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› MAVERICK RediCheck ET-72 Remote Cooking Thermometer User Manual

MAVERICK ET-72

MAVERICK RediCheck ET-72 Remote Cooking Thermometer User Manual

Model: ET-72

INTRODUCTION

The MAVERICK RediCheck ET-72 is a remote cooking thermometer designed to monitor the internal temperature of food during cooking. It features a digital electronic food probe that transmits temperature readings wirelessly to a receiver, allowing you to monitor your food from a distance of up to 100 feet. The system includes pre-programmed taste settings for various meats, an alarm function, and a 24-hour timer to ensure precise cooking results.



Image: The MAVERICK RediCheck ET-72 Remote Cooking Thermometer components, including the main receiver unit, the transmitter unit, and the stainless steel food probe with its heat-resistant wire.

IMPORTANT SAFETY INSTRUCTIONS

- **Probe Handling:** The stainless steel probe and its wire are designed to withstand high temperatures (over 500°F). However, avoid direct flame contact.
- **Water Exposure:** Do not immerse the probe's wire connection point or the transmitter/receiver units in water. The probe tip itself can be cleaned with water, but the connection to the wire must remain dry.
- **Battery Safety:** Use only the specified battery type (4 AAA batteries). Do not mix old and new batteries or different battery types. Remove batteries if the device will not be used for an extended period.
- **Children:** Keep the device and its components out of reach of children.
- **Cleaning:** Refer to the 'Care and Maintenance' section for proper cleaning procedures.

PACKAGE CONTENTS

Verify that all components are present in your package:

- 1 x RediCheck Receiver Unit (with integrated stand and belt clip)
- 1 x RediCheck Transmitter Unit (with integrated stand)
- 1 x Stainless Steel Food Probe with Heat-Resistant Wire
- 4 x AAA Batteries

INITIAL SETUP

1. Battery Installation

1. Locate the battery compartments on both the Receiver and Transmitter units.
2. Open the battery covers.
3. Insert two AAA batteries into each unit, ensuring correct polarity (+/-).
4. Close the battery covers securely.

2. Pairing Transmitter and Receiver

For proper wireless communication, the receiver and transmitter must be paired:

1. First, turn on the **Receiver** unit.
2. Within 30 seconds, turn on the **Transmitter** unit.
3. The units should automatically connect. If they do not, turn both off and repeat the process.

3. Probe Connection

Insert the stainless steel food probe's plug firmly into the jack on the Transmitter unit. Ensure a secure connection for accurate readings.

OPERATION

1. Placing the Food Probe

- Insert the tip of the food probe into the thickest part of the meat, avoiding bone or gristle.
- Ensure the probe's wire is routed safely out of the oven or grill, typically through the door or a dedicated opening. The wire is designed to be flexible and withstand high temperatures when the door is closed.
- Position the Transmitter unit near the oven or grill, ensuring it is within the 100-foot range of the Receiver.

2. Setting Desired Temperature and Doneness

- On the Receiver unit, select the desired meat type.
- Choose the preferred doneness level (e.g., Rare, Medium, Well Done). The unit has default temperature settings for each.
- You can override the preset temperature and manually set your own target temperature if desired.

3. Monitoring Temperature

- Both the Transmitter and Receiver units feature LCD screens.
- The Receiver displays the actual internal food temperature, the set target temperature, and the selected meat type/doneness.

- The Transmitter also shows the current temperature, allowing for local monitoring.

4. Alarm Function

When the food reaches the set target temperature, an audible alarm will sound on the Receiver unit, and the display will flash, indicating that your food is ready.

5. Timer Function

The RediCheck ET-72 includes a 24-hour timer. This can be used to track the elapsed cooking time, providing additional control over your cooking process.

CARE AND MAINTENANCE

Cleaning Instructions

- **Probe:** After each use, clean the stainless steel probe with warm, soapy water. Wipe it thoroughly with a damp cloth. **Do not immerse the probe's wire connection point in water.**
- **Units:** Wipe the Transmitter and Receiver units with a damp cloth. Do not use abrasive cleaners or immerse them in water.
- Ensure all parts are completely dry before storage.

Storage

Store the thermometer in a clean, dry place when not in use. Remove batteries if storing for extended periods to prevent leakage.

TROUBLESHOOTING GUIDE

- **No Display/Power:** Check battery installation and ensure batteries are fresh.
- **"HHH" or "LLL" Error:** This indicates the probe is reading a temperature outside its measurable range (too high or too low), or the probe may be damaged. If "HHH" appears during normal cooking, the probe might have been exposed to excessive heat or is faulty. Replace the probe if necessary.
- **No Signal/Short Range:** Ensure the Transmitter and Receiver are properly paired (Receiver first, then Transmitter). Reduce the distance between the units. Obstacles like thick walls or metal appliances can interfere with the wireless signal, reducing the effective range.
- **Inaccurate Readings:** Ensure the probe is inserted correctly into the thickest part of the food, away from bone. Verify the probe connection to the Transmitter is secure.
- **Alarm Not Sounding:** Check that the target temperature is set correctly and that the volume is not muted (if applicable).

PRODUCT SPECIFICATIONS

| | |
|-----------------------|---|
| Model | ET-72 |
| Brand | MAVERICK |
| Wireless Range | Up to 100 feet (unobstructed) |
| Power Source | 4 x AAA Batteries (2 for Transmitter, 2 for Receiver) |
| Probe Material | Stainless Steel |

| | |
|-----------------------------------|---|
| Probe Wire Heat Resistance | Over 500°F |
| Display Type | LCD |
| Special Features | Alarm, 24-hour Timer, Pre-programmed Taste Settings |
| Included Components | Receiver, Transmitter, Probe, Batteries |
| Product Care | Oven Safe (probe wire), Wipe Clean (units) |

WARRANTY AND SUPPORT

Warranty Information

The MAVERICK RediCheck ET-72 Remote Cooking Thermometer comes with a **90-day warranty** from the date of purchase. This warranty covers manufacturing defects under normal use. Please retain your proof of purchase for warranty claims.

Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please refer to the contact information provided with your product packaging or visit the official MAVERICK website for support resources.