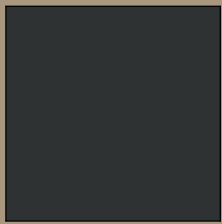


# hotzone™

## Temperature Monitoring System

### hotzone™

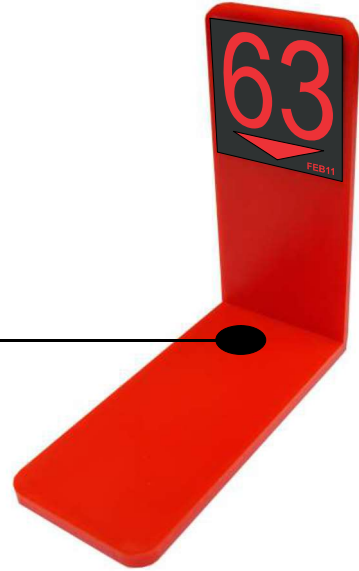
Food Temperature Monitoring



CORRECT  
TEMP



TOO COOL



### CONTINUOUS DISPLAY/ WARNING DISPLAY

A fast, simple temperature monitoring system based on proprietary colour change technology

- **The bracket indicator displays '63' when cabinet temperature falls below 63°C.**
- **Provides due diligence information**
- **Easy to read.**
- **Allows you to meet Food Safety Requirements and HACCP Guidelines**
- **No power or maintenance required**

Hotzone temperature monitors change colour at a formulated temperature to indicate and monitor the temperature of hot food cabinets where hot food is stored. The Hotzone Bracket reveals a warning symbol only when the temperature falls below its activation temperature of 63°C.

The Hotzone monitor is used for checking cabinets where hot cooked food is required to be kept at specific required temperatures (hot cooked food cabinets within supermarkets, restaurants, shops, bakeries, bars, school kitchens, hospitals and other food establishments where hot cooked food is stored). In addition, Irreversible Temperature Labels are available which indicate the top temperature reached in cooking or storage.

Hotzone monitors allow you to meet your critical limits for hot food storage and to meet Food Safety regulations and HACCP guidelines.

hotzone™				
Code	Description	Temp	Size	Supplied
SCBLCRUN065C01PH	Hotzone temperature monitor on Bracket	63°C	Monitor 30mm x30mm Bracket 78mm	Individual Unit
SCBLCRUN065C01PK	Hotzone temperature	63°C	30mm x30mm	Pack of 50

#### Instructions for use:

1. Place the hotzone bracket onto the middle of an upper shelf within the hot food cabinet.
2. If the indicator remains black, the temperature is correctly above 63°C.
3. If the indicator reveals a **63** symbol the temperature has fallen below 63°C.