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> MAVERICK PT-55 Waterproof Digital Instant Read Meat Thermometer User Manual

MAVERICK PT-55

MAVERICK PT-55 Waterproof Digital Instant Read Meat Thermometer

USER MANUAL

Introduction

Thank you for choosing the MAVERICK PT-55 Waterproof Digital Instant Read Meat Thermometer. This device is designed to provide quick and accurate temperature readings for various cooking applications, including grilling, smoking, and general kitchen use. Please read this manual thoroughly before operating the thermometer to ensure proper use and longevity of the product.

Safety Information

- **Probe Safety:** The probe tip is sharp. Handle with care to prevent injury.
- **High Temperature:** The probe can withstand temperatures up to 572°F (300°C). Do not expose the main unit to direct heat or flames.
- **Waterproof:** The thermometer is waterproof, but avoid prolonged submersion. Ensure the battery compartment is securely closed before exposure to water.
- **Battery Safety:** Use only CR-2032 batteries. Do not mix old and new batteries. Dispose of used batteries properly. Keep batteries out of reach of children.
- **Cleaning:** Always clean the probe after each use to prevent cross-contamination. Refer to the Maintenance section for detailed cleaning instructions.

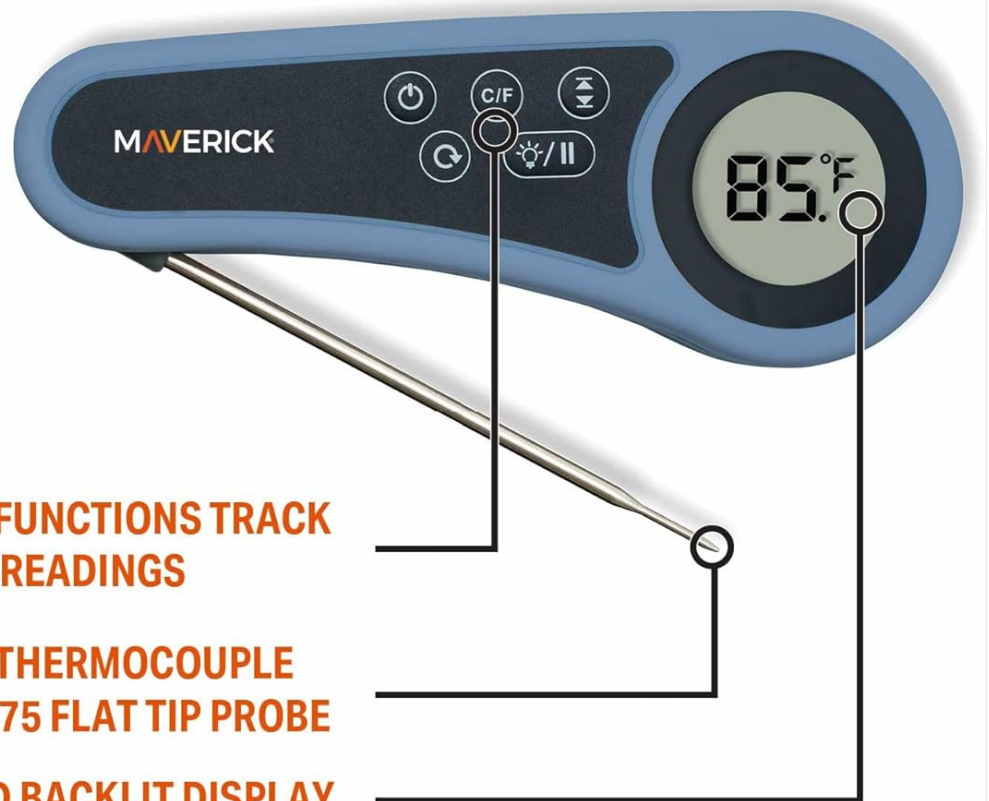
Package Contents

- MAVERICK PT-55 Digital Instant Read Thermometer
- 2 x CR-2032 Batteries (pre-installed or included separately)
- User Manual (this document)

Product Features

The MAVERICK PT-55 thermometer is equipped with several features to enhance your cooking experience:

- **Instant Read Display:** Provides quick temperature readings in Fahrenheit or Celsius.
- **Foldable Probe:** For convenient storage and portability.
- **Fully Waterproof Design:** Withstands regular use in various food preparation environments.
- **High Heat Resistance:** Probe withstands temperatures up to 572°F (300°C).
- **Easy-to-Use Power Button:** Simple operation.
- **Auto Shutdown:** Conserves battery life.
- **Backlit Display:** For clear visibility in low-light conditions.
- **Min/Max/Hold Functions:** Track extreme temperatures and lock readings.
- **Calibration Function:** For long-term accuracy.



MIN, MAX, AND HOLD FUNCTIONS TRACK EXTREMES AND LOCK READINGS

FAST AND ACCURATE THERMOCOUPLE TECHNOLOGY WITH 0.75 FLAT TIP PROBE

LARGE, EASY-TO-READ BACKLIT DISPLAY

CALIBRATION FUNCTION FOR LONG-TERM ACCURACY

WATERPROOF DESIGN FOR RELIABLE USE IN ANY ENVIRONMENT

RANGE: -4°F to 572°F (-20°C to 300°C)

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Image: MAVERICK PT-55 Thermometer highlighting its key features including Min/Max/Hold functions, fast thermocouple technology, backlit display, calibration, and waterproof design. Temperature range: -4°F to 572°F (-20°C to 300°C).

Setup

1. Battery Installation

The MAVERICK PT-55 thermometer comes with two CR-2032 batteries. They may be pre-installed with a protective tab, or included separately.

1. Locate the battery compartment on the back of the thermometer.
2. Use a coin or small screwdriver to twist open the battery cover.
3. If a protective tab is present, remove it. If installing new batteries, insert them with the positive (+) side facing up.
4. Replace the battery cover and twist to secure it tightly to maintain the waterproof seal.

2. Initial Power On

Press the **Power** button (labeled with a power symbol) to turn on the thermometer. The display will light up, showing the current ambient temperature.

Operating Instructions

1. Power On/Off

- To turn on, press the **Power** button.
- To turn off, press and hold the **Power** button for 3 seconds, or fold the probe back into the unit. The thermometer also features an auto-shutdown function after a period of inactivity to save battery.

2. Selecting Temperature Unit (°C/°F)

Press the **C/F** button to switch between Celsius and Fahrenheit temperature displays.

3. Taking a Temperature Reading

1. Unfold the probe completely until it locks into position.
2. Insert the stainless steel probe into the thickest part of the food, avoiding bone or gristle.
3. Hold the probe in place until the temperature reading stabilizes on the display (typically within 4 seconds).
4. Remove the probe from the food and clean it immediately after use.



Image: A hand holding the MAVERICK PT-55 thermometer, inserting its probe into a steak on a grill to measure internal temperature. Other meats and vegetables are also visible on the grill.



Image: The MAVERICK PT-55 thermometer with its probe extended, resting on a wooden surface beside a grill with cooking meat. The display shows a temperature reading.

4. Backlight Function

Press the **Light** button (labeled with a light bulb symbol) to activate the display backlight for better visibility in dim lighting. Press again to turn off.

5. Min/Max/Hold Functions

- **Hold:** Press the **Hold** button to freeze the current temperature reading on the display. Press again to release.
- **Min/Max:** While the unit is on, press the **Min/Max** button to view the minimum recorded temperature. Press again to view the maximum recorded temperature. Press a third time to return to live readings.

6. Calibration

The PT-55 features a calibration function to ensure long-term accuracy. Refer to the full product manual or MAVERICK support for detailed calibration instructions if you suspect inaccuracies.

Product Overview Video

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Video: An overview of MAVERICK thermometers, demonstrating their use in grilling and cooking. This video showcases the ease of use and accuracy of MAVERICK temperature measurement devices.

Maintenance and Care

- **Cleaning:** Hand wash the probe with warm, soapy water after each use. Wipe the body of the thermometer with a damp cloth. Do not use abrasive cleaners or immerse the entire unit in water for extended periods.
- **Storage:** Fold the probe back into the unit for safe and compact storage. Store in a dry place away from extreme temperatures.
- **Water Resistance:** The PT-55 is waterproof. However, ensure the battery compartment is sealed tightly to maintain this feature.

Troubleshooting

Problem	Possible Cause / Solution
Display is blank or dim.	Check battery orientation. Replace batteries (2 x CR-2032). Ensure the unit is powered on.
Inaccurate temperature readings.	Ensure the probe is inserted into the thickest part of the food, avoiding bone. Check if batteries are low and replace if necessary. Consider performing a calibration if consistently inaccurate (refer to MAVERICK support).
Thermometer does not turn on.	Verify batteries are correctly installed and charged. Ensure the probe is fully unfolded.

Specifications

Feature	Detail
Brand	MAVERICK
Model	PT-55
Special Feature	Waterproof
Temperature Range	-4°F to 572°F (-20°C to 300°C)
Response Time	4 seconds
Display Type	Digital, Backlit
Power Source	2 x CR-2032 Batteries
Battery Life	100 Hours
Product Care	Hand Wash Only

Feature	Detail
Immersion Depth	6 Inches
Item Weight	3 Ounces

Warranty and Support

The MAVERICK PT-55 Thermometer comes with a manufacturer's warranty. For specific warranty details, claims, or technical support, please refer to the warranty information included with your product packaging or visit the official MAVERICK website.

Online Support: [Visit the MAVERICK Store on Amazon](#)