

Ready Stick

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.

