

INSTRUCTION MANUAL MAVERICK INDUSTRIES, INC. MODEL XR-40 EXTENDED RANGE WIRELESS BBQ & MEAT THERMOMETER

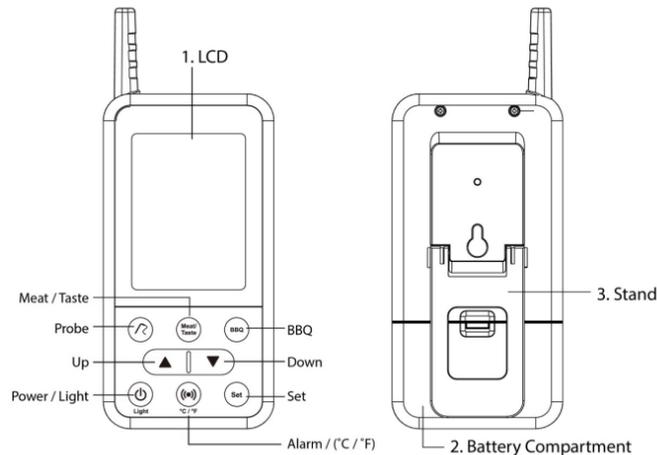
Introduction

Congratulations on your purchase of the MAVERICK INDUSTRIES, INC. MODEL XR-40 EXTENDED RANGE WIRELESS BBQ & MEAT 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 from anywhere in your home.

Components

- 1- Receiver unit
- 1- Transmitter unit
- 2- Detachable stainless steel probes to be used for both Food and BBQ
- 2- Probe clips
- 4- AAA batteries.
- 1- Instruction manual
- 1- Quick Start Guide

Receiver Features



- LCD (Liquid Crystal Display) – Displays all icons and temperatures.
- BATTERY COMPARTMENT – Holds 2 AAA batteries.
- STAND – Swings out and allow you to stand the receiver on tabletop.

Buttons

PROBE – In SET mode press to change between Probe 1 and Probe 2.

MEAT/TASTE – Press to select MEAT to be monitored for specific probe and once MEAT is selected press to change between 15 preprogrammed meats and then the doneness level for each.

BBQ – Press to select BBQ to be monitored for specific probe.

UP and DOWN – In SET mode pressing will raise or lower the target temperatures for both MEAT & BBQ high temperatures and BBQ low temperature. Pressing and holding either for 2 seconds will fast raise or lower the target temperatures.

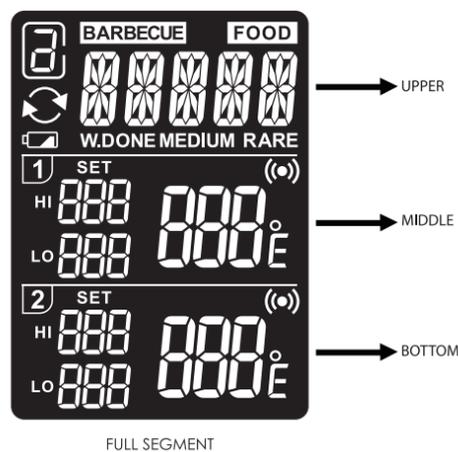
In normal mode pressing the DOWN for 2 seconds will start the RF re-sync of the receiver.

POWER/LIGHT – Press and hold for 2 seconds to turn the receiver on or off. The LCD will be in power saving mode. Press any button to turn on the bright orange LCD for 8 seconds. Press the LIGHT/POWER button to keep the bright orange LCD on all the time. Press again to turn off the bright LCD and return to power saving mode.

ALARM/ °C /°F – Press to turn ON/OFF the alarm. Press and hold for 2 seconds to switch between °C and °F display.

SET – Press and hold for 2 seconds to enter SET mode. In SET mode press quick to lock the parameter and move to the next. In SET mode press and hold for 2 seconds to exit the SET mode.

Receiver LCD



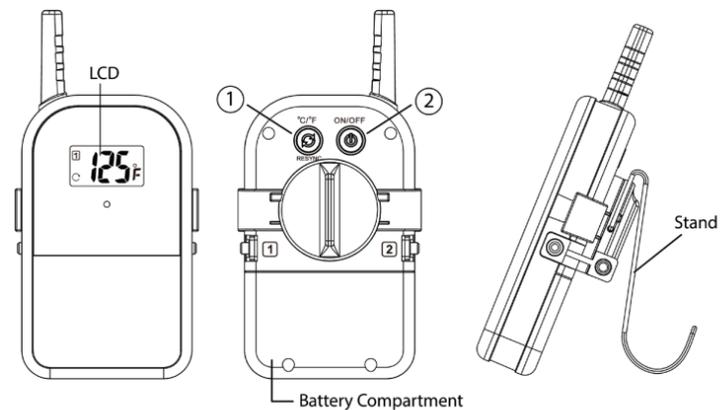
The receiver LCD is separated into 3 fields.

The Upper field displays the Probe # 1 or 2, the Mode BARBECUE or FOOD and if in the FOOD mode the MEAT and TASTE.

The Middle field displays the SET temperature and the actual temperature for Probe 1.

The Bottom field displays the SET temperature and the actual temperature for Probe 2.

Transmitter Features



- LCD (Liquid Crystal Display) – displays temperature of both probe 1 and probe 2. It will automatically switch between probe 1 and probe 2 displays.

(Note: Press the re-sync button to switch the display between °C and °F.)

- WIRE STAND – Allows you to stand the transmitter on tabletop or it can be reversed and used as a hanger.
- BATTERY COMPARTMENT – holds 2 AAA batteries.
- 1- Plug-in for stainless steel probe.
- 2- Plug-in for stainless steel probe.

Buttons

1. Re-sync – Transmit manually, terminates the auto registration process. Press and hold for 2 seconds to register the radio frequency with the receiver. Press to select the temperature unit between °C and °F.

2. Power – Press and hold for 2 seconds to turns ON/OFF the transmitter.

Installing batteries

Open the battery compartment of the transmitter and insert two “AAA” batteries with correct polarity. Open the battery compartment by removing the two small screws and insert two “AAA” batteries with correct polarity.

Registering Receiver & Transmitter

The transmitter and receiver are registered as a pair at the factory, our new Insta-Sync Technology, and should not require registration even when the batteries are replaced.

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

Note: The probes are identical and can be used for either meat or barbecue.

2. Turn on the receiver by pressing the power button 2 seconds.

3. Turn on the transmitter by pressing the power button 2 seconds, found on the back of the transmitter. This needs to be done within 120 seconds of turning on the receiver in order for the receiver to receive the temperature data from the transmitter. If it doesn't beep within 5-10 seconds and the “----” shown on LCD is solid, press any button on receiver to re-sync the transmitter again.

4. Re-sync is completed when the unit beeps and the probe temperatures will appear on LCD. **Note it does not matter which component you turn on first receiver or transmitter.**

If you want to register the Receiver to another Transmitter, or lost link for whatever reason, you may proceed as follows to register the unit again.

1. In normal mode, press & hold Down button on receiver for 2 seconds to enter the registration mode, the “----” shown on LCD is flashing.

2. Press and hold the Re-Sync button on transmitter for 2 sec will re-synchronize with the Receiver unit.

3. Registration is completed when the unit beeps and the probe temperatures will appear on LCD. Note the Receiver shall quit the registration mode if no transmitter is paired successfully in 120 seconds.

Loss link alert

If the receiver is taken out of range or there is abnormal external interference or after shutting OFF the transmitter, the receiver may not be able to receive the transmission from the transmitter. If this happens over 36 seconds, the unit will alert you by beeping once for every 4 seconds and last for 120 seconds to tell you to re-sync the signal. Pressing any button on Receiver will stop the Loss Link beep. To regain transmission signal, move the receiver close to the transmitter, re-sync process shall be done automatically in 12 seconds, otherwise, press any key on receiver shall re-sync the transmitter again.

Remarks:

According to FCC Part 15.231(e) rule, the RESYNC button can be activated once every 12 seconds manually. If the re-synchronization doesn't succeed 1st time, wait for 12 seconds before pressing & hold the RESYNC button again. Or you can press and hold the power button 2 seconds to turn OFF the Transmitter and then turn back ON again. It will produce the same result.

You can monitor 2 things at once and you select what you monitor: 1 Food and 1 Barbecue or 2 Foods or 2 Barbecues.

Food or Barbecue Mode selection

Press and hold the SET button for 2 seconds. The Probe # will flash in the upper left hand corner, either (1) or (2). It will continue to flash until you press another button.

Press the PROBE button to switch between probe 1 or probe 2.

Press MEAT/TASTE if you want to monitor a food or press BBQ if you want to monitor a BBQ.

If FOOD is selected a Meat (Example: BEEF) will appear in the upper LCD field and a HI SET temperature will appear in the middle field if probe 1 or in the bottom field if probe 2. If BARBECUE is selected the upper LCD field will be empty. HI SET and LO SET temperatures will appear in the middle field if probe 1 or in the bottom field if probe 2.

Food selection

Press MEAT/TASTE to select Food mode. The MEAT and HI SET temperature will flash.

From this point you can select a MEAT, select a TASTE (doneness) and you can modify the TASTE set temperature to you own personal settings.

Press MEAT/TASTE again and you will scroll through the 15 pre-programmed meats BEEF, VEAL, LAMB, PORK, CHICKEN, TURKEY, DEER, ELK, MOOSE, BUFFALO, RABBIT, BOAR, DUCK, BIRD and FISH.

Press SET to lock the MEAT selection. Press the UP or DOWN arrow to also lock the MEAT selection.

Press MEAT/TASTE to select the USDA doneness level. Press SET to lock it. The FOOD temperature range is 32 °F - 572 °F

MEAT		TASTE			
		WELL DONE	MEDIUM	MEDIUM RARE	RARE
Beef	BEEF	160°F	150°F	140°F	125°F
Veal	VEAL	160°F	150°F	140°F	
Lamb	LAMB	160°F	150°F	140°F	
Pork	PORK	160°F	150°F		
Chicken	CHICK	170°F			
Turkey	TURKY	170°F			
Deer	DEER			140°F	135°F
ELK	ELK			140°F	
Moose	MOOSE	160°F		140°F	
Buffalo	BUFLO			140°F	125°F
Rabbit	RABBT		160°F		
Boar	BOAR		150°F		
Duck	DUCK				135°F
Bird	BIRD		160°F		
Fish	FISH			135°F	125°F

Barbecue selection

Press BBQ and the Probe will be locked as BBQ and the HI SET temperature will flash in the corresponding probe field.

Press BBQ multiple times to toggle between HI SET and LO SET.

With HI SET flashing press UP arrow to raise it or DOWN arrow to lower it. The range for the HI SET temperature is 34°F – 572 °F. Default temperature from the factory is 250 °F.

Press BBQ again to switch to LO SET.

The range for the LO SET temperature is 32 °F – 571°F. Default temperature from the factory is 200 °F.

Press SET to lock the HI and LO temperature and exit the SET mode.

Press SET button at any point will lock the current settings.

Note: The unit will not allow you to set the maximum BARBECUE temperature below the minimum BARBECUE temperature. It will automatically change the LO temp to 1 °F or 1 °C below the HI.

Activating the temperature alarm

You can press the ALERT, °C /°F button to activate the temperature alarm for both probe 1 and 2. The alarm icons will appear above the actual temperature.

The receiver will beep with the alarm icon and probe temperature flashing if:

- The actual FOOD temperature has exceeded your set maximum FOOD temperature. (The alert Beeps 3 times every second if the temperature is within 6°C or 10°F of the set temperature and beeps 4 times every second once the set temperature is reached)
- The actual BARBECUE temperature has exceeded your set maximum BARBECUE temperature. (Beeps twice in every second)
- The actual BARBECUE temperature has fallen below your set minimum BARBECUE temperature. (Beeps once in every second)

Note if you press the ALERT, °C /°F button and the actual probe temperature is above the FOOD set temperature or out of range of your BARBECUE set temperature then the Alert icon and the actual probe temperature will flash immediately indicating the issue.

Note: The minimum BARBECUE temperature alarm will not be activated until the actual BARBECUE temperature goes above the set minimum temperature.

For example: You set the minimum BARBECUE temperature as 220 °F and press the ALERT, °C / °F, to activate the alarm. The unit will NOT beep but flash even if the actual BARBECUE temperature is below 220 °F. It assumes that your BARBECUE is not up to temperature. Only when the actual BARBECUE temperature goes over 220 °F, then falls below 220 °F, can the alarm be activated, the unit will beep and flash.

Note: The unit will retain your Barbecue & Food alert temperature settings even after the unit is turned off.

Procedure for typical use in an outdoor barbecue

Monitor 1 FOOD and 1 BARBECUE

The following typical examples will go through the steps to have the MODEL XR-40 EXTENDED RANGE WIRELESS BBQ & MEAT THERMOMETER alert you if a piece of meat BEEF is cooked to 173 °F and if your barbecue temperature falls below 225 °F or goes above 275 °F.

Set up barbecue

Follow the registration procedure:

- Place BEEF on the barbecue grill rack.
- Insert probe 1 into the center of thickest portion of the meat. Avoid touching bone or fatty areas.
- Clip probe 2 to grill rack of barbecue grill .
- Position the probe sensor wires so they will not come into contact with flames and exit the barbecue without being pinched/ crushed by the cover.
- Stand/ hang the transmitter away from heat source of barbecue. DO NOT put transmitter on closed cover or under the cover. The transmitter is water proof for use in rain.

Probe 1: FOOD, BEEF, WELL DONE, SET TEMPERATURE 173 ° F

- Press and hold SET button for 2 seconds.
- Press PROBE button until PROBE 1 flashes.
- Press MEAT/TASTE button then press MEAT/TASTE button until BEEF appears
- Press UP arrow until 173 appears.
- Press SET to lock in BEEF at 173 °F.

Probe 2: BARBECUE, 225 °F LO SET, 275 °F HI SET

- Press and hold SET button for 2 seconds.
- Press PROBE button until PROBE 2 flashes.
- Press BBQ button.
- Press UP or DOWN arrow until 275 appears as the HI SET temperature.
- Press BBQ button.
- Press UP or DOWN arrow until 225 appears as the LO SET temperature.
- Press SET.

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 or you get a false temperature, squeeze the probe jacks harder into the transmitter and twist them back and forth so they make good contact. If the problem still persists 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 the probe or probe wire to come into contact with flames.

Within the warranty period, return defective probe to address below along with return address and we will send you a replacement probe at 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 through 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. It is NOT rain proof. The transmitter is rain proof but not water tight. Do not immerse in water.
- 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 connecting 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 Barbecue Thermometer registers temperatures as low as 32 °F (0 °C) and as high as 572 °F (300°C). LLL will be displayed below 32 °F and HHH will be displayed above 572 °F. Do not use the stainless probe sensor above 572 °F. Doing so will deteriorate the wire.
- Not Intended for Use by Persons ages 12 and Under.

Cleaning

- 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.
- Wash the metal probe tips with hot soapy water and dry thoroughly. Do not immerse the probe in water while cleaning.
- 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 users' 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 generate, 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.

One Year WARRANTY

Maverick Industries Inc. warrants the MODEL XR-40 EXTENDED RANGE WIRELESS BBQ & MEAT 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 MODEL XR-40 EXTENDED RANGE WIRELESS BBQ & MEAT THERMOMETER to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837
Telephone: (732) 417-9666
email: help@maverickhousewares.com

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 MODEL XR-40 EXTENDED RANGE WIRELESS BBQ & MEAT 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.

Replacement Probes

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

PR-022 6 ft Hybrid Probe \$20.00/ea
Set of 2 6 ft Hybrid probes \$33.00/set

All prices include shipping & handling. NJ residents add 7% sales tax.

Attn Customer Service
Maverick Industries, Inc.