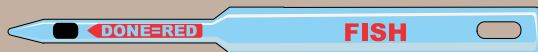
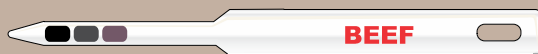


cookcheck®

Temperature Monitoring System

cookcheck®

Instant Cooking
Temperature Sensors



SAFE COOKING

A safe and convenient way to ensure that food is sufficiently cooked

◆ Vivid colour change denotes safe cooking

◆ Easy to use

◆ Accurate

◆ Food safe materials

◆ Patented technology

◆ Reusable

◆ Available loose or packaged

◆ Allows you to meet Food Safety requirements



These unique food grade polycarbonate **cookcheck®** cook sensors allow you to check that food is properly cooked to temperatures that kill harmful bacteria. Use with all conventional cooking methods, microwaves and barbeques.

Simply insert the special sensor tip into the cooking food and a vivid colour change will show when the food is "cooked" and safe to eat.

For Poultry, Steaks, Burgers, Sausages Lamb, Pork and Fish. Ideal for BBQ's.

cookcheck®				
Code	Description	Temp	Size	Supplied
COOKREVPOUL01PK	Poultry: Food Grade cooking probe with thermochromic colour changing tip:	78°C	73mm long	Pack of 10
COOKREVFISH01PK	Fish: Food Grade cooking probe with thermochromic colour changing tip:	64°C	73mm long	Pack of 10
COOKREVMEAT01PK	Meat: Food Grade cooking probe with thermochromic colour changing tip:	55°C Rare 66°C Med 77°C Well Done	73mm long	Pack of 10
COOKREVBQB01PK	One of each Poultry, Fish and Meat: Food Grade cooking probes with thermochromic colour changing tip:	78°C (Poultry) 64°C (Fish) 55°C Rare (Meat) 66°C Med (Meat) 77°C Well Done (Meat)	73mm long	One of each probe in plastic wallet

Instructions for use:

1. Insert sensor tip into centre of thickest part of meat/fish while cooking and wait 10 seconds.
2. Remove sensor tip and check colour of sensor dot.
3. Food is properly cooked when the dot turns from black to red.
4. If dot remains black continue cooking and repeat test until dot turns red.
5. For Burgers, Sausages and Pork use the Beef Sensor and 'Well Done' setting.
For Lamb use the Beef Sensor and the 'Well Done' or 'Medium' setting.
6. Always wash the sensor in warm water between each use.