

MAVERICK[®]

MANUAL

STAKE[™]

Intelligent Digital **TRULY** Wireless **FOOD THERMOMETER**



1.0 Introduction

Congratulations on your purchase of the truly Wireless Food Thermometer, STAKE™. STAKE™ is a wireless food thermometer that gives home chefs real-time status inside the meat to avoid undercooked or overcooked disasters and ensuring the perfect result every time. You can use one or multiple STAKE™, depending on your cooking needs and the size of your dish. connect to the STAKE™ APP via Bluetooth, and meaning you can stay at your party table even when your steak is barbequing in your backyard. Details and “this moment” status of the meat can be read from your phone, giving you the best result at the tip of your fingers. STAKE™ is small and can operate for up to 4 hours with just 2 minutes of ultra-fast charging. And rest assure, STAKE™ is resistant to high heat and oven safe. We take your safety very seriously and it is one of our top priorities. STAKE™ uses premium quality stainless steel and ceramic that passes the requirement of FDA in USA and Food Contact Tests in Europe.

1.1 Before you start using STAKE™

1. Please make sure to read the instruction manual carefully. This information will help you to familiarize yourself with your new device, to find out important details about its first use and how to operate it and to get advice in the event of malfunction.
2. Following these instructions will prevent damage to your device and loss of your statutory rights arising from malfunction due to incorrect use.
3. We shall not be liable for any damage due to non-compliance with these instructions or misuse of the device.

1.2 Product Description

1.2.1 Intelligent Wireless Food Thermometer (STAKE™)

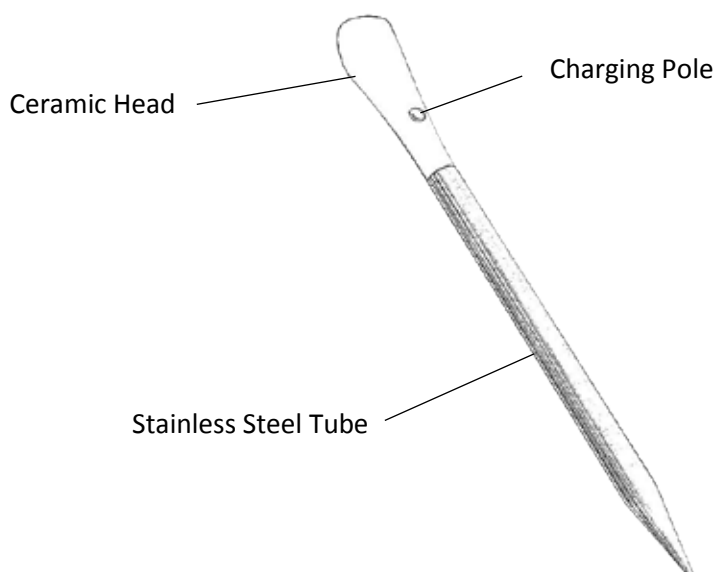


Figure 1. Intelligent Wireless Food Thermometer (STAKE™)

1.2.2 Charger

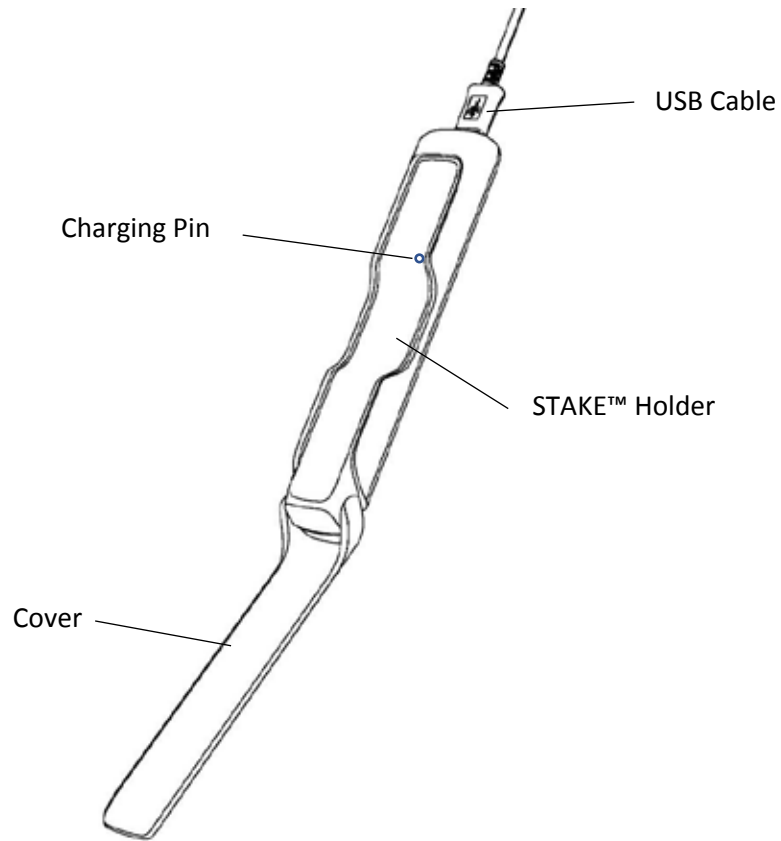


Figure 2. Charger for STAKE™

1.3 Product Specification - STAKE™

Item	Specification
Dimension (metal part)	Length : 81 mm Diameter : 6 mm
Oven temperature	Up to 300 °C (572 °F)
Connectivity	2.4GHz Bluetooth (BLE)
Transmission Range	Up to 10 meter (33 feet)
Operating Time	Up to 4 hours
Standby Time	Up to 6 hours
Charging Time	Less than 3 minutes
Temperature precision	1 °C
Waterproof	Water-resistant
Multi-probe	Support
OS for Software APP	iOS version 10.3.3 or above; Android version 6.0 or above

1.4 Important Notes – Please read this carefully before use

1. This product is not intended for using by persons with ages 12 and under.
2. This product is exclusively for cooking meat/food in grill or oven. It should only be used as described within this User Manual.
3. **DO NOT TOUCH THE WIRELESS THERMOMETER WITH BARE HANDS AFTER COOKING.** Always wear oven gloves to remove STAKE™ from the meat/food after cooking. The ceramic head will be hot after cooking and it takes a while to cool down.
4. Do not use STAKE™ in microwave oven.
5. STAKE™ can be cleaned and washed with hot soapy water and a clean cloth or sponge, but do not immerse it in water.
6. Before use, clean STAKE™ with cloth and soapy water; and dry it thoroughly.
7. Always use the given official charger to charge STAKE™. Please make sure STAKE™ is fully charged before cooking. Fully charge STAKE immediately prior to beginning your cook.

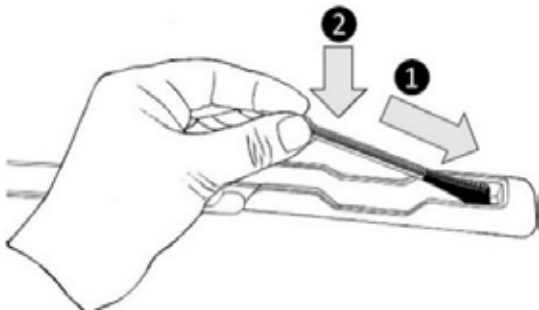


Figure 3. Insert STAKE™ to the charger

Please make sure the charging pole of STAKE™ is facing down and contact with the charging pin of the charger.

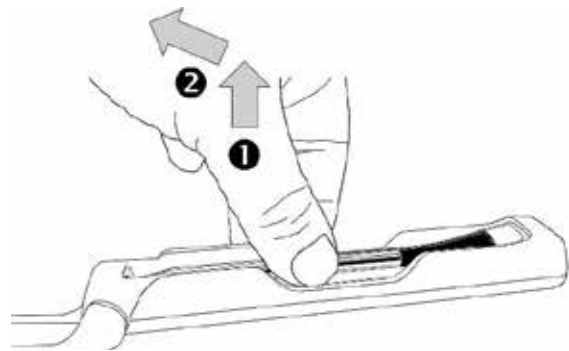


Figure 4. Take out from the charger

Place your fingers at the lower part of STAKE™ to take it out from the charger.

8. STAKE™ must be properly inserted into the meat/food during cooking. Do not expose the metal part of STAKE™ to the heat generated by oven directly.

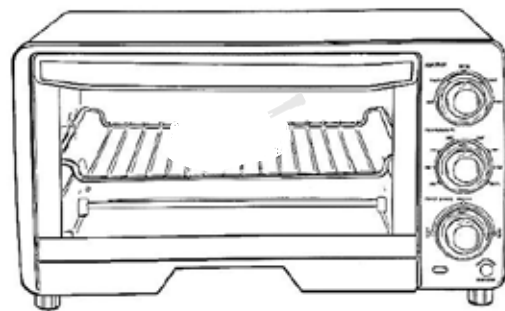
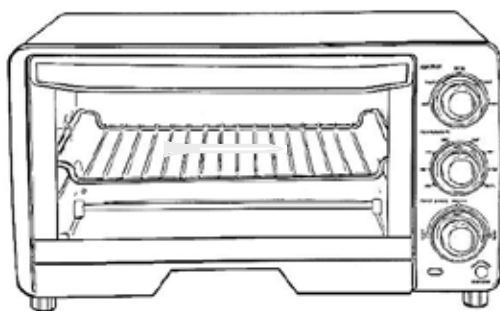


Figure 5. Safety in using STAKE™

9. Always use the latest version of the software APP for STAKE™. Go to the official website (Apple APP Store for iOS device and Google Play for Android device) to download and install the software APP for STAKE™.
10. Make sure the mobile phone is within the range of monitoring distance during cooking. The distance of operation is dependent on the actual cooking environment. It will be shorter if STAKE™ is covered by a metal case.
11. Do not let the wireless food thermometer stay at high temperature (meat or food temperature above 80°C or 176°F) for a long time.
12. The supplier will not be liable for any damage of STAKE™ due to misuse of the device.

2.0 Using STAKE™ for Cooking

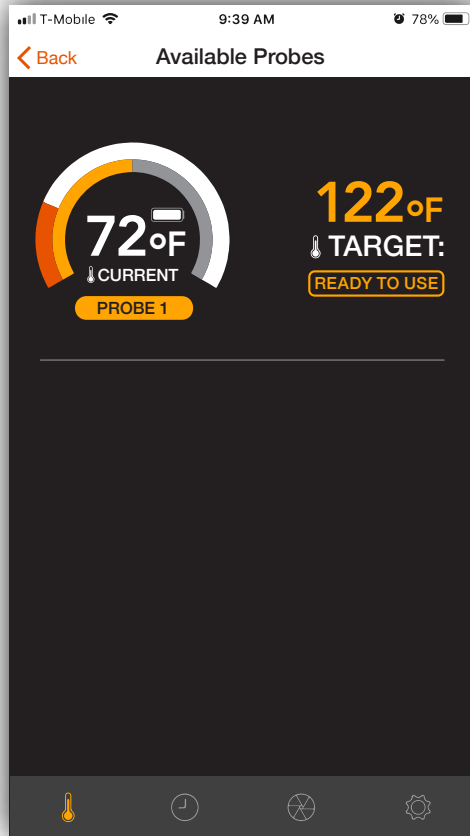
2.1 Getting Started

1. Install the mobile APP (name) on your mobile phone. Please go to Google Play (for Android OS phone) or Apple App Store (for Apple iPhone) to download the APP or go to maverickthermometers.com to download the corresponding APP.



When you are running the app for the first time, there will be a welcome screen and a setup screen. After going through the welcome, setup and tutorial screens, the display will be shown on the screen as shown Figure 6.

2. Clean STAKE™ with cloth and soapy water. Dry it thoroughly with a clean cloth.
3. Connect the charger to USB power source with the USB cable. The USB power source can be power bank, output of USB adapter or any USB socket of PC/notebook.
4. Put STAKE™ into the charger. Please make sure that the charging pole of STAKE™ is connected to the charging pin of the charger.
5. The LED of the charger will begin blinking.
6. When the LED turns solid, STAKE™ is fully charged.
7. Launch the software APP. You are requested to turn on the Bluetooth if the Bluetooth of your mobile phone is off. Please allow the APP to turn on the Bluetooth of your mobile phone accordingly.
8. The APP will search any available STAKE™ that nearby you and show the corresponding reading on the screen of your mobile phone. When you see the reading of STAKE™ (see example in Figure 6), it is now ready for use



- 1 Current Temperature
- 2 STAKE™ ID
- 3 Target Temperature
- 4 Cooking Status
- 5 Battery Level
- 6 Temperature View
- 7 Cooking Records
- 8 Setting

Figure 6. Example of STAKE™ Reading

2.2 Guided Cook

STAKE™ APP has some built in programs that can help you to cook the meat/food to the desirable condition with STAKE™ . Please follow these steps.

1. Insert STAKE™ to the meat/food.
Please make sure STAKE™ is fully charged. To obtain the best result, please make sure the entire metal tube is inserted into the meat, up to the ceramic head. For best results, make sure the charging pole is facing upwards.
2. Tap the field of information for the probe you are using on the "Available Probes" screen, the "Cook Setup" screen will appear as shown in Figure 7.
3. Choose the type of meat to cook by tapping "I want to cook" once and then selecting the meat type (see Figure 8).
4. Choose the cut of meat to cook by tapping "Cut of meat" once and then selecting the cut of meat (see Figure 8).
5. Choose the doneness by tapping "Doneness" once and then select the desirable doneness (see Figure 8).

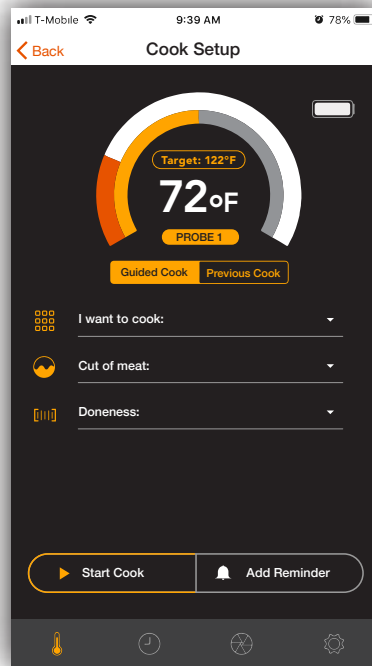


Figure 7. Display of Cook Setup

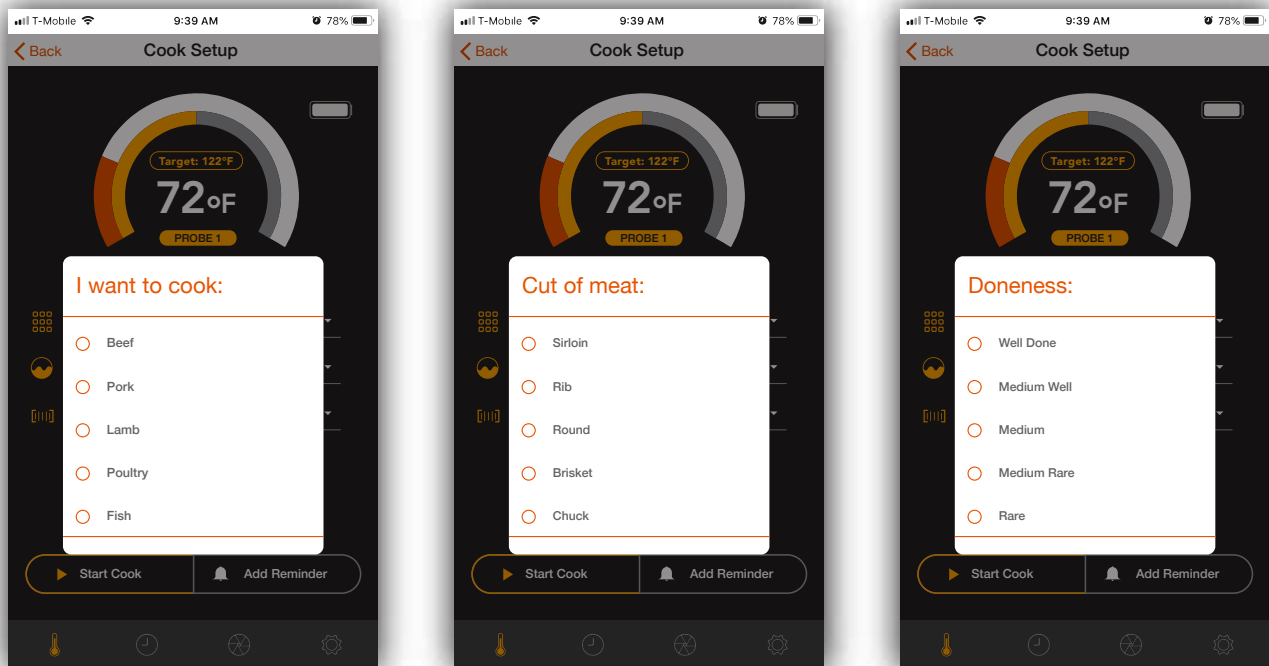


Figure 8. Displays of “Type of Meat”, “Cut of Meat” and “Doneness”

6. Setting up temperature reminder or time reminder(optional). You can setup reminders on temperature and time. For example, if you want to flip over the steak after 1 minute of cooking, you can setup a time reminder at 1 minute. Once the timer reaches 1 minute, a reminder message is popped up on the screen with alerts.
7. Preheat the oven to the desirable temperature and put the meat/food into the oven.
8. Tap the “Start Cook” to start monitoring the meat/food during cooking. You will see the cooking screen in your mobile phone as shown in Figure 9.

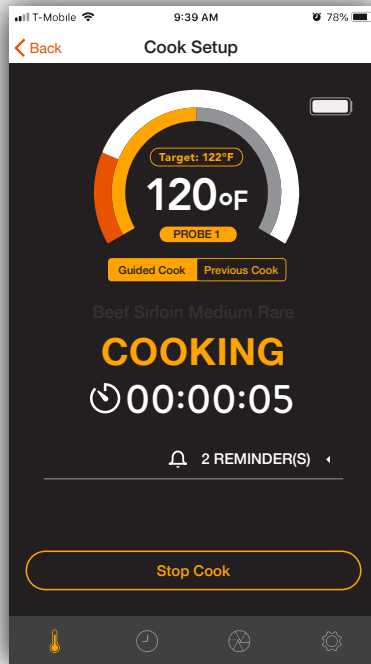


Figure 9. Cooking

9. When the temperature is close to the target, you will receive an alert and the corresponding message will be shown in the cooking screen as shown in Figure 10. Please start get close to the oven.

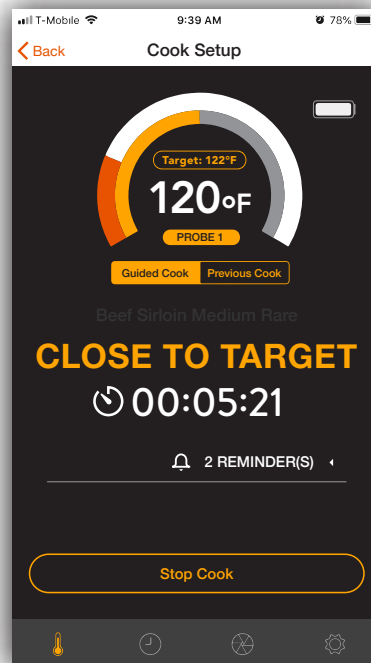


Figure 10. Close to Target

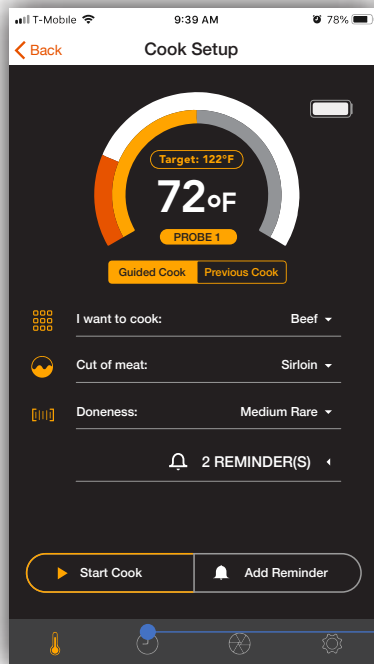
10. When the temperature reaches the target temperature, you will receive an alert and the corresponding message will be shown in the cooking screen as shown in Figure 11. Please wear the oven gloves and use tools (if needed) to take out the meat/food from the oven.

NOTE : Please note that the ceramic head of STAKE™ is HOT after cooking. If you want to take out STAKE™ from the meat/food, please use the oven gloves to prevent from hurting your hands.



Figure 11. Cooking Completed

11. Cooking Records. You can view the previous cooking records by tapping the 🕒 icon.



Tap the clock icon to review previous cooking records

Figure 12.

After tapping the 🕒 icon, a list of previous cook records can be seen (see Figure 13). Tap on the records, the corresponding cooking curve will be shown (see Figure 14).

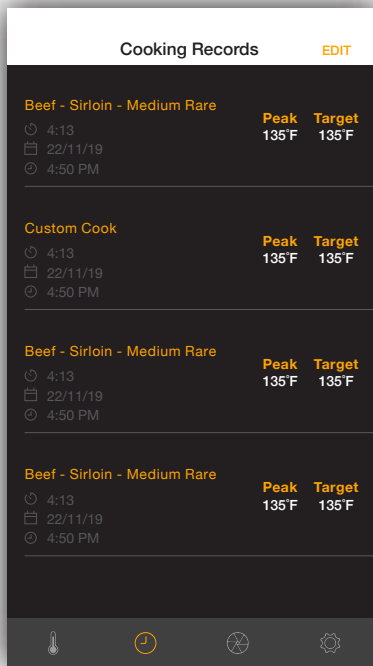


Figure 13. Previous Cooking Records

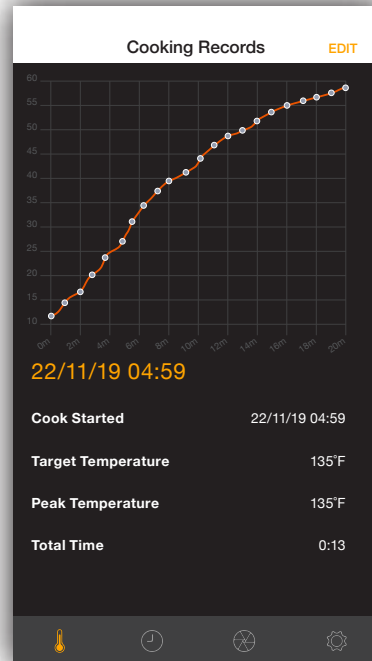


Figure 14. Temperature Profile

2.2 Use Previous Cooking Records for Cooking

1. You can use previous cook record to setup the cook instead of entering type of meat, cut of meat and doneness information every time.
2. In the cook setup screen, tap previous cook to show a list of previous records.
3. Scroll and choose which cook the user wants to repeat.
4. The corresponding setting is chosen automatically.
5. Simply tap “Start Cook” to start monitoring.

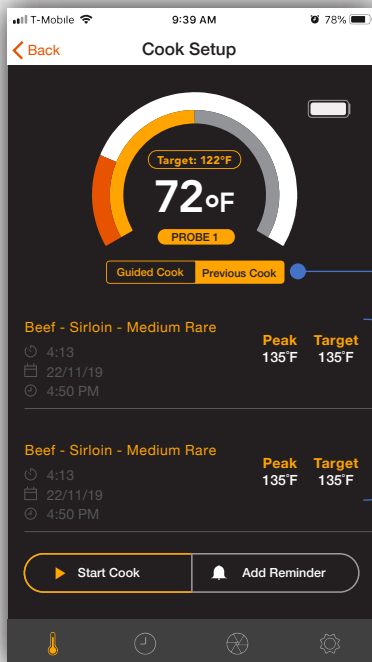


Figure 15. Previous Cook

1. Tap “Previous Cook” and a list of previous cook can be seen.

2. Scroll and choose which previous cook that user wants to repeat.

2.3 Custom Cook

1. You can select the final temperature of the meat/food instead of using the temperature setting in Guide Cook menu in order to cook the meat/food to your desirable texture and taste.
2. In the Cook Setup screen, you can touch the yellow target bar and move to the final meat/food temperature that you want the meat/food to be reached. Tap “Start Cook” button once when you put the meat/food into the oven.

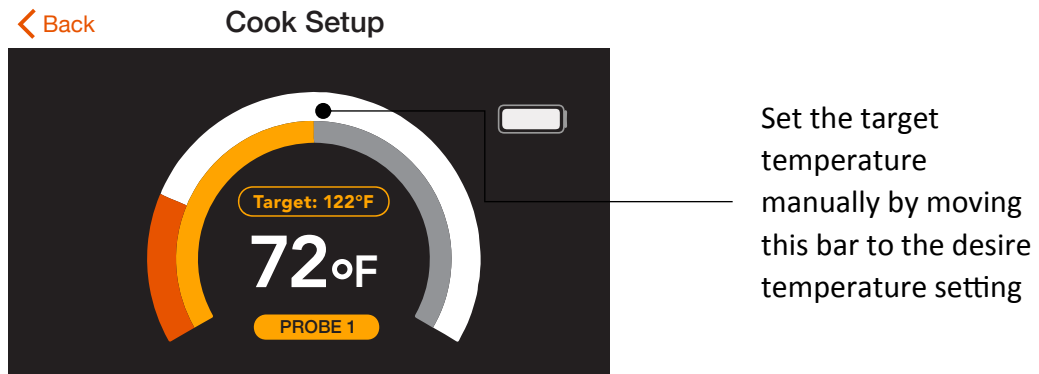


Figure 16. Manually adjust the Target Temperature for cooking

2.4 Setup of Reminder/Alert

There are two types of reminders, Temperature and Time, that you can set during the monitoring and cooking process. For each cooking, you can set maximum of two reminders in order to help you to take actions during cooking, such as flip over the steak. Please follow the following steps to setup the reminder.

2.4.1 Temperature Reminder setup

In Cook Setup screen, tap “ADD REMINDER”. Select the “Temperature reaches” and move the centre button of the temperature bar to the set the temperature that you want to have the alert. Tap “Add Reminder” at the bottom of the pop-up window to finish the setup.

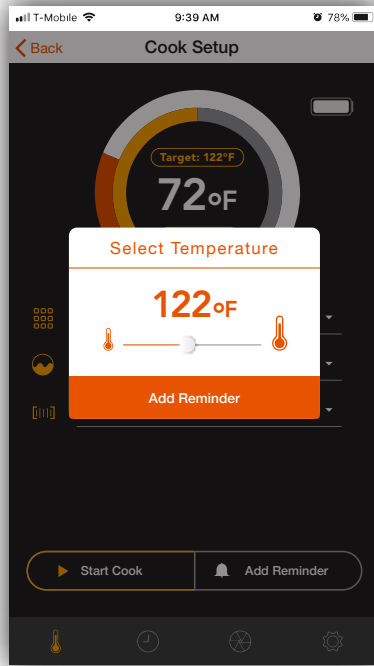


Figure 17. Setup of Temperature Reminder

2.4.2 Time Reminder setup

In Cook Setup screen, tap “ADD REMINDER” button. Select the “Time reaches” and scroll the dials to setup the timer. Tap “Done” to finish the setup.

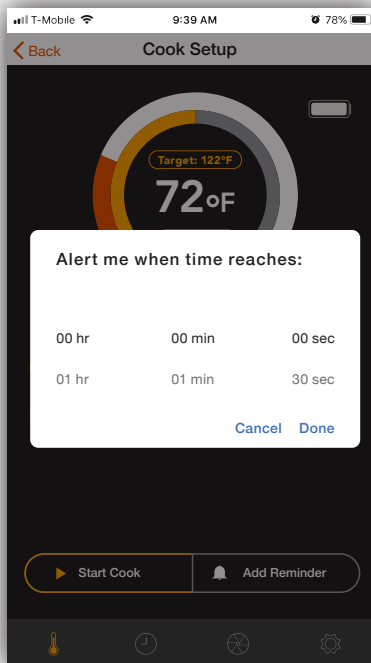


Figure 18. Setup of Time Reminder

2.5 Overheat Alert

To prevent STAKE™ from being damaged by exposure to excessive heat, there is a builtin Overheat Alert. When the measured temperature is equal to or

higher than 80°C or 176°F, the Overheat Alert will be triggered. The meat should be overcooked for a while and please take out STAKE™ from the heat source as soon as possible with the oven gloves. Let STAKE™ resting at room temperature. Please do not immediately immerse STAKE™ into cold water after taking out from the heat source.

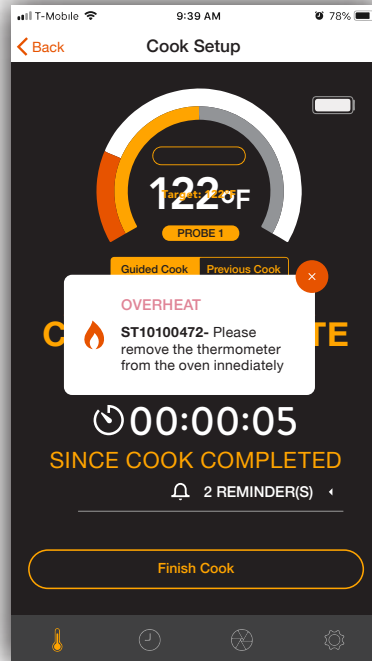


Figure 19. Overheat Alert

3.0 Sharing Cooking Fun

After completing the cooking, you can share the photos of your delicious food with your friends immediately by tapping the sharing icon at the bottom. You can take the photos after cooking and share with other people by using STAKE™ APP.

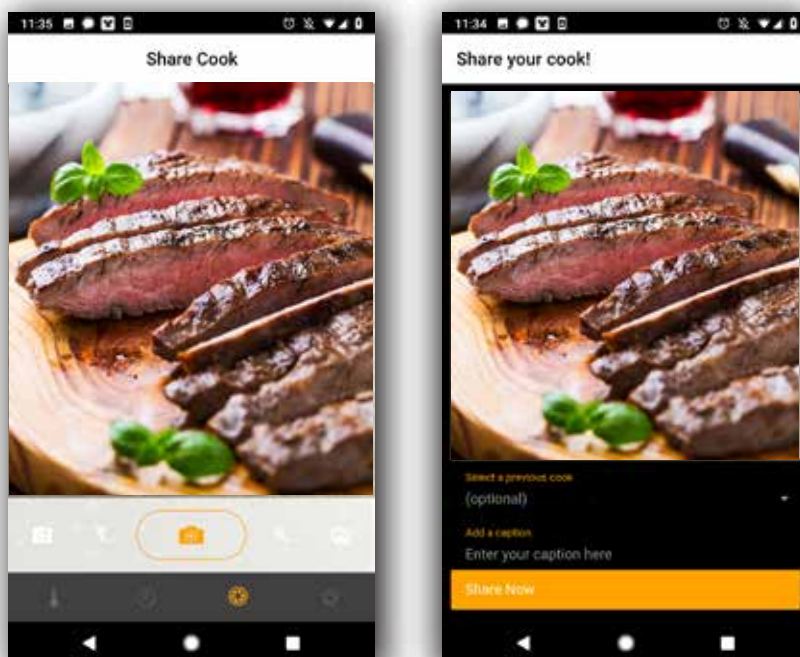


Figure 20. Sharing

4.0 Multiprobe Cooking

Sometimes, you may need more than one STAKE™ for cooking. For example, the meat is too big or you want to have BBQ of different meats at the same time. When you have more than one STAKE™, you can use STAKE™ APP to manage all of them at the same time (see figure below). You can follow the instructions in this manual above to setup each STAKE™. Once you have setup all STAKES™, you just let the APP to monitor them and tell you when it is ready for eat.

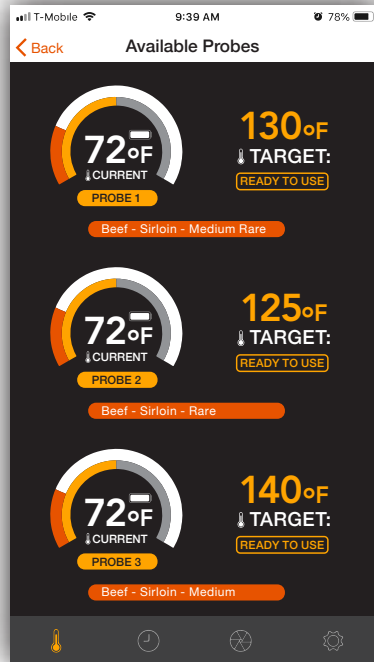



Figure 21. Multi-probe operation

5.0 Change the default setting

You can change the setting of the APP in the Settings manual by tapping the setting icon  at the bottom.

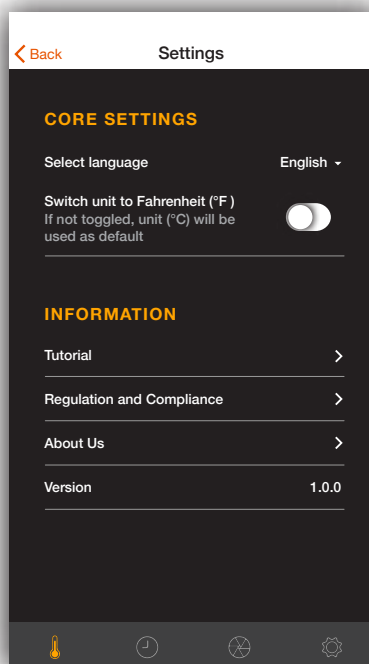


Figure 20. Setting

6.0 Support

Should you have any query in using STAKE™, please go to visit our official website maverickthermometers.com

7.0 Regulation and Compliance

STAKE™ complies of different regulation and standard. You can find the information of regulation by tapping the setting icon and then selecting the “Regulation and Compliance”. For more details, please visit our website maverickthermometers.com.



Figure 23. Regulation and Compliance

7.1 FCC Regulation

FCC Compliance Statement

This device complies with part 15 of the FCC rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Any changes or modifications not expressly approved by the party responsible for compliance could void your authority to operate the equipment.

RF exposure statements

1. This Transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.
2. This equipment complies with FCC RF radiation exposure limits set forth for an uncontrolled environment.
3. This equipment should be installed and operated with a minimum distance of 20 centimeters between the radiator and your body or nearby persons.

Canadian Compliance Statement

This device complies with Industry Canada license-exempt RSSs. Operation is subject to the following two conditions:

- 1) This device may not cause interference, and
- 2) This device must accept any interference, including interference that may cause undesired operation of the device.

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

- 1) l'appareil ne doit pas produire de brouillage;
- 2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

Radio ion Exposure Statement:

This equipment complies with IC radio ion exposure limits set forth for an uncontrolled environment.

This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

Déclaration d'exposition aux radiations:

Cet équipement est conforme aux limites d'exposition aux rayonnements IC établies pour un environnement non contrôlé. Cet équipement doit être installé et utilisé avec un minimum de 20 cm de distance entre la source de rayonnement et votre corps. .