

MAVERICK RT-01

Maverick RT-01 Large Dial Meat Thermometer Instruction Manual

Model: RT-01 | Brand: MAVERICK

INTRODUCTION

This manual provides detailed instructions for the proper use and care of your Maverick RT-01 Large Dial Meat Thermometer. Designed for accuracy and durability, this stainless steel thermometer helps ensure your meats are cooked to the desired internal temperature. Please read these instructions carefully before first use.

PRODUCT FEATURES

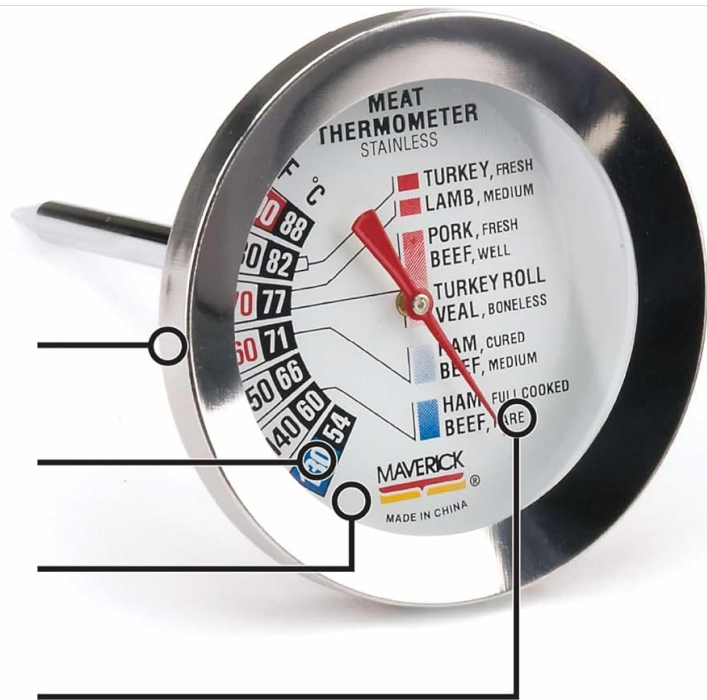
- **Accurate Temperature Measurement:** Precisely measures internal meat temperature.
- **Large, Easy-to-Read Dial:** Features a clear dial for quick and convenient temperature readings in both Fahrenheit and Celsius.
- **Oven Safe Stainless Steel Construction:** Built with sturdy stainless steel for long-lasting use and oven compatibility.
- **Target Temperature Indicators:** Doneness readouts are conveniently displayed on the dial to guide cooking.
- **Temperature Range:** Measures temperatures from 130°F to 190°F (54°C to 88°C).

**OVEN SAFE STAINLESS STEEL
CONSTRUCTION**

LARGE, EASY-TO-READ DIAL

SHATTERPROOF LENS

**TARGET TEMPERATURES
ON DIAL FACE**



RANGE: 130°F TO 190°F (54°C TO 88°C)

MAVERICK®

Image: Maverick RT-01 Large Dial Meat Thermometer highlighting its key features including oven-safe stainless steel construction, large easy-to-read dial, shatterproof lens, and target temperatures on the dial face. The temperature range is specified as 130°F to 190°F (54°C to 88°C).

SETUP

The Maverick RT-01 Meat Thermometer requires no assembly or batteries. It is ready for use directly out of the packaging.

1. **Unpack:** Carefully remove the thermometer from its packaging.
2. **Initial Cleaning:** Before first use, clean the thermometer probe with a soapy sponge or damp cloth. Ensure it is thoroughly dry.
3. **Inspection:** Visually inspect the thermometer for any signs of damage. Do not use if damaged.

OPERATING INSTRUCTIONS

Follow these steps for accurate temperature readings:

1. **Prepare Meat:** Ensure the meat is ready for cooking or has reached the stage where internal temperature needs to be checked.
2. **Insert Thermometer:** Carefully insert the tip of the thermometer into the thickest part of the meat. It is crucial to avoid touching any bones or large pockets of fat, as these can give inaccurate readings.

3. **Read Temperature:** Allow a few moments for the dial to stabilize. Read the temperature indicated by the needle. The dial displays both Fahrenheit and Celsius.
4. **Check Doneness:** Refer to the doneness indicators printed on the dial for common meats like turkey, lamb, pork, beef, and ham.
5. **Remove:** Once the desired temperature is reached, carefully remove the thermometer from the meat. The thermometer will be hot.



Image: A person wearing black gloves inserts the Maverick RT-01 Large Dial Meat Thermometer into a raw chicken on a grill, demonstrating proper probe placement for accurate temperature measurement.

Important Considerations:

- Always insert the probe deep enough to reach the center of the thickest part of the meat.
- For roasts, insert into the center, avoiding bone.
- For poultry, insert into the thickest part of the thigh or breast, avoiding bone.
- The thermometer is designed for use while cooking in an oven or grill.

MAINTENANCE AND CARE

Proper care will extend the life of your Maverick RT-01 Meat Thermometer:

- **Cleaning:** After each use, clean the thermometer probe with a soapy sponge or damp cloth.
- **Drying:** Ensure the thermometer is completely dry before storing.
- **Storage:** Store in a clean, dry place away from extreme temperatures.
- **Do Not Dishwash:** This thermometer is **not** dishwasher safe. Hand wash only.
- **Avoid Harsh Chemicals:** Do not use abrasive cleaners or harsh chemicals, as these can damage the stainless steel and dial.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Inaccurate Reading	Probe touching bone or fat; probe not inserted deep enough; thermometer not calibrated (unlikely for analog).	Re-insert the probe into the thickest part of the meat, avoiding bone and fat. Ensure adequate depth.
Slow Response Time	Meat not yet heated sufficiently; thermometer not fully immersed in the heat source.	Allow more time for the meat to cook and the thermometer to register the temperature. Ensure the probe is fully within the meat.
Dial Fogging	Rapid temperature changes or moisture ingress (rare for sealed units).	Allow the thermometer to return to room temperature. If fogging persists or indicates moisture inside, contact customer support.

SPECIFICATIONS

Brand	MAVERICK
Model Number	RT-01
Special Feature	High Accuracy
Color	Silver
Outer Material	Stainless Steel
Display Type	Analog
Temperature Range	130°F to 190°F (54°C to 88°C)
Product Care Instructions	Wipe Clean (Hand wash only, do not use dishwasher)
Item Length	4.75 Inches
Reusability	Reusable
Item Weight	0.48 ounces
UPC	011502310030

WARRANTY

The Maverick RT-01 Large Dial Meat Thermometer comes with a **Lifetime Warranty**. For warranty claims or details, please contact Maverick customer support.

CUSTOMER SUPPORT

If you have any questions, require assistance, or need to report an issue with your Maverick RT-01 Meat Thermometer, please contact our customer support team.

- **Website:** Visit the official Maverick website for FAQs and support resources.
- **Contact Information:** Refer to the product packaging or the official Maverick website for the most current contact details (phone, email).

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