Components
1. 1 - silver receiver unit
2. 1 - black transmitter unit
3. 1 - detachable stainless steel probe sensor

Receiver Features
- BATTERY COMPARTMENT – Holds 2 AAA batteries.
- STAND – Swings out and allows you to stand receiver on tabletop.
- CLIP – Removable clip allows you to be mobile. Clip the receiver unit to belt.

After inserting batteries, follow these instruction, so the transmitter signal can open the battery compartment of receiver and insert the two “AAA” batteries.

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

Transmitter & Receiver are already on. If the temperature displayed seems to read too high or the temperature seems to heat damage.

Do not immerse the probe in water while cleaning.

The following typical example will go through the steps to have the Remote Thermometer alert you to when a beef steak is cooked to 160 °F.

1. Place steak on grill rack.
2. Place the temperature of probe in the oven or outdoors from anywhere in your home.

Procedure for use on an outdoor grill:

1. Plug the stainless steel probe sensor into the plug in of the transmitter.
2. Press and hold TX for 2 seconds on the rear of the transmitter. This needs to be done within 1-30 seconds slide switch OFF and then back ON again.
3. Turn unit on by sliding the switch on the rear of the transmitter from OFF to ON.
4. Production is complete when the unit beeps and the probe temperature appears where the “- - -” was flashing.

Transmitter is already on. If the temperature displayed it is likely the internal probe wire has shorted out either through moisture and, if not installed and used according to 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 product has been used.

This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; in the absence of the Model Number and instructions.

Maverick Limited 90 Days Warranty
Maverick Industries Inc. warrants this product to be free of defects in materials and workmanship for a period of 90 days, from the date of purchase. Should any repair or service be required during this warranty period, the customer shall return the product prepaid to the nearest authorized service center.

Customer Service, 1931 Lake Avenue Blvd, Edison NJ 08837
Attn Customer Service
ET-71 Food Probe $12.00/ea
To purchase, out of warranty, stainless steel replacement probes please mail us a check to the address:
www.maverickhousewares.com
(EB) Hours/Weekdays: 8:30AM-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; in the absence of the Model Number and instructions.

Maverick Customer Service
450 Mabel Ave
Henderson, NV 89012

Telephone: 702-437-8666

In this case, the following typical example will go through the steps to have the Remote Thermometer alert you to when a beef steak is cooked to 160 °F.

1. Place steak on grill rack.
2. Press and hold TX for 2 seconds on the rear of the transmitter. This needs to be done within 60 seconds for the receiver to register. If it doesn’t beep within 5-10 seconds slide switch OFF and then back ON again.
3. Turn unit on by sliding the switch on the rear of the transmitter from OFF to ON.
4. Turn on the grill. Remove the probe sensor from steak. 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.

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

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.

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.

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.

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.

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.

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.

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.

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.

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.

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.

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.

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.

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.