

Introduction

The ET-101 Bar B Claw Thermometer is an innovative food thermometer that accurately indicates the doneness of cooked meats and poultry during the cooking process. The Bar B Claw Thermometer measures the temperature of the food through its sensory tip and electronically sends this reading to the LCD.

Battery installation:

- 1) Unscrew 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 USDA Temperature Mode:

- 1) Press the ON/OFF/MEAT button to turn on the LCD. The Bar B Claw Thermometer will turn off automatically after 5 minutes if no buttons are pushed. Previous settings will be stored.
- 2) Select a MEAT by pressing ON/OFF/MEAT button again. An arrow will point to the meats printed around the edge of the LCD.
- 3) Select a TASTE by pressing TASTE button. An arrow will point to W. DONE, MEDIUM, M. RARE or RARE from the left side of LCD. For each corresponding Meat and Taste there is a temperature. See USDA Temperature Chart.

Note: Not all meat types have all TASTE options. Example: Chicken only has WELL DONE.

- 4) Grasp the Bar B Claw Thermometer firmly with one hand. Slide the food onto the spatula. Pull the trigger with index and middle fingers so the claw pivots and the thermometer probe tip pierces meat. Note: You should pierce into the thickest portion of the meat (try to avoid touching bone or heavy fat areas).
- 5) Hold in position for a few seconds and watch as the temperature rises. If the meat temperature meets or exceeds your set temperature the unit will give an audible alert (beep).
- 6) If desired, insert the tip in different places to ensure that the temperature is even throughout the food.
- 7) Repeat quickly on multiple pieces of meat.

Simplified Instructions for use SET Mode:

- 1) Press the ON/OFF/MEAT button to turn on the LCD. The Bar B Claw Thermometer will turn off automatically after 5 minutes if no buttons are pushed. Previous settings will be stored.
- 2) Select SET by pressing ON/OFF/MEAT button again. An arrow will point to the meats printed around the edge of the LCD. When arrow points to SET stop.
- 3) While the set temperature is flashing press and hold the TASTE button to change the set temperature to your desired temperature. Range allows 110° F to 185° F.
- 4) Grasp the Bar B Claw Thermometer firmly with one hand. Slide the food onto the spatula. Pull the trigger with index and middle fingers so the claw pivots and the thermometer probe tip pierces meat. Note: You should pierce into the thickest portion of the meat (try to avoid touching bone or heavy fat areas).

5) Hold in position for a few seconds and watch as the temperature rises. If the meat temperature meets or exceeds your set temperature the unit will give an audible alert (beep).

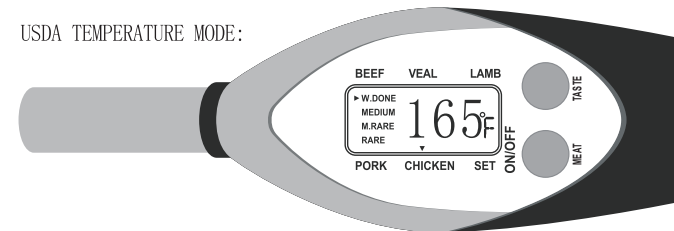
6) If desired, insert the tip in different places to ensure that the temperature is even throughout the food.

7) Repeat quickly on multiple pieces of meat.

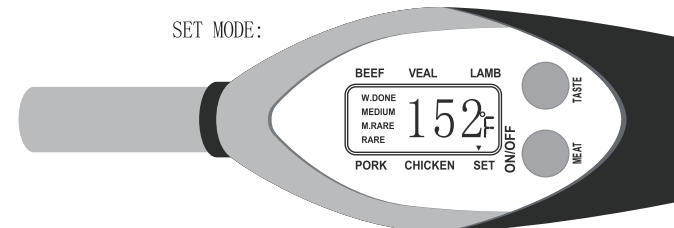
USDA Temperature Chart

	BEEF	LAMB	VEAL	PORK	POULTRY
Rare	125°F				
Med/R	135°F	135°F	135°F		
Med	145°F	145°F	145°F	145°F	
Well	160°F	165°F	165°F	160°F	165°F

USDA TEMPERATURE MODE:



SET MODE:



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 ON/OFF/MEAT or TASTE buttons are pushed.

You can change from Fahrenheit to Celsius by sliding the switch on the bottom of the handle from F to C.

Helpful hints:

It may take 10-15 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 tip into thickest part of food realizing thin sections will be cooked faster.

Not Intended for Use by Persons ages 12 and Under

Cleaning

The stainless steel spatula is removable. Press the spatula slide switch towards the spatula and pull the spatula from the unit. Wash the spatula with hot soapy water and dry thoroughly. To insert press the spatula slide switch towards the spatula and push the spatula into the spatula slot of the unit.

Wash the B Bar Claw probe tip with hot soapy water and dry thoroughly.

Do not immerse the Bar B Claw Thermometer in water while cleaning.

Wipe the electronic handle with damp cloth. Do not immerse in water.

Limited Ninety Day Warranty:

This Bar B Claw 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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