

Field Feeding Equipment...

TEMPERATURE RISING?

GLUB-
GLUB!

AND THEY WONDER
WHY THEY CAN'T READ
MY TEMPERATURE?!



Your food thermometers need a little special care when you pack up your kitchen equipment for the field. A bump or more can knock them out of kilter. Here's how to keep thermometers measuring up:

- ❑ Keep your thermometers clean with just a damp cloth. Never submerge them in soap and water. If suds get inside, you'll get a false reading next time you use it. Keep those food thermometers in perfect condition so that when your food reaches the proper cooking temperature, you'll know it.
- ❑ Put each thermometer in its own carrying case—don't double them up. The plastic face cover can get scratched, which makes it unreadable, or they can even break bouncing against each other.
- ❑ Place each case separately in several layers of bubble wrap, NSN 8135-00-926-8991, or barrier material, NSN 8135-00-753-4661.
- ❑ On the way to the field, let the wrapped units ride on top of the burner units. It's an easy place to store them, and you can't help but see them when you unpack and fire up the burner. With the new MBU, put your thermometers in the drawer of the MKT or in the tool kit. When you arrive, unwrap the thermometers and give them a quick look-see for any damage. Eyeball these areas in particular:

**MY
STEM-
IS IT
STRAIGHT?**

A BENT STEM COULD
DAMAGE MY BI-METAL
SENSOR. THAT'LL GIVE
YOU A **BUM** READING!

**MY HEX
NUT-
IS IT
LOOSE?**

A LOOSE HEX NUT
COULD CAUSE MY
THERMOSTAT TO BE
OUT OF CALIBRATION!

**MY
GLASS-
IS IT
CRACKED?**

IF IT IS, MOISTURE
KEEPS IN AND
RUINS MY
TEMPERATURE
DIAL!

