



**ET-11 Redi Chek
Direct+Connect
Roasting
Thermometer**

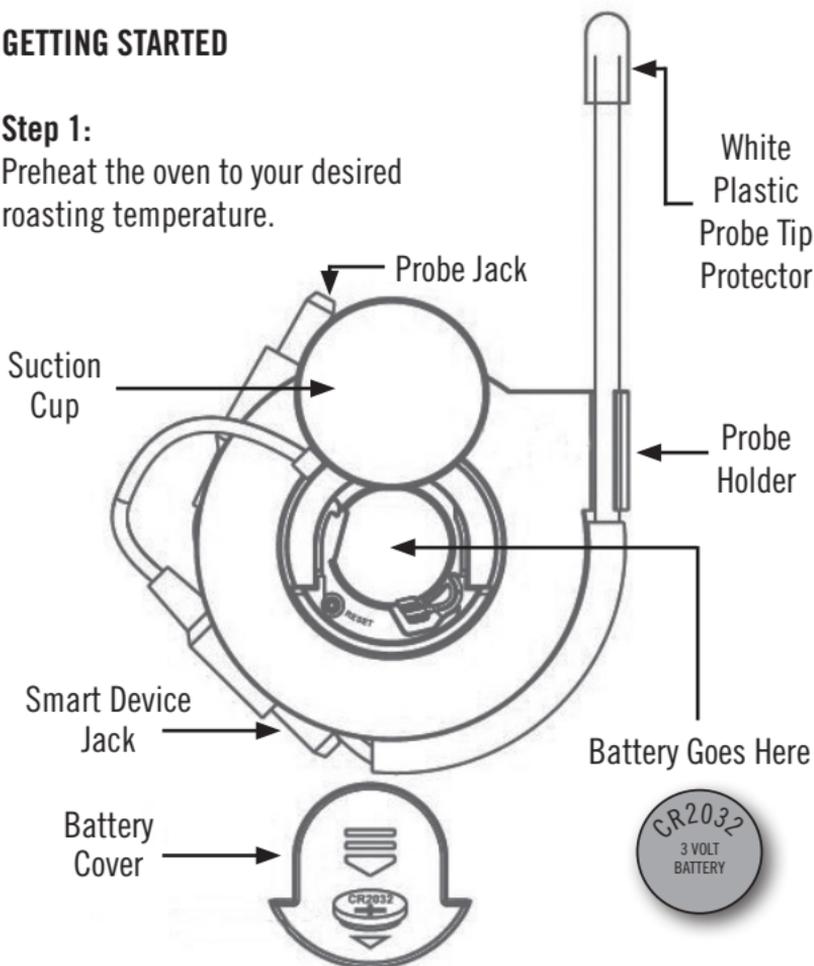
Thank you for selecting Maverick's **Redi Chek ET-11 Direct+Connect Roasting Thermometer**. Turn your iPhone, iPad, Android or Tablet into a roasting thermometer by following these simple instructions.

MAVERICK®

GETTING STARTED

Step 1:

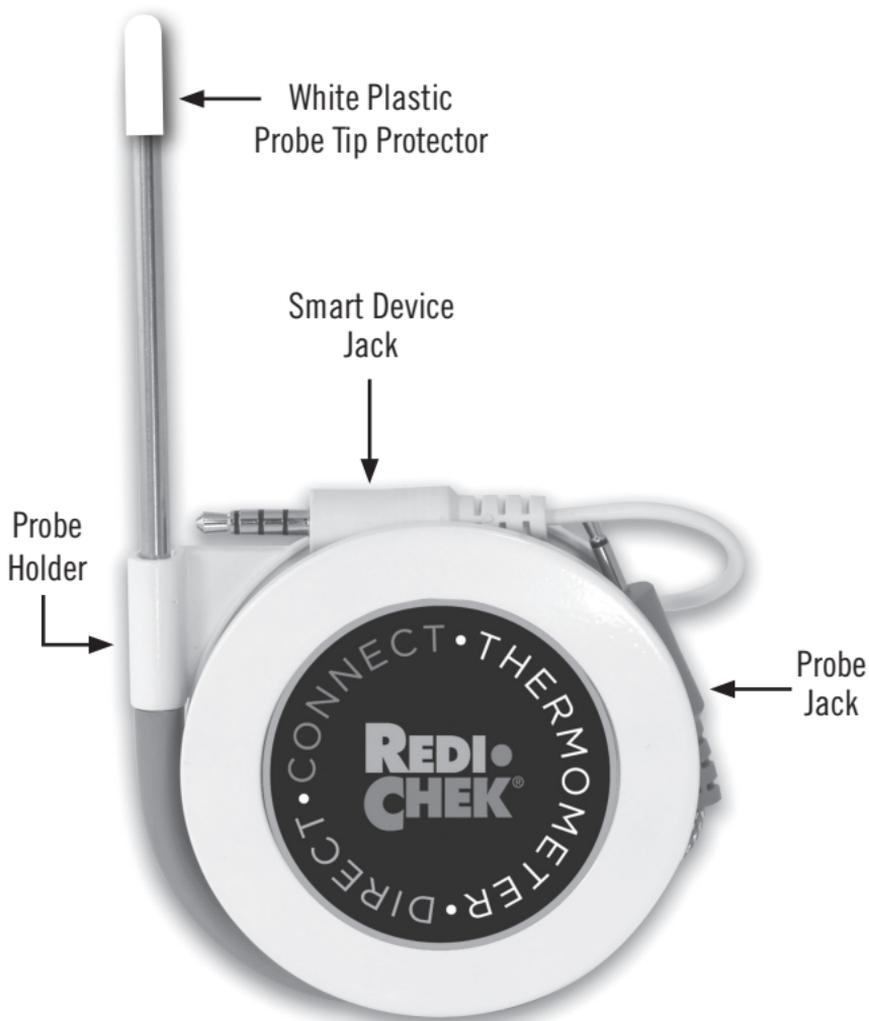
Preheat the oven to your desired roasting temperature.



**Back of the Redi Chek ET-11
Direct+Connect Roasting Thermometer (shown here)**

Step 2:

Slide off the **Redi Chek ET-11 Thermometer** battery cover as directed by the arrow. Insert the CR2032 battery (included), plus side up. Slide the battery cover back in place until it clicks.



**Front of the Redi Chek ET-11
Direct+Connect Roasting Thermometer (shown here)**

Step 3:

On your iPhone, iPad, Android or Tablet, go to the Apple App Store or Google Play Store to download the Free **RediChek ET-11** app. When searching for the app, make sure to type **RediChek** as one word. Once you have successfully downloaded the **RediChekET-11** app, open it.



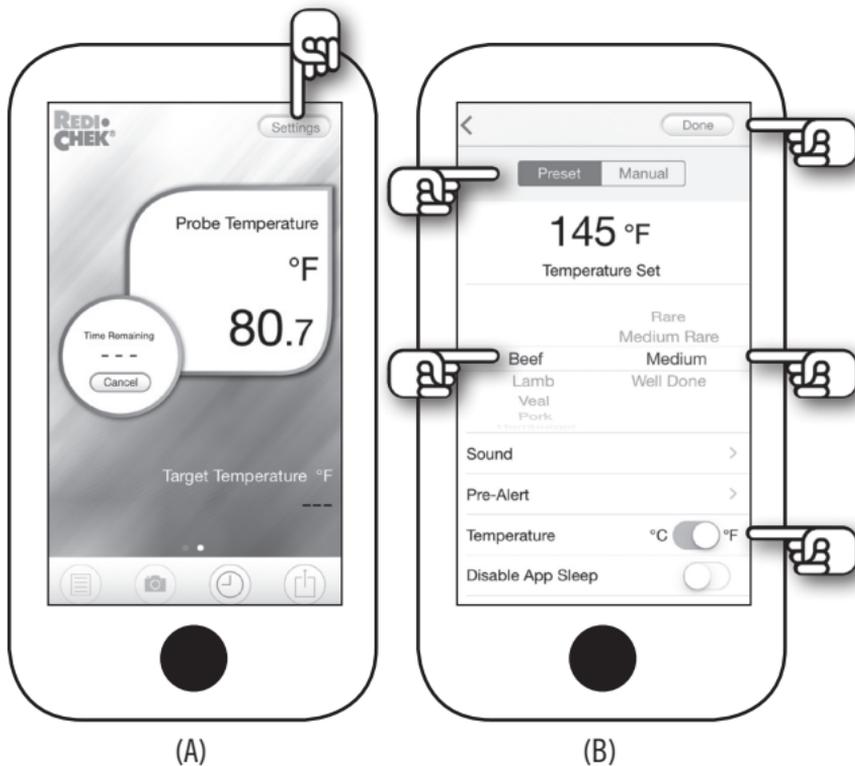
RediChekET-11 app icon

Step 4:

Plug the smart device jack securely into the port of your smart device. Now plug the probe jack securely into the port of the Thermometer base unit.

Step 5:

Now you are on the **Redi Chek ET-11** monitor screen (A). Press **Settings** in the upper right corner. Now you are on screen (B).



Step 6: (Preset Doneness Temperature Option)

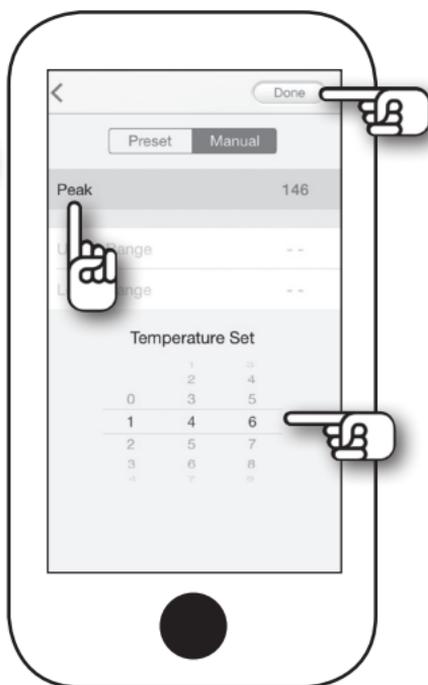
Tap **°C** or **°F** to set desired **Temperature** mode. You are now in **Preset** mode. Scroll down the left side of the screen to select the food to be cooked. Scroll down the right side of the screen to set temperature doneness. The **Temperature Set** will appear in the center of the screen. Tap **Done** in the top right corner.

Step 7: (Manual Doneness Temperature Option)

Tap **°C** or **°F** to set desired **Temperature** mode. Tap **Manual** which brings you to screen (C). Now press **Peak**. Under **Temperature Set**, scroll to set the desired doneness temperature. Tap **Done** in the top right corner.



(B)



(C)

Step 8:

Tap **Settings** in upper right corner of screen (A). You are now on screen (B). Tap **Sound**.



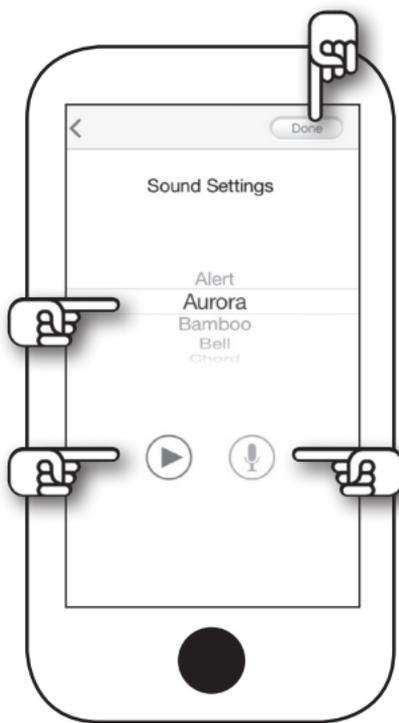
(A)



(B)

Step 9:

You are now on screen (E). Scroll through the preset **Sound Settings**. You can tap the arrow on the lower left side to listen to each sound. Select your preferred alert sound, then tap **Done** at the top right corner. To record your own voice as the alert, scroll down to **Customize 1** and tap the Microphone icon on the lower right side. Press **OK** then unplug the probe from your device. Tap the arrow to record your message, then press **Done** at the top right corner. Re-insert the probe securely into your device.



(E)

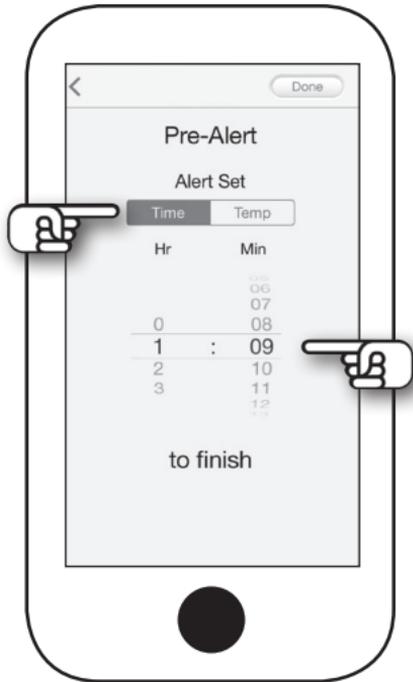
Step 10:

Now you are back on screen (B). Tap **Pre-Alert** to select the optional **Time** or **Temp Pre-Alert** signal.

You are now on the **Pre-Alert** screen (F). Tap **Time** then scroll to set hours / minutes you want to be alerted in advance of the finished set temperature.

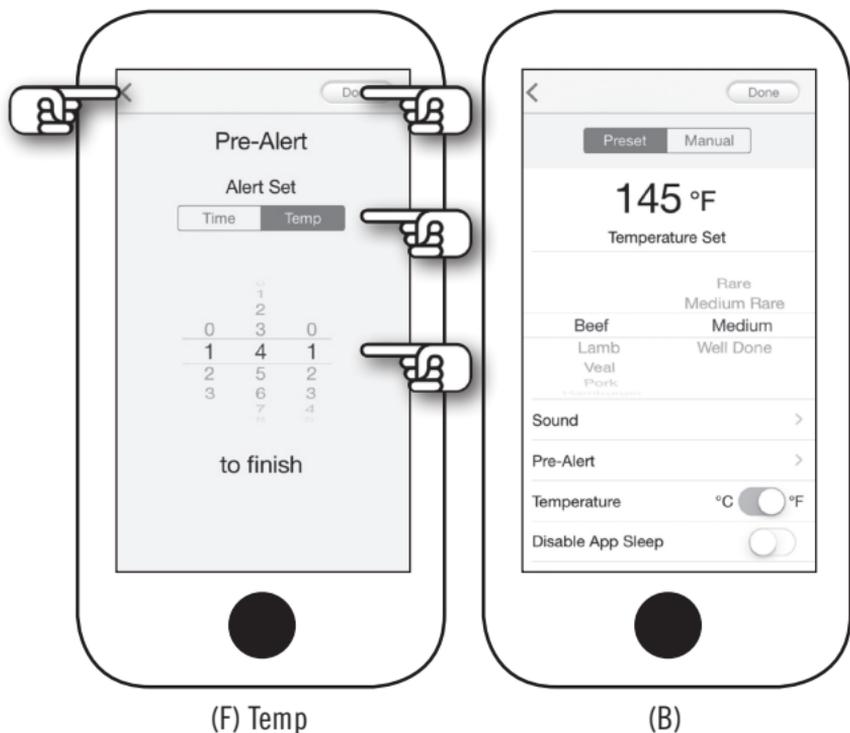


(B)



(F) Time

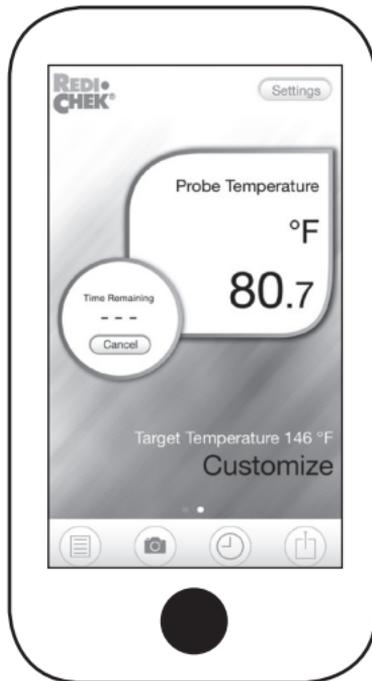
Now Tap **Temp**, then scroll to select how many degrees in advance of the set finished temperature you want to be alerted. Press **Done**. This will return you to **Preset** (screen B).



Note: To change or adjust the **Time** or **Temperature** settings, press the arrow on top left of screen to return to the Home Screen. Press **Cancel** in the center circle. Press **Settings** at top right corner to reset options.

Step 11:

Tap the arrow in the top left corner of your screen to return to the **Redi Chek ET-11** Home screen (A). You now are ready to cook! Remove the white plastic tip-protector from the metal probe. Insert the metal probe into the center of the meat before placing it into the oven. Leave the probe wire, the **Redi Chek ET-11** thermometer and your smart device outside the oven door. When the internal temperature of the meat reaches the programmed doneness / timer settings, the alert will sound on your smart device.



(A)

Cooking Photos, Notes & Sharing with Friends:

The **Redi Chek ET-11** give you the opportunity to maintain notes, maintain a history on your cooking experiences and take photos you can share with friends and family. You can access these features by tapping on the icons at the bottom of the **Redi Chek ET-11** Home screen (A). See call-outs below.



Important Redi Chek ET-11 Direct+Connect Roasting Thermometer Information

- Display cooking progress graph in real-time on your smart device by swiping the Home Screen to the right to monitor the Target Temperature and Time Remaining.
- For easy storage and mobility, wrap the probe wire around the base unit and snap the probe into its slot.
- Do not touch hot stainless steel probe or wire with bare hands. Always wear heat resistant gloves before removing probe and wire from food during or just after cooking.
- **ET-11** temperature range is 4°F to 392°F (20°C to 200°C).
- Clean the Food Probe by wiping it with a soft cloth and warm, soapy water. Do not immerse the Food Probe, Probe Jack, Probe Wire or Thermometer in water or dishwasher.

Cooking Tips

- When inserting the Food Probe, be sure the tip is not touching bone or resting in fat.
- For steaks and chops, insert the Food Probe from the side to the center.
- Allow meats to rest 3 to 5 minutes or longer before slicing to allow its flavorful juices time to redistribute throughout the meat.
- Meat continues to cook while resting. Final doneness temperature can increase 3 to 10 degrees.

Maverick Limited 90-Day Warranty

Maverick Industries, Inc. warrants this product 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 product 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 product has been tampered with. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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