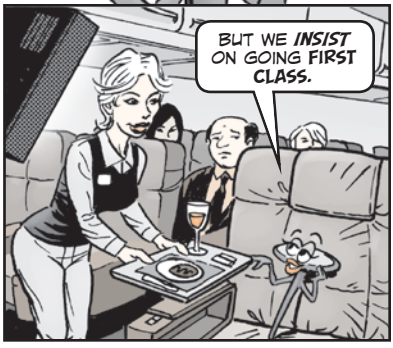
Kitchen Equipment...

Well-Traveled Thermometers



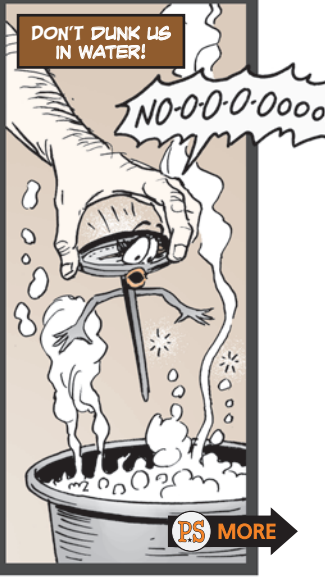
WE ARE **PRECISE MEASURING INSTRUMENTS.**

HARD KNOCKS AND SHOCKS CAN THROW US OUT OF CALIBRATION.

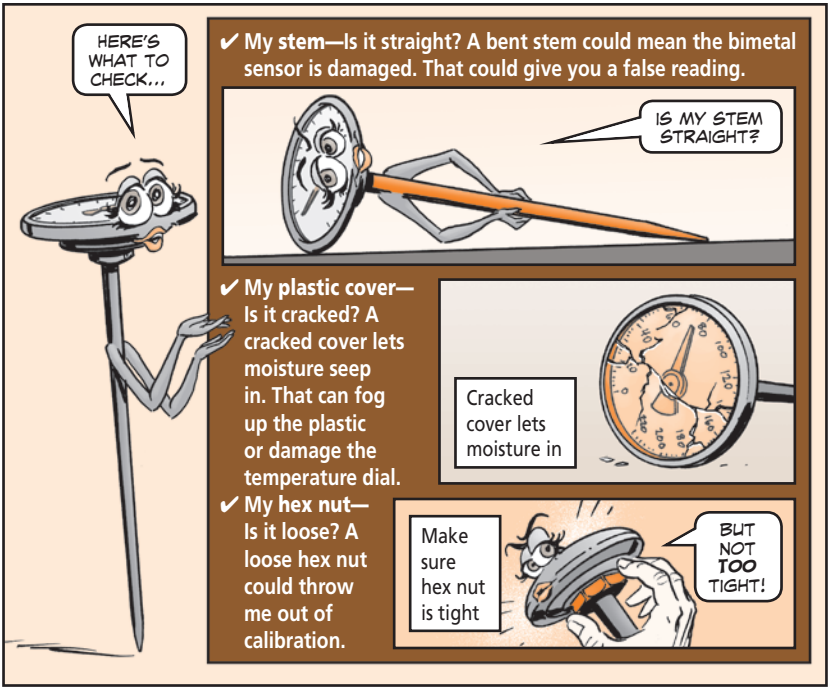
THAT'S WHY YOU MUST TAKE **SPECIAL CARE** WITH US WHEN YOU PACK AND TRANSPORT YOUR KITCHEN EQUIPMENT.

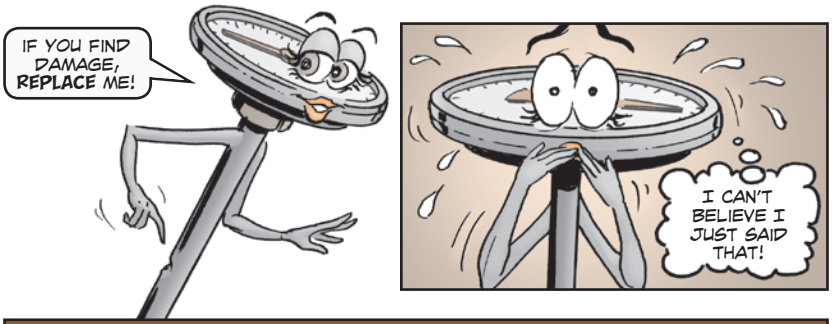
HERE'S HOW TO MAKE SURE WE *KEEP* MEASURING PRECISELY...

- Before you pack us, clean us with a damp, not wet, cloth. Wipe us dry with a clean cloth. Never dunk us in soap and water. If suds and water get inside, you might get false readings.
- Single occupancy is the rule: Only one thermometer per carrying case. More than one ups the risk we'll break while bouncing against each other. At the very least, our plastic face covers can get scratched, making the scales hard to read.
- For added protection, wrap each case in layers of bubble wrap, NSN 8135-00-926-8991, or barrier material, NSN 8135-00-753-4661.
- For a trip to the field, store the encased thermometers in a storage cabinet or in the tool box. Once you get to your destination, unwrap the cases and check us for damage.



PS MORE





About Calibration

The National Institute of Standards and Technology (NIST) is a U.S. government agency that calibrates and certifies thermometers and other precision instruments. When you purchase a thermometer, look for the NIST label. The label tells you the thermometer is calibrated and certified; it will be accurate for at least one year. Each year, NIST thermometers must be certified to assure accuracy. This service is usually done by the manufacturer of the thermometer or an NIST calibration laboratory.