



THE TIME & TEMPERATURE COMPANY™

Meat/Yeast Thermometer

100 to 200°F/38 to 93°C

Perfect For

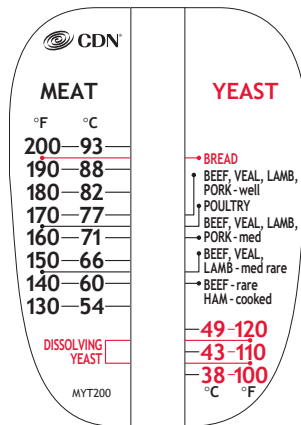
- Meat, poultry, breads & yeasts

Easy To Use

- Temperature guide

Features

- Ovenproof
- Stainless steel housing
- Durable laboratory glass
- Non-mercuric column



CAUTION: The thermometer gets VERY HOT – DO NOT TOUCH WITH BARE HANDS.

Important: The glass in this thermometer is not designed to withstand the elevated temperatures under a broiler or in some covered barbeque grills. Do not leave the MYT200 in the food in these cases.

Note: Clean the thermometer stem before each use. The red liquid in the thermometer is food-safe oil.

Meat

The MYT200 will easily measure the temperature of meat or poultry. The scale shows the USDA recommended temperatures for safe cooking. The thermometer should be inserted at least 2 inches into the meat or poultry and away from any bone. If the meat is an irregular shape, check the temperature in several different places. (This is especially important when cooking poultry.) It will take 1-2 minutes for the temperature to register. The MYT200 thermometer can remain in food during cooking.

Tip: Meat should be allowed to “rest” for 10 to 15 minutes after it is removed from oven. This allows time for the meat’s internal temperature to stabilize and the juices to redistribute. This will result in a roast that is both juicier and easier to carve.

Bread

The MYT200 can also help you know when your bread is perfectly cooked. Insert the stem of the thermometer into the center of the bread. Expect the bread to be done when the temperature is 190–200°F.

Yeast

Yeast, a living organism, is considered to be the magic ingredient in bread making. It is dormant until combined with warm water (proofed). The ideal temperature for this is 105–115°F/40–46°C. At temperatures of 120°F/49°C and above the yeast is destroyed. This is why it is important to use the MYT200 thermometer to check the temperature of the liquid the yeast is combined with. Add the yeast to be dissolved when the liquid temperature is 105–115°F. Active dry yeast is specified most often in bread recipes. For best results it is recommended that yeast be stored in the refrigerator or freezer.



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