

MAVERICK ET-73

Maverick M Remote Smoker Thermometer ET-73 User Manual

Model: ET-73

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1. INTRODUCTION

The Maverick M Remote Smoker Thermometer ET-73 is designed to monitor temperatures remotely for smoking, grilling, or oven cooking. It provides real-time temperature readings for both the internal temperature of food and the ambient temperature of your cooking environment, transmitting data wirelessly to a portable receiver.

2. SAFETY INFORMATION

- Do not immerse the transmitter or receiver in water.
- The probes and their wires are heat-resistant but should not be exposed directly to flames. Avoid pinching probe wires between hot surfaces.
- Keep the transmitter unit away from direct heat sources to prevent damage to its plastic casing.
- Always use caution when handling hot probes.
- Dispose of batteries responsibly according to local regulations.

3. PACKAGE CONTENTS

Verify that all items are present in your package:

- 1 x Remote Receiver Unit
- 1 x Remote Transmitter Unit
- 1 x Food Temperature Probe

- 1 x Smoker/Grill Temperature Probe with clip
- 4 x AAA Batteries
- User Manual (this document)

4. PRODUCT OVERVIEW

4.1. Remote Transmitter

The transmitter unit sends temperature data from the probes to the receiver. It features a small display for local temperature readings and a port for connecting the probes.



Image: Maverick ET-73 Remote Transmitter with a single probe connected, showing 225°F on its display.

4.2. Remote Receiver

The receiver unit displays the temperatures from both probes and allows you to set alarms and timers. It is portable for monitoring from a distance.



Wireless Monitoring

Temperature tracking and alerts up to 100 ft away

Image: Maverick ET-73 Remote Receiver and Transmitter side-by-side, showing wireless signal icons and temperature readings.

5. SETUP

5.1. Battery Installation

1. Open the battery compartment on both the transmitter and receiver units.
2. Insert two AAA batteries into each unit, observing the correct polarity (+/-).
3. Close the battery compartments securely.

5.2. Probe Connection

Connect the stainless steel probes to the corresponding jacks on the transmitter unit. The food probe is typically a pointed spike, and the smoker probe often includes a clip for attachment to grill grates.

Free Up Your Time

Enjoy the game and let your Maverick monitor the meats!



Image: Maverick ET-73 Transmitter with two probes connected, ready for use.

5.3. Pairing Transmitter and Receiver

1. Turn on the receiver unit using its power switch.
2. Within 60 seconds, turn on the transmitter unit. The power switch for the transmitter is located inside the battery compartment.
3. The units should automatically synchronize. The receiver will display temperature readings from the probes.

6. OPERATING INSTRUCTIONS

6.1. Placing Probes

- **Food Probe:** Insert the pointed end of the food probe into the thickest part of the meat, avoiding bone or gristle. Ensure the probe tip is fully embedded.
- **Smoker/Grill Probe:** Use the attached clip to position the smoker probe on the grill grate, ensuring it is not directly over a heat source or touching the food. This measures the ambient temperature of your cooking chamber.
- Route the probe wires carefully to avoid pinching them in the lid or door of your smoker/grill/oven.



Image: Maverick ET-73 probes correctly placed in a cut of meat and on a grill grate within a smoker.

6.2. Setting Temperature Alarms

The receiver allows you to set high and low temperature alarms for both the food and smoker probes. Consult the receiver's buttons (e.g., HI, LO, FOOD, SMOKER) to adjust these settings. An alarm will sound if the temperature exceeds or falls below your set limits.

6.3. Monitoring Temperatures

Once probes are in place and alarms are set, the receiver will continuously display the current temperatures. You can carry the receiver up to 100 feet away from the transmitter to monitor your cooking progress.

6.4. Timer Function

The receiver includes a timer function. Refer to the specific buttons on your receiver (e.g., MODE, START/STOP) to activate and manage the timer. Note that using the timer may temporarily replace the temperature display on some models.

6.5. Using the Thermometer

Your browser does not support the video tag.

Video: A demonstration of using a meat thermometer, showing how to select meat type and desired doneness. This video illustrates the practical application of a remote thermometer in a cooking scenario.

7. MAINTENANCE

7.1. Cleaning Probes

- Wipe probes with a damp cloth and mild detergent after each use.
- Do not immerse the probe wires or the junction where the wire meets the probe in water.

- Ensure probes are completely dry before storage.

7.2. Battery Replacement

Replace batteries in both units when the low battery indicator appears on the display or if performance degrades. Always replace both batteries in a unit simultaneously.

7.3. Storage

Store the thermometer and probes in a clean, dry place when not in use. Avoid extreme temperatures or humidity.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
No temperature reading / Dashes on display	Probes not connected properly; Batteries low or dead; Transmitter/receiver not paired; Out of range.	Ensure probes are fully inserted. Replace batteries. Re-pair units (turn receiver on, then transmitter within 60 seconds). Move receiver closer to transmitter.
Inaccurate temperature readings	Probe tip touching bone/gristle (food probe); Probe too close to heat source (smoker probe); Damaged probe.	Reposition food probe away from bone. Reposition smoker probe away from direct heat. Inspect probes for damage; replace if necessary.
Transmitter power switch is inconveniently located	Design for water resistance.	This is a design feature. Ensure careful handling when accessing the switch.
Limited wireless range	Environmental interference; Obstructions (walls, metal); Distance.	Minimize obstructions between units. Ensure fresh batteries. Reduce distance between transmitter and receiver.

9. SPECIFICATIONS

- **Model:** ET-73
- **Brand:** MAVERICK
- **Connectivity Technology:** Wireless
- **Display Type:** LCD
- **Power Source:** Battery Powered (4 AAA batteries included)
- **Upper Temperature Range:** 572°F (300°C)
- **Immersion Depth (Probes):** 6 Inches
- **Material:** Plastic (Outer Material)
- **Color:** White
- **Item Weight:** 0.7 Pounds
- **Included Components:** MAVERICK ET73-SERIES (Transmitter, Receiver, Probes)

10. WARRANTY INFORMATION

This product comes with a **90-day limited warranty** from the date of purchase. This warranty covers manufacturing defects under normal use. It does not cover damage resulting from misuse, accident, alteration, neglect, or unauthorized repair. Please retain your proof of purchase for warranty claims.

11. SUPPORT

For further assistance, troubleshooting not covered in this manual, or warranty inquiries, please refer to the official MAVERICK website or contact their customer support directly. Contact information can typically be found on the product packaging or the manufacturer's website.