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MASTRAD F73030

MASTRAD m classic+ Cooking Thermometer Instruction Manual

Model: F73030

Introduction

The MASTRAD m classic+ cooking thermometer is designed for precise temperature control during cooking and baking. It features both manual and pre-programmed modes, an integrated timer, and a magnetic casing for convenient placement. This manual provides essential information for the safe and effective use of your thermometer.

Safety Instructions

- Always handle the probe with care as it can be sharp.
- Do not immerse the main unit of the thermometer in water. The probe is designed for food contact, but the display unit is not waterproof.
- Keep the thermometer out of reach of children.
- Ensure the probe cable does not come into direct contact with open flames or heating elements, as this can damage the cable.
- The thermometer is compatible with ovens and induction cooktops. Ensure the probe is correctly inserted into the food and the cable is positioned to avoid excessive heat.
- Only use alkaline batteries (LR3 type) as specified.

Package Contents

- 1 x MASTRAD m classic+ Cooking Thermometer Unit
- 1 x Temperature Probe (Stainless Steel)
- 1 x LR3 Battery

Setup

1. **Insert Battery:** Open the battery compartment on the back of the main unit. Insert the provided LR3 alkaline battery,

ensuring correct polarity. Close the compartment securely.

2. **Connect Probe:** Plug the stainless steel probe into the designated port on the side of the main thermometer unit. Ensure a firm connection.
3. **Power On:** Press the power button to turn on the thermometer. The display will illuminate.

Operating Instructions

General Operation

The MASTRAD m classic+ allows you to monitor cooking temperatures with high precision. The unit features a clear digital display and intuitive controls.



This image displays the MASTRAD m classic+ cooking thermometer and its probe. It points out the dual functionality of manual or pre-programmed cooking modes and the wide temperature measurement range of 0°C to +210°C (32°F to 410°F). It also highlights the selection for meat type and desired cooking level.

Manual Temperature Setting

For delicate dishes or specific temperature requirements, use the manual mode:

1. Press the **MODE** button until "MANUAL" is selected on the display.
2. Use the **+** and **-** buttons to set your desired target temperature.
3. Insert the probe into the thickest part of the food, avoiding bones.
4. The display will show the current internal temperature of the food. An alarm will sound when the target temperature is reached.



This image features delicate dishes such as foie gras, fish, caramel, and chocolate, suggesting that the manual programming mode of the thermometer is ideal for achieving precise cooking results for these sensitive preparations.

Pre-programmed Settings

The thermometer includes pre-programmed settings for various meat types and doneness levels:

1. Press the **MODE** button to cycle through the available meat types (e.g., Beef, Pork, Chicken, Lamb, Veal).
2. Once a meat type is selected, use the **COOKING LEVEL** button to choose your desired doneness (e.g., Rare, Medium,

Well-done).

3. Insert the probe into the thickest part of the food.
4. The display will show the current temperature and the target temperature for your selected setting. An alarm will sound when the food reaches the optimal temperature.



This image illustrates the main display of the MASTRAD m classic+ cooking thermometer, highlighting its ability to control cooking precisely for meats and pastries. It shows options for different meat types (beef, pork, chicken, etc.) and desired doneness levels (rare, medium, well-done).



This image shows meat being cooked on a grill, emphasizing the convenience and precision offered by the thermometer's pre-programmed settings for achieving perfectly cooked meats.



This image shows graphic representations of various meat types including beef, pork, lamb, veal, and chicken, signifying the thermometer's versatility across different culinary applications.

Timer Function

The integrated timer can be used independently or in conjunction with temperature monitoring:

1. Press the **TIMER** button to activate the timer function.
2. Use the **+** and **-** buttons to set the desired countdown time.
3. Press **START/STOP** to begin or pause the timer.
4. An alarm will sound when the timer reaches zero.



This image displays an apple tart baking in an oven, demonstrating the utility of the thermometer's integrated timer function for precise baking.

Magnetic Feature

The main unit of the thermometer features a magnetic back, allowing it to be conveniently attached to metallic surfaces such as oven doors or refrigerators for easy viewing during cooking.



This image shows the MASTRAD m classic+ cooking thermometer magnetically attached to the side of an oven, monitoring a roast. It highlights the magnetic feature for convenient placement.

Maintenance and Care

- **Cleaning:** The probe should be hand washed only with warm, soapy water after each use. Wipe the main unit with a damp cloth. Do not immerse the main unit in water or place it in a dishwasher.
- **Storage:** Store the thermometer and probe in a clean, dry place when not in use.
- **Battery Replacement:** Replace the battery when the display becomes dim or the unit stops functioning correctly. Ensure to use an LR3 alkaline battery.

Troubleshooting

- **No Display/Unit Not Turning On:** Check if the battery is inserted correctly and has sufficient charge. Replace the battery if necessary.

- **Inaccurate Temperature Readings:** Ensure the probe is fully and correctly inserted into the food, avoiding bones. Check the probe connection to the main unit. If the issue persists, the probe might be damaged and require replacement.
- **Alarm Not Sounding:** Check the volume settings if applicable (this model does not specify volume control, so assume fixed). Ensure the target temperature is set correctly.
- **Probe Disconnection Error:** Ensure the probe cable is securely plugged into the main unit.

Specifications

Brand	MASTRAD
Model Number	F73030
Measurement Range	0°C to +210°C (32°F to 410°F)
Display Type	Digital
Special Features	Alarm, High Precision, Timer, Programmable
Power Source	Battery Powered (1 x LR3 Alkaline)
Probe Material	Stainless Steel (INOX)
Connectivity Technology	Wired
Care Instructions	Hand wash only (probe)
Dimensions (Package)	27.5 x 12 x 4.1 cm
Weight (Package)	240 grams
Country of Origin	China

Warranty Information

Warranty information for the MASTRAD m classic+ Cooking Thermometer is not available in the provided product data. Please refer to the product packaging or contact the manufacturer directly for details regarding warranty coverage.

Customer Support

Specific customer support contact information is not available in the provided product data. For assistance, please visit the official MASTRAD website or contact your retailer.

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