



Want to know the secret of cooking great meat, exactly the way you like it?

Chefs will have all sorts of credible ways of calculating cooking times, by weight, size, temperature, time etc.

All are variable indicators that mean the calculation is doomed for inaccuracy!

There are many things that influence the outcome, bone in/out, rolled, thick high cut, or long skinny cut, temperature of the meat before cooking, fat ratio of the meat, cooker temperature, average humidity inside the chamber, how many times the doors was opened, the list goes on.

Forget all the above and Cheat!

There is only one thing that matters!

Temperature!



Not of the cooking appliance but the actual meat itself.

It's a basic science that whatever the **internal meat temperature is dictates the level of 'doneness'**.

For example, so if the temperature inside a piece of beef is 72c its basically well done and then it works back from there to rare.

Now you could run around every 10 minutes sticking a thermometer in the piece of the meat which would be crazy, it's a waste of time and every time you open the door/lid of the cooking appliance you lose heat and moisture.

What you need is something you can keep in the meat that sends the temperature to mobile handheld device so you can kick back and **relax**.

We have found through extensive testing that the Maverick ET72 is the best value reliable high quality easy to use cooking thermometer available.

After a professional cooking and food career of over 20 years my single biggest tip I can give any cook or chef is.. GET ONE OF THESE! , they are so easy to use. Turn's an average BBQ or Roast cook into a 5 star chef!

ORDER NOW, Click Here, or hold 'Ctrl & Click'

<http://stores.ebay.com.au/kamadocookersaustralia>

More detailed Information is on the following pages.



The **Maverick ET-72 Redi-Chek® Remote Cooking Thermometer**

Is a programmable radio frequency food thermometer and timer specially designed for cooking meat in an oven or on a grill.

A remote sensor/transmitter monitors the temperature of the meat and transmits it up to 100 feet to the displaying receiver so that you can view it from virtually anywhere in your home. When you're entertaining (or just cooking for the family), the ET-72 can make life a little easier for you.

That's because while you're away from the oven or grill tending to your guest's needs, the ET-72 is minding the cooking and getting ready to tell you when your meat is done. Your days of running back and forth between guests and oven or grill, hoping that you haven't waited too long and overcooked the meat, will be history.

The ET-72 Redi-Chek Remote Cooking Thermometer from Maverick consists of two separate units plus a 8.5-inch stainless steel temperature probe on a 39-inch stainless steel wire.

The wireless sensor/transmitter has a plug for the probe plus its own food temperature display. You place the transmitter in a location near the oven or grill but away from direct heat.

The portable monitor and receiver unit simultaneously displays the current and target food temperatures. It also has a countdown/count-up timer. You can use the timer and temperature modes at the same time.

On the transmitter, the internal food temperature is displayed in °F in digits about 7/16 inch tall. On the receiver, the internal food temperature is displayed in your choice of °F or °C in digits about 9/16 inch tall. Target food temperature digits and timer digits on the receiver are a little smaller.

Different types and cuts of meat and poultry often make it difficult to determine the correct temperature and length of cooking time. But now the Redi-Chek ET-72 not only makes this task easy but also tells you when your food is done, even when you're away from the oven or grill tending to the needs of your guests or family. Simply insert the metal probe of the cooking thermometer into the food and select the type of meat or poultry, the doneness level to which you want your food cooked, and (if desired) the time you want it to cook. Then set the alarm on the receiver unit and clip the receiver to your belt or waistband. When the receiver's alarm sounds, your food is done.

Using the Thermometer Mode

The ET-72 is easy to operate. First, preheat your oven or grill. Then power up the receiver and select the Thermometer mode. The top line of the display then shows MEAT in small letters and the meat type (such as BEEF) in larger letters. Select your type of meat: Beef, Lamb, Veal, Pork, Turkey, or Chicken. Then select the desired level of doneness by pressing TASTE. Choose Rare, Medium Rare, Medium, or Well Done. The temperature that appears at the right of the selected doneness level is the USDA-recommended preset target temperature (SET TEMP) for the doneness level. If desired, you can program your own temperature for a selected doneness level by pressing the up or down arrows to raise or lower the set temperature. Then plug the probe into the transmitter and power the transmitter up (you must do this within 60 seconds of powering up the receiver so that transmitter's signal registers with the receiver).

Place the thermometer transmitter on a cool surface outside of the grill or oven, insert the tip of the probe into the centre of the meat, and begin cooking. Clip the receiver to your belt, or take it with you and place it nearby when you're away from the grill or oven. As the meat cooks, both the target temperature and the current temperature of the meat are displayed on the receiver. When the temperature of the meat reaches the preset doneness level the receiver will beep and the warning icon and the probe temperature will blink.

Using the Timer Mode

The receiver has a 24-hour countdown/count-up timer that can be used concurrently with the temperature mode.

This means that you can use the thermometer and timer modes in conjunction with one another for the same cooking task, or you can monitor one food's cooking progress in the temperature mode while using the timer mode to keep track of another cooking task.

Let's say you want to use the countdown timer and set it for 5 minutes. Select

the Timer mode, and then press MIN until the timer display (top line) shows 0:05. Start the timer to begin the countdown. You can toggle between the timer and thermometer modes whenever needed. When the 5 minutes are up, the receiver beeps for 20 seconds. When the meat reaches the preset temperature, the receiver beeps continuously and the display flashes. The timer and temperature alerts can be turned off simply by pressing START/STOP.

Additional Information

We should mention a few more things here. A red LED on the front of the transmitter flashes to tell you that it is on and transmitting, and an antenna icon on the receiver displays a wave to indicate that it is receiving. The receiver comes with a snap-on bracket that can serve as a belt clip, wall hanger, or table stand. The transmitter has a snap-on bracket that serves as a wall hanger or table stand. Finally, if you select chicken, turkey, pork, or beef as the meat type, the doneness level defaults to Well Done for safety reasons (to kill any nasty bacteria).

The ET-72 transmitter and receiver are each powered by two AAA (1.5V) batteries. All four batteries are included. These batteries are carbon-zinc heavy duty batteries, but when replacement becomes necessary, we recommend alkaline batteries. The ET-72 is covered by a manufacturer's 90-day limited warranty.

Cautions:

- *Do not use the stainless steel probe and wire in the microwave ovens.*
- *Do not use the probe sensor and wire above 410 °F/210 °C because doing so will deteriorate the wire.*
- *Do not expose the transmitter and receiver units to direct heat or water.*
- *Always wear a heat resistant glove to touch the probe or wire during or after cooking.*
- *Do not submerge the units in water. Clean them with a damp cloth instead.*
- *Clean the food probe after each use, but do not submerge the probe or wire in water.*

Features:

- Monitor internal temperature of cooking meats in oven or grill from 100 feet away.
- Wireless receiver with three-line display beeps and flashes when meat is done.
- Six meat types are selectable: Beef, Lamb, Veal, Pork, Turkey, and Chicken.

- Select doneness level with preset USDA-recommended target temperature, or program your own target temperature for the doneness level.
- Selectable doneness levels are Rare, Medium Rare, Medium, or Well Done for veal and lamb and Well Done only for beef, pork, turkey, and chicken.
- Easy-to-read three-line display on receiver shows meat type or timer information in top line, desired doneness level and target temperature in middle line, and current internal food (probe) temperature in bottom line. Several informative icons also appear in receiver display.
- Receiver has integral 24-hour countdown/count up timer.
- Transmitter display shows internal food (probe) temperature.
- Receiver comes with a snap-on bracket that allow for three mounting options: belt clip, table top, or wall.
- Transmitter comes with a snap-on bracket that allows for two mounting options: table top or wall.
- Use with conventional oven or barbecue grill.
- Heat-resistant probe wire fits through oven door opening without affecting oven insulation.
- Four AAA batteries are included.

Specifications:

- 433 MHz radio-frequency transmission of temperature data from transmitter to receiver.
- Transmitter's maximum transmission range is 100 feet (30 meters).
- Receiver's display shows internal food (probe) temperature in °F.
- Transmitter's display shows internal food (probe) and target temperatures in °F or °C (user-selectable).
- Temperature measuring (display) range is +14°F to +410°F (-10°C to 210°C).
- Temperature resolution in display is 1 °F/C.
- Probe and wire are stainless steel.
- Power: Transmitter and receiver each require 2 AAA (1.5V) batteries (included).
- Receiver dimensions:
 - 4-1/4 inches (108 mm) high
 - 2-3/8 inches (60 mm) wide
 - 3/4 inch (19 mm) thick (without mounting clip)
- Transmitter dimensions:
 - 3-3/8 inches (86 mm) high
 - 2-3/8 inches (60 mm) wide
 - 5/8 inch (16 mm) thick (without mounting clip)
- Probe and wire dimensions:
 - Probe length: 8-1/4 inches (210 mm)
 - Wire length: 39 inches (1 m)