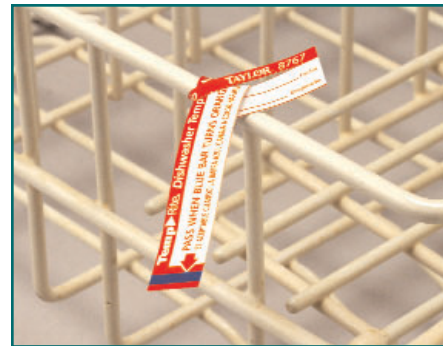


Model 8766 & 8767

TAYLOR®

Leading the Way in Accuracy™

TempRite® Dishwasher Temperature Test Strips



Taylor innovation is built on 150 years of expertise in producing the most comprehensive line of quality thermometers in the industry. Now we've taken this heritage of technology-driven solutions to the next level, to offer the thermometer user state-of-the-art technology with Taylor's Dishwasher Temperature Test Strips.

Application

Designed to meet the needs of the foodservice industry and the environmental concerns over mercury thermometers. Taylor has taken state-of-the-art thermochromatic technology and has developed the TempRite® Temperature Test Strip.

The FDA Food Code requires surfaces being washed to reach a minimum temperature of 160°F, while other jurisdictions have adapted the 180°F standard. Taylor has developed TempRite® Dishwasher Temperature Test Strips to meet both standards.

The TempRite® Dishwasher Temperature Test System is simple to use, fast, efficient and economical.

The accuracy of the TempRite® Temperature Test Strips are $\pm 2^\circ\text{F}$

How They Work

Each temperature strip has a high contrast color change to verify that the proper sanitizing temperature is reached.

1. Attach the TempRite® Dishwasher Temperature Test Strip to a utensil or the rack and wash the item.
2. If the indicator color has changed, the dishwasher is maintaining the proper temperature.
3. When finished with the label, sign, date and place in dishwasher temperature log.

Available Test Strips

Model #	Description
8766	160°F TempRite® Dishwasher Temperature Test Strips
8767	180°F TempRite® Dishwasher Temperature Test Strips