

EndoTherm

# SET A NEW STANDARD FOR FOOD SAFETY



**EndoTherm—  
the first stand-alone thermometer  
to measure food temperature.**

## Recommended Installations

Refrigerated Food Prep Areas  
Walk-in Refrigerators & Freezers  
Meat & Deli Cases  
Produce Displays  
Dairy Cases  
Transportation Coolers  
Fresh Cut Flower Coolers

The next generation of thermometer is here. A UK designed product and winner of the UK Design Council Millennium Products Award for product innovation, the EndoTherm\* demonstrates accurate temperature readings of the products it's placed alongside.

## HOW IT WORKS

The EndoTherm measures food temperature, rather than circulating air temperature. Immersed in a silicone based gel and encapsulated in a sealed plastic tube, the EndoTherm is a unique refrigeration thermometer that gives you quick and accurate information to help you meet food safety standards and guidelines.

By placing the EndoTherm in your refrigeration units and food service areas, you now have the ability to assess quickly whether your valuable products are being kept at the correct temperature. Based on the reading, your refrigeration unit can be adjusted if it's operating too cold or too warm. This will improve the efficiency of your unit, improve food quality and reduce food wastage.

You and your employees can be confident that the food you are selling is safe for public consumption.

*\*The EndoTherm is available exclusively through Transformative Technologies in Canada.*

## MAJOR BENEFITS

- See the temperature of your food products at a glance
- Improve food safety and reduce food spoilage and 'shrinkage' from under- or over-cooling
- Compares within 1/2 degree Fahrenheit reading to laser probes, even on clear wrapped items
- Ability to calibrate the temperature of refrigeration units based on product temperature, helping to reduce energy costs
- Reads temperature 10 mm below the surface without a probe, eliminating the risk of cross-contamination
- Reviewed by public health
- No assembly or installation

## INSTRUCTIONS

### Refrigerator Instructions

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To meet food safety regulations, refrigeration temperatures are required to be between 0 and 4 degrees Celsius. Place the EndoTherm in a convenient position and allow 1–2 hours to read food temperature. This reading will give the user the equivalent temperature of food at this location in the fridge.

### Freezer Instructions

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According to food safety regulations, the minimum freezer temperature required for foods such as meat, poultry and seafood must be -18 degrees Celsius. Other foods can be frozen between -12 and -15 degrees Celsius. Place the EndoTherm in a convenient location anywhere in the freezer, allow 1–2 hours to settle and read temperature.

## TECHNICAL SPECIFICATIONS

### Regulatory Approvals

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*Meets the requirements of E.P. U.S.P.  
MSDS available upon request*

