

Cook'd Right™

Sensor



Description

The Cook'd Right™ Sensor provides a quick and accurate way to know when meats, poultry, and seafood have reached their optimum level of doneness. Using patented thermochromic technology, the Cook'd Right™ Sensor produces a vivid color change at the tip that indicates when a food item has reached a specific predetermined temperature, thus indicating doneness.

Features

Easy to Use

Simply insert the Cook'd Right™ Sensor into the thickest portion of the meat and wait 5 to 10 seconds. A color change at the tip of the sensor means the product is done.

No Calibration

Unlike conventional food thermometers that may lose their accuracy over time, the Cook'd Right™ Sensor is preset for a specific temperature and will not lose calibration.

No Dials or Numbers

Unlike conventional food thermometers that must be read, the Cook'd Right™ Sensor displays a simple color change to indicate doneness. No more trying to remember which end point temperature is needed for various proteins like meat, poultry, and seafood.

Single Use or Multiple Use Designs

The Cook'd Right™ Sensor is available in two different styles. The single use style sensor is designed to be used one time and can be easily disposed of after use. The multiple use style sensor is designed to be used over and over again, up to 24 times, before disposal.

Applications

The Cook'd Right™ Sensor is ideal for use during any type of cooking, including baking and grilling.

Temperatures	145°F/63°C	160°F/71°C	165°F/74°C	170°F/77°C	Dual Point	3 Point
Applications	Seafood	Hamburger, Pork, Beef	Hamburger, Pork, Beef, Poultry	Hamburger, Pork, Poultry	Whole Poultry, Poultry Parts	Beef/Steak (Rare, Medium, Well)



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