



**BAR•B  
CHEK®**

# Digital BBQ Fork

## Biggest barbecue fork! With all the features!

This ingenious electronic fork accurately indicates the doneness of cooked meat (beef, lamb, pork), and poultry (chicken & turkey). Now you can put aside any worries of undercooking chicken or overcooking beef. Simply insert the prong into the meat to measure the internal temperature. The fork can be preset for your desired doneness. When it is reached, the fork signals with a continuous beeping sound and flashing display. It also lets you know how you're coming along at a glance and helps meal planning.

### To install battery:

Open the battery door at the back of the handle. Insert two AAA batteries, positioning the (+) and (-) polarity signs as indicated.

### To turn on:

Press the "MEAT" button. After the short beep, the thermometer fork is ready to use.

### To select the meat you are cooking:

To select the kind of meat you want to measure, press the "MEAT" button again until the red LED light matches the kind of meat you are cooking. Each press will change the display in the following sequence:

**BEEF** then **LAMB** then **PORK** then **CHICKEN/TURKEY**  
then **NONE**. And then the sequence repeats.

## TO MEASURE THE TEMPERATURE OF MEAT:

### Important how-to guidelines:

Always take your reading in the thickest available portion of meat. Thin portions of meat are difficult to measure since they tend to cook through very fast. Try to get the tips of the fork into the thickest center. If the tips are pushed through too far, or touch the bone or fat portion of the meat they can register too hot; if the tips are not pushed in or if the surface of the meat is cold the reading can be too low. Take a second reading to ensure accuracy. Allow 8-10 seconds for the first reading to let the tips warm up, then take another reading in a nearby area and allow 5 seconds.

### Simplified procedure:

- Push the tips of the fork evenly into the center of the thickest portion of your meat (avoid touching bone or heavy fat area).
- Make sure two tips are pushed at least 1/2" deep into the meat or there will not be accurate reading.
- Hold it in position and wait for 6 to 10 seconds to heat the tips fully and evenly measure the temperature.
- Repeat reading in a nearby area to confirm.

## TO SELECT COOKED TEMPERATURE:

Press the "TASTE" button and you can select the doneness that you desire. When the meat reaches the desired temperature you will hear a continuous beeping sound and the digital display will be flashing. Please refer to the temperature chart below:

Cooking temperature chart: °F

	Beef	Lamb	Pork	Chicken & turkey
Well done	171°F	171°F	171°F	180°F
Medium	160°F	160°F	160°F	n/a
Med. Rare	145°F	151°F	n/a	n/a
Rare	140°F	n/a	n/a	n/a

(n/a = Not Advised)

## AUTO SHUT OFF:

The fork will automatically turn off in 10 minutes if no buttons are pushed.

## CARE & SAFETY:

Do not touch the stainless steel portion of the fork during or right after measuring temperatures since it will be hot.

This fork is not waterproof. Do not put it in the dishwasher or immerse in any liquid. Water will damage the electronic parts.

To clean, wipe tips with a damp soapy cloth, rinse off tips and then dry.

Do not expose the handle to extreme high or low temperatures as this will damage the electronic parts inside.

Do not leave the fork inserted in food during cooking.

Remove the batteries if stored for more than 3 months.

Replace the protective fork tip caps during storage to avoid injury and keep the points sharp.

## CAUTION:

**FORK TINES ARE SHARP!**  
**KEEP OUT OF REACH OF CHILDREN**

## LIMITED WARRANTY

Maverick Industries warrants this product to be free of defects in parts, materials and workmanship for a period of 90 days, from date of purchase. Upon return of the product prepaid to Maverick Industries, 94 Mayfield Avenue, Edison NJ 08837, we will repair or replace it at our option free of charge.

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Edison, NJ 08837 USA