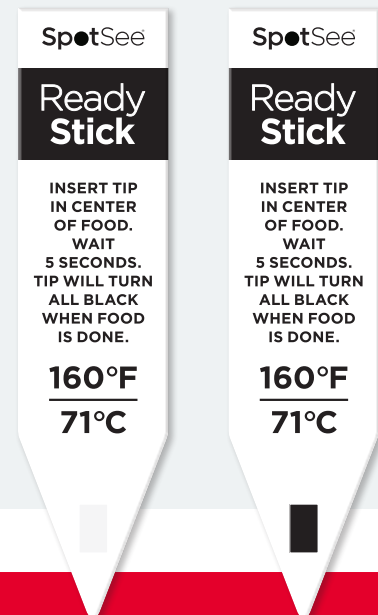


## Ready Stick

Ready Stick disposable thermometer sticks put safety at the forefront of food service. Caterers and other food service members utilize Ready Stick to ensure food is heated to appropriate temperatures to kill harmful bacteria prior to serving. Ready Stick features a color changing tip going from white to black when internal food temperature has reached 160°F. Simply insert Ready Stick into food to be checked and wait 5 seconds for temperature verification. These thermometers may also be used in utensil sterilization as a method of confirming proper temperature has been achieved within dishwashers. These single use thermometers may be saved as permanent record of temperature evidence.

### Ready Stick

- Disposable thermometer provides peace of mind that safe internal food temperature has been achieved
- Sturdy design compatible with commonly grilled, baked, or re-heated foods
- Suited for caterers, off-site grilling and batch testing of food
- Doubles as utensil sterilization thermometer



### Key Specifications

Accuracy	+/- 2°F
Temperature Threshold	160°F (71°C)
Shelf Life	1 year
Storage	Room temperature (59 – 77°F / 15 – 25°C and 40-60% RH)
Size	5/8" x 2 3/4"
Color Change	5 seconds
Pack Quantity	240