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Directions:

Step 1: Insert the plastic-coated end* of the T-Stick into the center of the food either at the thickest point, or in the middle if uniformly thick.

Step 2: Wait 3 to 10 seconds (see the T-Stick for time in seconds just above the arrow) and then remove.

Step 3: Observe the tip of the T-Stick and compare it to figures 1 and 2 below:

If the plastic-coated end the arrow points to has turned color*, then the food has reached the indicated temperature.

If the plastic-coated end the arrow points to is still white*, the food has not yet reached the indicated temperature. Cook the food longer and repeat these steps using the same T-Stick in the same food.

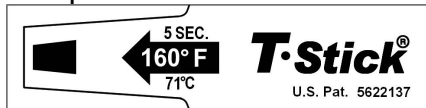


Figure 1: Cooked to 160°F

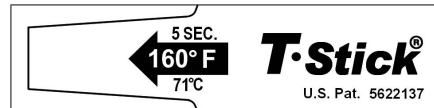


Figure 2: Has not reached 160°F

T-Stick	Uses
	Use 140°F T-Sticks for cooking fish to perfection and in commercial food service for hot-holding food .
	Use 160°F T-Sticks for cooking and re-heating all ground meats, pork and eggs . Also for testing commercial dishwashers and cooking whole-cut meats to medium done .
	Use 165°F T-Sticks for cooking and re-heating all poultry (chicken, turkey and duck) and dishes containing poultry. Also for cooking and re-heating casseroles .
	Use 170°F T-Sticks for cooking and re-heating all poultry (chicken, turkey, duck) and dishes containing poultry. Also for cooking whole-cut meats to well done .

*** IMPORTANT:** Do not remove the plastic coating from the T-Stick. It is normal for the pre-printed color on the tip of the T-Stick (pointed to by the arrow) to be faintly visible underneath the plastic. Figure 1 for step 3 above shows how the food has reached the indicated temperature when the color at the tip of the T-Stick (pointed to by the arrow) is uniformly the same brightness as the rest of the text on the T-Stick.