



THERMOLABEL

Temperature Indication Tape for Your Dishwasher

Protect Your Business, Protect Your Customers

Lack of proper sanitation can result in food borne disease, which can turn into loss of customers or loss of reputation.

Thermolabels are self-adhering colour changing labels which measure the surface temperature of dishware in dishwashing machines.

Using **Thermolabels** on a dish surface with each wash cycle will indicate the proper sanitation temperature has been reached.

The **Thermolabel** is attached to a clean dry dish and then run with a load of soiled dishes through a regular wash cycle. The label changes from white to black when the indicated temperature is reached. This is a permanent colour change, indicating the dish surface has reached the label temperature.



4 Labels per Sheet, 4 Sheets per Pack
Code: TL3160170180

Label before sanitisation

160° F	71° C
170° F	77° C
180° F	82° C

Label after sanitisation

160° F	71° C
170° F	77° C
180° F	82° C



ADVANTAGES

- Completely waterproof
- Label changes from white to black when its calibrated temperature is reached.
- Accurate — within 1% of calibrated temperature
- Response time of approximately 10-15 seconds
- Temperatures available — 71°C, 77°C, 82°C
- Large, very visibly labels with adhesive backing
- Easy to use
- Used labels can be kept for record keeping and documentation
- Low per test cost