



THE TIME & TEMPERATURE COMPANY®

Model: HOT1

ProAccurate® Fresh Food Thermometer

100 to 180°F/38 to 82°C

Perfect For

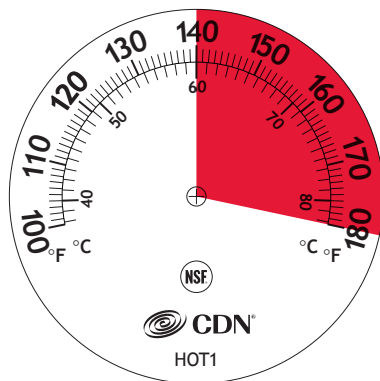
- Monitoring hot holding temperatures

Easy To Use

- Target range indication

Features

- NSF® Certified
- Ovenproof
- Durable laboratory glass lens
- Stainless steel housing
- 2-way mounting: stand/hang



Hot Holding Guidelines

- Always hold hot foods at 140°F/60°C or above.
- Check temperatures at two hour intervals.
- Stir foods in holding cabinet regularly to ensure even temperatures.
- Never use hot holding equipment to reheat cold foods. Cold food must be reheated to 165°F/74°C before being transferred to hot holding equipment.

Accuracy is the Key to Success!

- Did you know that it's common to find an oven's temperature can be off by more than 50°F/28°C? Thermostats become fatigued with age. Leaky door seals can cause hot or cool spots that affect the thermostat. For best results with your oven, use the HOT1 to monitor the exact oven temperature.
- Temperatures can be sampled from different parts of the oven to check for hot and cool spots.

Important: REMOVE THERMOMETER FROM SELF-CLEANING OVENS DURING CLEANING CYCLE.



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5-Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at: CDN, PO Box 10947, Portland, OR 97296-0947. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.



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