

INSTRUCTION MANUAL MODEL ET-8 REDI CHEK® ROAST ALERT/3

Introduction

Congratulations on your purchase of the Redi Chek® Roast Alert/3, an electronic timer and programmable thermometer. There is no need to worry about under or overcooked foods again.

The Redi Chek® Roast Alert/3 has three distinct alert signals that warn you when food is almost done, is done and then over done.

Components

- 1 - electronic unit with LCD
- 1 - detachable stainless steel probe sensor
- 1 - AAA battery

Features

LCD (Liquid Crystal Display) -

Displays all icons, temperature and time.
See LCD diagram for detailed information.

Battery Compartment - Holds 1 AAA battery.

Stand - Stand unit on tabletop or unclip and re-clip on back of unit to make hanging bracket.

Magnet - Stick unit to any metal surface.

Buttons

1. START/STOP - Starts or stops temperature alert warning and timer.
 2. HR - Sets hour of timer.
 3. MIN - Sets minutes of timer. Press MIN & SEC together resets timer to zero.
 4. SEC - Sets seconds of timer. Press MIN & SEC together resets timer to zero.
 5. MEMORY - Locks in your programmed temperatures.
 6. + MEAT - Selects meat type.
 7. TASTE - Selects the taste level.
- Switches
8. POWER ON/OFF - Turns unit on or off.
 9. ALERT ON/OFF - Switches alert mode on or off.
 10. °C/°F - Switches temperature display to Celsius or Fahrenheit.

LCD

1. Meat type
2. Pre-alert alarm icon
3. Alert alarm temperature
4. Timer
5. Probe sensor temperature
6. Doneness level medium selected
7. Overcooked icon

Temperature sensing & timer features:

- A. Preset USDA doneness ranges for 15 different meat types.
- B. Set your own specific doneness ranges for meat type.
- C. Pre-alert alarm.
- E. Alert alarm
- F. Overcook alarm.
- G. 20 hour Count down/count up timer.
- H. Change from Celsius to Fahrenheit.

Typical cooking with the preset USDA doneness, Pre-alert, Alert & Overcook alarm features:

Slide POWER switch to ON.

Press MEAT + button to change the meat icon. VEAL for example.

Press - TASTE button to change the doneness. MED (160°F) for example.

Slide ALERT button to ON.

Example: VEAL, MED. (160°F) selected.

1. Pre-heat oven to desired temperature.
2. Wipe the metal probe with damp cloth to be certain it is clean after previous use.
3. Attach probe wire to electronic unit.
4. Insert probe into center of meat. Avoid touching bone or heavy fat areas.
Make sure the probe tip is inserted into the meat at least 1".
5. Put the meat into the oven.
6. The probe wire will be held in place by the oven door. (Picture 5)
7. The electronic unit must be placed outside the oven on a nearby surface.
8. Cook the meat. The following will happen as the internal meat temperature rises:

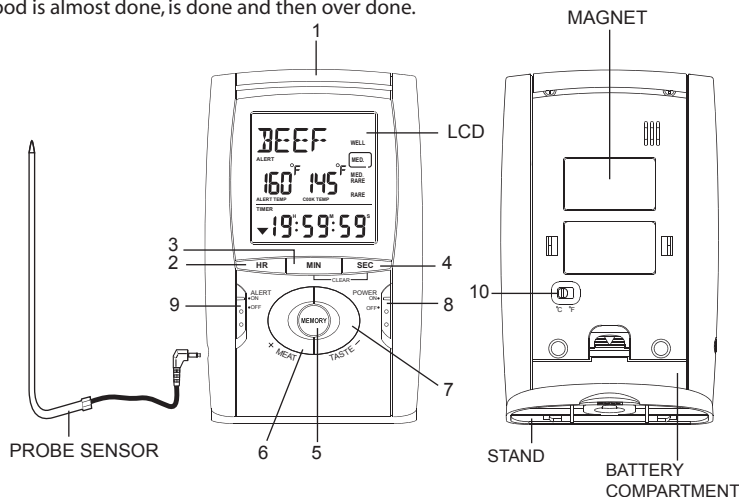
COOK TEMP reaches 140°F the RARE icon will flash

COOK TEMP reaches 145°F (start of RARE range) the Pre-Alert alarm will beep (Long Beep), PRE-ALERT icon will flash, RARE icon stops, MED. RARE icon flashes.

COOK TEMP reaches 160°F (start of MEDIUM range) the Alert alarm will beep (Short Beep), ALERT icon will flash, MED. RARE icon stops, MED. Icon flashes.

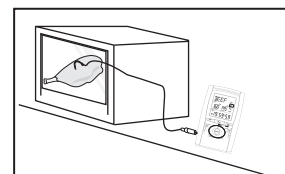
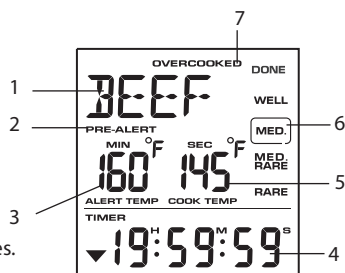
COOK TEMP reaches 170°F (start of WELL range) the Overcook alarm will beep (Continuous Beep), OVERCOOK & ALERT icon will flash, MED. Icon stops, WELL icon flashes.

The Overcook timer starts to count up so you know how long the food has been overcooking for. The START/STOP button can be pressed to stop the beeping sound.



	Beef, Lamb, Veal & Ribs	Pork	Turkey, Chicken & Duck	Ham, Ground Beef, Pork, Lamb, Veal	Ground Turkey, Chicken	PGM
Done	---	170°F	180°F	160°F	165°F	158°F*
Well	170°F	---	---	---	---	---
Medium	160°F	---	---	---	---	---
Medium Rare	145°F	---	---	---	---	---
Rare	140°F	---	---	---	---	---

* PGM is preset at 158°F. User can program to individual's preferred temperature.
See "Program your own done temperature setting".



(Picture 5)

Set your own specific doneness ranges for meat type.

Example: To change MED. Doneness ALERT TEMP from USDA temp 160°F to your specific temp of 165°F.

Press MEAT + button to change the meat icon to VEAL.
Press - TASTE button to change the doneness to MED.
Slide ALERT button to ON.
Press and hold MEMORY button.
Press MEAT + button 5 times so blinking 165 is displayed above ALERT TEMP.
Press MEMORY button again to lock in new temp.

Pre-Alert alarm will beep when COOK TEMP reaches 155°F.
The Alert alarm will beep when COOK TEMP reaches 165°F.
The Overcook alarm will beep when COOK TEMP reaches 175°F.

Program your own done temperature setting.

Example: Set PGM (Program) to 173°F.

Press MEAT + button to change the meat icon to PGM.
Slide ALERT button to ON.
Press and hold MEMORY button.
Press MEAT + or TASTE - button so blinking 173 is displayed above ALERT TEMP.
Press MEMORY button again to confirm temperature set.

20 hour Count down/Count up timer.

Count up: Just press large START/STOP on top of unit.

Count down: Press HR to set hours, MIN to set minutes or SEC to set seconds. Press START/STOP button to start countdown. When time reaches 0:00:00 alert alarm beeps and TIMES UP icon flashes

HELPFUL HINTS

Reset Timer: Press MIN + SEC to clear the timer value to 0:00:00
When the temperature of the probe is over 212°F, the unit will display "Hi".
When the temperature of the probe is under 32°F or the probe jack is not connected to the unit properly, the unit will display "Lo". (Picture 2)
Do not immerse the probe in water while cleaning.
Do not allow the probe or probe wire to come into contact with flames when using on 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 food. Avoid touching bone or heavy fat areas.

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. (Picture 1)

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

Clean the stainless steel probe and dry thoroughly after each and every use. (Picture 4)

Do not use the unit in the rain. It is not waterproof. (Picture 3)

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. (Picture 3)

Do not use stainless steel probe in 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 water while cleaning.

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

LIMITED NINETY DAY WARRANTY

Maverick Industries Inc. warrants the Redi Chek® Roast Alert/3 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 Redi Chek® Roast Alert/3 to Maverick's National Service Center located as follows:

Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837

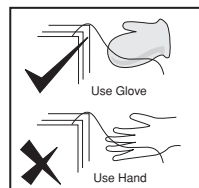
Telephone: (732) 417-9666

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

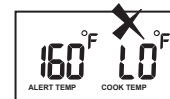
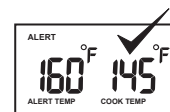
Do not send any parts or product to Maverick without calling and obtaining a Return Authorization Number and instructions.

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 Redi Chek® Roast Alert/3 has been tampered with.

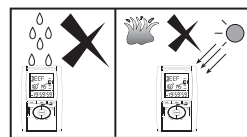
This warranty gives you specific legal rights and you may also have other rights which vary from state to state.



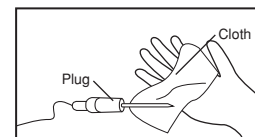
(Picture 1)



(Picture 2)



(Picture 3)



(Picture 4)