





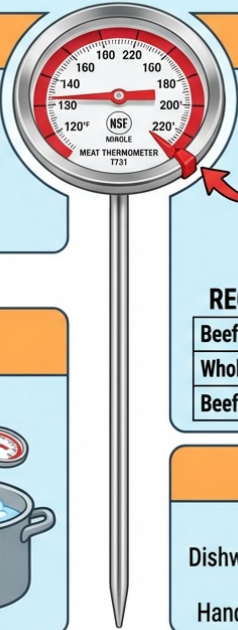


Mainstays t731

MAINSTAYS Meat Thermometer (Model: t731) - Fun & Clear Usage Guide

KEY FEATURES

-  • NSF Certified
-  • Stainless Steel
-  • Oven Safe (Stays In)
-  • Adjustable Marker
-  • Extra Large Dial
-  • Dishwasher Safe






HOW TO USE

INSERTION
Insert probe into thickest part of meat, avoid bone, fat, or gristle.

ADJUSTABLE MARKER
Rotate red marker to target temperature for quick visual check.

RECOMMENDED SAFE INTERNAL TEMPERATURES


Beef/Lamb/Veal (Medium)/Ham (Raw)	160°F	
Whole Poultry/Ground Beef/Pork/Poultry Breast	165°F	
Beef/Lamb/Veal (Well Done)/Pork Roast	170°F	

SETUP & FIRST USE

Wash before first use (dishwasher safe).

OPTIONAL BOIL TEST (Verify Accuracy):

1. Bring pot of water to boil.
2. Insert probe (don't touch bottom/sides).
3. Dial should read ~212°F (100°C).



CARE & MAINTENANCE

CLEANING

Dishwasher safe (top rack/basket)
OR
Hand wash and dry immediately.

STORAGE

Store in clean, dry place.
Protect probe tip.

Comprehensive guide for MAINSTAYS Meat Thermometer (t731), covering key features like NSF certification and oven safety, setup, how to use for accurate readings, recommended safe internal temperatures for various meats, and care/maintenance.

Mainstays Meat Thermometer User Manual

Model: t731

INTRODUCTION

This manual provides comprehensive instructions for the safe and effective use of your Mainstays NSF Certified Oven Safe Meat Thermometer. Designed for accuracy and ease of use, this thermometer helps ensure your meats are cooked to the perfect internal temperature for safety and optimal taste.

KEY FEATURES

- **NSF Certified:** Meets public health and safety standards.
- **Oven Safe:** Designed to remain in the oven during cooking.
- **Extra Large Dial:** Provides clear and easy-to-read temperature readings.
- **Stainless Steel Construction:** Durable and easy to clean.
- **Adjustable Outer Marker:** Allows for pre-setting target temperatures.
- **Temperature Range:** Measures temperatures from 120°F to 220°F.
- **Dishwasher Safe:** Simplifies cleaning after use.

SETUP AND FIRST USE

Before first use, wash the thermometer thoroughly with warm, soapy water or place it in the dishwasher. Rinse and dry completely. No calibration is typically required for this analog thermometer, but you can perform a "Boil Test" as indicated on the dial to verify its accuracy.

Boil Test (Optional):

1. Bring a pot of water to a rolling boil.
2. Carefully insert the thermometer probe into the boiling water, ensuring the tip does not touch the bottom or sides of the pot.
3. Allow the temperature reading to stabilize. At sea level, boiling water should read approximately 212°F (100°C). Slight variations may occur at different altitudes.

OPERATING INSTRUCTIONS

The Mainstays Meat Thermometer is designed for continuous use in the oven or grill, providing real-time temperature monitoring.

Inserting the Thermometer

Insert the stainless steel probe into the thickest part of the meat, avoiding bone, fat, or gristle. The tip of the probe should be in the center of the thickest portion to ensure an accurate reading of the internal temperature.



Image: Proper insertion of the thermometer probe into meat.

Reading the Temperature

The large dial face clearly displays the temperature in Fahrenheit. The red needle will move as the internal temperature of the meat rises. Monitor the needle until it reaches your desired doneness level.



Image: Front view of the Mainstays Meat Thermometer, showing the large, easy-to-read dial.

Using the Adjustable Marker

The red outer marker can be manually rotated to align with your target temperature on the dial. This provides a quick visual reference, allowing you to easily see when your meat is approaching or has reached the desired temperature without needing to remember the exact number.

Recommended Safe Internal Temperatures

For food safety, always cook meats to the minimum internal temperatures listed below. These are general guidelines; always refer to specific recipe or food safety recommendations.

Meat Type	Minimum Internal Temperature
Beef/Lamb/Veal (Medium) / Ham (Raw)	160°F
Whole Poultry / Ground Beef/Pork / Poultry Breast	165°F
Beef/Lamb/Veal (Well Done) / Pork Roast	170°F

Note: The thermometer dial itself provides these common temperature guidelines for convenience.

CARE AND MAINTENANCE

Cleaning

The Mainstays Meat Thermometer is dishwasher safe. For best results, place it in the utensil basket or on the top rack of your dishwasher. Alternatively, hand wash with warm, soapy water and a soft cloth. Rinse thoroughly and dry immediately to prevent water spots.

Storage

Store the thermometer in a clean, dry place when not in use. Protect the probe tip from damage.

TROUBLESHOOTING

Inaccurate Readings

- **Incorrect Placement:** Ensure the probe is inserted into the thickest part of the meat, away from bones, fat, or gristle.
- **Boil Test:** Perform the optional boil test (see Setup section) to verify the thermometer's accuracy. If readings are consistently off, the thermometer may need to be replaced.

Slow Response Time

- This analog thermometer has a response time of approximately 1 second. If it appears slower, ensure proper insertion and that the meat is actively heating.

Dial Fogging

- If the dial fogs up, it may be due to extreme temperature changes or moisture. Allow the thermometer to return to room temperature and ensure it is completely dry before next use.

PRODUCT SPECIFICATIONS

- **Model Name:** t731
- **Brand:** Mainstays
- **Color:** Silver
- **Outer Material:** Stainless Steel
- **Display Type:** Analog
- **Temperature Range:** 120°F to 220°F
- **Response Time:** 1 second
- **Product Care:** Dishwasher Safe (Hand washing recommended for extended longevity)
- **Reusability:** Reusable
- **Item Weight:** 1.44 ounces
- **Certification:** NSF Certified

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the retailer's return policy or contact Mainstays customer

service. Keep your purchase receipt for any warranty claims.