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› MAVERICK iChef BT-600 Bluetooth Wireless Digital Meat Thermometer User Manual

MAVERICK BT-600

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1. INTRODUCTION

The MAVERICK iChef BT-600 Bluetooth Wireless Digital Meat Thermometer is designed to provide precise temperature monitoring for your cooking, grilling, and smoking needs. This device allows you to track food and ambient temperatures remotely via a Bluetooth-enabled application on your smartphone or tablet, ensuring perfectly cooked results every time.

2. PRODUCT OVERVIEW

2.1 Key Features

- **Extended Range:** Monitor your cook from up to 300 feet away in line of sight.
- **Temperature Display:** Shows temperatures in both Fahrenheit (°F) and Celsius (°C).
- **Multiple Probes:** Includes two 36-inch waterproof probes with wires rated for 572°F. The device supports up to four probes (additional probes sold separately).
- **Two-Way Timer:** Features a versatile timer that can count up or count down for precise cooking control.
- **Loss of Signal Alert:** Notifies you if the connection is lost for more than one minute.
- **Water-Resistant Transmitter:** Designed for durability in various outdoor conditions.
- **Preset Temperatures:** Includes 6 preset food temperatures (beef, veal, lamb, pork, chicken, turkey) and 9 preset game temperatures (deer, elk, moose, buffalo, rabbit, boar, duck, bird, fish).
- **Temperature Alerts:** Alerts you when food reaches the target temperature and when the BBQ temperature falls out of the desired range.
- **INSTA-SYNC Technology:** Provides longer range and reduced monitoring interference.
- **Bluetooth Compatibility:** Works with all devices equipped with Bluetooth LE 4.0 or above.

2.2 Package Contents

- 1 x MAVERICK iChef BT-600 Thermometer Unit
- 2 x 36-inch Waterproof Probes
- 2 x Grill Clips
- 2 x AAA Batteries



MONITOR YOUR COOK FROM UP TO 300 FEET AWAY WITH THE ICHEF BT-600 APP

INCLUDES TWO HEAT-RESISTANT PROBES WITH 40" PROBE WIRES RATED TO 572°F

WATER-RESISTANT TRANSMITTER TRACKS UP TO FOUR PROBES SIMULTANEOUSLY (ADDITIONAL PROBES SOLD SEPARATELY)

SET CUSTOM OR PRE-PROGRAMMED ALERTS FOR 15 DIFFERENT MEATS

RANGE: -4°F to 572°F (-20°C to 300°C)

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Image: The MAVERICK iChef BT-600 thermometer unit, displaying a temperature reading, with two probes plugged into its side ports. This image highlights the main device and its probe connections.



Image: An infographic illustrating the key features of the iChef BT-600, including temperature range, 300 ft range, two heat-resistant probes, count up/down timers, loss-of-signal alerts, and water-resistant transmitter.

3. SETUP

3.1 Battery Installation

1. Locate the battery compartment on the back of the iChef BT-600 unit.
2. Open the battery compartment cover.
3. Insert two AAA batteries, ensuring correct polarity (+/-).
4. Close the battery compartment cover securely.

3.2 Probe Connection

1. Carefully insert the probe connectors into the designated ports on the side of the iChef BT-600 unit. The unit supports up to four probes.
2. Ensure the connectors are fully seated to establish a proper connection.

3.3 App Download and Pairing

1. Download the "iChef BT-600" app from the Apple App Store (for iOS devices) or Google Play Store (for Android devices).
2. Enable Bluetooth on your smartphone or tablet.
3. Power on the iChef BT-600 unit.
4. Open the iChef BT-600 app. The app will automatically search for and connect to your thermometer. Follow any on-screen prompts to complete the pairing process.



Image: A person wearing black gloves is shown inserting a temperature probe into a whole chicken cooking on a grill. The iChef BT-600 thermometer unit is visible on a side table next to the grill.

4. OPERATING INSTRUCTIONS

4.1 Monitoring Food Temperature

1. Insert the tip of the probe into the thickest part of the meat, avoiding bone or gristle. For ambient temperature, use a grill clip to attach the probe to the grill grate, ensuring it does not touch the food.
2. Open the iChef BT-600 app on your paired device.
3. Select the desired meat type from the preset options or set a custom target temperature.
4. The app will display the current temperature and the target temperature. You will receive an alert when the target temperature is reached.

4.2 Using the Timer

The iChef BT-600 features a two-way timer that can be accessed and controlled through the app:

- **Count Up:** Start a timer to track the total cooking duration.

- **Count Down:** Set a specific cooking time, and the timer will alert you when it reaches zero.

4.3 Switching Temperature Units

The device can display temperatures in Fahrenheit (°F) or Celsius (°C). This setting can typically be adjusted within the iChef BT-600 app.



Image: The MAVERICK iChef BT-600 thermometer unit is positioned on a wooden side table next to a grill, displaying a temperature of 78°F. A piece of meat is cooking on the grill in the foreground.



Image: A person's hand holds a smartphone displaying the iChef BT-600 app interface, showing a current temperature of 154°F and a target temperature of 165°F for chicken. The thermometer unit is visible on a table in the background next to a grill.

5. MAINTENANCE

5.1 Cleaning

- **Probes:** The probes should be hand washed only. Use warm, soapy water and a soft cloth or sponge. Rinse thoroughly and dry completely before storage. Do not submerge the probe connectors or the main thermometer unit in water.
- **Main Unit:** Wipe the main unit with a damp cloth. Do not use abrasive cleaners or immerse the unit in water.

5.2 Storage

Store the iChef BT-600 thermometer and probes in a clean, dry place when not in use. Avoid extreme temperatures and direct sunlight.

5.3 Probe Care

To prolong the life of your probes, avoid bending the probe wires sharply or exposing them to temperatures exceeding 572°F (300°C). Do not expose the probe wires directly to flames.

6. TROUBLESHOOTING

6.1 No Power/Display

- Check if the AAA batteries are correctly installed with the proper polarity.
- Replace old batteries with new ones.

6.2 Loss of Bluetooth Connection

- Ensure your smartphone/tablet is within the 300-foot line-of-sight range of the iChef BT-600 unit. Obstructions like walls or large metal objects can reduce range.
- Verify that Bluetooth is enabled on your device.
- Close and reopen the iChef BT-600 app.
- Restart both the iChef BT-600 unit and your smartphone/tablet, then attempt to re-pair.

6.3 Inaccurate Temperature Readings

- Ensure the probe is inserted correctly into the thickest part of the meat, away from bone or gristle.
- Check for any visible damage to the probe wire or connector. Damaged probes may need replacement.
- Verify that the probe wires have not been exposed to temperatures exceeding their 572°F rating.

7. SPECIFICATIONS

Feature	Detail
Brand	MAVERICK
Model	BT-600
Color	Black
Material	Stainless Steel (probes)
Connectivity Technology	Bluetooth LE 4.0 or above
Temperature Range	-4°F to 572°F (-20°C to 300°C)
Probe Wire Rating	572°F (300°C)
Wireless Range	Up to 300 feet (line of sight)
Power Source	2 AAA batteries
Display Type	Digital

Special Features	Alarm, Bluetooth Compatible, Programmable, Water-resistant transmitter, INSTA-SYNC technology
Product Care Instructions	Hand Wash Only (probes)

8. WARRANTY INFORMATION

MAVERICK Industries offers a **LIMITED ONE YEAR WARRANTY**. The manufacturer will repair or replace the iChef BT-600 unit within 1 year from the original date of purchase, provided the product is used according to the instructions and for its intended purpose.

9. SUPPORT

For further assistance, technical support, or warranty claims, please contact MAVERICK customer service. Refer to the product packaging or the official MAVERICK website for the most current contact information.

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