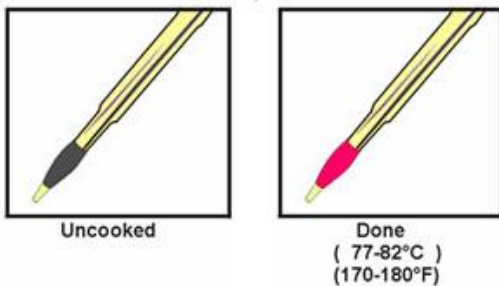


COOK-IT SENSORS

The unique Cook-It Sensor allows you to check that your food is sufficiently cooked to temperatures that kill harmful bacteria. Use with all conventional cooking methods, microwaves and barbeques. Simply insert the special sensor tip into cooking food and a vivid colour change will show when the food is “done” and safe to eat. Suitable for whole pieces, cuts sausages and pies. The Steak Sensor shows when steaks are rare, medium, or well done. Sensors are also available for baking and cakes.



Key Features:

- Accurate to +/- 2°C
- Vivid colour change
- Easy to use. Insert the sensor tip for 10 seconds during cooking. Remove and read. If sensor is red, cooking is completed. If it remains black, return to heat and continue to cook and re-check until sensor turns red.
- Available in single use or multi use – capable of hundreds of changes.
- Entirely food safe. Complies with 2002/72/EC
- Multi use sensors can be dishwasher cleaned
- Patented Design
- Sensors can be retained for due diligence.

Physical Properties:

Material:	Food Grade Polystyrene
Size:	100mm long x 4.7mm diameter
Weight:	1.4gms
Active Material:	Microencapsulated Thermochromic coating bonded onto plastic sensor tip
Supplied:	Singles (Loose) or in a clear poly bag with instructions
Shelf Life:	We guarantee the sensor's accuracy for 12 months from the date of supply however extended life studies have shown that the sensor retains an accuracy over several years.
Extras:	Available in poly bag with instructions printed with your logo brand
Storage:	Cook-It Sensors should be stored in a cool, dry, dark location. Avoid exposure to UV light (including direct sunlight)