



BAR-B FORK™ INSTRUCTIONS • MODEL ET-53

INTRODUCTION

Bar-B Fork™ is the newest and most innovative electronic food thermometer that accurately indicates the food temperature numerically and identifies food doneness in "easy reference" gradients: FROZEN, THAW, RARE, MEDIUM, WELL and / or COOKED (for pork & poultry). Bar-B Fork™ is a reliable kitchen utensil that works with all beef, poultry, pork and fish steaks. It also works with any cooking method such as grilling, roasting and microwave cooking.

BAR-B FORK™ BY MAVERICK® COMPLETE INSTRUCTIONS FOR USE:

- Grasp the Bar-B Fork™ firmly with one hand while resting your thumb lightly on the "Press" area. Do not depress.
- Insert the tip of the thermometer into the thickest portion of the food. (Try to avoid touching bone or heavy fat areas.)
- Hold in position for a few seconds.
- Then, press and hold the "Press" button for a second or two and release as you see the "easy reference" display come on. The unit will then finish computing the temperature to within 2°F and beep four times to indicate a "locked" reading. Remove from food.
- If desired, repeat the procedure several times in different places to ensure that the temperature is even throughout the food. (Wait 15 seconds until the prior "locked" reading unlocks before re-measuring.)
- Remove from food, and clean according to instructions.

UNIQUE FEATURES

- There are six "easy reference" levels to indicate the extent to which the food has been cooked. The temperature range corresponding to each level is as follows:

FROZEN	- Under 40°F	Under 4.5°C	Food is very cold.
THAW	- 40°F - 120.9°F	4.5°C - 49.5°C	Food is cold to warm.
RARE	- 121°F - 129.9°F	49.6°C - 54.5°C	Food is approaching RARE.
MEDIUM	- 130°F - 138.9°F	54.6°C - 59.5°C	Food is approaching MEDIUM.
WELL	- 139°F - 173.9°F	59.6°C - 79.0°C	Food is approaching WELL.
COOKED	- 174°F - 239°F	79.1°C - 115°C	Pork or poultry is COOKED.

These levels are deliberately broad and are generally on the low end of customary temperatures associated with RARE, MEDIUM or WELL. This is intentional, so you do not overcook the food. With experience you can determine the precise temperature for your taste and preference. These indicators will appear below the numerical read-out on the LCD screen. The U.S.D.A. recommends the minimum internal temperature for ham and fresh ground beef, veal, lamb, pork reach 160°F to destroy harmful bacteria like Salmonella and E. Coli. Beef, veal, lamb, fresh pork (roasts, steaks, chops) and poultry must reach minimum internal temperature of 170°F.

CLEANING AFTER USE

- Allow the tip to cool for ten seconds before touching it as it may be hot.
- Wipe with a damp, soapy cloth or sponge.
- Dry it. Make sure it is completely dry after cleaning.
- Caution - Do not immerse in water or any liquid!

BATTERY REPLACEMENT

Bar-B Fork™ is powered by a replaceable 1.5 volt alkaline battery (LR44 / A76 or equivalent), which will last for two years.

- To replace the battery, pull off the battery cap on the top of Bar-B Fork™ and remove the old battery, noting its polarity. Insert the new LR44 / A76 battery.

HELPFUL HINTS

- You may wish to remove food from the barbecue grill, refrigerator, conventional oven, or microwave oven before testing.
- Always clean the Bar-B Fork™ before and after each usage to prevent cross contamination.
- If desired, test the food in several places to ensure that the new temperature is even throughout the food.

LIMITED NINETY DAY WARRANTY: This Bar-B Fork™ product 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 freight prepaid to the Customer Service department, Maverick Industries, Inc., Bar-B Fork™, 94 Mayfield Avenue, Edison, NJ 08837.

COPYRIGHT 2003 MAVERICK INDUSTRIES, INC.