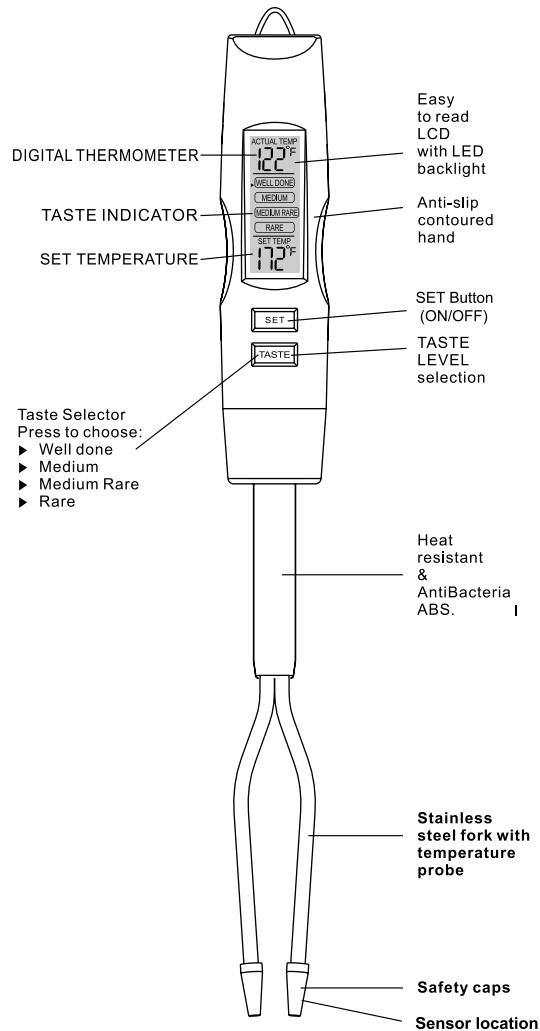


DIGITAL GRILLING FORK



Introduction

The ET-54 Digital Grilling Fork is an innovative food thermometer that accurately indicates the doneness of cooked meats and poultry during the cooking process. The fork measures the temperature of the food through its sensory tip and electronically sends this reading to the LCD.

Battery installation:

- 1) Lift up and open the battery cover on the back of the handle.
- 2) Insert 2 fresh AAA batteries noting the polarity.
- 3) Close the battery cover.

Simplified Instructions for use:

- 1) Press the SET button to turn on the LCD. The fork will turn off automatically after 10 minutes. Previous settings will be stored.
- 2) Select TASTE by pressing TASTE button. An arrow will point to WELL DONE, MEDIUM, MEDIUM RARE or RARE from the left side of LCD. Below the TASTES on the LCD the corresponding SET temperature is displayed. Example: Well Done - 160 °F will be displayed.
Note: Not all meat types have all TASTE options. Example: Chicken only has WELL DONE.
- 3) Press the SET button once to get the set temperature to flash. Press the SET button again to raise temperature one degree or hold the SET button and the temperature will increase 10 degrees per second. Example: 172 °F
- 4) Grasp the thermometer fork firmly with one hand and insert the tips of the fork into the thickest portion of the food (try to avoid touching bone or heavy fat areas). Note: Only the left tip has a temperature sensor in it.
- 5) Hold in position for a few seconds and watch as the temperature rises.
- 6) Once the set taste is reached the temperature display will flash and the unit will beep alerting you that your meat is done.
- 7) If desired, insert the tips in different places to ensure that the temperature is even throughout the food.
- 8) Remove from food and clean according to instructions. Caution: After use, allow the tips to cool for 60 seconds before touching.

Temperature Chart

Beef	Well Done	160° F
Beef	Medium	145° F
Beef	Med Rare	135° F
Beef	Rare	125° F
Veal	Well Done	160° F
Veal	Medium	145° F
Lamb	Well Done	160° F
Lamb	Medium	145° F
Lamb	Med Rare	135° F
Pork	Well Done	160° F
Pork	Medium	145° F
Chicken	Well Done	160° F
Turkey	Well Done	160° F

To destroy harmful bacteria like Salmonella and E Coli the USDA recommends the following minimum internal temperatures:

(Beef, Veal, Lamb Steaks & Roasts and Fish) to be 145 °F
(Egg Dishes, Pork and Ground Beef, Veal & Lamb) to be 160 °F
(Turkey, Chicken & Duck Whole, Pieces & Ground) to be 165 °F

Other features:

LED backlight is turned on every time either SET or TASTE buttons are pushed.

You can change from Fahrenheit to Celsius by opening the battery door on the back of the unit and sliding the switch from F to C.

Helpful hints:

It may take 15-20 seconds for the sensory tip to heat up during initial insertion into food. Once tip is warm and multiple insertions are made into food the temperature response will be quicker.

False readings can accidentally be obtained by touching bone or fat pockets within food; by pushing the tips too far through the food, or not in far enough. Take multiple readings to be sure.

Thin foods (under 1/2 inch) are very difficult to measure properly as they tend to cook through fast. Always insert tips into thickest part of food realizing thin sections will be cooked faster.
Not Intended for Use by Persons ages 12 and Under

Limited Ninety Day Warranty:

This Digital Grilling Thermometer is warranted by Maverick Industries, Inc. to be free from defects in materials and workmanship for a period of ninety (90) days from date of initial use, considered to be not more than thirty (30) days after date of purchase. In the event of any claim under this limited warranty Maverick Industries, Inc. will repair or replace at its sole option any unit or part(s) thereof, provided such units or part(s) are sent prepaid to the Customer Service Department Maverick Industries, Inc. 94 Mayfield Ave. Edison NJ 08837.

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