

# INSTRUCTION MANUAL MODEL ET-74 TURKEY FRYER REMOTE THERMOMETER

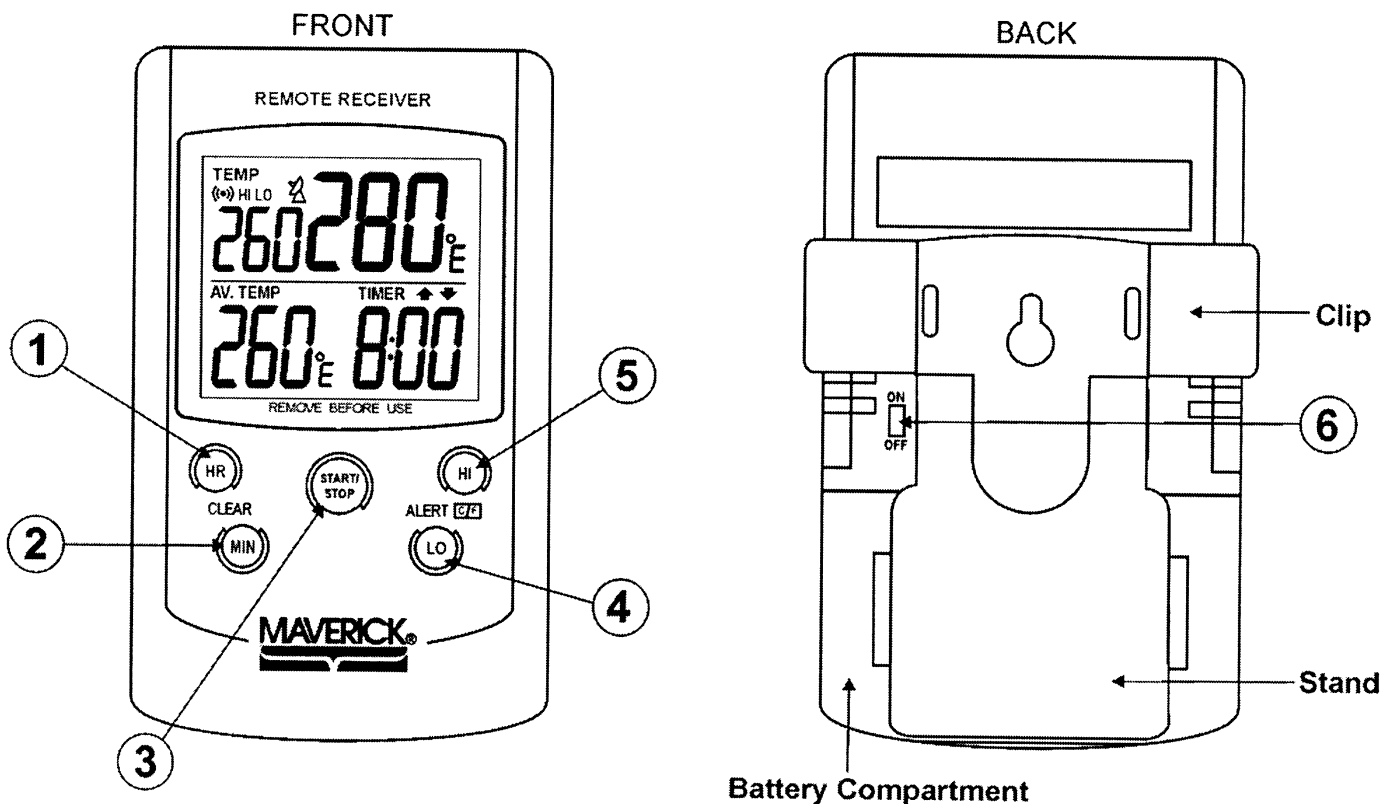
## Introduction

Congratulations on your purchase of the model # ET-74 Turkey Fryer Remote Thermometer, a programmable radio frequency turkey fryer oil thermometer. You will now be able to remotely monitor the temperature of the oil in your outdoor turkey fryer from anywhere in your home or up to 150 feet away in your backyard. The remote thermometer will alert you if the oil temperature has fallen to low or gotten to high. It will also display the average oil temperature of the oil during your cooking process.

## Components

- 1. 1 - receiver unit
- 2. 1 - transmitter unit
- 3. 1 - detachable 16" long stainless steel probe sensor with clip
- 4. 4 - AAA batteries

## Receiver Features



LCD (Liquid Crystal Display) – Displays all icons, temperature and time.

CLIP – Removable clip allows you to be mobile. Clip the receiver unit to belt.

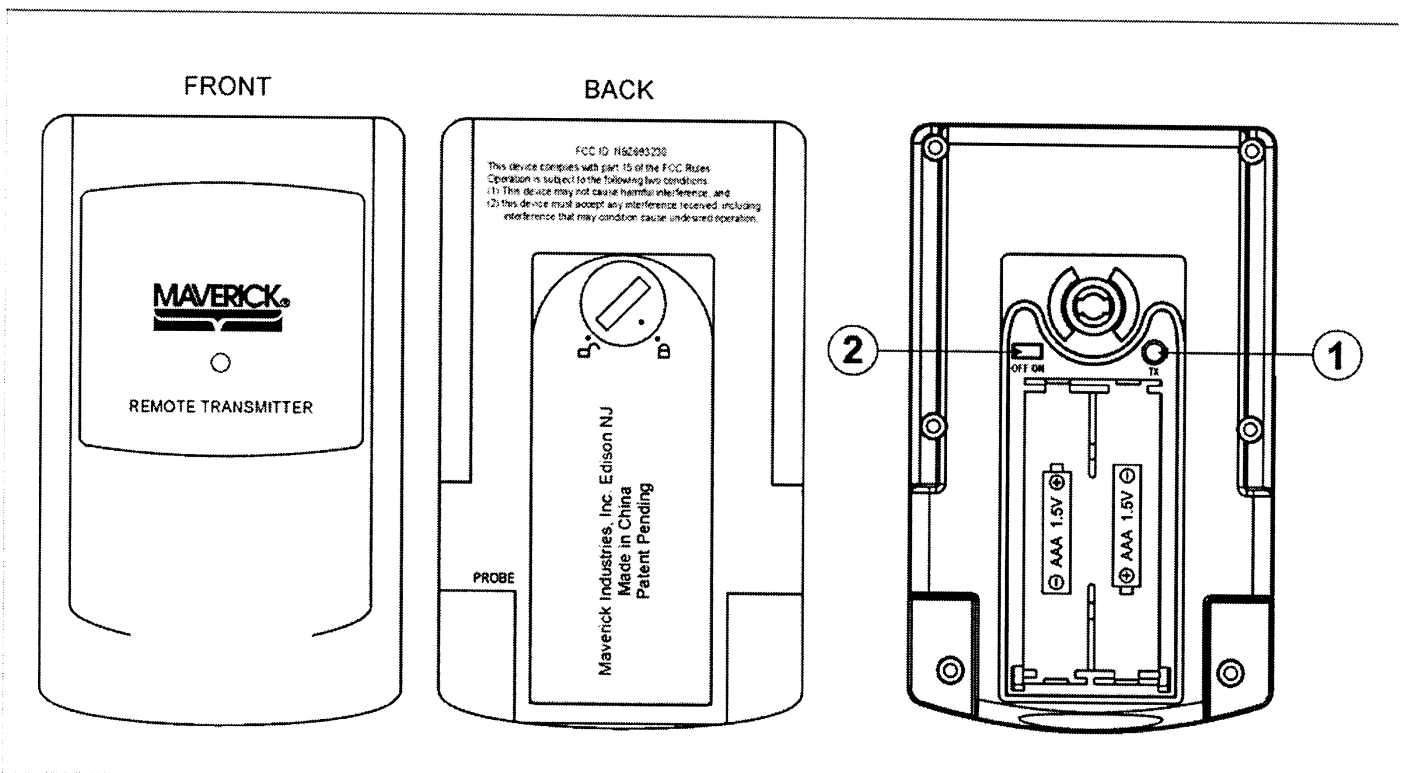
BATTERY COMPARTMENT – Holds 2 AAA batteries.

STAND – Swings out and allows you to stand the receiver on tabletop.

### Buttons

1. HR – Press to set hour. Press & hold for 2 seconds, the hours will increase 10 hours per second.
2. MIN – Press to set minutes. Press & hold for 2 seconds, the minutes will increase 10 minutes per second.
3. START/STOP – Press to start or stop the timer countdown or count up.
4. HI – Press to display the maximum oil alert temperature. Press & hold for 2 seconds, the temperature value will flash.
5. LO – Press to display the minimum oil alert temperature. Press & hold for 2 seconds, the temperature value will flash.
6. ON/OFF – Turns receiver on and off.

### Transmitter Features



BATTERY COMPARTMENT – holds 2 AAA batteries.

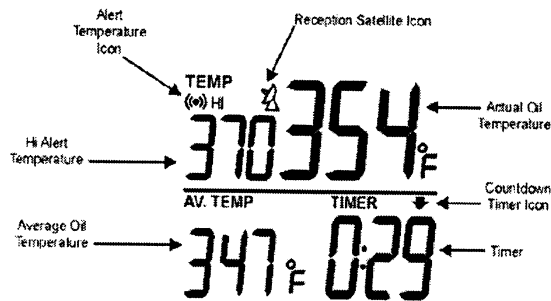
1 PROBE – plug in for stainless steel probe sensor

### Buttons

1. TX – transmit manually, terminates the auto registration process. Press and hold for 2 seconds to register the radio frequency with the receiver.

2. ON/OFF – on normal operation with full function. Off turns transmitter off.

### Receiver LCD



### Installing batteries

Open the battery compartment of receiver and insert the two “AAA” batteries. Open the battery compartment of transmitter and insert the two “AAA” batteries.

The Turkey Fryer Remote Thermometer needs the receiver to register the radio frequency signal from the transmitter.

### Registering Receiver & Transmitter

1. Remove the battery compartment door of the transmitter

2. Plug the stainless steel probe sensor into the PROBE plug in of the transmitter.

3. **Turn the Receiver on** by sliding switch on the rear of the receiver from OFF to ON.

4. **Turn Transmitter on** by sliding switch on the the rear of the transmitter from OFF to ON. This needs to be done **within 60 seconds** of turning on the receiver in order for the receiver to register the signal from the transmitter. If it doesn't beep within 5-10 seconds slide switch OFF wait a few seconds and then switch back ON. Pressing and holding the TX button for 2 seconds will do the same thing as turning transmitter OFF and then back ON.

5. Registration is complete when the unit beeps and the probe temperature appears where the “--” was flashing.

6. Replace the transmitter battery door.

7. Snap the probe sensor mounting bracket onto the back of the transmitter.

### **Setting HI (Maximum) Oil Alert Temperature**

1. Press HI to display the maximum oil alert temperature. The value will only be displayed for a few seconds. Note: The default value from the factory is 370° F.
2. While the value is displayed press & hold HI for 2 seconds, the temperature value will flash.
3. Press HI to increase the alert temperature or press LO to decrease it. Note: The temperature range is 140°F – 410°F
4. Once your desired HI alert temperature is reached don't push any buttons until the flashing value disappears.

Note: Press HI to read (confirm) your set maximum alert temperature.

### **Setting LO (Minimum) Oil Alert Temperature**

1. Press LO to display the minimum oil alert temperature. The value will only be displayed for a few seconds. The default value from the factory is 330° F.
2. While the value is displayed press & hold LO for 2 seconds, the temperature value will flash.
3. Press HI to increase the alert temperature or press LO to decrease it. Note: The temperature range is 32°F – 392°F
4. Once your desired LO alert temperature is reached don't push any buttons until the flashing value disappears.

Note: Press LO to read (confirm) your set minimum alert temperature.

### **Turn on the temperature alerts**

Press HI & LO together to activate the HI & LO temperature alerts.. An alarm icon will appear beneath TEMP in the upper left hand corner of LCD.

Note: The receiver will beep and the alarm icon and probe temperature display will flash if:

the actual oil temperature has exceeded your maximum oil temperature setting  
the actual oil temperature has fallen below your minimum oil temperature setting

Note: The minimum oil temperature alert is not activated until the actual oil temperature goes above the minimum temperature setting.

Example: If you set the minimum oil temperature for 330 °F and press the HI & LO together to turn on the warning alert and your actual oil temperature is below 330 °F the unit will NOT beep or flash. It assumes your oil is not up to temperature. Once the actual oil temperature goes over 330 °F the minimum oil alert is activated. If it falls below 330 °F after that it will beep & flash.

## Using the Timer

Count down

1. Press HR or MIN to put hours or minutes on the timer. Press START/STOP button to start countdown. The “↓” will blink for every second.
2. To stop the countdown process , press START/STOP button. The “↓” becomes solid.
3. Press HR & MIN together to clear the setting back to 0:00.

Note: The minimum setting for the timer is 1 minute. The maximum setting is 9 hours 59 minutes. When the countdown reaches “0:00” the timer starts counting up and it will beep for 30 seconds. The “0:00” and “↑” will blink. Press the START/STOP button to stop beeping.

Count up

1. Press START/STOP button to start count up. The “↑” will blink for every second.
2. To stop the count up process, press START/STOP button. The “↑” becomes solid.
3. Press HR & LO together to clear the setting back to 0:00.

When the count up reaches 10 hours the display will turn to 0:00, the unit beeps and “↑” will blink for 30 seconds.

## Change °C to °F or °F to °C

Press and hold HI & LO together for 2 seconds.

### Procedure for typical use with an outdoor turkey fryer:

The following typical example will go through the steps to use your Turkey Fryer Remote Thermometer to cook a 12 lb turkey for 45 minutes at 350 °F. Also to have it alert you when your initial oil temperature is up to temperature (370 °F) and if the oil temperature falls below 340 °F or goes above 360 °F during the cooking process.

Set up your turkey fryer.

Follow the registration procedure for the turkey fryer remote thermometer.

Clip the transmitter probe to the turkey fryer pot so that the probe tip is immersed in oil but not touching the inside of the pot and so the bottom of the transmitter is at least 1” above the rim of the pot.

DO NOT immerse the transmitter in oil.

Press HI to display the maximum oil alert temperature.

While the value is displayed press & hold HI for 2 seconds, the temperature value will flash.

Press HI to increase the alert temperature or press LO to decrease it so 370 °F is displayed.

Once 370 °F is reached don't push any buttons until the flashing 370 °F disappears.

Quickly press HI to read (confirm) 370 °F HIGH alert temperature.

Press LO to display the minimum oil alert temperature.

While the value is displayed press & hold LO for 2 seconds, the temperature value will flash.

Press HI to increase the alert temperature or press LO to decrease it so 340 °F is displayed.

Once 340 °F is reached don't push any buttons until the flashing 340 °F disappears.

Quickly press LO to read (confirm) 340 °F LOW alert temperature.

Press HI & LO together to turn on the alert temperatures.

Heat up the oil and monitor the oil temperature with the receiver. The receiver will beep and flash when the oil temperature has reached 370 °F.

Press HI & LO together to turn off the alert temperatures

Press HI to display the maximum oil alert temperature set at 370 °F.

While the value is displayed press & hold HI for 2 seconds, the 370 °F will flash.

Press LO to decrease it so 360 °F is displayed.

Once 360 °F is reached don't push any buttons until the flashing 360 °F disappears.

Quickly press HI to read (confirm) 360 °F HIGH alert temperature.

Press MIN repeatedly to put 45 minutes on the timer.

It is now time to start the cooking process. Carefully lower your 12 lb prepared turkey into the turkey fryer. The oil temperature should drop immediately.

Press START/STOP to start the 45 minute countdown timer.

Press HI & LO together to turn on the alert temperatures.

The turkey fryer remote thermometer should be displaying the actual oil temperature in upper right hand corner, the average oil temperature in lower left hand corner and the countdown timer in the lower right hand corner of LCD.

It is now monitoring the actual oil temperature and will alert you if the oil drops below 340 °F or goes above 360 °F. It will also monitor the average oil temperature during the 45 minute cooking process.

When timer counts down the 45 minutes the receiver will beep and flash for 30 seconds unless you press START/STOP to turn it off. It will then continue to count up and continue to compute the average oil temperature.

If the actual oil temperature falls below 340 °F or goes above 360 °F the unit will flash and beep until the oil temperature is brought back into range between 340 °F - 360 °F or until HI & LO are pressed together to shut off the alert temperatures.

Once turkey is cooked you can remove from turkey fryer. Shut down heat to oil and allow to cool down before attempting to remove the transmitter and probe from the pot.

## **Helpful Hints**

If the receiver displays LLL or HHH instead of the probe temperature, wait for probe to reach room temperature. If LLL or HHH is still displayed it is likely the internal probe has shorted out either through moisture or heat damage.

If you lose the signal from the transmitter the receiver will display “---“ instead of the oil temperature. You may be too far from the transmitter. There may be too many Radio Frequency obstacles. There may be electrical interference.

Do not immerse the probe in water while cleaning.

Do not allow the transmitter or probe to come into contact with flames.

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 touching the turkey or side of the pot. Reposition the probe tip.

## **Cautions:**

Always wear a heat resistant glove to touch the stainless steel probe sensor or wire after cooking. Do not touch with bare hands.

Keep the stainless steel probe sensor away from children.

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

Do not use the receiver in the rain. The transmitter is water proof but not water tight. Do not immerse in water.

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

Do not expose the receiver or transmitter to direct heat or surface.

## **Cleaning**

Always wear a heat resistant glove to touch the stainless steel probe or wire after cooking. Do not touch with bare hands.

Keep the stainless steel probe sensor away from children.

Unplug the probe from transmitter and detach the probe mounting bracket from the back of the transmitter.

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

Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

## **LIMITED NINETY DAY WARRANTY**

Maverick Industries Inc. warrants the Turkey Fryer Remote Thermometer to be free of defects in parts, materials and workmanship for a period of 90 days, from 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 the Turkey Fryer Remote Thermoemeter 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 product 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 Turkey Fryer Remote Thermometer has been tampered with.

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

[www.maverickhousewares.com](http://www.maverickhousewares.com)

Modification not authorized by the manufacture may void users authority to operate this device.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.