

For economic HACCP compliance in cooking and cooling, the COOK N COOL digital thermometer allows you to view desired internal cooking temperature without opening an oven door, and will also track the cooling rate of foods to ensure proper cool down temperatures. The user can view three readouts: timer countdown, actual temperature and preset temperature. Once the desired temperature and/or time setting is reached, the alarm will sound.

Specially Designed Silicone-Jacketed Thermistor Cable won't fray or allow moisture to penetrate Inside.



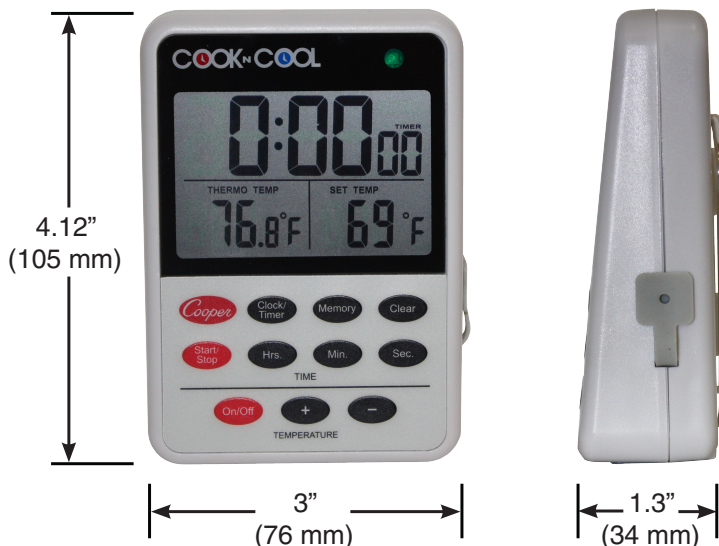
Specifications

- Temperature Range: -25° to 392°F (-31° to 200°C)
- Accuracy: $\pm 2^\circ\text{F}$ ($\pm 1^\circ\text{C}$) from -4° to 302°F (-20 to 150°C)
- Resolution: 0.1 Temperature/1.0 Set Temperature
- Heat-resistant, silicone-jacketed cable
- ABS Plastic housing
- Wall-mount bracket with magnet
- Rear probe storage slot
- Rubberized feet
- Large easy to read LCD 2.25" x 1.5" (57 mm x 38 mm)
- Battery operated (3 AAA)
- IP44 waterproof rated
- Replacement probe is available
- 1 year warranty



Packaging

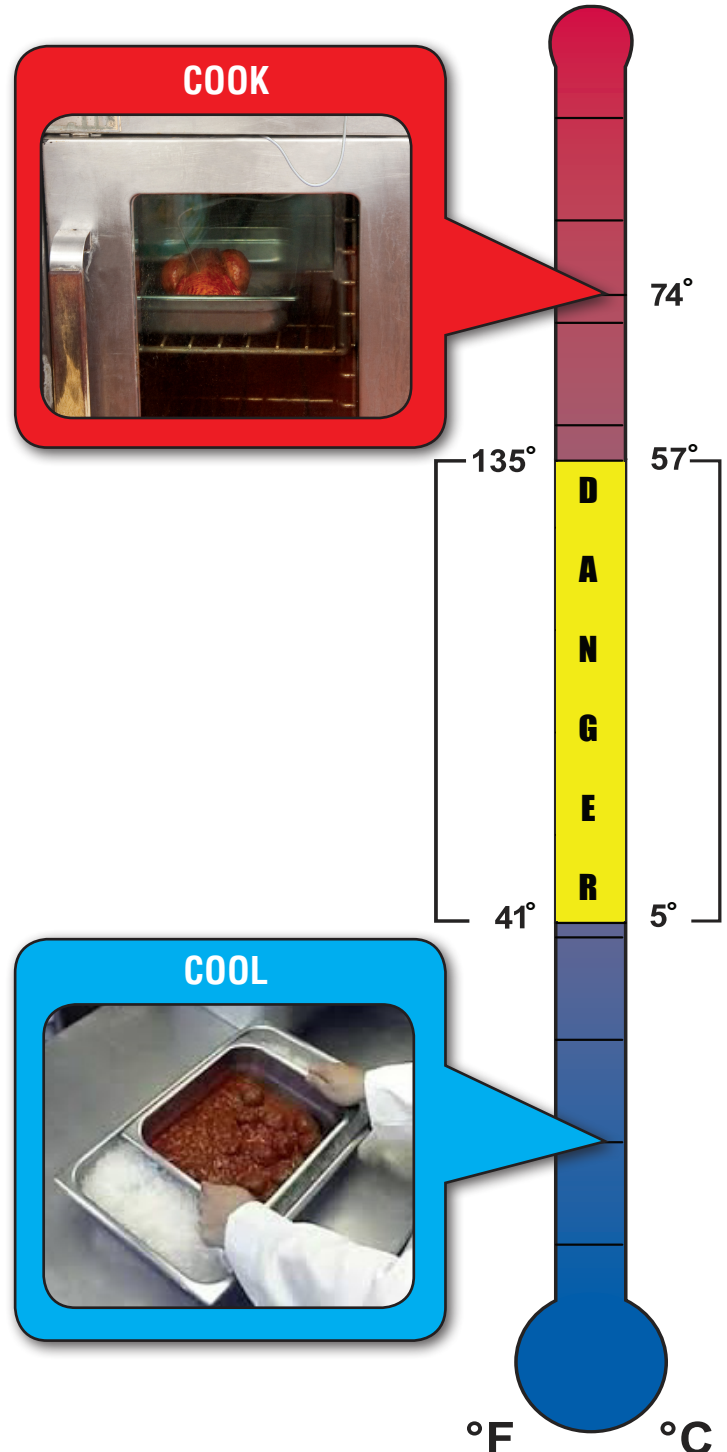
- Individual Package Weight: 7 oz. (198 grams) w/ probe
- Package Dimensions: 5.5" x 9.25" x 2.125" (140 mm x 235 mm x 54 mm)
- Package Cube: 0.06
- Units per Package (1)/Units per master carton (36)



COOK_N COOL

Monitor Your Cooking and Cooling Processes with One Unit!

For economic HACCP compliance in cooking and cooling, the COOK N COOL digital thermometer allows you to view desired internal cooking temperature without opening an oven door, and will also track the cooling rate of foods to ensure proper cool down temperatures. The continuous display tells what temperatures the food (hot/cold) reached during cooking. A "High Alarm" sounds when food reaches preset limits, and a "Low Alarm" is perfect for monitoring the cooling process. The 80 decibel volume can be heard in a noisy restaurant kitchen and the visual indicator on the front can be seen.



COOK N COOL FEATURES

- Wide range digital thermometer: -25°F to 392°F (-31°C to 200°C)
- Fully automated time/temperature monitoring for food cool down
 - Confirms less than 6 hour total cool down time for food safety and regulatory compliance
 - Audible and visual alarms if food exceeds time in temperature danger zone
- Count down timer for cooking and cooling
- Audible and visual alarms for notification and unattended operation
- Timer set memory
- Heat resistant silicone-jacketed cable and waterproof probe is easy to clean
- Includes durable magnet and wire hanger