



MAVERICK Redi-Chek Digital Roasting Thermometer and Timer Instruction Manual

[Home](#) » [Maverick](#) » **MAVERICK Redi-Chek Digital Roasting Thermometer and Timer Instruction Manual** 

INSTRUCTION MANUAL MODEL ET-808C Redi-Chek Digital Roasting Thermometer and Timer

Contents

- [1 Introduction](#)
- [2 Components](#)
- [3 Buttons](#)
- [4 How to use the timer](#)
- [5 HELPFUL HINTS](#)
- [6 Other Features](#)
- [7 LIMITED NINETY-DAY WARRANTY](#)
- [8 Documents / Resources](#)
- [9 Related Posts](#)

Introduction


Congratulations on your purchase of the Redi-Chek Digital Roasting Thermometer and Timer, an electronic timer and programmable thermometer. There is no need to worry about under or overcooked foods again. The Redi-Chek Digital Roasting Thermometer and Timer has a distinct alert signal that warns you when food has reached the desired temperature.

Components

1. 1 electronic unit with LCD
2. 1 detachable stainless steel probe sensor

Buttons

1.  – Increases the temperature to desired degree.

2.  – Decreases the temperature to desired degree.
3. C/F – Selects the preferred temperature scale
4. MIN – Sets minutes of timer. Press MIN & SEC together resets timer to zero
5. SEC – Sets seconds of timer. Press MIN & SEC together resets timer to zero.
6. S/S – Starts or stops temperature alert warning and timer.

Switches

TIMER/COOK – Changes modes from the timer to a meat thermometer.

How to use the timer

Turn your unit on.

Slide the switch on the back of your unit to the TIMER position.

The LCD screen will show your timer.

Press MIN to change to the minute you desire.

Press SEC to change to the seconds you desire.

Press S/S to start and stop your timer.

Press S/S to turn off the alarm from your timer.

After the alarm has been stopped timer will go back to the original time set.

In order to reset your timer press and hold MIN & SEC simultaneously.

The timer can be set to max at 99 minutes and 59 seconds.

The time can be started even if no set time is selected. It will count upwards without ringing. When it has counted up

to the limit it will start all over again from 0.

How to use the meat thermometer

Slide the switch on the back of your unit to the COOK position.

The display shows the temperature in Celsius & Fahrenheit. Select the preferred temperature scale by pressing C/F

After determining the desired temperature insert probe in food.

Once food has reached the set temperature the alarm will go off.

The alarm will continue to go off until the probe is removed from the food and the temperature goes below what the desired temperature was.

The meat thermometer can be set to a max of 250C/482F.

HELPFUL HINTS

Do not immerse the probe in the water while cleaning.

Do not allow the probe or probe wire to come into contact with flames when using on the grill. If cooking with a grill cover closed, only use medium or low heat.

Make sure the probe tip is inserted into the meat at least 1".

If the temperature displayed seems to read too high or the temperature seems to increase too quickly check to make sure the probe tip is not poking through the food to outside. Reposition the probe tip in the center of the thickest part of the food. Avoid touching bone or heavy fat areas.

Other Features

The unit has a magnet on the back.

The unit can be proper upon a pull-down stand.

The unit can be mounted on a wall.

The unit is operated by 1 AAA battery.

Cautions:

Always wear a heat-resistant glove to touch the stainless steel probe sensor or wire during or just after cooking.

Do not touch with bare hands.

Keep the stainless steel probe sensor and wire away from children.

Clean the stainless steel probe and dry thoroughly after each and every use.

Do not use the unit in the rain. It is not waterproof.

Do not expose the plug of the stainless steel probe or the plug-in hole of the unit to water or any liquid. This will result in a bad connection and faulty readings.

Do not expose the unit to direct heat or surface.

Do not use stainless steel probe in the microwave oven.

Do not use the stainless steel probe sensor above 410 °F. Doing so will deteriorate the wire.

Cleaning

Always wear a heat-resistant glove to touch the stainless steel probe sensor or wire during or just after cooking.

Do not touch with bare hands.

Keep the stainless steel probe sensor and wire away from children.

Wash the metal probe tip with hot soapy water and dry thoroughly. Do not immerse the probe in the water while cleaning.

Wipe the electronic unit with a damp cloth. Do not immerse either in water.

LIMITED NINETY-DAY WARRANTY

Maverick Industries Inc. warrants the Redi-Chek Digital Roasting Thermometer and Timer to be free of defects in parts, materials, and workmanship for a period of 90 days, from the date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by mail or phone for instructions on how to pack and ship Redi-Chek Digital Roasting and Timer to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837

Telephone: (732) 417-9666

Hours: Weekdays 8:30 AM- 4:30 PM

Do not send any parts or products to Maverick without calling and obtaining a Return Authorization Number and instructions.

This warranty is VOID if instructions for use are not followed; for accidental damage; for commercial use; for damage incurred while in transit; or if the Redi-Chek Digital Roasting Thermometer and Timer have been tampered with.

This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Documents / Resources

MAVERICK Redi-Chek Digital Roasting Thermometer and Timer [pdf] Instruction Manual
MAVERICK, ET-808C, Roasting Thermometer and Timer