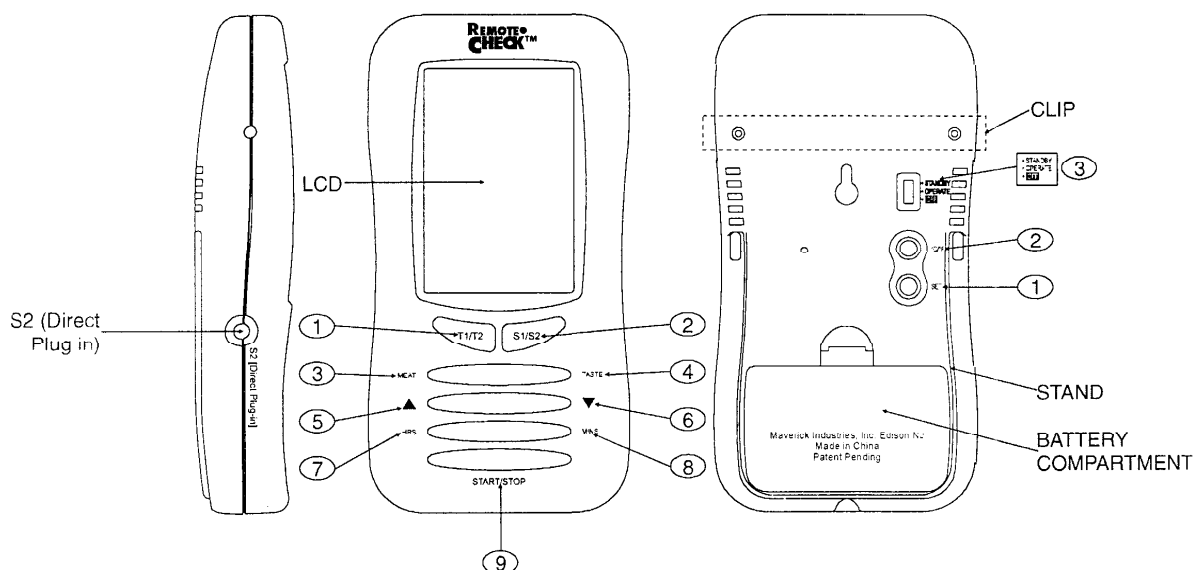
Introduction

Congratulations on your purchase of the Remote Chek™, a programmable radio frequency food thermometer and timer. You will now be able to remotely monitor the time and temperature of food cooking outdoors from anywhere in your home.

Components

- 1 - silver receiver unit
- 1 - black transmitter unit
- 2 - detachable stainless steel probe sensors
- 2 - AA and 2 - AAA batteries

Receiver Features



S2 (Direct Plug in) – allows you to plug 1 detachable stainless steel probe sensor directly into the receiver unit.

LCD (Liquid Crystal Display) – Displays all icons, temperature and time. See LCD diagram for detailed information.

CLIP – Removable clip allows you to be mobile. Clip the receiver unit to belt.

BATTERY COMPARTMENT – Holds 2 AA batteries.

STAND – Swings out and allows you to stand the receiver on tabletop.

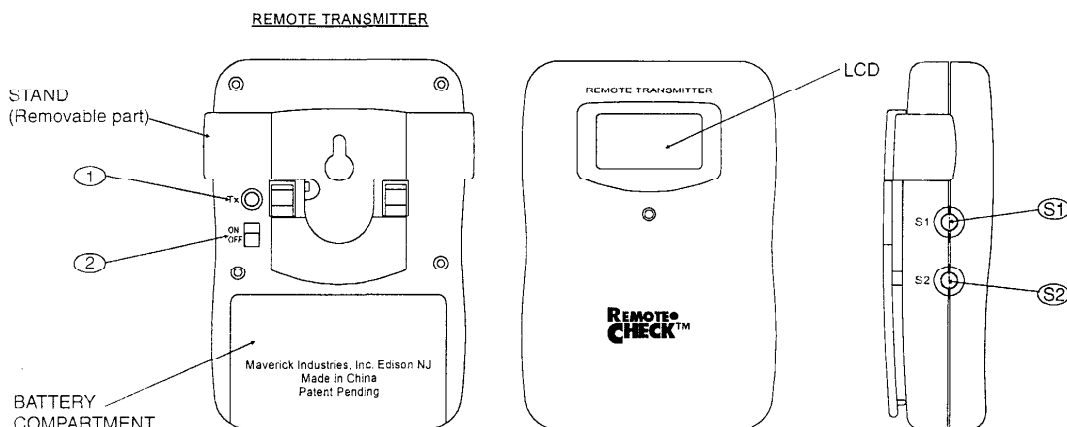
Buttons Front

1. T1/T2 – selects clock, timer1, timer2
2. S1/S2 – selects probe sensor 1 or probe sensor 2. Press and hold for 2 seconds the display will auto scroll between probe sensor 1 and probe sensor 2 every 3 seconds.
3. MEAT – selects meat type, beef, veal, lamb, pork, chick (chicken) or turkey (turkey). Press and hold for 2 seconds the display will change between table A and table B.
4. TASTE – selects taste level, w. done (well done), medium, m. rare (medium rare) or rare. Press and hold for 2 seconds to set the temperature of table B.
5. ▲ – raises set temperature. Press and hold for 2 seconds, the temperature increases 10 degrees per second.
6. ▼ – lowers set temperature. Press and hold for 2 seconds, the temperature decreases 10 degrees per second.
7. HRS – sets hours. Press and hold for 2 seconds, the hours increase 10 hours per second.
8. MINS – sets minutes. Press and hold for 2 seconds, the minutes increase 10 minutes per second.
9. START/STOP – Starts or stops timer 1 and timer 2

Buttons Rear

1. SET – starts the radio frequency registration. Press and hold for 2 seconds sets the clock.
2. °C/°F – change between Celsius and Fahrenheit. Press and hold for 2 seconds resets the unit.
3. SLIDE SWITCH
STANDBY – displays clock only. Saves battery. Stores personal programmed settings.
OPERATE – normal operation with full functions.
OFF – Turns unit off. All personal programmed settings not stored and clock stops.

Transmitter Features



STAND – Swings out and allows you to stand receiver on tabletop.

BATTERY COMPARTMENT – holds 2 AAA batteries.

LCD (Liquid Crystal Display) – displays temperature of sensor 1 and sensor 2.

S1 – plug in for stainless steel probe sensor 1

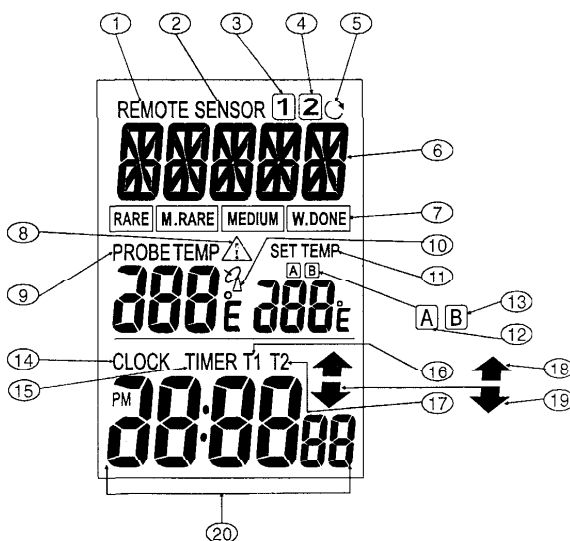
S2 – plug in for stainless steel probe sensor 2

Buttons

1. **TX** – transmit manually, terminates the auto registration process. Press and hold for 2 seconds to register the radio frequency with the receiver.

2. **ON/OFF** – on normal operation with full function. Off turns transmitter off.

LCD



1. **REMOTE** – indicates the sensor is remote. Blinks during registration.

2. **SENSOR** – indicates the sensor. Blinks during registration.

3. **1** – indicates sensor 1 is selected.

4. **2** – indicates sensor 2 is selected.

5. **C** – indicates the auto scroll function is on.

6. **MEAT** – indicates meat selected.

7. **BOX AROUND TASTE** – indicates taste level selected.

8. **ALERT** – indicates the temperature alert is on. Blinks when probe temperature is above set temperature.

9. **PROBE TEMP** – indicates the temperature of the sensor selected.

10. **TOWER** – blinks when receiving signal from transmitter.

11. **SET TEMP** – indicates the set temperature of table A, B or specific temperature set by user.

12. **A** – indicates table A is being used. Table A is USDA temperature ranges.

13. **B** – indicates table B is being used. Table B defaults to USDA temperature ranges but can be modified to desired temperatures.

14. **CLOCK** – indicates clock is displayed.

15. **TIMER** – indicates timer is displayed.

16. **T1** – indicates timer 1 is in use.

17. **T2** – indicates timer 2 is in use.

18. **↑** – blinks when counting up. Is solid when count up is paused. Indicates overtime function when it blinks with down arrow.

19. **↓** – blinks when counting down. Is solid when count down is paused. Indicates overtime function when it blinks with up arrow.

20. **20:00:00** – displays clock time in clock mode or timer time in timer mode

Getting started

1. Open the battery compartment of receiver and insert the two AA batteries.
2. Open the battery compartment of transmitter and insert the two AAA batteries.

The Remote Chef™ needs the receiver to register the radio frequency signal from the transmitter. This needs to be done every time the unit is operated after the unit is turned off.

Automatic registration

1. Plug the two stainless steel probe sensors into S1 and S2 on the transmitter.
2. Slide the switch on the rear of the receiver to OPERATE. REMOTE SENSOR 1 and --- under PROBE TEMP will blink on the LCD during the registration process.
3. Slide the switch on the rear of the transmitter to ON. This needs to be done within 60 seconds of turning the receiver to OPERATE in order for the receiver to automatically register the signal from the transmitter.
4. Registration is complete when the unit beeps. REMOTE SENSOR 1 remain on and the temperature from probe sensor 1 is shown under PROBE TEMP.

Note: The receiver will automatically exit the registration process after 60 seconds and return to normal mode. If registration is not complete REMOTE SENSOR 1 will not be shown and --- will appear under PROBE TEMP. Registration can be done manually.

Manual registration

1. Plug the two stainless steel probe sensors into S1 and S2 on the transmitter.
2. Make sure the slide switch on the rear of the receiver is switched to OPERATE and the slide switch on rear of the transmitter is ON.
3. Press SET on the rear of the receiver. REMOTE SENSOR 1 and --- under PROBE TEMP will blink on the LCD during the registration process.
4. Press and hold TX for 2 seconds on the rear of the transmitter. This needs to be done within 60 seconds of pressing SET on the rear of the receiver in order for the receiver to register the signal from the transmitter. Once TX is released it will take several seconds for the receiver to register. If it doesn't beep within 5-10 seconds press and hold TX again.
5. Registration is complete when the unit beeps. REMOTE SENSOR 1 remain on and the temperature from probe sensor 1 is shown under PROBE TEMP.

Display temperature of remote probe sensor 1 & 2 and auto scroll

1. Press S1/S2 to toggle the temperature display under PROBE TEMP between REMOTE SENSOR 1 and REMOTE SENSOR 2.
2. Press and hold S1/S2 for 2 seconds and the display will auto scroll every three seconds between REMOTE SENSOR 1 and REMOTE SENSOR 2 temperature display. Press and hold S1/S2 for 2 seconds again to stop the auto scroll.

Note: You can remove probe sensor 2 from the transmitter S2 plug in and insert into the S2 (Direct Plug in) of the receiver. The display shows SENSOR 2 only, as it is no longer a remote sensor plugged into the transmitter.

Meat selection

Press MEAT to select meat type. BEEF, VEAL, LAMB, PORK, CHICK (chicken) or TURKY (turkey).

Taste selection

Press TASTE to select the level of doneness for the meat type selected. W. DONE (well done), MEDIUM, M. RARE (medium rare) or RARE.

Note: The temperature displayed under SET TEMP will show the preset temperature according to USDA temperature table (TABLE A) for the level of doneness selected. Example: Beef will be Well Done at 170 °F.

Set temperature

Press ▲ or ▼ to raise or lower the set temperature. The box around the TASTE levels disappears. This will not change the preset temperatures of Table A or B. Pressing MEAT or TASTE will return you to the preset Table A or B.

Setting temperature ranges of Table B (if Table A USDA ranges are not suitable)

Press and hold MEAT for 2 seconds to change from table A to table B. Press and hold TASTE for 2 seconds. BEEF will be shown and the box around W.DONE and table B icon will blink. Press MEAT again to select meat you want to change the temperature for. Press ▲ or ▼ to raise or lower temperature. The range can only be raised by 10 °F or lowered by 20 °F. All taste levels for meat selected will be changed by this same amount. The temperature is set when W. DONE and B stop blinking or you press TASTE. Press and hold MEAT for 2 seconds to go back to table A.

Setting the Clock

Press and hold SET on the rear of the receiver for 2 seconds. 12Hr will blink. Press HRS or MINS to switch from 12 hour clock to 24 hour clock. Press SET again 12:00 ∞ will blink. Press HRS to increase hours and MINS to increase minutes. Press and hold HRS or MINS for faster setting. Press SET to set the clock.

Using the Timer

Count down

Press T1/T2 to change from clock to timer1 or timer2. Press HRS to increase hours and MINS to increase minutes. Press and hold HRS or MINS for faster setting. Press START/STOP to start the count down. The ↓ will blink. Press START/STOP to pause the count down. The ↓ will be solid. When timer reaches 00:00 ∞ the receiver will beep for 20 seconds, the time and the ↑/↓ will blink for 20 seconds. The ↑/↓ will blink in overtime and the timer will count up. Press START/STOP to pause the count down, then HRS and MINS together to clear setting.

Count up

Press 1 1/2 to change from clock to timer 1 or timer 2. Press START/STOP to start the count up. The ↑ will blink. Press START/STOP to pause the count up. The ↑ will be solid. When timer reaches 23:59 the receiver will beep for 20 seconds, the time and the ↑/↓ will blink for 20 seconds. Press START/STOP to pause the count up, then HRS and MINS together to clear setting.

Procedure for typical use on an outdoor grill:

The following typical example will go through the steps to have the Remote Chek™ alert you to when a beef steak is cooked to medium (USDA table A), a chicken breast is 185 °F and remind you to rotate hot dogs in 5 minutes.

1. Follow the automatic registration procedure.
2. Place steak, chicken and hot dogs on grill rack.
3. Insert probe sensor 1 into the center of thickest portion of the steak. Avoid touching bone or heavy fat areas.
4. Insert probe sensor 2 into the center and thickest portion of the chicken breast.
5. Position the probe sensor wires so they will not come into contact with flames and exit the grill surface area without being pinched/crushed by the grill cover.
6. Stand/hang the transmitter away from heat source of grill. DO NOT put transmitter on closed cover or under the cover. The transmitter is not waterproof. DO NOT use in the rain.
7. Press S1/S2 so REMOTE SENSOR 1 is displayed.
8. Press MEAT so BEEF is displayed.
9. Press TASTE so MEDIUM in box is displayed.
10. Press S1/S2 so REMOTE SENSOR 2 is displayed.
11. Press MEAT so CHICK is displayed.
12. Press ▲ until 185 °F is shown under SET TEMP. Chicken should be cooked well done so only have W. DONE as a taste option.
13. Press S1/S2 so REMOTE SENSOR 1 is displayed.
14. Turn on the grill.
15. Press T1/T2 so TIMER T1 appears. Press MINS 5 times for 5 minutes. Press START/STOP to start the 5 minute countdown.
16. Clip the receiver to your belt or pocket and move up to 100 ft away from the outdoor grill. Go indoors if desired.
17. When 5 minutes are up the receiver will beep and the time display will blink for 20 seconds.
18. When the temperature of probe sensor 1 reaches MEDIUM the receiver will beep continuously and 160 °F under PROBE TEMP will blink continuously. If probe sensor 2 temperature is reached before probe sensor 1 then the receiver will beep continuously and the 2 of REMOTE SENSOR 2 will blink continuously indicating the chicken is 185 °F.
19. Press STOP to turn off the alert. The alert will beep and blink after two minutes if the PROBE TEMP temperature remains above the SET TEMP temperature. The alert stops when the PROBE TEMP temperature falls below the SET TEMP temperature.
20. Turn off grill. Remove the probe sensors from steak and chicken. Always wear a heat resistant glove to touch the stainless steel probe sensor or wire during or just after cooking. Do not touch with bare hands.
21. Clean the stainless steel probes and dry thoroughly after each and every use.
22. Turn off the receiver and transmitter.

Cautions:

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

Keep the stainless steel probe sensor and wire away from children.

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

Do not use the receiver or transmitter in the rain. They are not waterproof.

Do not expose the plug of the stainless steel probe or the plug in holes of the transmitter or receiver 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 probe in microwave oven.

The Remote Chek™ 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 sensor or wire during or just after cooking. Do not touch with bare hands.

Keep the stainless steel probe sensor and wire away from children.

Wash the metal probe with hot soapy water and dry thoroughly.

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

LIMITED NINETY DAY WARRANTY

Maverick Industries Inc. warrants the Remote Chek™ 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 Remote Chek™ 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 Remote Chek™ has been tampered with.

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

REMARK

Modifications not authorized by the manufacturer may void users authority to operate this device.