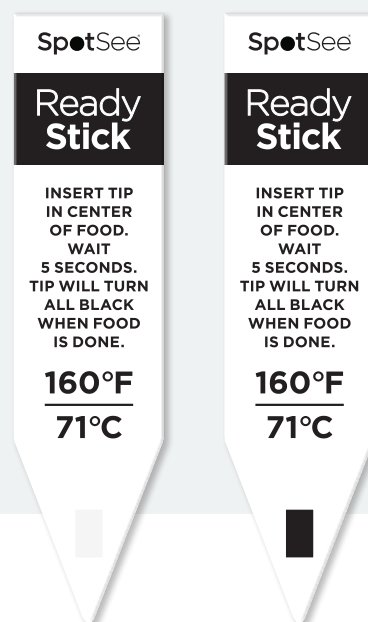


Ready Stick

Ready Stick disposable thermometer sticks put safety at the forefront of food service. Caterers and other food service members utilize Ready Stick to ensure food is heated to appropriate temperatures to kill harmful bacteria prior to serving. Ready Stick features a color changing tip going from white to black when internal food temperature has reached 160°F. Simply insert Ready Stick into food to be checked and wait 5 seconds for temperature verification. These thermometers may also be used in utensil sterilization as a method of confirming proper temperature has been achieved within dishwashers. These single use thermometers may be saved as permanent record of temperature evidence.

Ready Stick

- Disposable thermometer provides peace of mind that safe internal food temperature has been achieved
- Sturdy design compatible with commonly grilled, baked, or re-heated foods
- Suited for caterers, off-site grilling and batch testing of food
- Doubles as utensil sterilization thermometer
- Indicator will change from white to black when temperature has been reached



Key Specifications

Accuracy	+/- 2°F
Temperature Threshold	160°F (71°C)
Shelf Life	2 years
Storage	Room temperature 59 – 77°F / 15 – 25°C and 40-60% RH
Size	5/8" x 2 3/4"
Color Change	5 seconds
Pack Quantity	240

Instructions for Use

- 1) Insert tip in center of food or attached to utensils to be sanitized by heat.
- 2) Wait 5 seconds.
- 3) Tip will turn all black when food is done to 160°F or 160°F is achieved as a part of dishwashing process.
- 4) Ready stick is a single use indicator and should be disposed of or kept as permanent record of temperature.

The thermochromic tip reacts to the temperature surrounding it and color change stops when removed from heat source. If temperature is not achieved, and the tip is not black, the Ready Stick can be re-inserted until temperature is achieved, and the permanent color change takes place.