INSTRUCTION MANUAL
MODEL #HD-32 PROFESSIONAL
REMOTE COOKING THERMOMETER

Introduction
Congratulations on your purchase of the Professional Remote Cooking Thermometer, a programmable radio frequency food thermometer. You will now be able to remotely monitor the time and temperature of food cooking on your grill from anywhere, even in your home.

Components
1. 1 - receiver unit
2. 1 - transmitter unit
3. 1 - detachable stainless steel probe sensor

Receiver Features
- LCD (Liquid Crystal Display) – Displays all icons, temperature and timer. The backlight will flash Blue once the temperature increases 10F, will change to Green when the temperature is within 15F of the set temperature and will turn Red when it reaches the set temperature. See LCD diagram for detailed information.
- CLIP – Battery compartment clip allows you to be mobile. Clip the receiver unit to belt.
- BATTERY COMPARTMENT – Holds 2 AAA batteries (included)

Buttons
1. MODE – Press to select thermometer or timer mode. Press & hold for 2 seconds to register with the transmitter.
2. HR – In timer mode, press to set hour. Press & hold for 2 seconds, the hours will increase 10 hours per second. In thermometer mode, press to increase the temperature value. Press & hold for 2 seconds, the temperature value will increase 10 degrees per second.
3. ON-OFF/°F-°C – Press and hold for 2 seconds turns receiver functions on and off. In thermometer mode press to select temperature readings in Celsius or Fahrenheit.
4. MIN – In timer mode, press to set minutes. Press & hold for 2 seconds, the minutes will increase 10 minutes per second. In thermometer mode, press to decrease the temperature value. Press & hold for 2 seconds, the temperature value will decrease 10 degrees per second.
5. MEAT – In thermometer mode, press to select meat type, PROG (program), GBEEF (ground beef), GPOUL (ground poultry), BEEF, VEAL, CHICK (chicken), PORK, POULT (poultry), LAMB & FISH. In Timer mode switches between hour/minute timer to a minute/second timer and back.
6. START STOP – In timer mode, press to start or stop the timer.
7. TASTE – In thermometer mode, select the meat taste level, RARE, MED RARE, MEDIUM, MED WELL and WELL DONE.

LCD Diagram

Transmitter Features
- Stand – Fold up stand for easy storage.
- BATTERY COMPARTMENT – Holds 2 AAA batteries (included).
- Plug in for stainless steel probe sensor

Buttons
1. ON-OFF/°F-°C – Press and hold for 2 seconds turns transmitter on and off. Press to select temperature readings in Celsius or Fahrenheit.

Registration Procedures
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 Professional Remote Cooking Thermometer needs the receiver to register the radio frequency signal from the transmitter.

Auto Off feature:
The receiver will turn off automatically if it hasn’t receive the temperature signal from the transmitter for more than 30 minutes. A beep will sound for one minute before it shuts down. However, the Auto Off feature will be automatically disabled if the timer is running.

Using the Timer
Count down
1. Press MODE to select timer mode. The upper display will show a small MEAT and a meat type such as BEEF.
2. Press MEAT to select meat type. PROG (program), GBEEF (ground beef), GPOUL (ground poultry), BEEF, VEAL, CHICK (chicken), PORK, POULT (poultry), LAMB & FISH. In Timer mode switches between hour/minute timer to a minute/second timer and back.

Note: The temperature displayed to the right of the actual meat temperature PROBE TEMP will show the backlight will turn red.
3. To stop the countdown process, press START/STOP button. The “ST” becomes solid.
4. Press HR & MIN buttons together to clear the setting back to 0:00.

Measure meat temperature to USDA doneness temperature range
1. Press MODE to select thermometer mode. The upper display will show a small MEAT and a meat type such as BEEF.
2. Press MEAT to select meat type. PROG (program), GBEEF (ground beef), GPOUL (ground poultry), BEEF, VEAL, CHICK (chicken), PORK, POULT (poultry), LAMB & FISH. In Timer mode switches between hour/minute timer to a minute/second timer and back.

Note: The minimum setting for the timer is 1 minute. When the timer counts down below 1 hour 1:00 the display will change to 59'59" advising 59 minutes 59 seconds. The seconds will be shown counting down then. When the countdown reaches 0'00" the timer starts counting up and it will beep for 60 seconds. The timer and “ ” will blink. Press the START/STOP button to stop beeping. When the count up reaches
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 transmitter and receiver with damp cloth. Do not immerse either in water.

LIMITED NINETY DAY WARRANTY
Maverick Industries Inc. warrants the Professional Remote Cooking 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 Professional Remote Cooking Thermometer to Maverick’s National Service Center located as follows:
Maverick Customer Service
94 Mayfield Ave.
Edison NJ 08837
www.maverickhousewares.com
Telephone: (732) 417-9666

HELPFUL HINTS
If the receiver or/and the transmitter display 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 wire has shorted out either through moisture or heat damage. Do not immerse the probe in water while cleaning.
Do not allow the probe or probe wire to come into contact with flames. If cooking with grill cover closed, only use medium or low heat.
If the probe becomes defective within 90 day warranty period please return defective probe to address below along with return address and we will send you new probe no charge.
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.
Keep the stainless steel probe sensor and wire away from children.
Clean the stainless steel probe and dry thoroughly after each and every use.

Replacement Probes
To purchase, out of warranty, stainless steel replacement probes please mail us a check to the address below and specify probe type:
HD-32 Food Probe $12.00/ea
All prices include shipping & handling. NJ residents add 7% sales tax.
Attn Customer Service
Maverick Industries, Inc.
94 Mayfield Ave.
Edison NJ 08837