

# INSTRUCTION MANUAL MODEL XR-50 EXTENDED RANGE WIRELESS BBQ & MEAT THERMOMETER

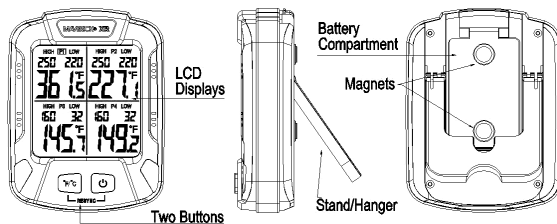
## Introduction

Congratulations on your purchase of the **MODEL XR-50 EXTENDED RANGE WIRELESS BBQ & MEAT THERMOMETER**, a programmable radio frequency food thermometer. You will now be able to remotely monitor the temperature of grilling food and the temperature inside your grill from up to 500 ft away.

## Components

- 1- Receiver unit – smaller unit
- 1- Transmitter unit – larger unit
- 1- 2 detachable stainless steel 6” long food probes
- 1- 2 detachable stainless steel 3” long bbq probes with clips
- 4- AAA batteries.

## Receiver Features



LCD (Liquid Crystal Display) – Displays all icons, temperature for all 4 probes  
 BATTERY COMPARTMENT – Holds 2 AAA batteries.  
 STAND/HANGER – Swings out and allow you to stand the receiver on tabletop or hang.  
 MAGNETS

## Buttons

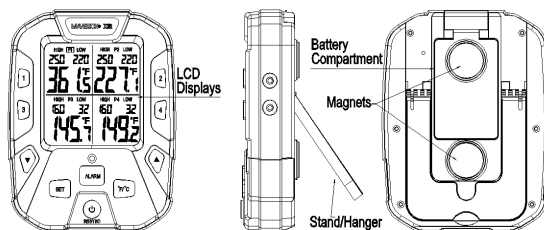
°F/°C – Press and hold for 2 seconds to switch between Fahrenheit or Celsius display.

⏻ – Press to turn the unit on. Press and hold for 2 seconds turn off receiver.

Resync – Press °F/°C and ⏻ button together to resync

**Pressing any button turns on the LCD back light for approximately 10 seconds.**

## Transmitter Features



LCD (Liquid Crystal Display) – Displays all icons, temperature for all 4 probes

BATTERY COMPARTMENT – Holds 2 AAA batteries.

STAND/HANGER – Swings out and allows you to stand the receiver on tabletop or hang.

MAGNETS – Allows you to affix to any magnetic surface

Temperature range of probe: 14°F to 572°F (-10°C to 300°C)

## Buttons

Probe Buttons 1,2,3,4 – Press any button twice to set the High and Low Alarm temperatures. A long press (2 seconds) in Alarm mode turns off the Alarm for that probe. (Example: long press button 1 turns off alarm for probe 1)

Down / UP – Press to lower or raise the Alarm temperatures

Alarm – Press to activate or deactivate the Alarm mode for All probes.

Set – Press to lock in High/Low Alarm temperature.

°F/°C – Press to switch between Fahrenheit or Celsius display.

⏻ / Resync – Press to turn the unit on or off. Press and hold for 2 seconds to re-sync with the receiver.

**Pressing any button turns on the LCD back light for approximately 10 seconds.**

## Installing batteries

Open the battery compartment of the receiver and transmitter by pulling the hinged battery door off at the very top of the units. Insert two “AAA” batteries with correct polarity. Align the battery door and snap the hinge shut at the top.

## Insta-Sync Technology

With both units off sync the receiver with the transmitter by pressing the power button on the receiver and then the transmitter or the transmitter and then the receiver. It does not matter what order.

Resync the transmitter to the receiver by pressing and holding the resync button for 2 seconds.

Resync the receiver to the transmitter by pressing and holding the °F/°C and power button together for 2 seconds.

## Loss link alarm

Loss of signal alarm will be silent flashing after 48 seconds on the receiver and will flash silently for 3 minutes before becoming audible alarm. This gives the receiver a few minutes to resync before notifying you, which makes the receiver more convenient to use when close to the receiver’s range limit.

## Set up the unit

The XR-50 4 Probe Extended Range BBQ Thermometer comes with 2 waterproof 3” long hybrid meat/bbq probes and 2 waterproof 6” long hybrid probes.

Insert probe jacks into their corresponding color plug ins on the larger transmitter unit.

Press the power button on the transmitter and then press it on the receiver. You can also turn the receiver on first and then the transmitter.

Wait for the temperatures that will be displayed on the transmitter also appear on the receiver.

## Set Alarm temperatures on the transmitter.

Alarms for Probe 1 and 2 set at the factory for monitoring a smoker with High of 250 F and Low of 220 F. Probes 3 and 4 are set at the factory to monitor a meat with High of 160 F and Low of 32 F (so the Low alarm alert is bypassed)

Press PROBE 1,2,3 or 4 button and the probe temperature will flash for that probe and the square around the P# will also flash.

Press that same button and the HIGH temperature alert will flash.

Press ▲ or ▼ to RAISE or LOWER the high temperature alert

Press SET to lock the new high temperature alert in and then the low alert temperature alert will flash.

Press ▲ or ▼ to RAISE or LOWER the low temperature alert

Press SET to lock the new low alert temperature in. Nothing will be flashing.

Note: If you want to set only the high temperature alert for a meat then instead of pressing ▲ or ▼ to RAISE or LOWER the LOW temperature alert press the PROBE button again. The low temperature alert will automatically go to 32 F. Press SET to lock it in.

Repeat for the other 3 probes.

Press the ALARM button to turn on the alerts for all probes.

In ALARM mode press & hold the PROBE 1,2,3 or 4 button to disable the alarm for that probe ONLY.

Pressing ALARM again will also disable ALL of the probe alarms.

Note: Programmed alerts will be remembered when the device is turned off.

## Set up the grill

Place meat on the grill rack.

Insert 6" food probe sensor into the center of thickest portion of the meat. Avoid touching bone or heavy fat areas.

Clip one of the 3" bbq probes to grill rack to monitor grill temperature using the provided clip. We recommend placing the probe about two inches away from the meat for most accurate reading.

Position the probe sensor wires so they will not come into contact with flames and exit the grill without being pinched/ crushed by the cover.

Stand/ hang the transmitter away from heat source of grill. DO NOT put transmitter on closed cover or under the cover. The transmitter is water proof for use in rain when all four probes are installed but should not be immersed in water.

## Helpful Hints

**If the receiver and the transmitter display LL.L or HH.H instead of the probe temperature the probe has reached a temperature outside of it's useful range. If the reading is HH.H remove the probe from the bbq/grill and, wait for probe to reach room temperature. You should also probably cool your bbq/grill down! If LL.L is displayed while the probe is inserted into a piece of meat it's likely the meat is below 32 F. You can give your meat time to warm up or remove the probe and let it come to room temperature. If LL.L or HH.H is still displayed, after taking these actions, it is likely the internal probe wire has shorted out either through moisture or heat damage.**

Do not allow the probe or probe wire to come into contact with flames.

Within the warranty period, return defective probe to address below along with return address and we will send you a replacement probe at no charge.

Note on reading meat temps: 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 sensors or wires during or just after cooking.

Do not touch with bare hands.

Keep the stainless steel probe sensors and wires away from children.

Clean the stainless steel probes and dry thoroughly after each and every use.

Do not use the receiver in the rain. The transmitter is water resistant when all 4 probes are installed but not water tight. Do not immerse in water.

Do not expose the plugs of the stainless steel probes or the plug in holes of the transmitter to water or any liquid.

This will result in a bad connecting and faulty readings.

Do not expose the receiver or transmitter to direct heat or surface.

Do not use stainless steel probes in microwave oven.

**The Barbecue Thermometer registers temperatures as low as 14 °F (-10 °C) and as high as 572 °F (300 °C).**

**LL.L will be displayed below 14°F and HH.H will be displayed above 572 °F. Do not use the stainless probe sensor above 572 °F. Doing so will deteriorate the wire.**

Not Intended for Use by Persons ages 12 and Under.

## Cleaning

Always wear a heat resistant glove to touch the stainless steel probe sensors or wires during or just after cooking.

Do not touch with bare hands.

Keep the stainless steel probe sensors and wires away from children.

Wash the metal probe tips with hot soapy water and dry thoroughly.

Wipe the transmitter and receiver with damp cloth. Do not immerse either in water.

## LIMITED 1 YEAR WARRANTY

Maverick Industries Inc. warrants the XR-50 Thermometer to be free of defects in parts, materials and workmanship for a period of 1 year, from date of purchase. Should any repairs or servicing under this warranty be required, contact Maverick Customer Service by email or mail for instruction on how to pack and ship the XR-50 Thermometer to Maverick's National Service Center located as follows:

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Maverick Customer Service

94 Mayfield Ave.

Edison NJ 08837

Telephone: (732) 417-9666

email: [help@maverickhousewares.com](mailto:help@maverickhousewares.com)

Do not send any parts or product to Maverick without 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 XR-50 Thermometer has been tampered with.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

## Replacement Probes

In warranty stainless steel probes will be replaced free of charge.

To purchase, out of warranty, replacement probes please mail us a check to the address below and specify probe type:

**PR-50F 6" Food Probe**

\$12.00 / ea

**PR-50BBQ 3" Barbecue 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