

Digital Thermometer XR-50

Maverick PRO-Series XR-50 Extended Wireless Digital BBQ, Meat & Smoker Thermometer

Model: XR-50 | Brand: Digital Thermometer

INTRODUCTION

Thank you for choosing the Maverick PRO-Series XR-50 Extended Wireless Digital BBQ, Meat & Smoker Thermometer. This device is designed to provide accurate temperature monitoring for your cooking, ensuring perfectly cooked food every time. With its advanced wireless capabilities and four probes, you can monitor multiple food items or ambient temperatures from up to 500 feet away. Please read this manual thoroughly before using the thermometer to ensure proper operation and longevity of the product.

PRODUCT OVERVIEW

Key Features

- Extended 500 ft (152 m) wireless range.
- Four color-coded probes for simultaneous monitoring of different foods or zones.
- Advanced wireless functionality with Insta-Sync technology for instant pairing.
- Precise digital display showing temperatures to 1/10th of a degree.
- Waterproof probes and rainproof casings for durability.
- Programmable alarms for high and low temperatures.
- Switchable Fahrenheit/Celsius display.
- Magnetic backing on both transmitter and receiver for convenient placement.
- Lost link alert feature to notify you if the signal is lost.

Components

The Maverick PRO-Series XR-50 includes a receiver unit, a transmitter unit, four temperature probes, and two grill

clips. A Z-Cloth is also included for cleaning.



Image: The Maverick PRO-Series XR-50 receiver and transmitter units, displaying temperature readings.



Image: The Maverick PRO-Series XR-50 thermometer unit connected to four temperature probes and two grill clips.

MAVERICK®

wireless
BARBECUE + FOOD
DIGITAL THERMOMETER

EXTENDED RANGE | **500ft** (152 m)

4
PROBES

COLOR COATED + DUAL-PURPOSE

all 4 probes give you flexibility to monitor either barbecue or food temperatures and are heat resistant to 716°F / 380°C

2 - 6" probes / 15.2 cm probes

2 - 3" probes / 7.6 cm probes



WIRELESS TRANSMITTER + RECEIVER

give you ultimate freedom of movement

with



INSTA-SYNC® ADVANCED TECHNOLOGY

instantly syncs your receiver and transmitter every time



PRECISE DISPLAYS
SHOW TEMPERATURES TO 1/10th OF A DEGREE

for a more accurate temperature reading, to ensure your food is cooked perfectly



WATERPROOF PROBES AND RAINPROOF CASINGS

means that our probe tips can be cleaned with water easily



BEST OF ALL, IT'S PERFECTLY SAFE FOR INSIDE USE

GAS, PROPANE CHARCOAL GRILLS, SMOKERS, & OVENS

Image: An overview highlighting the key features of the Maverick PRO-Series XR-50, including wireless range, probes, and display accuracy.

SETUP

Battery Installation

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

Connecting Probes

1. Insert the stainless steel probes into the numbered jacks on the transmitter unit. The probes are color-coded for easy identification.
2. Ensure the probe connectors are fully inserted into the jacks.

Powering On and Pairing

1. Press and hold the power button on both the receiver and transmitter units until the displays light up.
2. The units should automatically sync using Insta-Sync Advanced Technology. If pairing does not occur, press the 'RESYNC' button on both units.
3. The receiver will display the temperatures from the probes connected to the transmitter.

Temperature Unit Selection

- Press the '°F/°C' button on the receiver unit to toggle between Fahrenheit and Celsius display modes.

OPERATING INSTRUCTIONS

Setting Target Temperatures (HIGH/LOW Alarms)

1. Press the 'SET' button on the receiver unit to enter programming mode.
2. Use the arrow buttons (up/down) to select the probe (P1, P2, P3, P4) you wish to program.
3. Press 'SET' again to select the HIGH temperature alarm for the chosen probe. Use the arrow buttons to adjust the desired temperature.
4. Press 'SET' again to select the LOW temperature alarm for the chosen probe. Use the arrow buttons to adjust the desired temperature.
5. Repeat for other probes as needed. Press 'SET' to exit programming mode or wait for the unit to time out.
6. To activate/deactivate an alarm, press the 'ALARM' button. An alarm icon will appear/disappear next to the probe number.

Monitoring Temperatures

- Insert the probe tips 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.
- Place the transmitter unit near the cooking area, ensuring it is within the 500 ft range of the receiver.
- Monitor the temperatures on the receiver unit. When a programmed HIGH or LOW temperature is reached, the alarm will sound.



Image: The Maverick PRO-Series XR-50 thermometer in use, with probes inserted into meat on a grill and the receiver unit held by hand.



Image: The Maverick PRO-Series XR-50 thermometer receiver and transmitter units positioned near a smoker, monitoring food temperatures.

Lost Link Alert

- If the receiver loses connection with the transmitter (e.g., due to being out of range or interference), an audible alert will sound, and the display may show a 'LOST LINK' message.
- Move the receiver closer to the transmitter or clear any obstructions to re-establish the connection.

MAINTENANCE

Cleaning

- **Probes:** The stainless steel probes are waterproof. Clean them with warm soapy water after each use. Do not immerse the probe connectors in water.
- **Units:** The receiver and transmitter units are rainproof but not fully submersible. Wipe them clean with a damp cloth. Do not use abrasive cleaners or immerse in water.
- Use the included Z-Cloth for gentle cleaning of the display screens and unit surfaces.



Image: A black Z-Cloth, suitable for cleaning delicate surfaces.

Storage

- Store the thermometer and probes in a clean, dry place when not in use.
- Remove batteries if the device will not be used for an extended period to prevent leakage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No display or weak display	Dead or incorrectly installed batteries	Replace batteries in both units, ensuring correct polarity.
Lost Link Alert / No signal	Receiver too far from transmitter; Obstructions; Interference	Move receiver closer to transmitter. Ensure clear line of sight. Avoid placing near large metal objects or other wireless devices. Press 'RESYNC' button.
Inaccurate temperature readings	Probe not fully inserted; Probe tip touching bone/gristle; Damaged probe	Ensure probe is fully inserted into the jack. Reposition probe in meat. Test probe in boiling water (100°C/212°F) or ice water (0°C/32°F). Replace if damaged.
Alarm not sounding	Alarm deactivated; Volume too low	Ensure the alarm is activated for the specific probe (check for alarm icon). Check receiver settings for volume.

SPECIFICATIONS

- **Model Name:** XR-50
- **Brand:** Digital Thermometer
- **Wireless Range:** Up to 500 feet (152 meters)

- **Number of Probes:** 4
- **Display Type:** Digital
- **Connectivity Technology:** Wi-Fi (Wireless)
- **Power Source:** Battery Powered (AAA batteries, not included)
- **Temperature Range:** 14°F to 572°F (-10°C to 300°C)
- **Response Time:** 500 Milliseconds
- **Material:** Plastic (external)
- **Usage:** Outdoor
- **Special Features:** Advanced wireless functionality, 500 ft range, 4 probes, rainproof casing, magnetic backing.

WARRANTY AND SUPPORT

This product is covered by a standard manufacturer's warranty against defects in materials and workmanship. For specific warranty details, please refer to the documentation included with your purchase or contact the retailer. For technical support or inquiries, please contact the manufacturer's customer service department.